

RoundaboutTM

APPETIZER STATIONS & CURATED BUFFETS



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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

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

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

CONE STATION

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



APPETIZER STATIONS

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

DIM SUM STATION

Teriyaki Chicken Bao Bun

Pork Potstickers

Crispy Vegetarian Spring Rolls

Black Vinegar Ginger Chili

Pineapple Sweet and Sour, Plum Scallion Sauce

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*

MASHED POTATO BAR

European Butter Mashed Potatoes

Assorted Toppings

Brown Gravy, Bacon, Broccoli, Green Onions

Truffle Mushrooms, Shredded Cheese

Gorgonzola, Sour Cream

Salt & Pepper

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

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*



CURATED DINNER BUFFETS

TANDOORI

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

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

PAELLA

Butter Lettuce Salad, Turkish Apricots, Almonds,
Manchego, Smoked Paprika Vinaigrette
Traditional Paella - Sausage, Chorizo, Chicken,
Shrimp, Clams & Mussels, Saffron Rice,
Piquillo Peppers, Peas, Cilantro
Butter Lettuce Salad, Turkish Apricots, Almonds,
Manchego, Smoked Paprika Vinaigrette

House-made Focaccia

**more paella options available*

ELEVATED PAELLA

Butter Lettuce Salad, Turkish Apricots, Almonds,
Manchego, Smoked Paprika Vinaigrette
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
House-made Focaccia



CURATED DINNER BUFFETS

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

TACO BAR

Romaine Lettuce, Queso Fresco, Jicama,
Watermelon, Honey Lime Vinaigrette

Chicken Tinga, Carne Asada

Fresh Tortillas - Corn & Small Flour

Mexican Rice & Black Beans

Assorted 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

Assorted Toppings

Guacamole, Cotija Cheese, Sour Cream,
Pico De Gallo

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

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

SOUTHERN BUFFET

Romaine & Corn Salad, Minted Ranch

Buttermilk Biscuits, Honey Butter

Apple Coleslaw

Mashed Potatoes

Fried Chicken Thighs

Smoked Pork, Bourbon BBQ Sauce



CURATED DINNER
BUFFETS

CURATED DINNER BUFFETS

PASTA BUFFET

Caesar Salad

Garlic Bread

Choice of two:

Cheese Tortellini, Pesto, Roma Tomatoes, Parmesan

Penne, Meatballs, Creamy Parmesan Tomato Sauce

Baked Ziti, Italian Sausage

Pomodoro - Campanelle, Tomatoes, EVOO,
Slivered Garlic, Basil

Cavatappi, Alfredo Sauce, Chicken, Parmesan,
Nutmeg, Cream, Garlic

NEVADA GRILL

Field Green Salad - Cherry Tomatoes, Cucumber,
Pickled Red Onions, Shredded Carrots, Croutons,
Balsamic Vinaigrette

Traditional Potato Salad

Ranch Style Beans

Sliced Tri Tip Sandwich

Oregano Garlic Grilled Chicken Thighs

Grilled Hot Links, Buns

Mustard & Ketchup

ASIAN BUFFET

Asian Cabbage Salad - Cabbage, Carrots, Bell Peppers,
Cilantro, Scallions, Toasted Sesame Vinaigrette

Crispy Wontons, Sweet and Sour

House Fried Rice

Stir Fried Vegetables

Kung Pao Chicken

Beef Bulgogi

ALL AMERICAN

Fresh Fruit Salad

House Made Chips, French Onion Dip

Macaroni Salad

Hamburgers, Buns

Hot Dogs, Buns

Lettuce, Tomatoes, Onions, Cheese

Mayo, Mustard, Ketchup



CURATED DINNER
BUFFETS

CURATED DINNER

BUFFETS

CARVING STATION

SALAD

Choice of one:

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

ENTREE

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)

House Garlic & Herb Bread

CARVED 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:

European Butter Mashed Potatoes, Cream, Sea Salt

Potatoes Au Gratin

Oven Roasted Vegetable Ratatouille, Olive Oil, Garlic Grilled Seasonal Vegetables

Roasted Heirloom Carrots, Orange Zest, Almonds, Ras El Hanout

Green Beans, Garlic Brown Butter, Pickled Red Onion, Chili Flakes



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

