



Roundabout
Catering & Party Rentals

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 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 Melt - Dungeness Crab, Sourdough, Fontina
- 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

Stationary Appetizers

We are happy to share more ideas, just ask!

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 - spicy tuna, crystal shrimp, California roll, lighting roll

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

Dinner Options

Bread – Choose 1

- Brioche Dinner Rolls with Whipped Butter
- Focaccia Bread
- Focaccia with Cheese
- Cheddar Biscuits with Honey Butter
- Jalapeno Cornbread with Sea Salt Butter
- Cornbread with Sea Salt Honey Butter

Salad– Choose 1

Our salads (soup options available upon request) are served individually plated

- Butter Wedge Salad – Pecans, Dried Cherries, Apples, Brie, White Balsamic Dressing
- Butter Wedge Salad – Almonds, Strawberries, Apples, Feta, White Balsamic
- Jicama & Watermelon Salad – Romaine Lettuce, Queso Fresco, Honey Lime Vinaigrette
- Roasted Cumin Carrot Salad With Avocado, Butter Lettuce, Sunflower Seeds And Maple Cumin Dressing
- Beet Salad – Roasted Beets, Arugula, Goat Cheese Croquet, Mandarin Oranges, Pistachios, Citrus Tarragon Vinaigrette
- Italian Salad – Romaine, Pepperoncini, Salami, Provolone, Roasted Red Peppers, Black Olive, Oregano Red Wine Vinaigrette
- Kale Caesar Salad With Hard Egg, Crispy Parmesan, Shaved Lemons And Garlic Caesar Dressing
- Grilled Asparagus Salad – Fresh Mozzarella, Roasted Tomato, Pine Nuts, Arugula
- Arugula with Prosciutto – Pine Nuts, Roasted Peppers, Lemon Garlic Dressing
- Lemon Caesar Salad – Parmesan Reggiano
- Steak House Salad – Butter Lettuce, Cucumbers, Cherry Tomatoes, Avocado, Crispy Bacon, Thick Blue Cheese Dressing
- Field Green Salad With Cherry Tomatoes, Cucumber, Pickled Red Onions And Shredded Carrots

Entrées – Choose 1 or 2

Chicken

- Rosemary Garlic Grilled Free Range Chicken Breast with Champagne Beurre Blanc
- Spicy Buttermilk Fried Jamaican Chicken Breast with Jalapeno Mango Salsa
- Basil Chicken Breast with Tomato-Basil Compote and Balsamic Glaze
- Cilantro Chicken Pallaird with Roasted Corn Pico, Pepper jack Cheese, Lime Avocado Puree
- Pan Seared Cajun Chicken Breast with Andouille Sausage Pan Gravy
- Mary's Port Wine Griddle Chicken with Shallot Port Wine Demi Glaze
- Brick Chicken with Artichoke Arugula Fennel Salad

Beef (Certified Angus)

- Flat Iron Steak with an Argentinian Chimichurri
- Grilled House Rubbed Tri-Tip with Natural Jus, Porcini Mushroom Demi, or Ginger-Soy Marinade
- Braised Boneless Short Ribs with Red Wine Roasted Shallot Demi
- Garlic & Rosemary Studded Sirloin – Grilled & Sliced

Seafood (Wild or Sustainable Fresh)

- Grilled Atlantic Salmon with Roasted Red Pepper Beurre Blanc
- Oven Poached Salmon with a Cumberland Sauce
- Lemon Zested Filet of Salmon with Fennel-Onion Cream With Fresh Chives And Tarragon
- Ginger Garlic Salmon
- Mahi Mahi with Mango, Habenero and Brown Sugar Salsa
- Shrimp Provençal with Tomatoes, Garlic, Sweet Onions and Oregano

Pork

- Pork loin with Whole Grain Mustard and Caramelized Apple Sauce
- Dry Rubbed Pork Tenderloin with Saint Luis Style BBQ Sauce
- Slow Roasted Pork Shoulder with Cipollini Onions

Vegetarian

- Eggplant Milanese with Oven-Roasted Ratatouille, Burrata and Roasted Pepper Balsamic Vinaigrette
- Squash, Sage, and Ricotta Cannelloni
- Roasted Cauliflower, Apricot Tandoori and Pine nut Salsa, with Lemon Zested Farro
- Roasted Cauliflower Steaks with Fontina, Truffle Oil and Breadcrumbs

Buffet Options Continued

Sides & Pasta – Choose 2 or 3

Sides –

- Oven Roasted Vegetable Ratatouille
- Grilled Vegetable Medley
- Roasted Garlic Mashed Potatoes
- Rosemary Scalloped Potatoes
- Spicy Cauliflower with Garlic and Oil
- Butternut Squash Succotash
- Roasted Brussels Sprouts
- Lemongrass Broccolini
- Grilled Asparagus with Grilled Lemons, Pine Nuts and Olive Oil
- Corn off the Cobb with Chili, Lime and Queso Fresco
- Roasted Baby Carrots with Orange Zest and Almonds
- Brussels Sprouts and Zucchini with Balsamic Syrup
- Creamy White Corn Polenta with Roasted Mushrooms and Parmesan
- Glazed Carrots with Brown Sugar, Orange Juice and Fennel Seed
- Gorgonzola Potato Gratin with Parmesan
- Mashed Potatoes with Roasted Garlic
- Roasted Beets with Orange, Tarragon, Fennel, Green Beans and Gorgonzola
- Green Beans with Almonds and Lemon

Sides cont. –

- Roasted Fingerling Potatoes with Garlic and Parsley
- Roasted Russian Fingerling Potatoes with Garlic, Fresh Herbs, Lemon and Olives
- Warm Roasted Sweet Potatoes with Gorgonzola, Pecans and Dried Cherries
- Honey and Cinnamon Roasted Sweet Potatoes
- Garlic Roasted Sweet Potatoes with Parmesan

Pasta – Add protein to any pasta for \$4

- Mac & Cheese with Toasted Breadcrumbs
- Spring Vegetable Risotto with Asiago
- Wild Mushroom Risotto
- Rigatoni with Tomatoes, Basil, Slivered Garlic and EVOO
- Rigatoni with Wild Mushrooms, Tarragon and Fennel
- Penne with Asparagus, Pistachios, Wild Mushrooms and Asiago Cream
- Tortellini with Pesto, Roma Tomatoes and Mozzarella
- Rigatoni with Italian Sausage and Mushroom

Plated Menu

Salad– Choose 1

Our salads (soup options available upon request) are served individually plated 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

Entrées

Choose 2 for all guests to enjoy as a dual entree plate OR 3 separate for your guests to choose from with host's invitation
Once entrée choice is made we will help make choice of 2 sides so that the dish is well composed

- 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
- Mozzarella & Basil Stuffed Chicken Breast with Tomato-Basil Compote and Balsamic Glaze
- Chicken Breast Palliard with Lemon Tarragon Beurre Blanc
- 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, Porcini Mushroom Demi, or Ginger-Soy Marinade
- Grilled Atlantic Salmon with Roasted Red Pepper Beurre Blanc
- Oven Poached Salmon with a Cumberland Sauce
- Ginger Garlic Salmon
- Pork loin with Whole Grain Mustard and Caramelized Apple Sauce
- Eggplant Lasagna with Ricotta and Béchamel
- Eggplant Milanese, Oven-Roasted Ratatouille, Burrata, Roasted Pepper Balsamic Vinaigrette
- Squash, Sage, and Ricotta Cannelloni