



Roundabout
Catering & Party Rentals

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/Stationary Appetizers

We are happy to share more ideas, just ask!

Vegetarian

- Watermelon, Feta and Balsamic 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
- Fried Spring Rolls with Thai Dipping Sauce
- Deviled Eggs with Hummus and Eggplant Caponata

Seafood

- Shrimp Ceviche Cones
- Crab Cakes with Remoulade
- Coconut Shrimp with Rainbow Chutney
- Tuna Tartare with Black Sesame Seed Vinaigrette
- Tuna Poke on Sesame Wontons with Avocado-Mango Salsa
- Crab Salad on Herbed Toast Points
- Shrimp Cocktail Spoons
- New England Lobster Rolls

Meat

- Kobe Beef Sliders with Caramelized Onions and Gorgonzola
- Grilled Moroccan Beef Skewers
- 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 Pickled Fresno Chile
- Polenta Cones with Sausage Bolognese Marinara
- Sausage and Provolone Stuffed Mushroom Caps
- Prosciutto-Wrapped Asparagus Spears
- Pulled Pork Sliders with Fresh Baked Cuban Rolls
- Pork Tenderloin, Whole Grain Mustard Sauce on a Sweet Potato Crisp
- Fried Chicken Sliders with Buttermilk Tarragon/Dill Ranch and Dill Pickle
- Tandoori Chicken Skewers with Mango Ginger Chutney
- Chicken & Waffle Bites with Bacon Maple Glaze
- Caribbean Jerk Chicken Skewers with Pineapple Salsa
- Rosemary Lamb Lollipops
- Lamb Meatballs with Tzatziki

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, Burrata, 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 with Kalamata Olives, Roasted Red Peppers, Cucumbers, Red Onions and Feta Cheese
- 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

- Rosemary Garlic Grilled Free Range Chicken Breast with Champagne Beurre Blanc
- Coq Au Vin – Wine-Braised Chicken with Smoked Bacon, Pearl Onions and Mushrooms
- Spicy Buttermilk Fried Jamaican Chicken Breast - Jalapeno Mango Salsa
- Grilled Chicken Tikka Masala
- Pan Seared Mary's Organic Chicken Breast- plumped port raisins
- Flat Iron Steak with an Argentinian Chimichurri
- Grilled House Rubbed Tri-Tip with Natural Jus
- Braised Short Ribs smothered in French Onion Soup and Grated Gruyere Cheese
- Grilled Atlantic Salmon with Roasted Red Pepper Beurre Blanc
- Oven Poached Salmon with a Cumberland Sauce
- Pork loin with Whole Grain Mustard and Caramelized Apple Sauce

Buffet Options Continued

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

Plated Menu

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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

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