



**Roundabout**  
Catering & Party Rentals

## Buffet & Family Style Menus

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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 Appetizers

We are happy to share more ideas, just ask!

## Vegetarian

- Compressed Watermelon, Mint, Tomato, Queso Fresco Skewers
- Oven Dried Tomatoes, Fresh Mozzarella, Basil, Parmesan Cracker
- Sea Salt Cracker, Brie, Candied Almond, Compressed Pear, Honey
- Saffron Arancini Risotto Balls, Peas, Asiago Cheese, Mint
- Beet, Citrus, & Goat Cheese Spoons
- Skewered Marinated Mozzarella, Fresh Basil, Cherry Tomatoes
- Polenta Cone, Roasted Wild Mushrooms, 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
- Crab Melt, Red Curry, Fontina, Sourdough
- Coconut Shrimp, Rainbow Chutney
- Tuna Poke, 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

- Wagyu Beef Sliders, Balsamic, Caramelized Onions, Gorgonzola
- CAB Beef Sliders with White Cheddar and Tomato Jam
- Marinated Flank Steak Skewers, Chimichurri
- Korean Spiced Beef Kabobs, Ginger Soy Gochujang
- Cold Smoked Filet, Baguette, Horseradish Crème Fraiche, Chive
- Shaved Marinated Tri Tip, Shallot, Basil Pesto, Potato Crisp
- Short Rib Grilled Cheese, Vermont Cheddar, Salsa Verde
- Sausage & 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, Buttermilk Tarragon Ranch, Dill Pickle
- Tandoori Chicken Skewers, Apricot Yogurt Dip
- Caribbean Jerk Chicken Corndog, Compressed Pineapple Mustard
- Fried Chicken Lollipops, Hot Honey
- Roasted Garlic & Turkey Meatballs, Sweet & Spicy Chili Glaze, Sesame Rice Crumble
- Lamb Sausage Kebab, Minted Yogurt

# 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, Feta and Olives, Vegetable Crudit 

## Burrata Station

Burrata, Garlic Crostini, Sea Salt Crackers

Toppings: Tomato Concasse, Black Olive Tapenade, Roasted

Peppers Romesco, Basil Pesto, Marcona Almonds

Fresh Shaved Prosciutto

Olive Oil, Balsamic Vinegar

## Skewer Station

Red Curry Marinated Shrimp

Tandoori Chicken Skewers

Moroccan Beef Skewers

Baba Ganoush

Spicy Yogurt & Red Pepper Dipping Sauces

## Thai Hors d'Oeuvres

Chicken Larb with Lettuce Cups

Ginger Garlic 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, Fruits, 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

# Buffet & Family Style Options

## **Salad– Choose 1**

### **Served our House Bread**

Salads served individually plated or on the buffet (soup options available upon request)

- 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, Lemon Olive Oil Vinaigrette
- Beet Salad – Roasted Beets, Arugula, Goat Cheese Croquet, Mandarin Oranges, Pistachios, Citrus Tarragon Vinaigrette
- Italian Salad – Romaine, Pepperoncini, Provolone, Roasted Red Peppers, Black Olive, Oregano Red Wine Vinaigrette
- Kale Caesar Salad – Hard Egg, Crispy Parmesan, Shaved Lemons, Garlic Caesar Dressing
- Arugula with Prosciutto – Pine Nuts, Roasted Peppers, Lemon Garlic Dressing
- Lemon Caesar Salad – Parmesan Reggiano
- Little Gem House Salad – Cucumbers, Cherry Tomatoes, Avocado, Crispy Bacon, Thick Blue Cheese Dressing
- Field Green Salad – Cherry Tomatoes, Cucumber, Pickled Red Onions, Shredded Carrots

## Entrées – Choose 1 or 2

### Chicken

- Rosemary Garlic Grilled Free Range Chicken Breast, Champagne Beurre Blanc
- Lemon Thyme Chicken Breast, Strawberry Beurre Rouge
- Spiced Buttermilk Fried Chicken Breast with Mango Salsa
- Basil Chicken Breast, Tomato-Basil Compote, Balsamic Glaze
- Chicken & Porcini Mushrooms, Pan Sautéed
- Chicken Saltimbocca, Prosciutto, Sage, Gruyere, Beurre Noisette

### Beef (Certified Angus)

- Flat Iron Steak, Argentinian Chimichurri
- Tri-Tip with House Rub and Natural Jus, Porcini Mushroom Demi or Ginger-Soy Marinade
- Top Sirloin, House Compound Butter
- Swiss Steak, Pan Sauteed, Brown Sauce, Onions, Mushrooms

### Seafood

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

### Pork

- Pork loin, Whole Grain Mustard, Caramelized Apple Sauce
- Dry Rubbed Pork Tenderloin, Hoisin BBQ Glaze
- Brown Sugar Apple Brined Pork Rack, 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 Steaks with Fontina, Truffle Oil and Breadcrumbs
- Grilled Radicchio, Tofu Crème, Spiced Chickpeas, Eggless Coriander Aioli, Olive Oil Croutons
- Roasted Seasonal Squash, Ras el Hanout Beluga Lentil, Tandoori Vegetables, Mint Yogurt Sauce

# Buffet & Family Style Options Continued

## Sides & Pasta – Choose 2 or 3

### Sides

- Traditional Ratatouille
- Grilled Seasonal Vegetables, Chili Ginger Oil
- Spicy Cauliflower, Garlic, Olive Oil
- Lemongrass Broccolini
- Grilled Asparagus, Grilled Lemons, Pine Nuts, Olive Oil
- Crispy Brussels Sprouts, Toasted Pepper, Bacon, Parmesan, Balsamic Reduction
- Roasted Baby Carrots, Orange Zest, Almonds
- Oven Roasted Zucchini, Tomato, Basil, Aged Balsamic
- Creamy White Corn Polenta, Roasted Mushrooms, Parmesan
- Roasted Broccoli, Black Garlic Aioli, Asiago
- Roasted Baby Beets, Orange, Tarragon, Fennel, Green Beans, Manchego
- Green Beans, Almonds, Lemon
- Lyonnaise Potatoes, Fines Herbs, Bacon
- Gorgonzola Potato Gratin, Parmesan
- Mashed Potatoes, Roasted Garlic
- Roasted Fingerling Potatoes, Garlic, Parsley
- Roasted Russian Fingerling Potatoes, Garlic, Fresh Herbs, Lemon, Olives
- Warm Roasted Sweet Potatoes, Gorgonzola, Pecans, Dried Cherries
- Honey-Cinnamon Roasted Sweet Potatoes

### Pasta – Add protein to any pasta for \$4

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

# 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, Reese's
- 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, Berry Coulis
- Mixed Berry Cobbler, Vanilla Crème Anglaise
- Chocolate Covered Strawberries
- Chocolate Dipped Macaroon
- Demi-Tasse Crème Brûlée
- Chocolate Decadence
- Passionfruit Mousse, Blueberry Compote, Coconut Macaroon
- Mini Grand Marnier Fruit Tarts
- Apple Crisp, Brown Sugar
- Stuffed Chocolate Cupcakes, 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
- Brown Butter Shortcake, Strawberries & Cream
- Chocolate Mousse - Oreo Crumb, Whiskey Chocolate Mousse, Berries
- Eclairs, Blackberry Chantilly
- Cannolis
- Chocolate Cake, Salted Caramel and Pecans
- Chocolate Truffle Cake, Crème Anglaise & Strawberry