



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!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

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, 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

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
- Assorted Toasted Nuts

Burrata Bar

- Stracciatella, Ciliegine
- 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: 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 *

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

Poke Bowl Station

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

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

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*

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*

Curated Dinner Buffets

Tandoori

- Tabooli Salad
- Naan Bread
- Traditional Hummus
- Basmati Rice
- Spiced Carrots
- Tandoori Chicken
- Lamb Kofta
- Indian Curry Sauce, Sweet Plum Sauce, Garlic Cloud, Chermoula

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, Green Mussels, Andouille Sausage, Chicken, Peppers, Tomatoes, Cilantro, Saffron Bomba Rice, Lemons
- Lemon Parsley Cilantro Pesto

Greek Buffet

- Greek Salad, Little Gem, Tomatoes, Red Onion, Cucumber, Feta, Kalamata Olives, Red Wine Vinaigrette
- Pita Bread
- 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
- Alfredo Sauce, Chicken, Parmesan, Nutmeg, Cream, Garlic, Cavatappi
- Penne, Meatballs, Creamy Parmesan Tomato Sauce
- Baked Ziti, Italian Sausage

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 Pulled Pork
- House-made BBQ Sauce

**Option to add or Substitute Brisket*

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

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

Asian Buffet

- Green Papaya Salad, Green Beans, Mint, Tomato, Peppers, Thai Basil, Fried Wonton Crisps
- Crispy Wontons, Sweet and Sour
- House Fried Rice
- Stir Fried Vegetables
- Kung Pao Chicken
- Beef Bulgogi

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

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
- Tri-Tip, Roundabout House Rub, Natural Jus
- French Onion Flank Steak, Crispy Onion, French Onion Creme
- 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)

Carving Options

- Roast Turkey, Gravy, Cranberry
- House Smoked Grilled Pork Loin, Apricot Gochujang BBQ Glaze
- Full Side Oven Roasted Salmon, Chablis Shallot Butter Sauce
- New York Strip, Black Garlic, Thyme, Worcestershire Butter (+\$MP)
- Beef Tenderloin, Bearnaise (+\$MP)
- Prime Rib, Horseradish, Au Jus, Yorkshire Pudding (+\$MP)
- 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
- Grilled Seasonal Vegetables

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
- Orange Brûlée Tartelette, Chocolate Tartelette OR Apricot
Tartelette
- 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
- 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

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

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