

RoundaboutTM

BUFFET • FAMILY STYLE • PLATED



WWW.ROUNDABOUTCATERING.COM • 631 DUNN CIRCLE • SPARKS, NEVADA • 89431

@ROUNDABOUTRENO • 775.747.2090

TRAY PASSED OR DISPLAYED APPETIZERS

VEGETARIAN

Skewered Marinated Mozzarella, Fresh Basil, Cherry Tomato, Balsamic Glaze
Compressed Watermelon, Cumin Cream Cheese, Tajin, Lime, Micro Cilantro
Street Corn - Corn, Cotija, Cilantro Mayo, Lime, Tajin, Tortilla Crunch
Deviled Eggs
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

SEAFOOD

Crispy Polenta Chip, Cajun Shrimp
Shrimp Ceviche, Blue Corn Crumble, Micro Cilantro *
Salmon Crudo, Scallion Ponzu Sauce, Radish, Crispy Rice *
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 *
Grilled & Chilled Shrimp, Lemon, Atomic Cocktail Sauce
Tuna Poke, Sesame Wontons, Avocado-Mango Salsa *
Crispy Sphere, Lump Crab, Yuzu, Ginger, Red Pepper



TRAY PASSED OR DISPLAYED

APPETIZERS

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

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.

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



MEAT

APPETIZER STATIONS

ANTIPASTI BOARDS

Imported & Domestic Cheeses
Artisanal Cured Meats
Homemade Sea Salt Crackers, Crostini
Olives, Vegetable Crudit 

GRAZING TABLE

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

SEAFOOD FOUNTAIN STATION

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

BURRATA BAR

Stracciatella, Ciliegine	<i>Assorted Toppings</i>
Garlic Crostini	Tomato Concasse
Sea Salt Crackers	Black Olive Tapenade
Heirloom Tomatoes	Roasted Peppers Romesco
Fresh Shaved Prosciutto	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

BUILD YOUR OWN POKE BOWL

Tuna Poke *	<i>Assorted Toppings</i>
Teriyaki Chicken	Pickled Vegetables
White Rice	Fresh Vegetables
	Edamame • Seaweed
	Soy Sauce • Sesame Seeds



APPETIZER STATIONS

MAC & CHEESE BAR

House-made Mac & Cheese

Assorted Toppings

Diced Black Forrest Ham, Bacon

Caramelized Onions, Green Onions

Truffle Mushrooms, Croutons, Peas

Shredded Cheese, Gorgonzola

CONE STATION

Ginger Rice, Tuna Tartare, Sesame Crisp

Polenta, Sausage Marinara, Garlic Crostini

Cucumber, Chickpea, Roasted Pepper,
Moroccan Tzatziki, Pita Chip

SKEWER STATION

Red Curry Marinated Shrimp

Tandoori Chicken Skewers

Moroccan Beef Skewers

Spicy Yogurt & Red Pepper Dipping Sauces

THAI HORS D'OEUVRES

Chicken Larb, Lettuce Cups

Ginger Garlic Beef Satay

Vegetarian Spring Rolls

Peanut Sauce

DIM SUM STATION

Teriyaki Chicken Bao Bun

Pork Potstickers

Crispy Vegetarian Spring Rolls

Black Vinegar Ginger Chili

Pineapple Sweet and Sour, Plum Scallion Sauce

MASHED POTATO BAR

European Butter Mashed Potatoes

Assorted Toppings

Brown Gravy, Bacon, Broccoli, Green Onions

Truffle Mushrooms, Shredded Cheese

Gorgonzola, Sour Cream

Salt & Pepper

ARTISAN FLATBREAD PIZZAS

choice of three:

Pepperoni

Sausage, Basil, Fennel, Roma Tomatoes

Pancetta, Arugula, Manchego

Smoked Chicken, Brie, Roasted Strawberries

Margherita, Fresh Basil, Tomato, Mozzarella

Blueberry, Goat Cheese, Aged Balsamic, Parmesan, Arugula

Truffle Oil, Sea Salt, Stracciatella Cheese, Wild Mushrooms,

Pickled Onions, Parsley

**Option to make this into a dinner station*



DINNER SERVICE

OPTIONS

BUFFET STYLE MEAL

Plated Salad, Bread, 1 Entrée & 2 Sides

Plated Salad, Bread, 2 Entrées & 3 Sides

FAMILY STYLE MEAL

Plated Salad, Bread, 2 Entrées & 3 Sides

PLATED MEAL

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 • Based on Availability

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

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 Infused Water Station

Iced Tea and Infused Water Station

Coffee Station



SALAD

OPTIONS

SALAD

choice of one:

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

Hearts of Romaine, Beef Steak Tomato, Garlic Crostini, Fresh Milk Mozzarella, Basil Vinaigrette

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

Field Green Salad, Cherry Tomatoes, Cucumber, Pickled Red Onions, Shredded Carrots, Red Wine Vinaigrette

Kale, Beets, Blue Cheese, Walnuts, Farro, Cranberry Thyme Vinaigrette

Roasted Beets, Arugula, Goat Cheese Croquet, Mandarin Oranges, Pistachios, Citrus Tarragon Vinaigrette

BREAD

choice of one:

House Garlic & Herb Bread

Focaccia Bread



ENTREE

OPTIONS

CHICKEN

Rosemary Garlic Grilled 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

BEEF *Certified Angus*

Tri-Tip with Roundabout House Rub

choice of one: 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)

PORK

Seared Pork Tenderloin, Cinnamon Apple Cider Chutney

House Smoked Grilled Pork Loin, Apricot Gochujang BBQ Glaze



ENTREE

OPTIONS

SEAFOOD

Seared Salmon, Yuzu Lemongrass Glaze, Spring Onion Ginger Sesame Vinaigrette

Oven Roasted Salmon Filet, Chablis Shallot Butter Sauce, Pickled Red Onion Capers Relish, Cured Lemon, Chive

Jumbo Prawn, White Wine, Cream, Butter, Garlic, Lemon (+\$3pp)

Roasted Halibut Filet, Saffron Beurre Blanc, Blistered Tomatoes, Artichoke Leaves (+\$MP)

Miso Braised Seabass, Wild Mushroom, Yuzu Green Onion Vinaigrette (+\$MP)

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

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 ONE

Assorted Cookies

Brownies

TIER TWO

Petite Cannoli, Ricotta, Powdered Sugar, Citrus Zest

Assorted Bars: Lemon Bars, Raspberry, Almond Joy

Chocolate Mousse, Oreo Cookie, Whipped Cream, Chocolate, Strawberry

Bailey's & Coffee, White Chocolate Coffee Mousse, Espresso Shortbread, Espresso Bark

Eclairs, Vanilla, Dark Chocolate Ganache

Assorted Puff Petit Fours, Palmiers, Allumettes

TIER THREE

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

Assorted Chocolate Truffles

Assorted French Macrons

TIER FOUR

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 *Vegan Available*

Chocolate Lovers Cheesecake

Chocolate Truffle Cake, Crème Anglaise, Strawberry

Demi-Tasse Crème Brûlée

Passionfruit Mousse, Blueberry Compote, Coconut Macaroon

PRICED INDIVIDUALLY

Sacher Torte (14 servings per torte)

Fruit Tart (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

SOFT SERVE ICE CREAM BAR

Vanilla & Chocolate Soft Serve

Assorted Toppings

Caramel & Chocolate Sauce, Reese's Pieces,
Crushed Andes Mints, Sprinkles, Cookie
Crumbles, Toffee
Cones and Cups

HOT CHOCOLATE BAR

Milk Chocolate Hot Chocolate
White Chocolate Hot Chocolate

Assorted Toppings

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

WHIPPED CHEESECAKE BAR

4oz Cheesecake Jars

Assorted Toppings

Chocolate, Caramel, Strawberry Compote,
Blueberry Compote, Oreo, Graham Cracker

CARAMEL APPLE BAR

Apple Wedges

Assorted Toppings

Caramel & Chocolate Sauce, Crushed Peanuts & Toffee Bits,
Mini Marshmallows & Sprinkles

ICED COFFEE BAR

Iced Coffee & Ice

Cream & Sugar

Vanilla Syrup & Caramel Syrup

Whipped Cream

Sprinkles

CHURRO BAR

Traditional Churros

Chocolate & Caramel Sauce

POPCORN BAR

Parmesan Ranch

Cookies N Cream

Aleppo Lime

CRÈME BRÛLÉE BAR

Individual Vanilla Crème Brûlée

Seasonal Fruit

Biscotti, Toffee Pieces, Chocolate Bark

APPLE CIDER BAR

Homemade Hot Spiced Apple Cider

Whipped Cream & Caramel Drizzle

