



**Roundabout**  
Catering & Party Rentals

## Appetizer Stations and Curated Buffets

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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 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 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 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 (+\$MP)
- 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 Coulubiach - Rice, Egg, Mushroom, Puff Pastry, Champagne Beurre Blanc (+\$MP)
- New York Strip, Black Garlic, Thyme, Worcestershire Butter (+\$MP)
- Beef Tenderloin, Bearnaise (+\$MP)
- Prime Rib, Horseradish, Au Jus, Yorkshire Pudding (+\$10)
- Lamb Racks, Black Garlic Aioli, Mint Mojo (+\$MP)

### 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