



Roundabout
Catering & Party Rentals

Roundabout Lunch 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!

Curated Buffets

Tried and True flavor combinations that are sure to bring your next lunch meeting to the next level.

Add a drink for \$1.50ea, \$500 minimum order

Fajita Bar

Grilled Steak, Pork or Chicken Fajitas (One Choice of Meat)
Flour or Corn Tortillas, Nacho Chips, Shredded Lettuce
Shredded Cheese, Sour Cream, Green Onions,
Jalapenos, Black Olives, Guacamole and Pico de Gallo
Dessert: Chef's Choice

Baked Potato Bar

Broccoli, Bacon, Ham, Sour Cream, Butter, Green Onion,
Chicken,
Blue Cheese Crumbles, Shredded Cheese
House Salad with Balsamic Vinaigrette
Dessert: Assorted Cookies

Mexican

Watermelon and Jicama Salad
Chicken Enchiladas
Black Beans & Rice
Guacamole, Sour Cream, Pico De Gallo
Dessert: Churros

Southern Buffet

Romaine & Corn Salad
Chorizo & Chicken Jambalaya
Red Beans & Rice or Grits
Dessert: Carmel Bananas

Paleo Buffet

Roasted Butternut Squash Succotash
Mixed Greens Apples Pecans
Herb-Crusted Chicken Breast
Dessert: Balsamic Strawberries

Greek Buffet

Greek Salad
Hummus & Naan- Garlic Sauce
Beef Shawarma, Cucumber Tziki, Tomato and Olive Salsa
Dessert: Baklava

Clean Eating Buffet

Spinach Salad, Egg White, Mushrooms Turkey Bacon
Turkey and Oatmeal Meatloaf
Whipped Butternut Squash
Roasted Brussels Sprouts
Dessert: Fruit Salad

Northern Italian Lunch Buffet

Rocket Salad with Hard Egg and Crispy Cheese
Chicken Piccata
Basmati Herb Rice
Roasted Vegetable Ratatouille
Dessert: Chocolate Cupcakes

Moroccan Buffet

Spring Greens
Fruits & Nuts
Grilled Tandoori Chicken Kabobs
Basmati Rice and Raisins
Curried Vegetables
Dessert: Cheesecake

Street Taco Bar

Korean Beef, Grilled Bison, & Chorizo
Corn Tortilla, Nacho Chips, Asian Slaw
Shredded Cheese, Sour Cream, Green Onions,
Jalapeños, Black Olive, Guacamole, and Pico
Dessert: Churros

Boxed Lunches

Our Gourmet Boxed Lunches are designed for meetings that require focus. Each box comes complete with a full meal to stop the “pass the potatoes” chatter. Also perfect to help each those hard to get around desk lunches.

Gourmet Boxed Lunches are served Pasta Salad, Fruit Salad Cookie and a Cutlery Kit. Add a drink for 1.50ea

Minimum order of 10 per item required. \$500 minimum order

Sandwich Boxes

- Your choice of Chicken, Tuna, Egg Salad on a Croissant
- Roasted Beef and Caramelized Onions, Provolone with Horseradish Cream
- Baked Ham and Swiss with Honey Mustard, Pickled Red Onions on Whole Wheat
- Muffaletta with Salami, Ham, Provolone Cheese, Olive Pepper Relish
- Oven-Roasted Turkey & Cranberry with Brie
- Classic Bacon, Lettuce and Tomato with Herb Mayonnaise on Toasted Wheat
- Italian Hoagie with Salami, Provolone, Ham and Roasted Red Peppers with a side of Vinaigrette
- Grilled Chicken Basil, Fresh Mozzarella, Tomatoes with Balsamic Syrup
- Roasted Portobello & Roasted Red Peppers and Spinach
- Corned Beef Reuben- Swiss Thousand Island, Sauerkraut, on Rye with a Dill Pickle

Fresh Salad Boxes

- Classic Chicken Caesar with Croutons, Shaved Parmesan and Caesar Dressing
- Spinach Salad with Hard Boiled Eggs, Onions, Bacon and Classic Vinaigrette
- Italian Salad with Romaine, Pasta, Tomatoes, Salami, Olives, Shaved Parmesan and Onions with Italian Dressing
- Greek Turkey Salad with Tomatoes, Feta Cheese and Black Olives with Greek Vinaigrette
- Chef Salad with Strips of Ham, Cheese, Turkey Hard Boiled Eggs and Tomatoes
- Soy Chicken Salad, Mandarin Oranges. Peppers, Crisp Noodles and Almonds, Soy Ginger Dressing

Mix and Match Lunch Buffets

Add a drink for \$1.50ea, \$500 minimum order

Salads, Veggies, & Entrees

(Choose 3)

- Grilled Sirloin Steak Salad- Arugula, Tomatoes, Crispy Cheese, Hard Egg, Lemon Garlic Dressing
- Chef's Salad- Diced Chicken, Diced Ham, Sliced Avocado, Blue Cheese Crumbles, tomatoes, onions, carrots, diced hard boiled eggs (all toppings served on side)
- Grilled Chicken Greek Salad with Cucumbers, Peppers, Olives, Oregano & Feta
- Fresh Fruit Salad Banana Bread Croutons
- Butter Lettuce Salad with Apples, Strawberries, Brie & White Balsamic Dressing
- Roasted Vegetables Salad with Herb Vinaigrette
- Watermelon and Jicama Salad with Cilantro Lime Vinaigrette
- Spring Green Salad with Cucumbers, Tomatoes, Pickled Red Onions, Crotons & Balsamic Vinaigrette
- Tri-Tip Sandwich with Caramelized Onions, Blue Cheese, Horseradish, Focaccia Bread
- Grilled Chicken Sandwich with Tomatoes, Arugula, Basil, Mozzarella, & Pesto Mayonnaise
- Assorted Sandwiches (Turkey, Ham and Roast Beef)
- Shaved Brussel Sprout Salad w/ Apples, Gorgonzola, Cashews, & Apple Cider Dressing
- Grilled Asparagus, Buratta, Oven Roasted Tomato, Pine Nuts, EVO, and Arugula
- Spinach and Bacon Salad with Mushrooms, Fontina and Egg

Desserts

(Choose 1)

- Assorted Gourmet Cookies
- Brownie Cupcakes
- Carmel Brownies
- Chocolate Covered Strawberries

The Details

Ordering

Minimum 72 hour advanced notice is required for all catering orders.

Pick Up

Let us know when you want your order and it will be packed hot and ready to go!

Delivery & Set Up

Stuck at the office? We'll come to you! And even set it up for you. We serve the Reno-Sparks area but are happy to go as far as you need. A delivery fee will apply. Call for details.

Service Items

Reusable Thermal Warming Pad - \$ 9.95 each
(Save these! We can trade them out for hot ones next time we come and we won't charge you for them again!)

Events

Need some additional help on site? Let us know we are happy to bring professional staff member to take care of your guests.



Chef Colin and MaryBeth Smith have a longstanding reputation in the Reno-Sparks-Tahoe area.