



Roundabout
Catering & Party Rentals

Passed Appetizer & Stations Menu

Have something else in mind? We can make it happen!

Call us at **775.747.2090** and we'd love to discuss your ideas.

We specialize in menu customization to make your event a unique memorable one!

Tray Passed/Stationary Appetizers

We are happy to share more ideas, just ask!

Vegetarian

- Compressed watermelon, mint, tomato, & cojita cheese skewers
- Oven Dried Tomatoes, Fresh Mozzarella, Basil, Parmesan Cracker
- Sea Salt Cracker with Brie, Almond, Pear, and Honey
- Saffron Arancini Risotto Balls with Peas and Asiago Cheese
- Beet Spoons with Citrus and Goat Cheese
- Skewered Marinated Mozzarella with Fresh Basil and Cherry Tomatoes
- Polenta Cone with Roasted Wild Mushrooms and Truffle
- Sesame Ginger Hummus on Sesame Chip
- Lemon Ricotta Asparagus Toast
- Spanish Potato and Egg Torta with Romesco
- Roasted Kubota Squash Toast with Ricotta and Mint

Seafood

- Shrimp Ceviche Cones
- Crab Cakes with Remoulade
- Coconut Shrimp with Rainbow Chutney
- Tuna Poke on Sesame Wontons with Avocado-Mango Salsa
- Crab Salad on Herbed Toast Points
- Shrimp Cocktail Spoons
- Seared Tuna Taco in Wonton Crisp
- Salmon Crudo with Mint, Cilantro, Daikon and Lime
- Lightening Sushi Roll – Tuna, Avocado, Mango

Meat

- CAB Beef Sliders with Caramelized Onions and Gorgonzola
- CAB Beef Sliders with White Cheddar and Tomato Jam
- Flank Steak Skewers with Chimi Churri
- Korean Spiced Beef Kabobs with Ginger Soy Gochujang
- Thai Chile Meatballs with Butter Lettuce Cup Sweet Chile Sauce
- Petite Filet on Baguette with Horseradish Cream
- Grilled Tri Tip with Horseradish and Herb Pesto on a Potato Crisp
- Short Rib Grilled Cheese with Vermont Cheddar and Caramelized Onion
- Polenta Cones with Sausage Bolognese Marinara
- Sausage and Provolone Stuffed Mushroom Caps
- BLT Spoon – Candied Bacon, Lettuce Foam and Tomato Jam
- Pulled Pork Sliders with Apple Coleslaw
- Apple Cider Glazed Pork Tenderloin Kebab with Cajun Crunch
- Pan-Seared Pork Gyoza with Firecracker Chili Oil
- Fried Chicken Sliders with Buttermilk Tarragon/Dill Ranch and Dill Pickle
- Tandoori Chicken Skewers with Mango Ginger Chutney
- Caribbean Jerk Chicken Skewers with Pineapple Salsa
- Fried Chicken Lollipops with Hot Honey
- Roasted Garlic & Turkey Meatballs with Spicy Sweet Cherry Peppers
- Tandoori Chicken Drumettes with Apricot Yogurt Dip
- Lamb Meatballs with Tzatziki

Appetizer Stations

Antipasti

Imported & Domestic Cheeses

Artisanal Cured Meats

Homemade Sea Salt Crackers, Grilled Breads, Crostini

Hummus, Roasted Red Peppers, Feta and Olives

Burrata Station

Burrata, Garlic Crostini, Sea Salt Crackers

Toppings: Tomato Concasse, Black Olive Tapenade, Roasted

Peppers Romanesco, Basil Pesto, Marcona Almonds

Fresh Shaved Prosciutto

Olive Oil, Balsamic Vinegar

Skewer Station

Red Curry Marinated Shrimp

Tandoori Chicken Skewers

Moroccan Beef Skewers

Roasted Moroccan Carrots

Spicy Yogurt & Red Pepper Dipping Sauces

Thai Hors d'Oeuvres

Chicken Laub with Lettuce Cups

Beef Satay

Grilled Shrimp, Ginger, Coconut Chili Sauce

Coconut Rice

Peanut Sauce

Seafood Fountain Station

Crab Claws - spicy cocktail sauce

Jumbo Shrimp

Sesame Crusted Seared Tuna - wasabi and soy syrup

Assorted Sushi Rolls

Cajun Sweet Shrimp - boiled Bayou style

Cones

Ginger rice, tuna tartare, sesame crisp

Polenta cones with sausage marinara

Cucumber, chickpea and roasted pepper, Moroccan tzatziki with a pita chip garnish

Mac & Cheese Bar

Diced Black Forrest Ham, Bacon

Caramelized Onions, Green Onions, Truffle Mushrooms,

Croutons, Peas, Shredded Cheese, Gorgonzola

Pesto, Pico de Gallo

Stations

Tandoori

Cooked on-site in a Clay Tandoori Oven

- Tandoori Chicken
- Shrimp Skewers
- White Bean Hummus, & Cucumber Salad
- Basmati Rice
- Indian Curry Sauce
- Naan

*Chef Required

Tacos y Mas

- Grilled Portobello Taco- Marinated portobello, onion, rustic chile tomato sauce, cabbage, sour cream
- Korean pork tacos with ginger slaw
- Seared Tuna Taco in a wonton crisp shell
- Compressed watermelon, mint, tomato, & cojita cheese skewers
- Elote boats, roasted corn, chili, lime, queso fresco, & avocado

*Chef Required

Taco Bar

- Jicama & Watermelon Salad – Romaine Lettuce, Queso Fresco, Honey Lime Vinaigrette
- Choice of Meats: Chicken, Steak, Or Pork Carnitas
- Fresh Tortillas - Corn & Small Flour
- Mexican Rice
- Black Beans
- Toppings: Guacamole, Cotija Cheese, Cheddar Cheese, Pico De Gallo, Hot Salsa, and Medium Red Salsa

Paella Station

- Traditional Paella - Sausage, Chorizo, Chicken, Shrimp, Clams, & Mussels - saffron rice & peas
- Butter lettuce salad with peaches, almonds, manchego with a paprika vinaigrette
- House-made Focaccia Rolls

*more paella options available

*Chef Required

Salad Station

- Steak House Salad – Butter Lettuce, Cucumbers, Cherry Tomatoes, Avocado, Crispy Bacon, Thick Blue Cheese Dressing
- Grilled Asparagus Salad – Fresh Mozzarella, Roasted Tomato, Pine Nuts, Crostini
- Arugula with Prosciutto – Pine Nuts, Roasted Peppers, Crispy Parmesan, & Lemon Garlic Dressing
- Assorted House-made Breads

*Other Salad Options Available

Pasta Station

Made with our House made Baby Rigatoni

- Italian Sausage and Mushroom
- Pancetta, Garlic, Vodka, Cream and Marinara with Parmesan
- Alfredo Sauce - Parmesan, Nutmeg, Cream, Garlic
- Basil Pesto - Basil, Garlic, Pine Nuts, Parmesan and Lemon
- Pomodoro- Tomatoes, Extra Virgin Olive Oil, Slivered Garlic, Basil, Salt/Pepper

*Chef Required

Stations

BBQ Buffet

- Watermelon
- Corn Bread Muffins
- Apple Coleslaw
- Summer Vegetable Pasta Salad
- Corn on the Cobb with Cajun Butter
- Smoked Bacon and Brown Sugar Baked Beans
- 8pc BBQ Chicken with House Dry Rub
- Smoked Beef Brisket with Jim Beam Bourbon BBQ Sauce

Carved Meat Station

- Your Choice Meats: NY Steak, Beef Tenderloin, Pork Tenderloin, Prime Rib, Tri Tip, Roasted Turkey Breast
- Sauces: Customized to your Meat Selection
- Sides: Your Choice

*Chef Required

Comfort Food

- Short Ribs and Creamy Polenta
- Pork loin with Whole Grain Mustard and Caramelized Apple Sauce
- Coq Au Vin – Wine-Braised Chicken with Smoked Bacon, Pearl Onions and Mushrooms

*Chef Required

Artisanal Pizzas (choice of 3)

- Sausage, Basil, Fennel, Roma Tomatoes
- Cauliflower, Spinach, Mozzarella
- Pancetta, Arugula, Fontina
- Smoked Chicken and Brie
- Truffle Oil, Sea Salt, Burrata, Mushrooms
- Margarita, Fresh Basil, Tomato, Mozzarella

*Chef Required

All American

- Traditional Hamburger & Cheese Burger Sliders
- Grilled Cheese
- Tater Tots with Ketchup or Ranch

Sweets & Treats

Hot Chocolate

- Milk Chocolate Hot Chocolate
- White Chocolate Hot Chocolate
- Candy Canes, Sprinkles, Heath Bar Crumbles, Mini Marshmallows, Peppermint Andes Chips, Chocolate Syrup, Caramel Sauce, Whipped Cream

S'more Station

- Chocolate Graham Crackers, Honey Graham crackers, Marshmallows, Hershey's chocolate, Andes Mint Chocolates, Reeses
- Display station with roasting sticks

*Fire Pit Required

Popcorn Bar

- Rosemary, Sea Salt and Lemon
- Sugar and Brown Butter with Cinnamon
- Cajun with Bacon and Chives

Caramel Apple Bar

- Sliced Apples
- Dips: Caramel Sauce, Chocolate Sauce, Peanut Butter Sauce
- Toppings: Peanuts, Mini Chocolate Chips, Sprinkles, Marshmallows, Oreo Crumbles

Beignet Bar

- Nutella
- Lemon Raspberry Glaze
- Powdered Sugar
- Cinnamon and Sugar
- Chocolate Fondue

The Sweets (choice of 3)

- Chocolate-Dipped Strawberries
- Demitasse Crème Brûlée
- Micro Decadence
- Mini Grand Marnier Fruit Tarts
- Butterscotch Mousse with Salted Whipped Cream
- New York Cheesecake with Fresh Berry Coulis
- Brown Butter Pound Cake with Macerated Berries
- Mixed Berry Cobbler with Vanilla Bean Gelato
- Crème Brûlée
- Lemon Mousse with Berries
- Chocolate Caramel Cupcake Brownie
- Apple Crisp with Brown Sugar
- Chocolate Fudge Brownie Cupcakes with Powdered Sugar
- Assorted Gourmet Cookies
- Candy Cane Square- Oreo Cookie Bars with Peppermint Cream Cheese
- Pumpkin Cheesecake with Candied Ginger
- Chocolate Cake with Salted Caramel and Pecans