



Roundabout
Catering & Party Rentals

Buffet, Family Style & Plated Menus

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 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 *
- Pumpkin 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

Appetizers 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 Crudit 

Grazing Table

Prepared by chef onsite

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

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

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

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

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 Entrees & 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 Entrees & 2 Sides
- Choice of Entrée for guest to select ahead of time
- All Entrées served with unique sides; Chef will design after proteins are selected
- Based on Availability

Dessert Table

- Selection of 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 Infused Water Station
- Coffee Station

Salad Options

Salad– Choose 1

Salads Served Individually Plated

- Summer Salad, Little Gem Lettuce, Almonds, Strawberries, Apples, Feta, White Balsamic Vinaigrette
- Winter Greens, Pecans, Dried Cherries, Apples, Feta, White Balsamic Vinaigrette
- Traditional Caesar, Lemon, Parmesan Reggiano, Garlic Caesar Dressing
- Kale Caesar, Hard Egg, Crispy Parmesan, Shaved Lemons, Croutons, Garlic Caesar Dressing
- Arugula, Crispy 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
- Little Gem Lettuce, Cucumbers, Cherry Tomatoes, Avocado, Crispy Bacon, Garlic Crostini, Thick Blue Cheese Dressing or Oregano Red Wine Vinaigrette
- Field Green Salad, Cherry Tomatoes, Cucumber, Pickled Red Onions, Shredded Carrots, Balsamic 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

Bread – Choose 1

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

Entrée Options

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
- Chicken Marsala, Wild Mushrooms, Tarragon
- Basil Chicken Breast, Tomato-Basil Compote, Balsamic Glaze, Crispy Parmesan
- Roasted Chicken Breast, Triple Crème Brie Sauce, Lingonberry Preserve, Apricots

Beef (Certified Angus)

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

Seafood

- Seared Salmon, Yuzu Lemongrass Glaze, Spring Onion Ginger Sesame Vinaigrette
- Oven Roasted Salmon Filet, Chablis Shallot Butter Sauce, Pickled Red Onion Caper Relish, Cured Lemon, Chive
- Jumbo Prawn Scampi, White Wine, Cream, Butter, Garlic, Lemon (+\$MP)
- Roasted Halibut Filet, Saffron Beurre Blanc, Blistered Tomato, Artichoke Leaves (+\$MP)
- Miso Braised Seabass, Wild Mushroom, Yuzu Green Onion Vinaigrette (+\$MP)

Pork

- Seared Pork Tenderloin, Cinnamon Apple Cider Chutney
- House Smoked Grilled Pork Loin, Apricot Gochujang BBQ Glaze

Vegetarian

- Sweet Potato Linguine, Kalamata Olives, Sage Pistou
- Olive Oil Grilled Eggplant, Garlic Tomato Sofrito, Kalamata Olive, Artichoke and Caper Salsa
- Cauliflower 'Risotto', Tofu Cream, Wild Mushrooms, Artichoke, Spinach
- Oven Roasted Portobello, Wilted Spinach, Sherry Shallot Vinaigrette Roasted Peppers, Fontina Cream
- Stuffed Acorn Squash, Roasted Red Pepper Coulis, Edamame Quinoa

Side Options

Vegetables

- Oven Roasted Vegetable Ratatouille, Olive Oil, Garlic
- Grilled Seasonal Vegetables
- Roasted Butternut Squash, Green Beans, Caramelized Onion, Red Potato Hash
- Roasted Broccoli, Garlic, Ginger
- Green Beans, Garlic Brown Butter, Pickled Red Onion, 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
- 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
- Point Reyes Blue Cheese Potato Gratin, Parmesan, Caramelized Onions
- Salted Creamer Potatoes, French Onion Crema
- Warm Roasted Sweet Potatoes, Gorgonzola, Pecans, Dried Cherries
- Truffle Mac & Cheese, Cavatappi, Jack Cheese Sauce
- Mac & Cheese, Cheddar Cheese
- Lemon Asparagus Risotto Cake, Mascarpone
- Traditional Rice Pilaf, Toasted Almonds, Green Onion
- Buttered Basmati Rice
- Farro Risotto, Cream, Roasted Mushrooms, Tarragon, Truffle Oil
- Cheese Tortellini, Tomato, Basil Pesto
- Penne Alfredo, Broccoli, Parmesan, Nutmeg
- Farfalle, Tomatoes, Basil, Slivered Garlic, EVOO
- Penne, Asparagus, Pistachios, Wild Mushrooms, Asiago Cream

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
- Seasonal Fruit
- Biscotti, Toffee Pieces, Chocolate Bark

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