



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, & 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

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

Coconut Rice

Peanut Sauce

Seafood Fountain Station

Crab

Jumbo Shrimp

Tuna, Wasabi, Soy Syrup

Lobster Salad

Oysters on the 1/2 Shell

Chilled Cold Smoked Green Lip Mussels

Lemon, Mignonette, Sriracha Cocktail Sauce, Oyster Crackers,

Seaweed Salad

Grazing Boards

An Assortment of Meats, Cheeses, Veggies, Jams, Chutneys, Nuts,

Dips, Crunchies and Olives

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

- Winter Butter Lettuce Salad – Served As a Wedge or Tossed with Pecans, Dried Cherries, Apples, Brie, White Balsamic Dressing
- Summer Butter Lettuce Salad – Served As a Wedge or Tossed with Almonds, Strawberries, Apples, Feta, White Balsamic
- Baby Kale, Farro, Tomato, Artichoke Heart, Manchego, 64F Egg, Lemon Olive Oil Vinaigrette
- 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 Mango Salsa
- California Chicken-Grilled Chicken Breast, Tomato Concasse, Avocado, Jack Cheese
- Blackened Chicken, Strawberry Beurre Rouge, Arugula
- Chicken & Porcini, Pan Sautéed, Red Vein Sorrel
- Chicken Saltimbocca, Prosciutto, Sage, Gruyere, Beurre Noisette
- Brie & Chive Stuffed Chicken Breast, Lingonberry Chardonnay Sauce, Pistachio

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)

- Herb Crusted Ora King Salmon, Piquillo Pepper Coulis, Coriander Essence
- Cajun Shrimp, Sundried Tomato, Cured Lemon, Garlic Crème
- Grilled Corvina, Thai Basil, Blackberry Gastric
- Poached Ora King Salmon, Crème Fraiche, Tarragon, Black Lentils
- Cedar Plank Salmon, Shiitake Mushroom Bacon, Citrus Parsley Coulis, Barley Risotto

Pork

- Pork loin with Whole Grain Mustard and Caramelized Apple Sauce
- Dry Rubbed Pork Tenderloin with Saint Luis Style BBQ Sauce
- Brown Sugar Apple Brined Pork Rack, Smoked and Grilled, Currant Rosemary Relish

Vegetarian

- Eggplant Milanese with Oven-Roasted Ratatouille, Burrata and Roasted Pepper Balsamic Vinaigrette
- Sweet Potato Linguini, Sun Dried Tomato, Kalamata Olive, Spring Onion, Sage Pesto
- 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 Ratatouille
- Grilled Seasonal Vegetables, Chili Ginger Oil
- Lyonnais Potatoes, Fines Herbs, Bacon
- Spicy Cauliflower, Garlic and Oil
- Lemongrass Broccolini
- Grilled Asparagus, Grilled Lemons, Pine Nuts and Olive Oil
- Deep Fried Brussels Sprouts, Toasted Pepper, Bacon, Parm
- Roasted Baby Carrots with Orange Zest and Almonds
- Oven Roasted Zucchini, Tomato, Basil, Aged Balsamic
- Creamy White Corn Polenta with Roasted Mushrooms and Parmesan
- Roasted Broccoli, Black Garlic Aioli, Asiago
- Gorgonzola Potato Gratin with Parmesan
- Mashed Potatoes with Roasted Garlic
- Roasted Baby Beets, Orange, Tarragon, Fennel, Green Beans, Manchego
- Green Beans with Almonds and Lemon
- 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

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

- Any entrée from the buffet list
- Coq Au Vin – Wine-Braised Chicken with Smoked Bacon, Pearl Onions and Mushrooms
- 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
- Potato Crusted Halibut, Citrus Butter, Cucumber, Sweetie Drop Peppers
- Grilled Atlantic Salmon with Roasted Red Pepper Beurre Blanc
- Oven Poached Salmon with a Cumberland Sauce
- Ginger Garlic Salmon
- Eggplant Lasagna with Ricotta and Béchamel
- Squash, Sage, and Ricotta Cannelloni

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

Sweet Bites

- 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