



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.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items designated with * in menus below*

Tray Passed or Displayed Appetizers

Vegetarian

- Skewered Marinated Mozzarella, Fresh Basil, Cherry Tomato
- Compressed Watermelon, Cumin Cream Cheese, Tajin, Lime, Micro Cilantro
- Street Corn - Corn, Cotija, Cilantro Mayo, Lime, Tajin, Tortilla Crunch
- Deviled Egg
- Cucumber, Tomato Concasse, Basil, Dill
- Greek Cone - Cucumber, Olives, Peppers, Feta
- Crispy Brioche, Brie, Candied Almond, Compressed Pear, Honey
- Sundried Tomato Sea Salt Cracker, Lemon Artichoke & Ricotta Mousse
- Parmesan Cracker, Garlic-Cracked Pepper Ricotta, Smoked Tomato Jam, Basil
- Sesame Crisp, Eggplant & Caper Caponata, Toasted Black Pepper Tofu Cream, Calabrian Chili
- Plantain Tostone, Black Bean Mousse, Cumin, Caramelized Pineapple
- Avocado Toast, Tomato Salsa, Kalamata Olive, Sourdough
- Pozole 'Hummus', Caramelized Corn Cilantro Salsa, Red Bell Peppers, Blue Corn Tortilla
- Spanakopita, Goat Cheese, Phyllo Cup, Black Olive Tapenade, Spinach
- Wild Mushroom Asiago Truffle Arancini, Smoked Tomato Ragu, Parmesan

Drop Off Catering

Please note that not all items are available for drop-off catering, as some require an on-site chef for fresh preparation. Your salesperson will be happy to assist you in determining the best options for your event

Some items may be presented in a 'build your own' format for drop off catering

Seafood

- Tuna Poke, Sesame Wontons, Avocado-Mango Salsa *
- Salmon Crudo, Scallion Ponzu Sauce, Radish, Crispy Rice *
- Shrimp Ceviche, Blue Corn Crumble, Micro Cilantro *
- Grilled & Chilled Shrimp, Lemon, Atomic Cocktail Sauce
- Crispy Polenta Chip, Cajun Shrimp
- Marinated Cucumber Cup, Avocado Puree, Bang Bang Shrimp, Microgreens, Pepitas
- Coconut Shrimp, Mango White Balsamic Purée
- Dill Potato Pancake, Orange Zested Smoked Salmon, Crisp Capers, Crème Fraîche *
- Crispy Sphere, Lump Crab, Yuzu, Ginger, Red Pepper

Meat

- Korean Spiced Flank Kabobs, Ginger Soy Gochujang
- Tandoori Chicken Skewers, Cilantro Apricot Purée
- Thai Chile Pork Meatballs, Sweet Chile Sauce, Puffed Rice
- Pork Dumpling Shooter- Pork Dumpling, Five Spice Miso Broth
- Lamb Meatballs, Tzatziki
- Sausage & Provolone Stuffed Mushroom Caps
- Sausage Marinara, Creamy Parmesan Polenta Cone
- Southwest Eggroll- Smoked Chicken, Pepperjack Cheese, Black Bean, Corn
- Chicken in Waffle- Fried Chicken, Waffle Cone, Maple Bacon 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
- Fried Chicken, Nashville Hot Spice Rub, Ranch Brioche Toast, Pickle, Dill Tarragon Mayo
- Beef Sliders, Truffle Monterey Jack Cheese Sauce, Pickled Red Onions
- Pulled Pork Slider, Apple Coleslaw, BBQ Sauce
- Short Rib Grilled Cheese, Vermont Cheddar, Salsa Verde

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
- Assorted Toasted Nuts

Burrata Bar

- Stracciatella, Ciliegine
- Garlic Crostini, Sea Salt Crackers
- Heirloom Tomatoes
- 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: Focaccia, Sourdough, Pita

Seafood Fountain Station

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

Skewer Station

- Red Curry Marinated Shrimp
- Tandoori Chicken Skewers
- Moroccan Beef Skewers
- Spicy Yogurt & Red Pepper Dipping Sauces

Build your own Poke Bowl

- Tuna Poke *
- Teriyaki Chicken
- White Rice
- Assorted Toppings: Pickled Vegetables, Fresh Vegetables, Edamame, Seaweed, Soy Sauce, Sesame Seeds

Appetizers Stations

Dim Sum Station

- Shrimp Wontons
- Pork Potstickers
- Crispy Vegetarian Spring Rolls
- Black Vinegar Ginger Chili, Pineapple Sweet and Sour, Plum Scallion Sauce

Mac & Cheese Bar

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

Mashed Potato Bar

Served in martini glasses

- European Butter Mashed Potatoes
- Brown Gravy
- Bacon, Broccoli, Green Onions, Truffle Mushrooms, Shredded Cheese, Gorgonzola, Sour Cream
- Salt & Pepper

Cone Station

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

Thai Hors d'Oeuvres

- Chicken Larb, Lettuce Cups
- Ginger Garlic Beef Satay
- Vegetarian Spring Rolls
- Peanut Sauce

Artisan Flatbread 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

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
- 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, Red Wine Vinaigrette
- Hearts of Romaine, Beef Steak Tomato, Garlic Crostini, Fresh Milk Mozzarella, Basil Vinaigrette
- Kale, Beets, Blue Cheese, Walnuts, Farro, Cranberry Thyme Vinaigrette
- Roasted Beets, Arugula, Goat Cheese Croquet, Mandarin Oranges, Pistachios, Citrus Tarragon Vinaigrette

Bread – Choose 1

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

Entrée Options

Chicken

- Rosemary Garlic Grilled Free Range Chicken Breast, Champagne Beurre Blanc, Roasted Grapes
- Roasted Chicken Thighs, Lemongrass, Kaffir Lime, Red Curry, Coconut Milk, Cilantro, Peanuts
- Roasted Chicken, Wild Mushroom, Shallot, Tarragon Demi
- 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 or Ginger-Soy Marinade or Mushroom Peppercorn Cream
- French Onion Flank Steak, Crispy Onion, French Onion Creme
- Braised Beef Short Ribs, Natural Jus, Tarragon Gremolata, Cipollini Onions (+\$MP)
- 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
- Oven Poached Ling Cod, Sundried Tomato Caper Butter, Artichoke
- Jumbo Prawn Scampi, White Wine, Cream, Butter, Garlic, Lemon (3pp)
- 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

- Deconstructed Eggplant Parmesan, EVOO & Herb Grilled Eggplant, Tomato Artichoke Sofrito, Crispy Vegan Mozzarella
- Cauliflower Risotto, Vegan Truffle Cream, Nate's Roasted Oyster Mushrooms, Spinach, Red & Yellow Bell Pepper Confetti, Mini Molasses Croutons
- Crispy Parmesan Herb Polenta, Seasonal Vegetable Primavera, Burrata Basil Fondue
- Ginger Rice Cake, Snap Peas, Bok Choy, Red Peppers, Scallions, Mushrooms, Carrots, White Ginger Water Ponzu Sauce
- Cheese Tortellini, Heirloom Tomato, Basil Cream, Parmesan, Toasted Pine Nuts

Side Options

Vegetables

- Oven Roasted Vegetable Ratatouille, Olive Oil, Garlic
- Grilled Seasonal Vegetables
- Roasted Butternut Squash, Green Beans, Caramelized Onion, Red Potato Hash
- 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
- Oven Roasted Brussels Sprouts, Bacon, Parmesan, Apples, Apple Cider Gastrique
- 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
- Baby Bok Choy, Bell Peppers, Edamame, Lemon Chili Vinaigrette

Starch

- Roasted Russian Fingerling Potatoes, Garlic, Fresh Herbs, Lemon
- European Butter Mashed Potatoes, Cream, Sea Salt
- Loaded Red Potato Mash, Sharp Cheddar, Smoked Bacon, Green Onions, Sour Cream, Butter
- 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
- Israeli Couscous, Kalamata Olives, Sundried Tomatoes, Cured Lemon, Feta, Italian Parsley Oregano Lemon Vinaigrette
- Traditional Rice Pilaf, Toasted Almonds, Green Onion
- Buttered Basmati Rice
- Farro Risotto, Cream, Roasted Mushrooms, Tarragon, Truffle Oil
- Cheese Tortellini, Tomato, Basil Pesto
- 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, White Chocolate Coffee Mousse,
Espresso Shortbread, Espresso Bark
- Eclairs, Vanilla, Dark Chocolate Ganache
- Assorted Puff Petit Fours, ie Palmiers, Allumettes

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
- Peach Cobbler, Vanilla Crème Anglaise
- White Chocolate Berry Tiramisu

Tier 4

- Assorted Petit Fours
- Black Forest Swiss Roll - Chocolate Cake, Vanilla Whipped
Cream, Chocolate Ganache, Dark Cherry Sauce
- Budino - Choice of Caramel, Chocolate or Hazelnut
- Carrot Cake Trifle – Carrot Cake Croutons, Whipped
Cream Cheese Frosting, Cinnamon Chantilly, Carrot
Macaron
- Chocolate Cake, Caramel, Candied Pecans
- Chocolate Covered Strawberries
- 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

- Fruit Tart (14 servings per torte) – Pastry Cream, Fresh
Fruit, Whipped Cream
- 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

Soft Serve Ice Cream Bar

- Vanilla Soft Serve
- Chocolate Soft Serve
- Reese's Pieces, Crushed Andes Mints, Sprinkles, Cookie Crumbles, Toffee, Chocolate Sauce, Caramel Sauce
- Cones and Cups

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