



Roundabout
Catering & Party Rentals

Passed Appetizer & Stations Menu

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

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

Appetizer Stations

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

Heirloom Tomatoes

Fresh Shaved Prosciutto

Toppings: Tomato Concasse, Black Olive Tapenade, Roasted

Peppers Romesco, Basil Pesto, Marcona Almonds

Olive Oil, Balsamic Vinegar

Grazing Board

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

Chutneys, Nuts, Dips, Crunchies and Olives

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

Vegetarian Spring Rolls

Peanut Sauce

Seafood Fountain Station

(Each has appropriate accompaniments)

Crab Shooters

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

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, Brûléed Onion, Rustic Chile Tomato Sauce, Cabbage, Cumin Crema
- Korean pork, Kimchi, Flour Tortilla
- Seared Tuna, Ginger Slaw, Wonton Crisp Shell
- Compressed watermelon, Tajin & Cotija 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, Farfalle
- 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, 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

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