



**Roundabout**  
Catering & Party Rentals

## Passed Appetizer & Stations Menu

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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, & queso fresco cheese skewers
- Oven Dried Tomatoes, Fresh Mozzarella, Basil, Parmesan Cracker
- Sea Salt Cracker with Brie, Candied Almond, Compressed Pear, & Honey
- Saffron Arancini Risotto Balls with Peas and Asiago Cheese, Mint
- Beet Spoons with Citrus and Goat Cheese
- Skewered Marinated Mozzarella with Fresh Basil and Cherry Tomatoes
- Polenta Cone with Roasted Wild Mushrooms and Truffle
- Deviled Egg, Romesco
- Lemon Ricotta Asparagus Toast
- Avocado Tomato Toast, Kalamata Olive, Sourdough
- Jasmine Rice Cake, Red Dragon Sauce, Sesame

## Seafood

- Shrimp Ceviche Cones, Tortilla Chip
- Open Faced Crab Melt, Red Curry, Fontina, Sourdough
- Coconut Shrimp with Rainbow Chutney
- Tuna Poke on Sesame Wontons & Avocado-Mango Salsa
- Grilled & Chilled Shrimp Spoons, Sriracha Cocktail Sauce
- Seared Tuna Taco, Wasabi Crema, Kimchi, Wonton Crisp
- Salmon Crudo, Mint, Cilantro, Daikon, Lime, Spinach Cone
- Knuckle Sandwich, Lobster, Celery Seed Aioli, Jalapeno Sweet Roll

## Meat

- Waygu Beef Sliders, Balsamic, Caramelized Onions, Gorgonzola
- CAB Beef Sliders with White Cheddar and Tomato Jam
- Marinated Flank Steak Skewers with Chimichurri
- Korean Spiced Beef Kabobs with Ginger Soy Gochujang
- Cold Smoked Filet, Baguette, Horseradish Crème Fraiche, Chive
- Shaved Marinated Tri Tip, Shallot, Basil Pesto, Potato Crisp
- Short Rib Grilled Cheese with Vermont Cheddar, Salsa Verde
- Sausage and Provolone Stuffed Mushroom Caps
- BLT Spoon – Candied Bacon, Lettuce Foam, Tomato Jam, Pepper Aioli
- Smoked Pulled Pork Sliders, Apple Fennel Slaw
- Thai Chile Pork Meatballs, Sweet Chile Sauce, Puffed Rice Noodle
- Apple Cider Glazed Pork Tenderloin Kebab, Cajun Crunch, Sugar Cane Kebab
- Fried Chicken Sliders with Buttermilk Tarragon Ranch, Dill Pickle, Blue Cheese Biscuit
- Tandoori Chicken Skewers with Apricot Yogurt Dip
- Caribbean Jerk Chicken Corndog, Compressed Pineapple Mustard
- Fried Chicken Lollipops with Hot Honey
- Roasted Garlic & Turkey Meatballs, Sweet & Spicy Chili Glaze, Sesame Rice Crumble
- Lamb Merguez, Minted Yogurt, Pearl Cous Cous

# Appetizer Stations

## Antipasti

Imported & Domestic Cheeses  
Artisanal Cured Meats  
Grilled Vegetables  
Homemade Sea Salt Crackers, Grilled Breads, Crostini  
Hummus & Olives

## Burrata Station

Burrata, Garlic Crostini, Sea Salt Crackers  
Fresh Shaved Prosciutto  
Toppings: Tomato Concasse, Black Olive Tapenade, Roasted Peppers Romesco, Basil Pesto, Marcona Almonds  
Olive Oil, Balsamic Vinegar

## Grazing Board

Assorted Charcuterie & Artisanal Cheeses  
House-made Jams & Chutneys  
Roasted Nuts, Olives, Roasted Vegetables  
Fresh Berries & Grapes  
House-made Crackers & Grilled Breads

## 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 Larb with Lettuce Cups  
Beef Satay  
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

## Deli Station

Bite Size Sandwiches:

Grilled Chicken Basil, Fresh Mozzarella, Balsamic Syrup  
Roasted Portobello & Roasted Red Peppers  
Baked Ham and Swiss with Honey Mustard, Pickled Red Onions

House-made Chips with French Onion Dip

# 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, Bruleed Onion, Rustic Chile Tomato Sauce, Cabbage, Cumin Crema
- Korean pork, Kimchi, Flour Tortilla
- Seared Tuna, Ginger Slaw, Wonton Crisp Shell
- Compressed watermelon, Tajin & cojita cheese skewers
- Roasted Corn (elote), 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
- Fresh Tortillas - Corn & Small Flour
- Cilantro 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, Piquillo Peppers, Peas, Cilantro
- Butter Lettuce Salad, Turkish Apricots, Almonds, Manchego, Smoked 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, Point Reyes Blue Cheese Dressing
- Grilled Asparagus Salad – Fresh Mozzarella, Oven-dried Tomato, Candied Walnuts, Charred Orange Vinaigrette
- Arugula with Prosciutto – Pine Nuts, Roasted Peppers, Crispy Parmesan, & Lemon Garlic Dressing
- Assorted House-made Breads

\*Other Salad Options Available

## Pasta Station

- Italian Sausage and Mushroom, Penne
- Pancetta, Garlic, Vodka, Cream, Parmesan, Marinara, Farfelle
- Alfredo Sauce, Parmesan, Nutmeg, Cream, Garlic, Cavatappi
- Basil Pesto, Basil, Garlic, Pine Nuts, Parmesan and Lemon, Cheese Tortellini
- Pomodoro- Tomatoes, Extra Virgin Olive Oil, Slivered Garlic, Basil, Salt/Pepper
- Garlic Bread Sticks

\*Chef Required

# Stations

## **BBQ Buffet**

- Watermelon
- Sweet Corn Muffins, Honey Butter
- Apple Coleslaw
- Summer Vegetable Pasta Salad
- Corn on the Cobb with Lime Garlic Butter
- Smoked Bacon Ranch Style Beans
- 8pc BBQ Chicken with House Dry Rub
- Country Slow Smoked Beef Brisket
- House-made BBQ Sauce

## **Carved Meat Station**

- Your Choice: 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, Whole Grain Mustard, Cinnamon Red Apple Sauce
- Coq Au Vin – Wine-Braised Chicken, Smoked Bacon, Pearl Onions and Mushrooms

\*Chef Required

## **Artisanal Pizzas (choice of 3)**

- Sausage, Basil, Fennel, Roma Tomatoes
- Cauliflower, Spinach, Mozzarella, Piquillo Peppers
- Pancetta, Arugula, Manchego
- Smoked Chicken, Brie, Roasted Strawberries
- Truffle Oil, Sea Salt, Stracciatella, Wild Mushrooms, Pickled Onions, Parsley
- Margarita, Fresh Basil, Tomato, Mozzarella

\*Chef Required

## **All American**

- Traditional Hamburger & Cheese Burger Sliders
- Grilled Cheese
- Tater Tots, Ketchup & 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

## 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

## Ricotta Doughnut Bar

- Spiced Hot Fudge
- Salted Caramel
- Strawberry Blini Sauce
- Marcona Almond Brittle

## The Sweets

- Chocolate Lovers Cheesecake (Vegan Available)
- Cheesecake with Berry Coulis
- Mixed Berry Cobbler, Vanilla Crème Anglaise
- Chocolate Covered Strawberries
- Chocolate Dipped Macaroon
- Demi-Tasse Cream Brûlée
- Chocolate Decadence
- Frangelico Crepes, Raspberry Coulis
- Mini Grand Marnier Fruit Tarts
- Apple Crisp with Brown Sugar
- Stuffed Chocolate Cupcakes with Vanilla Bean Cream Cheese Frosting
- Budino - Choice of Vanilla, Caramel, Chocolate, or Hazelnut
- Assorted Bars - i.e. Lemon Bars, Raspberry, 7 Layer, Bourbon Pecan, Almond Joy
- Assorted Gourmet Cookies
- Sweetened Brown Butter Shortcake, Strawberries & Cream
- English Trifle
- Spiked Chocolate Mousse - Oreo Crumb, Whiskey Chocolate Mousse, Berries
- Eclairs, Blackberry Chantilly
- Cannolis
- Chocolate Cake, Salted Caramel and Pecans
- Chocolate Truffle Cake, Crème Anglaise & Strawberry