



Roundabout Catering
Passed Appetizer, Buffet, & Plated
Menus

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 Appetizers

We are happy to share more idea, just ask!

Vegetarian

Tempura Beans with Crazy Sauce
Oven Dried Tomatoes, Fresh Mozzarella, Basil, Parmesan Cracker
Sea Salt Cracker with Brie, Almond, Pear, and Honey
Roasted Vegetable & Goat Cheese Strudel
Beet Spoons with Citrus and Goat Cheese
Skewered Marinated Mozzarella with Fresh Basil and Cherry Tomatoes
Spring Rolls with Thai Dipping Sauce
Brie and Grilled Pineapple Salsa Quesadilla
Paneer with Curried Apple Phyllo

Meat & Poultry

Kobe Beef Sliders with Caramelized Onions & Gorgonzola
Chicken and Waffle Doughnuts with Bacon Maple Dipping Sauce
Polenta Cones with Sausage Bolognese
Sausage and Provolone Stuffed Mushroom Caps
Grissini Wrapped with Prosciutto
Pulled Pork Sliders with Apple Cole Slaw
Petite Filet on Baguette with Horseradish Cream
Curried Chicken Satays Coconut Peanut Sauce
Smoked Chicken and Leek Spring Rolls with Fontina

Seafood

Shrimp Ceviche
Tuna Poke on Sesame Wontons with Avocado Mango Salsa
Firecracker Shrimp with Plum Sauce
Coconut Shrimp with Mango Ginger Chutney
Spicy Tuna Rolls
Mini Seared Ahi Tacos with Cilantro, Cucumber Salsa
Smoked Salmon with Dill Cream Fraiche, Pumpernickel and Caper
Shrimp and Chorizo with Pepper Jack Fondue

Buffet Options

Salad & Soup-Choose 1

Our soups & salads are served individually plated at your guest's tables & with House-made Focaccia Bread

- Butter Wedge Salad- Pecans, Dried Cherries, Apples and Brie
- Shaved Brussel Sprout Salad w/ Apples, Gorgonzola, Cashews, & Apple Cider Dressing (seasonal item)
- Grilled Asparagus, Buratta, Roasted Tomato, Pine Nuts, and Arugula (seasonal item)
- Arugula with Prosciutto, Pine Nuts, Roasted Peppers and Lemon Garlic Dressing
- Lemon Caesar Salad with Parmesan Reggiano
- House Salad with Pickled Red Onions, Cucumber and Tomatoes
- Spinach and Bacon Salad with Mushrooms and Egg
- Greek Salad
- Cream of Asparagus Soup with Lemon Zest and Mascarpone
- Cannellini Bean Minestrone
- Neuskie's Smoked Bacon Corn Chowder
- Thai Butternut Squash with Coconut Milk and Yellow Curry

Entrées- Choose 1 or 2 (see package pricing)

- Rosemary Garlic Grilled Free Range Chicken Breast with Champagne Beurre Blanc
- Grilled Herb Chicken Breast with Roasted Red Pepper and Caper Salsa (Mediterranean)
- Spicy Buttermilk Fried Jamaican Chicken Breast - Jalapeno Mango Salsa
- Chicken Jerusalem with Artichokes, Mushrooms and Sherry Cream Sauce
- Pan Seared Mary's Organic Chicken Breast- plumped port raisins
- Korean Style Tri Tip - Soy Ginger Ponzu Glaze
- Grilled House Rubbed Tri-Tip with Natural Jus
- Braised Short Ribs - w/ French Onion Soup, Grated Gruyere Cheese
- Grilled Atlantic Salmon with Roasted Red Pepper Beurre Blanc
- Oven Poached Salmon with a Cumberland Sauce
- Grilled Tri-Tip with Sherry Mushroom Vinaigrette
- Pork loin with Whole Grain Mustard and Caramelized Apple sauce

Sides- Choose 3

- Oven Roasted Vegetable Ratatouille
- Grilled Vegetable Medley
- Roasted Garlic Mashed Potatoes
- Rosemary Scalloped Potatoes
- Spicy Cauliflower with Garlic and Oil
- Sweet Basil Mashed Potatoes
- Butternut Squash Succotash (seasonal item)
- Roasted Brussels sprouts (seasonal item)
- Lemongrass Broccolini
- Grilled Asparagus with Grilled Lemons, Pine Nuts and Olive Oil
- Corn on the Cobb
- Roasted Baby Carrots with Orange Zest and Almonds

In order to give you the best products seasonal substitutions may occur. Staffing, bar service, rentals and delivery are additional. Menus and pricing are subject to change without a signed contract.

Plated Menu

Salad & Soup-Choose 1

Our soups & salads are served individually plated at your guest's tables & with House-made Focaccia Bread

- Butter Wedge Salad- Pecans, Dried Cherries, Apples and Brie
- Brussel Sprout Salad w/ Apples, Gorgonzola, Cashews, & Apple Cider Dressing (seasonal item)
- Grilled Asparagus, Buratta, Roasted Tomato, Pine Nuts, and Arugula (seasonal item)
- Arugula with Prosciutto, Pine Nuts, Roasted Peppers and Lemon Garlic Dressing
- Lemon Caesar Salad with Parmesan Reggiano
- House Salad with Pickled Red Onions, Cucumber and Tomatoes
- Spinach and Bacon Salad with Mushrooms and Egg
- Greek Salad
- Cream of Asparagus Soup with Lemon Zest and Mascarpone
- Cannellini Bean Minestrone
- Neuskie's Smoked Bacon Corn Chowder
- Thai Butternut Squash with Coconut Milk and Yellow Curry

Entrées-

Choose 2 for all guests to enjoy as a composed plate

or

3 separate for your guests to choose between on your invitation

Once entrees are selected the chef will recommend the sides to accompany

- Rosemary Garlic Grilled Free Range Chicken Breast with Champagne Beurre Blanc
- Grilled Herb Chicken Breast with Roasted Red Pepper and Caper Salsa (Mediterranean)
- Spicy Buttermilk Fried Jamaican Chicken Breast - Jalapeno Mango Salsa
- Chicken Jerusalem with Artichokes, Mushrooms and Sherry Cream Sauce
- Pan Seared Mary's Organic Chicken Breast- plumped port raisins
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BBQ Buffet

Colds

Watermelon
Corn Bread Muffins
Apple Coleslaw
Summer Vegetable Pasta Salad

Hots

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