



Roundabout
Catering & Party Rentals

Appetizer Stations and Curated Buffets

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 or Displayed Appetizers

Vegetarian

- Compressed Watermelon, Jicama, Mint, Tomato, Queso Fresco Boats *
- 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 *
- Pumpernickel Cracker, Brie, Apple Cranberry Chutney, Pumpkin Seeds *
- Avocado Toast, Tomato Salsa, Kalamata Olive, Sourdough
- Wild Mushroom Asiago Truffle Arancini, Smoked Tomato Ragu, Parmesan *
- Pozole 'Hummus', Caramelized Corn Cilantro Salsa, Red Bell Peppers, Blue Corn Tortilla *

Seafood

- Shrimp Ceviche, Blue Corn Crumble, Micro Cilantro *
- Tuna Poke, Sesame Wontons, Avocado-Mango Salsa *
- Grilled & Chilled Shrimp, Lemon, Atomic Cocktail Sauce *
- Red Curry Shrimp, Toasted Cashews *
- Coconut Shrimp, Mango White Balsamic Purée
- Hamachi, Scallion Ponzu Sauce, Crispy Rice, Radish Spoon *
- Seared Tuna Taco, Sriracha Aioli, Napa Slaw, Yuzu Vinaigrette, Wonton
- Dill Potato Pancake, Orange Zested Smoked Salmon, Crisp Capers, Crème Fraîche *
- Corn & Crab Beignet, 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 Meatballs, Tzatziki *
- Crispy Chicken Lollipop, Spicy Ginger Soy Glaze
- Sausage & Provolone Stuffed Mushroom Caps *
- Maple Waffle & Chicken Bite, Spicy Maple Butter
- Garlic Toast, Candied Bacon, Tomato Jam, Micro Basil
- Baguette, Cold Smoked Sirloin, Horseradish Crème Fraîche, Chive
- Chorizo Stuffed Cornbread Mini Muffin, Cilantro Cream Cheese *
- Wagyu Beef Sliders, Truffle Monterey Jack Cheese Sauce, Pickled Red Onions
- Pulled Pork Slider, Apple Coleslaw, BBQ Sauce *
- Crispy Chicken Slider, Nashville Hot Sauce, Pickle, Dill Ranch
- Short Rib Grilled Cheese, Vermont Cheddar, Salsa Verde
- Duck Confit, Chinese 5 Spice, Puff Pastry, House Marmalade, Scallions

Drop Off Catering

*Items with an asterisk work well for drop off or full-service catering. All other items require a chef to be onsite for preparation

Some items may be presented in a 'build your own' format for drop off catering. Your sales person can advise on those items and option

Stations

Antipasti Boards

Prepared on boards in house, can be dropped off ready to go

- Imported & Domestic Cheeses
- Artisanal Cured Meats
- Homemade Sea Salt Crackers, Crostini
- Olives, Vegetable Crudité

Grazing Table

Prepared by chef onsite

- Imported & Domestic Cheeses
- Artisanal Cured Meats
- Homemade Sea Salt Crackers, Grilled Breads, Crostini
- Vegetable Crudité, Assorted Fruit
- Hummus, Feta, Olives
- Jams, Chutneys, Dips
- Nuts, Crunchies

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

Build Your Own Bruschetta Bar

- Avocado, Lime, Cherry Tomato, Micro Greens
- Hummus, Pickled Red Onion, Feta, Cucumber
- Tomato, EVOO, Basil, Garlic Salsa
- Ricotta, Fig Jam, Balsamic Pearls
- Toasts: Ciabatta, Sourdough, Rye

Seafood Fountain Station

- Seasonal Crab
- Jumbo Shrimp, Atomic Cocktail Sauce, Lemons, Sauce Gribiche
- Sesame Crusted Seared Tuna - Wasabi & Soy syrup
- Assorted Sushi Rolls
- Smoked Mussels

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

Stations

Cone Station

- Ginger Rice, Tuna Tartare, Sesame Crisp
- Polenta, Sausage Marinara, Garlic Crostini
- Cucumber, Chickpea, Roasted Pepper, Moroccan Tzatziki, Pita Chip

Mac & Cheese Bar

- Diced Black Forrest Ham, Bacon
- Caramelized Onions, Green Onions, Truffle Mushrooms,
- Croutons, Peas
- Shredded Cheese, Gorgonzola
- Pesto, Pico de Gallo

Salad Station

- Roundabout House Salad – Little Gem Lettuce, Almonds, Berries, Apples, Feta, White Balsamic Vinaigrette
- 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*

**Option to make this into a dinner station*

Artisanal Pizzas

choose 3:

- Pepperoni
- Sausage, Basil, Fennel, Roma Tomatoes
- Pancetta, Arugula, Manchego
- Smoked Chicken, Brie, Roasted Strawberries
- Truffle Oil, Sea Salt, Stracciatella Cheese, Wild Mushrooms, Pickled Onions, Parsley
- Margherita, Fresh Basil, Tomato, Mozzarella
- Blueberry, Goat Cheese, Aged Balsamic, Parmesan, Arugula

**Option to make this into a dinner station*

Curated Dinner Buffets

Tandoori

- Cucumber Salad
- Naan Bread
- Traditional Hummus
- Basmati Rice
- Indian Curry Sauce
- Tandoori Chicken
- Red Curry Shrimp

Paella

- Butter Lettuce Salad, Turkish Apricots, Almonds, Manchego, Smoked Paprika Vinaigrette
- House-made Focaccia
- Traditional Paella - Sausage, Chorizo, Chicken, Shrimp, Clams, & Mussels, Saffron Rice, Piquillo Peppers, Peas, Cilantro

**more paella options available*

Elevated Paella

- Butter Lettuce Salad, Turkish Apricots, Almonds, Manchego, Smoked Paprika Vinaigrette
- House-made Focaccia Rolls
- Meat Paella - Sausage, Chorizo, Saffron Rice, Piquillo Peppers, Peas, Cilantro
- Seafood Paella - Half Lobster Per Person, Jumbo Shrimp, King Crab Legs, Andouille Sausage, Chicken, Peppers, Tomatoes, Cilantro, Saffron Bomba Rice, Lemons
- Sauces: Chipotle Remoulade, Summer Herbs, Lime Chili Vinaigrette, Sweet and Spicy Tomato Aioli

Greek Buffet

- Greek Salad, Little Gem, Tomatoes, Red Onion, Cucumber, Feta, Kalamata Olives, Red Wine Vinaigrette
- Pita
- Falafel
- Traditional Hummus, Tzatziki Sauce
- Couscous, Parsley, Lemon
- Grilled Lemon Oregano Chicken
- Lamb Gyro

Northern Italian Buffet

- Grape Tomato & Ciliegine Salad, Basil, White Balsamic
- Bread Sticks
- Penne Pasta, Truffle Cream
- Roasted Vegetable Ratatouille
- Grilled Italian Chicken, Caper Butter
- Oven Roasted Salmon, Chablis Butter Sauce

Pasta Buffet

Choice of two Pastas

- Caesar Salad
- Garlic Bread
- Cheese Tortellini, Pesto, Roma Tomatoes, Parmesan
- Pomodoro- Tomatoes, Extra Virgin Olive Oil, Slivered Garlic, Basil, Campanelle
- Italians Sausage Bolognese, Penne
- Alfredo Sauce, Chicken, Parmesan, Nutmeg, Cream, Garlic, Cavatappi
- Pancetta, Garlic, Vodka, Cream, Parmesan, Farfalle

Curated Dinner Buffets

Carving Station

Salad

Choice of one salad

- Little Gem Lettuce, Almonds, Strawberries, Apples, Feta, White Balsamic Vinaigrette
- Traditional Caesar, Lemon, Parmesan Reggiano, Garlic Caesar Dressing
- Field Green Salad, Cherry Tomatoes, Cucumber, Pickled Red Onions, Shredded Carrots, Balsamic Vinaigrette
- House Garlic & Herb Bread

Entrée

Choice of one stationary meat and one carved meat

Stationary Options

- Rosemary Garlic Grilled Free Range Chicken Breast, Champagne Beurre Blanc, Roasted Grapes
- Roasted Chicken Breast, Triple Crème Brie Sauce, Lingonberry Preserve, Lemon Arugula
- Oven Roasted Salmon Filet, Chablis Shallot Butter Sauce, Pickled Red Onion Caper Relish, Cured Lemon, Chive
- Miso Braised Seabass, Wild Mushroom, Yuzu Green Onion Vinaigrette (+\$18)
- Tri-Tip, Roundabout House Rub, Natural Jus
- Braised Beef Short Ribs, Natural Jus, Tarragon Gremolata, Cipollini Onions

Carved Options

- Roast Turkey, Gravy, Cranberry
- House Smoked Grilled Pork Loin, Apricot Gochujang BBQ Glaze
- Salmon Coulibiac - Rice, Egg, Mushroom, Puff Pastry, Champagne Beurre Blanc (+\$10)
- New York Strip, Black Garlic, Thyme, Worcestershire Butter (+\$6)
- Beef Tenderloin, Bearnaise (+\$22)
- Prime Rib, Horseradish, Au Jus, Yorkshire Pudding (+\$10)
- Lamb Racks, Black Garlic Aioli, Mint Mojo (+\$15)

Sides

Choice of two sides

- European Butter Mashed Potatoes, Cream, Sea Salt
- Potatoes Au Gratin
- Green Beans, Garlic Brown Butter, Pickled Red Onion, Chili Flakes
- Roasted Heirloom Carrots, Orange Zest, Almonds, Ras El Hanout
- Oven Roasted Vegetable Ratatouille, Olive Oil, Garlic

Curated Dinner Buffets

BBQ Buffet

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

Southern Buffet

- Romaine & Corn Salad, Minted Ranch
- Buttermilk Biscuits, Honey Butter
- Apple Coleslaw
- Mashed Potatoes
- Fried Chicken Thighs
- Smoked Pork, Bourbon BBQ Sauce

California Cuisine

- Little Gem Lettuce, Almonds, Berries, Apples, Feta, White Balsamic
- Garlic Dinner Rolls tossed in Olive Oil
- Grilled Vegetables
- Orzo Risotto, Cherry Tomatoes, Basil Pesto, Parmesan, Cured Orange Zest
- Grilled Herb Chicken Breast, Champagne Beurre Blanc
- House Rubbed Tri Tip, Chimichurri

Taco Bar

- Romaine Lettuce, Queso Fresco, Jicama, Watermelon, Honey Lime Vinaigrette
- Chicken Tinga
- Carne Asada
- Fresh Tortillas - Corn & Small Flour
- Mexican Rice
- Black Beans
- Toppings: Guacamole, Cotija Cheese, Cheddar Cheese, Pico De Gallo, Hot Salsa, Medium Red Salsa

Tacos y Mas

- Napoli Salad, Serano, Lime
- Roasted Corn, Chili, Lime, Queso Fresco, Avocado
- Al Pastor Pork
- Chipotle Chicken
- Fresh Tortillas - Corn & Small Flour
- Cilantro Lime Rice
- Black Beans
- Toppings: Guacamole, Cilantro, White Onions, Cotija Cheese, Pico De Gallo, Cumin Crema, Medium Red Salsa

Mexican Buffet

- Romaine Lettuce, Queso Fresco, Jicama, Watermelon, Honey Lime Vinaigrette
- Chicken Enchiladas
- Steak Fajitas
- Flour Tortillas
- Refried Beans
- Mexican Rice
- Shredded Cheese, Sour Cream, Guacamole, Pico de Gallo

Curated Dinner Buffets

All American

- Fresh Fruit Salad
- House Made Chips, French Onion Dip
- Mac & Cheese
- Traditional Hamburgers, Buns
- Hot Dogs, Buns
- Lettuce, Tomatoes, Onions, Cheese, Mayo, Mustard, Ketchup

Nevada Grill

- Field Green Salad, Cherry Tomatoes, Cucumber, Pickled Red Onions, Shredded Carrots, Balsamic Vinaigrette
- Traditional Potato Salad
- Ranch Style Beans
- Sliced Tri Tip Sandwich
- Oregano Garlic Grilled Chicken Thighs
- Grilled Hot Links, Buns
- Mustard, Ketchup

Sweets & Treats

Priced by the Dozen, Minimum of two dozen per item

Tier 1

- Assorted Cookies
- Brownies

Tier 2

- Petite Cannoli, Ricotta, Powdered Sugar, Citrus Zest
- Assorted Bars - i.e. Lemon Bars, Raspberry, Almond Joy
- Chocolate Mousse, Oreo Cookie, Whipped Cream
Chocolate Straw
- Bailey's & Coffee, Chocolate Coffee Mousse, Espresso
Shortbread, Espresso Bark
- Eclairs, Vanilla, Dark Chocolate Ganache

Tier 3

- Apple Crisp, Brown Sugar, Cinnamon Sour Cream Sauce
- Brown Butter Poundcake, Seasonal Fruit, Cream
- Cheesecake Cups, Berry Coulis
- Classic Tiramisu, Lady Fingers, Coffee Mousse, Cocoa
Powder
- Lemon Trifle, Lemon Curd, Whipped Cream, Lemon
Cookie
- Orange Brûlée Tartelette, Chocolate Tartelette OR Apricot
Tartelette
- Peach Cobbler, Vanilla Crème Anglaise
- White Chocolate Berry Tiramisu

Tier 4

- Assorted Petit Fours
- Budino - Choice of Caramel, Chocolate or Hazelnut
- Chocolate Cake, Caramel, Candied Pecans
- Chocolate Covered Strawberries (GF, Vegan)
- Chocolate Decadence
- Chocolate Lovers Cheesecake (Vegan Available)
- Chocolate Truffle Cake, Crème Anglaise, Strawberry
- Demi-Tasse Crème Brûlée
- Passionfruit Mousse, Blueberry Compote, Coconut
Macaroon
- Pistachio Cremieux, Pistachios Frangipane, Blackberry
Jam, Pistachio Crème

Priced Individually

- Sacher Torte – 14 servings per torte

Dessert Bars

S'more Bar

Includes Display station with roasting sticks

- Chocolate Cookies, Honey Graham Crackers
- Marshmallows
- Hershey's Chocolate, Andes Mint Chocolates, Reese's

Popcorn Bar

- Parmesan Ranch
- Cookies N Cream
- Aleppo Lime

Whipped Cheesecake Bar

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

Crème Brûlée Bar

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

Churro Bar

- Traditional Churros
- Chocolate Sauce
- Caramel Sauce

Caramel Apple Bar

- Apple Wedges
- Caramel Sauce, Chocolate Sauce
- Crushed Peanuts, Toffee Bits
- Mini Marshmallows, Sprinkles

Apple Cider Bar

- Homemade Hot Spiced Apple Cider
- Whipped Cream
- Caramel Drizzle

Hot Chocolate Bar

- Milk Chocolate Hot Chocolate
- White Chocolate Hot Chocolate
- Candy Canes, Sprinkles, Heath Bar Crumbles, Mini Marshmallows, Andes Chips
- Chocolate Syrup, Caramel Sauce
- Whipped Cream

Iced Coffee Bar

- Iced Coffee
- Ice
- Cream, Sugar
- Vanilla Syrup, Caramel Syrup
- Whipped Cream
- Sprinkles