



**Roundabout**  
Catering & Party Rentals

## Buffet, Family Style & Plated Menus

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Have something else in mind?

Call us at **775.747.2090** and we'd love to discuss your ideas.

# Tray Passed or Displayed Appetizers

## Vegetarian

- Compressed Watermelon, Jicama, Mint, Tomato, Queso Fresco Skewers
- Skewered Marinated Mozzarella, Fresh Basil, Cherry Tomato
- Deviled Egg, Assorted Toppings
- Beet, Citrus, Goat Cheese Spoons
- Crispy Brioche, Brie, Candied Almond, Compressed Pear, Honey
- Parmesan Cracker, Garlic-Cracked Pepper Ricotta, Smoked Tomato Jam, Basil
- Butter Cracker, Ras El Hanout Spiced Goat Cheese, Date Chutney
- Savory Ginger Snap, Brie, Apple Cranberry Chutney, Pumpkin Seeds
- Avocado Tomato Toast, Kalamata Olive, Sourdough
- Wild Mushroom Asiago Truffle Arancini

## Seafood

- Shrimp Ceviche, Blue Corn Crumble, Micro Cilantro
- Tuna Poke, Sesame Wontons, Avocado-Mango Salsa
- Grilled & Chilled Shrimp Spoons, Lemon, Atomic Cocktail Sauce
- Hamachi, Scallion Ponzu Sauce, Crispy Rice, Radish Spoon
- Seared Tuna Taco, Wasabi Crema, Kimchi, Wonton
- Coconut Shrimp, Mango White Balsamic Purée
- Dill Potato Pancake, Orange Zested Smoked Salmon, Crisp Capers, Crème Fraîche
- Crab & Boursin Stuffed Gourgère
- Corn & Crab Hush Puppies, Sherry-Aleppo Pepper Remoulade

## Meat

- Korean Spiced Flank Kabobs, Ginger Soy Gochujang
- Tandoori Chicken Skewers, Cilantro Apricot Purée
- Thai Chile Pork Meatballs, Sweet Chile Sauce, Puffed Rice
- Lamb & Rice Minted Meatballs, Tzatziki
- Crispy Chicken Lollipop, Spicy Ginger Soy Glaze
- Sausage & Provolone Stuffed Mushroom Caps
- Maple Waffle & Spicy Chicken Bite
- Garlic Toast, Candied Bacon, Tomato Jam, Micro Arugula
- Garlic Tomato Bread, Ibérico Ham, Arugula
- Baguette, Cold Smoked Filet, Horseradish Crème Fraîche, Chive
- Chorizo Stuffed Cornbread Mini Muffin
- Wagyu Beef Sliders, Truffle Monterey Jack Cheese Sauce, Pickled Red Onions
- Pulled Pork Slider, Apple Coleslaw, BBQ Sauce
- Hot Shaved Chicken Slider, Nashville Hot Sauce, Pickle, Dill Ranch
- Short Rib Grilled Cheese, Vermont Cheddar, Salsa Verde

# Stationary Appetizers

## Antipasti

Imported & Domestic Cheeses

Artisanal Cured Meats

Homemade Sea Salt Crackers, Grilled Breads, Crostini

Hummus, Feta and Olives, Vegetable Crudit 

## Grazing Boards

An Assortment of Meats, Cheeses, Veggies, Fruits, Jams,

Chutneys, Nuts, Dips, Crunchies and Olives

## Burrata Station

Burrata, Garlic Crostini, Sea Salt Crackers

Heirloom Tomato

Fresh Shaved Prosciutto

Olive Oil, Balsamic Vinegar

Toppings: Tomato Concasse, Black Olive Tapenade, Roasted

Peppers Romesco, Basil Pesto, Marcona Almonds

## Toast Bar *choose 3 sets:*

Avocado, Lime, Cherry Tomato, Micro Greens

Artichoke Salad, Garlic Thyme Ricotta

Hummus, Pickled Red Onion, Feta, Cucumber

Tomato, EVOO, Basil, Garlic Salsa

Smoked Eggplant, Fig, Sweet Onions

Smoked Salmon, Dill, Shallot Cream Cheese

## Seafood Fountain Station

Crab Shooters

Jumbo Shrimp

Sesame Crusted Seared Tuna - Wasabi & Soy syrup

Assorted Sushi Rolls - Spicy Tuna, Crystal Shrimp, California Roll,

Lighting Roll

Cajun Sweet Shrimp - Boiled Bayou style

## Thai Hors d'Oeuvres

Chicken Larb, Lettuce Cups

Ginger Garlic Beef Satay

Vegetarian Spring Rolls

Peanut Sauce

## Skewer Station

Red Curry Marinated Shrimp

Tandoori Chicken Skewers

Moroccan Beef Skewers

Spicy Yogurt & Red Pepper Dipping Sauces

## Mac & Cheese Bar

Diced Black Forrest Ham, Bacon

Caramelized Onions, Green Onions, Truffle Mushrooms,

Croutons, Peas

Shredded Cheese, Gorgonzola

Pesto, Pico de Gallo

## Cone Station *choose 3:*

Ginger Rice, Tuna Tartare, Sesame Crisp

Polenta, Sausage Marinara, Garlic Crostini

Cucumber, Chickpea, Roasted Pepper, Moroccan Tzatziki, Pita Chip

Fontina Mac & Cheese with Truffled Wild mushroom (+\$4)

# Dinner Service Options

## Buffet

- Plated Salad, Bread, 2 Entrées & 3 Sides
- Entrées & Sides served at buffet

## Family Style Meal

- Plated Salad, Bread, 2 Entrées & 3 Sides
- Entrées & Sides served on platters to each table

## Plated Meals

### Standard Plated

- Plated Salad, Bread, 3 Entrées & 2 Sides
- Choice of Entrée for guest to select ahead of time
- All Entrées served with the same 2 Sides

### Elevated Plated

- Plated Salad, Bread, 3 Entrées & 2 Sides
- Choice of Entrée for guest to select ahead of time
- All Entrées served with unique sides

## Dessert Table

- 2, 3 or 4 Sweet Bites
- Curated Dessert Stations
- Cake Cutting included at no additional fee

## Children & Vendor Pricing

- Children under 12 & Vendors are half price

## Beverage Stations

- Lemonade and Mint Strawberry Water Station
- Iced Tea and Mint Strawberry Water Station
- Coffee Station

# Salad Options

## Salad– Choose 1

*Salads Served Individually Plated*

- Summer Butter Lettuce, Almonds, Strawberries, Apples, Feta, White Balsamic Vinaigrette
- Winter Greens, Pecans, Dried Cherries, Apples, Brie, White Balsamic Vinaigrette
- Traditional Caesar, Lemon, Parmesan Reggiano, Garlic Caesar Dressing
- Kale Caesar, Hard Egg, Crispy Parmesan, Shaved Lemons, Garlic Caesar Dressing
- Arugula, Prosciutto, Pine Nuts, Roasted Peppers, Lemon Garlic Dressing
- Shaved Brussels Sprouts, Pecans, Apples, Smoked Bacon, Creamy Tarragon Mint Ranch Dressing
- Romaine, Pepperoncini, Provolone, Roasted Red Peppers, Black Olive, Oregano Red Wine Vinaigrette
- Romaine, Black Eyed Peas, Tear Drop Tomatoes, Green Onions, Three Cheese, Cornbread Croutons, Cajun Ranch Dressing
- Little Gem Lettuce, Cucumbers, Cherry Tomatoes, Avocado, Crispy Bacon, Thick Blue Cheese Dressing or Oregano Red Wine Vinaigrette
- Field Green Salad, Cherry Tomatoes, Cucumber, Pickled Red Onions, Shredded Carrots, Red Wine Vinaigrette
- Hearts of Romaine, Beef Steak Tomato, Garlic Crostini, Fresh Milk Mozzarella, Basil Vinaigrette
- Baby Kale, Farro, Tomato, Artichoke Heart, Manchego, Lemon Olive Oil Vinaigrette
- Roasted Beets, Arugula, Goat Cheese Croquet, Mandarin Oranges, Pistachios, Citrus Tarragon Vinaigrette
- Bitters and Chicories, Pistachios, Sliced Seasonal Fruit, Brioche Croutons, Queso Fresco, Champagne Vinaigrette

## Bread – Choose 1

- House Garlic & Herb Bread
- Sweet Molasses Brown Bread Rolls

# Buffet & Family Style Entrée Options

## Entrées – Choose 2

### Chicken

- Rosemary Garlic Grilled Free Range Chicken Breast, Champagne Beurre Blanc, Roasted Grapes
- Lemon Oregano Chicken Breast, Kalamata Olives, Roasted Red Pepper, Parsley, Cured Lemon, Feta
- Roasted Chicken Breast, Wild Mushrooms, Tarragon
- Basil Chicken Breast, Tomato-Basil Compote, Balsamic Glaze, Crispy Parmesan
- Thai Red Curry Chicken, Cilantro, Coconut Milk, Toasted Peanuts
- Roasted Chicken Breast, Triple Crème Brie Sauce, Lingonberry Preserve, Lemon Arugula

### Beef (Certified Angus)

- Flat Iron Steak, Argentinian Chimichurri
- Tri-Tip with Roundabout House Rub and Natural Jus, or Ginger-Soy Marinade
- Braised Beef Short Ribs, Natural Jus, Tarragon Gremolata, Cipollini Onions (+\$9)
- New York Strip, Black Garlic, Thyme, Worcestershire Butter (+\$10)
- Center Cut CAB Filet, Brown Butter Roasted Wild Mushrooms, Creamy Peppercorn Demi-Glace (+\$12)

### Seafood

- Oven Roasted Salmon Filet, Chablis Shallot Butter Sauce, Pickled Red Onion Capers Relish, Cured Lemon, Chive
- Mediterranean Cod, Roasted Peppers, Fennel, Kalamata Olives, Oregano, Cured Orange, Italian Parsley Coulis
- Jumbo Prawn Scampi, White Wine, Cream, Butter, Garlic, Lemon (3pp)
- Roasted Halibut Filet, Saffron Butter Sauce, Blistered Tomato, Artichoke Leaves (+\$7)
- Miso Braised Seabass, Wild Mushroom, Yuzu Green Onion Vinaigrette (+\$9)

### Pork

- Seared Pork Tenderloin, Cinnamon Apple Cider Chutney
- Grilled Pork Loin, Caraway Seed Demi Glaze, Pickled Red Cabbage
- House Smoked Pork Loin, Apricot Gochujang BBQ Glaze

### Vegetarian

- Olive Oil Grilled Eggplant, Garlic Tomato Sofrito, Kalamata Olive, Artichoke and Capers Salsa
- Oven Roasted Cauliflower, Truffle Brown Butter, Parmesan, Parsley, Lemon Arugula
- Oven Roasted Portobello, Wilted Spinach, Sherry Shallot Vinaigrette Roasted Peppers, Fontina Cream

# Buffet & Family Style Side Options

## Sides – Choose 3

### Vegetables

- Oven Roasted Vegetable Ratatouille, Olive Oil, Garlic, Plum Tomatoes
- Roasted Butternut Squash, Green Beans, Caramelized Onion, Red Potato Succotash
- Roasted Broccoli, Black Garlic Aioli, Asiago
- Green Beans, Garlic Butter, Pickled Red Onion, EVOO, Chili Flakes
- Grilled Zucchini, Tomato Sofrito, Crispy Fried Onion, Parmesan
- Sea Salt Poached Asparagus, Grilled Lemons, Pine Nuts, Olive Oil
- Crispy Brussels Sprouts, Bacon, Parmesan, Balsamic Syrup
- Spicy Cauliflower, Garlic, Olive Oil, Chili Flakes, Spinach
- Roasted Heirloom Carrots, Orange Zest, Almonds, Ras El Hanout
- Grilled Eggplant, Tomato Sauce, Shaved Fennel, Black Olive Vinaigrette
- Broccoli Alfredo Bake
- Sweet Corn, Cilantro, Lime, Red Bell Peppers, Jalapeño, Cotija Cheese
- Oven Roasted Root Vegetables, Carrots, Parsnips, Celery Root, Thyme

### Starch

- Roasted Russian Fingerling Potatoes, Garlic, Fresh Herbs, Lemon
- European Butter Mashed Potatoes, Cream, Sea Salt
- Lyonnaise Potatoes, Fines Herbs, Bacon
- Gorgonzola Potato Gratin, Parmesan, Onions
- Salted Creamer Potatoes, French Onion Crema
- Roasted Creamer Potatoes, Porcini Mushroom Cream Sauce
- Warm Roasted Sweet Potatoes, Gorgonzola, Pecans, Dried Cherries
- Truffle Mac & Cheese, Cavatappi, Cauliflower, Bread Crumb
- Mac and Cheese, Cheddar Cheese, Breadcrumbs
- Lemon Asparagus Risotto Cake, Mascarpone
- Bloomed Wild Rice, Butternut Squash, Sage, Onions
- Farro Risotto, Cream, Roasted Mushrooms, Tarragon, Truffle Oil
- Cheese Tortellini, Tomato Basil, Pesto
- Rigatoni Alfredo, Broccoli, Parmesan, Nutmeg
- Farfalle, Tomatoes, Basil, Slivered Garlic, EVOO

# Standard Plated Options

Choice of three standard entrées for guest to select from, all entrees come with the same two sides

## Entrees – Choose 3

Guest to select, final counts due 10 days prior to event

### Chicken

- Rosemary Garlic Grilled Free Range Chicken Breast, Champagne Beurre Blanc, Roasted Grapes
- Roasted Chicken Breast, Wild Mushrooms, Tarragon
- Roasted Chicken Breast, Triple Crème Brie Sauce, Lingonberry Preserve, Lemon Arugula

### Beef (Certified Angus)

- Flat Iron Steak, Argentinian Chimichurri
- Tri-Tip, Roundabout House Rub, Natural Jus
- Braised Beef Short Ribs, Natural Jus, Tarragon Gremolata, Cipollini Onions (+\$9)
- Center Cut CAB Filet, Brown Butter Roasted Wild Mushrooms, Creamy Peppercorn Demi-Glace (+\$12)

### Seafood

- Oven Roasted Salmon Filet, Chablis Shallot Butter Sauce, Cured Lemon, Chive
- Mediterranean Cod, Roasted Peppers, Fennel, Kalamata Olives, Oregano, Cured Orange, Italian Parsley Coulis
- Roasted Halibut Filet, Saffron Butter Sauce, Blistered Tomato, Artichoke Leaves (+\$7)

### Vegetarian

- Oven Roasted Cauliflower, Truffle Brown Butter, Parmesan, Parsley, Lemon Arugula
- Oven Roasted Portobello, Wilted Spinach, Sherry Shallot Vinaigrette Roasted Peppers, Fontina Cream

## Sides – Choose 2

### Vegetables

- Oven Roasted Vegetable Ratatouille, Olive Oil, Garlic, Plum Tomatoes
- Roasted Broccoli, Black Garlic Aioli, Asiago
- Green Beans, Garlic Butter, EVOO Chili Flakes
- Roasted Heirloom Carrots, Orange Zest, Almonds, Ras El Hanout

### Starch

- Roasted Russian Fingerling Potatoes, Garlic, Fresh Herbs, Lemon
- European Butter Mashed Potatoes, Cream, Sea Salt
- Lemon Asparagus Risotto Cake, Mascarpone
- Bloomed Wild Rice, Butternut Squash, Sage, Onions
- Farro Risotto, Cream, Roasted Mushrooms, Tarragon, Truffle Oil



# Elevated Plated Options

Choice of three elevated entrées for guest to select from, all entrees paired with unique sides  
Guest to select, final counts due 10 days prior to event

## Chicken

- Rosemary Garlic Grilled Free Range Chicken Breast, Champagne Beurre Blanc, Roasted Grapes  
Served with European Butter Mashed Potatoes, Roasted Broccoli, Black Garlic Aioli
- Lemon Oregano Chicken Breast, Kalamata Olives, Roasted Red Pepper, Italian Parsley, Cured Lemon, Feta  
Served with Roasted Russian Fingerling Potatoes, Garlic, Fresh Herbs, Lemon, Oven Roasted Vegetable Ratatouille
- Roasted Chicken Breast, Wild Mushrooms, Tarragon Cream Sauce  
Served with Crispy Brussels Sprouts, Bacon, Parmesan, Balsamic Syrup, European Butter Mashed Potatoes
- Basil Chicken Breast, Tomato-Basil Compote, Balsamic Glaze  
Served with, Lemon Mascarpone Asparagus Risotto Cake, Grilled Zucchini, Tomato Sofrito, Parmesan
- Thai Red Curry Chicken, Cilantro, Coconut Milk, Toasted Peanuts  
Served with Ginger Rice Cake, Cilantro and Green Papaya Vinaigrette
- Roasted Chicken Breast, Triple Crème Brie Sauce, Cranberry Apple Chutney  
Served with Haricot Vert, Almonds, Lemon, Brown Butter, Roasted Creamer Potatoes, Sea Salt, Thyme

## Beef (Certified Angus)

- Roasted House Rubbed Tri Tip, Cabernet Thyme Jus  
Served with Roasted Butternut Squash, Green Beans & Red Potato Succotash, Garlic Rosemary Oil, Sea Salt
- Toasted Cumin Marinated Flank Steak  
Served with Stewed Black Beans, Sweet Corn, Cilantro, Lime, Red Bell Peppers, Jalapeño, Cotija Cheese
- 24 Hour Braised Short Rib (+\$8)  
Served with Anson Mills Creamy Polenta, Oven Roasted Root Vegetables, Herb Gremolata
- 10oz New York Strip Steak (+\$10)  
Served with Cauliflower-Truffle Mac & Cheese, Black Garlic House Compound Butter
- 6oz Filet of Beef Tenderloin (+\$12)  
Served with Wild Mushroom Farro "Risotto" Sea Salt Blanched Asparagus, Cippolini Onion Demi Glaze
- 12 oz Whole Roasted Ribeye, Peppercorn Sea Salt Crust (+\$12)  
Served with Twice Baked Loaded Potato, Black Garlic Broccoli

## **Seafood**

- Oven Roasted Filet of Salmon, Chablis Butter Sauce  
Served with Saffron Basmati Rice, Grilled Zucchini, Tomato Sofrito, Crispy Fried Onion, Parmesan
- Mediterranean Cod, Roasted Peppers, Fennel, Kalamata Olives, Oregano, Cured Lemon, Italian Parsley Coulis  
Served with Fingerling Potatoes, Grilled Zucchini
- Cajun Style Shrimp & Grits, Creole Tomato Sauce, Green Onions  
Served with Crispy Fried Cauliflower
- Roasted Halibut, Champagne Chive Beurre Blanc (+\$8)  
Served with Lemon Asparagus Mascarpone Risotto Cake, Sea Salt Blanched Asparagus, Blistered Tomatoes
- Miso Braised Sea Bass, Maitake Mushroom Butter, Yuzu Green Onion Vinaigrette (+\$10)  
Served with Ginger Rice Cake, Sesame Bok Choy

## **Pork**

- Grilled Pork Tenderloin, Cinnamon Apple Chutney  
Served with European Butter Mashed Potatoes, Warm Red Cabbage Slaw
- Roasted Pork Loin, Caraway Seed Demi Glaze  
Served with Green Beans, Brown Butter, Lemon, Rosemary Scallop Potatoes
- Slow Cooked Miso Lemongrass Pork Loin, Hot Mustard Soy Butter Sauce  
Served with Ginger Rice Cake, Sesame Bok Choy
- Bacon Wrapped Filet of Pork Tenderloin  
Served with Warm Roasted Sweet Potatoes, Gorgonzola, Pecans, Dried Cherries, Warm Red Cabbage Salad

## **Vegetarian**

- Grilled Eggplant, Saffron Basmati Rice, Garlic Tomato Sofrito, Kalamata- Artichoke & Roasted Pepper Salsa, Crispy Capers and Lemon Oregano Vinaigrette
- Warm Roasted Cauliflower, Crispy Smashed Baby Potatoes, Truffle Lemon Vinaigrette, Parmesan, Arugula
- Cavatappi Pasta, Spinach, Portobello, Roasted Peppers, Fontina Cream Sauce

# 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

## Whipped Cheesecake Bar *choose 4 toppings*

- 4oz Cheesecake Jars
- Topping Options: Chocolate, Caramel, Strawberry Compote, Blueberry Compote, Whipped Cream, Oreo, Graham Cracker

## Crème Brûlée bar

- Individual Vanilla Crème Brûlée
- Raspberry, Strawberry
- Caramel, Chocolate

## Sweet Bites

- Chocolate Lovers Cheesecake (Vegan Available)
- Cheesecake, Berry Coulis
- Peach Cobbler, Vanilla Crème Anglaise
- Chocolate Covered Strawberries
- Demi-Tasse Crème Brûlée
- Passionfruit Mousse, Blueberry Compote, Coconut Macaroon
- Orange Brûlée Tartelette, Chocolate Tartelette OR Apricot Tartelette
- Apple Crisp, Brown Sugar, Cinnamon Sour Cream Sauce
- Budino - Choice of Caramel, Chocolate or Hazelnut
- Assorted Bars - i.e. Lemon Bars, Raspberry, Almond Joy
- Assorted Gourmet Cookies
- Brown Butter Poundcake, Seasonal Fruit, Cream
- Chocolate Decadence
- Chocolate Mousse, Oreo Cookie, Chocolate Straw
- Eclairs, Vanilla, Dark Chocolate Ganache
- Cannoli, Ricotta, Powdered Sugar, Citrus Zest
- Chocolate Cake, Salted Caramel, Pecans
- Chocolate Truffle Cake, Crème Anglaise, Strawberry
- White Chocolate Berry Tiramisu
- Peanut Butter & Jelly Tiramisu
- Bailsys & Coffee - Chocolate Bailsys Mousse, Coffee Shortbread, Espresso Bark