



MARKET & CONFERENCE CENTER

CATERING MENUS



Bringing a fresh, new culinary angle to what meetings and events can be, Roundhouse offers top-quality, seasonal fare for your special occasion that's anything but boring.



Breakfast A La Carte

(Minimum order of 10 | Based on a one-hour serve time)

Assorted pastries | \$36 per dozen

Assorted nutri grain breakfast bars | \$ 4 per person

Bacon, ham or chicken apple sausage | \$4 per person

Bagels and cream cheese | \$3 per person

Add on: salmon lox with capers, red onion, lemon | \$4 per person

Breakfast sausage puffs | \$4 per person

Brioche cinnamon french toast | \$7 per person

strawberries, maple syrup

Buttermilk pancakes or waffles | \$7 per person

fresh berries, syrup

Cereal and milk | \$5 per person

Chilaquiles | \$ 6 per person

corn tortillas, salsa roja, queso fresco, scrambled eggs, sour cream shaved radish cilantro

Add on: salsa verde chicken | \$2 per person

Classic eggs benedict | \$ 5 per person

red onions, bell peppers, poached egg

Corned beef hash | \$5 per person

English muffin, poached egg and hollandaise sauce

Add on : Salmon lox | \$1 per person ; Fresh crab | \$2 per person

House biscuits and sausage gravy | \$6 per person

House biscuits with honey butter | \$4 per person

Hot steel cut oatmeal | \$6 per person

brown sugar, dried fruits, nuts, berries

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax



Breakfast A La Carte

(Minimum order of 10 | Based on a one-hour serve time)

Roundhouse breakfast potatoes | \$4 per person
yukon and red potatoes, red and green bell peppers, red onions, garlic cloves

Scrambled eggs | \$5 per person
goat cheese, chives

Seasonal sliced fruit | \$5 per person

Seasonal whole fruit | \$4 per person

Yogurt and granola | \$ 6 per person

Burrito | \$9 per person
scrambled eggs, cheddar cheese, potato, roasted sweet pepper, spinach

Croissant sandwich | \$9 per person
scrambled eggs, swiss cheese, arugula

Frittata | \$9 per person
eggs, leeks, sweet peppers, parmesan cheese, spinach

Add meat selections to any item above for \$3 per person

Chicken apple sausage, Hobbs' bacon, or Hobbs' tavern ham

Individual quiches | \$10 per person

Traditional quiche lorraine

Shallot, mushroom, gruyere

Smoked salmon, fresh herbs, parmesan cheese

Add in breakfast beverages

Coffee | \$4 per person

Choose 1: Fresh brewed Peerless regular coffee, decaf, or hot tea

Orange Juice | \$3 per person

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Breakfast Buffet

Continental Breakfast
\$15 per person

Pastries and muffins
Organic seasonal sliced fruit
Straus family yogurt and organic granola
Fresh orange juice and cranberry juice
Fresh brewed peerless coffee, decaf, numi tea

Power breakfast | \$18 per person

Straus family yogurt and organic granola
Seasonal sliced fruit
Fresh berries
Organic free-range hard boiled eggs
Pastries and muffins
Fresh orange juice and cranberry juice
Fresh brewed peerless coffee, decaf, numi tea

Early riser | \$18 per person

Fresh orange juice
Fresh brewed peerless coffee, decaf, and numi hot tea

Hot items | Select 2

Breakfast burritos: scrambled eggs, cheddar cheese, potato, roasted sweet pepper, spinach

Croissant sandwiches: scrambled eggs, swiss cheese arugula

Frittata: eggs, leeks, sweet peppers, parmesan cheese spinach

Add meat selections to any item above

Chicken apple sausage, Hobbs' bacon, or Hobbs' tavern ham

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Breakfast Buffet

(Minimum order of 10)

European breakfast | \$21 per person

Hobb's cured meats

Assorted cheeses

Organic free-range hard boiled eggs

Assorted pastries, muffins, and whole wheat bread

Artisanal preserved, organic butter

Sliced tomatoes, onions, pickles

Fresh brewed peerless coffee, decaf, numi tea

American Classic breakfast | \$23 per person

Assorted pastries & muffins

Scrambled eggs, goat cheese, chives

Roundhouse breakfast potatoes

yukon and red potatoes, red and green bell peppers, red onions, garlic cloves

Hobbs chicken apple sausage

Seasonal sliced fruit

Orange juice and cranberry juice

Fresh brewed peerless coffee, decaf and numi tea

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The Deli

\$ 24 per person

Organic speckled lettuce: cherry tomatoes, grated carrots, sherry vinaigrette

Organic seasonal fruit salad

Assorted hobbs' meats

Grilled zucchini

Assorted sliced cheeses

Fresh baked assorted breads

House assorted baked cookies

Condiments, house pickles sliced fresh red onions and tomatoes

Kettle chips

Iced tea and water

Add chef's choice seasonal vegetarian soup | \$4 per person

**** Gluten free bread available upon request in advance****

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Cool Wraps Buffet

\$ 26 per person

Sandwiches & Wraps | Select 3

Albacore tuna salad wrap

albacore tuna, fennel, celery, shallots, aioli, dijon, fresh herbs

Balsamic roasted portobello mushroom on ciabatta

goat cheese, roasted sweet peppers pesto

Grilled tofu "banh mi" on a soft roll

pickled carrots, daikon, cilantro, spicy peanut sauce

Grilled chicken caesar wrap

grilled chicken breast, garlic caesar dressing parmesan cheese romaine lettuce

cherry tomatoes, croutons

Hobbs' roast beef sandwich on ciabatta

creamy horseradish dressing, arugula, pickled red onion

Oven roasted turkey breast wrap

avocado, greek yogurt, spinach, tomato pickled red onion

Spinach wrap

hummus, grilled zucchini, baby spinach, fresh herbs

Tarragon chicken and almond sandwich on a soft roll

butter lettuce, celery, apple, tomato

Includes

Organic mixed greens

vegetable crudite, champagne vinaigrette, fresh herbs

Organic seasonal fruit salad

House cookies, kettle chips, iced tea and water

**** Gluten free bread available upon request in advance****

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Boxed Lunch To Go

\$26 per person

Salads | Select 1

Mixed baby lettuces
grated carrots, red radish, mandarins, champagne vinegar

Penne pesto salad
endive, cherry tomatoes, fresh mozzarella

Wraps & Sandwiches | Select 3

Albacore tuna salad wrap
albacore tuna, fennel, celery, shallots, aioli, dijon, fresh herbs

Balsamic roasted portobello mushroom on ciabatta
goat cheese, roasted sweet peppers pesto

Grilled tofu "banh mi" on a soft roll
pickled carrots, daikon, cilantro, spicy peanut sauce

Grilled chicken caesar wrap
grilled chicken breast, garlic caesar dressing parmesan cheese romaine lettuce,
cherry tomatoes, croutons

Hobbs' roast beef on ciabatta
creamy horseradish dressing, arugula, pickled red onion

Oven roasted turkey breast wrap
avocado, greek yogurt, spinach, tomato pickled red onion

Spinach wrap
hummus, grilled zucchini, baby spinach, fresh herbs

Tarragon chicken and almond sandwich on a soft roll
butter lettuce, celery, apple, tomato

Includes, kettle chips, whole fruit, bottled water

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Farmer's Market Soup & Salad

\$29 per person
(Minimum order of 10)

[Soup selections | Select 2](#)

Beef and barley soup, carrots, parsley, mushrooms

Black bean tortilla, pico de gallo, sour cream

Coconut curried carrot bisque, creme fraiche

Cream of broccoli, garlic croutons

Creamy brentwood sweet white corn bisque

New England style clam chowder, oyster crackers

Roasted tomato basil bisque, parmesan croutons

Split Pea and bacon

Tuscan white bean and kale soup

[Salad selections | Select 3](#)

Chinese chicken salad, napa cabbage, red cabbage, bean sprouts, cilantro, shredded chicken roasted peanuts, crispy wonton strips

Classic caesar salad, romaine lettuces, cherry tomatoes, parmesan, croutons

Israeli couscous salad, feta cheese, arugula, toasted pine nuts, mint honey dijon dressing

Little gem salad, shaved radishes, cucumber, garlic croutons green goddess dressing

Organic mixed greens, vegetable crudite, crumbled goat cheese champagne vinaigrette

Spinach tortellini salad, cucumber, red onion, tomatoes, olives, bell peppers pesto vinaigrette

Roasted beet salad, goat cheese, toasted walnuts, baby spinach, sherry vinaigrette

Includes, bread & butter, freshly baked cookies, iced tea and water

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Lunch Buffet

(minimum order of 10)

Little Italy | \$29 per person

Classic caesar salad

romaine, parmesan, garlic croutons, cherry tomatoes

Tuscan white bean and kale soup, garlic croutons

Organic chicken breast piccata, lemon-caper sauce

Baked artichoke raviolis, creamy alfredo sauce, baby spinach

Raspberry cheesecake

Iced tea and water

Tri Valley | \$29 per person

Blistered cauliflower salad

roasted walnuts, arugula, gruyere cheese, honey sherry dressing

Frisee and endive salad

maple balsamic dressing, red pear, shaved parmesan cheese

Roundhouse mac and cheese

smoked mozzarella, parmesan, gruyere cheeses leeks, breadcrumbs

14 hour beef brisket

au jus, creamy horseradish

Creamy mushroom polenta

mascarpone cheese, fresh thyme

Caramel cheesecake

Iced tea and water

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Lunch Buffet

(minimum order of 10)

Mount Diablo | \$29 Per person

Creamy yukon potato salad

celery, shallots, carrots, fresh herbs, greek yogurt

Iceberg Wedge salad

creamy blue cheese dressing, bacon bits, tomatoes, herbs

Grilled bavette steak, salsa fresca

Lentils and roasted vegetables, cumin, parsley

Wild mushroom and scallion crepe

goat cheese, onion cream sauce

Lemon meringue tarts

Iced tea and water

On the Mediterranean | \$29 per person

Meze Platter

roasted pepper hummus, olives, pita chips, marinated artichoke hearts, dolmas
cucumbers, marinated feta cheese

Greek style grilled turkey meatballs, herbed yogurt sauce

Cumin roasted carrots and Israeli couscous salad

feta cheese, parsley cherry tomatoes, olives, spiced chickpeas

Mediterranean Gyro Wraps

red onions, cucumbers, garlic yogurt sauce, tomatoes, lettuce

[Wrap options | Select 2](#)

Grilled zucchini or Greek yogurt chicken or Grilled garlic steak

Traditional baklava

Iced tea and water

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Lunch Buffet

(minimum order of 10)

South of the Border | \$29 per person

Black bean and roasted corn salad
cherry tomatoes, avocado, red onion, cumin, lime vinaigrette

Black Bean Soup
spiced crema

Mexican rice pilaf
carrots, onions, bell peppers, toasted coriander, cumin

*Grilled lemon chili chicken
fresh cilantro sauce

*Grilled bavette steak
chipotle steak sauce

Mexican churros, cinnamon sugar

Iced tea and water

**Chicken or steak entrees can be substituted for one vegetarian option*

Cheese enchilada, salsa verde
Black bean & queso fresco tamale
3 pepper and sweet onion fajita, corn tortillas

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Chinatown

\$29 per person
(minimum order of 10)

Chopped asian salad

romaine, white and red cabbage, carrots, celery, beans sprouts, red peppers toasted cashews

*Mongolian beef and broccoli

Pan roasted long beans

shiitake mushrooms, scallions, garlic, soy sauce

Steamed white rice

Roasted banana cake, brown butter frosting

Iced tea and water

Add on | \$5 per person

Grilled salmon
ginger scallion oil

** Beef entree can be substituted for the following vegetarian option:*

Madras curry tofu stir fry
carrots, bell peppers, onion, cherry tomato, cilantro, coconut milk



Lunch Buffet

(minimum order of 10)

The Caribbean | \$32 per person

Organic baby spinach and mango salad
avocado, blue cheese, toasted almond slivers, honey lime dressing

Watermelon and feta cheese salad
fresh mint, mizuna lettuce, white balsamic vinaigrette

Grilled jerk chicken, green onions, cilantro, jerk sauce

Caribbean rice and peas, coconut milk, green onions

Pan roasted green and yellow squash, aleppo chili powder, onions, garlic

Coconut cake, pineapple sauce

Iced tea and water

The Hawaiian | \$33 per person

Tropical fruit salad, pineapple, kiwi, mango, strawberries, star fruit

Hawaiian macaroni salad, shredded carrots, elbow macaroni, parsley

*Huli huli chicken, ginger glaze

*Grilled seasonal fish, spicy pineapple salsa

Steamed white rice

Coconut cupcakes, toasted coconut frosting

Iced tea and water

**Chicken or fish entrees can be substituted for the following
vegetarian option:*

Grilled tofu, tropical mango sauce

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Lunch Buffet Selections

(minimum order of 10)

Napa Valley | \$33 per person

Little gem lettuces

green goddess dressing, radishes, avocado, parmesan cheese, cherry tomatoes

Farro and artichoke salad

radicchio, toasted pine nuts, shaved fennel, basil, sherry vinaigrette

Grilled mixed vegetables, baby spinach, pesto vinaigrette

Grilled king salmon, lemon gremolata

3 cheese tortellini

creamy spinach and shallot sauce, cherry tomatoes, parmesan

Raspberry cheesecake

Iced tea and water

A Taste of Japan \$33 per person

Tofu miso soup: bonito broth, nori, tofu, green onions

Cucumber ginger salad

little gems, carrots, cherry tomatoes, creamy sesame dressing

Chilled buckwheat soba noodle salad

enoki mushrooms, edamame, spicy soy vinaigrette

Pork TonKatsu, Japanese curry sauce

Steamed short white grain rice

Miso glazed eggplant, green onions, sesame seeds

Individual green tea cheesecake

Iced tea and water

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BBQ Picnic Lunch Buffet

\$34 per person
(minimum order of 10)

Creamy coleslaw
jalapenos, shaved fennel, celery seed, carrots

Baked bbq bacon beans

Baked mac and cheese
creamy 3 cheese sauce, herbed bread crumbs

*Ancho chili rubbed chicken

*Grilled pork ribs
sweet & tangy bbq sauce

Mini pecan pie tarts
chantilly cream

Iced tea and water

*Chicken or rib entrees can be substituted for the following
vegetarian option:

Grilled mixed vegetable and tofu skewers, balsamic, garlic dressing



Plated Lunch Selections

\$39 per person

First course | Select 1

Organic mixed greens:

goat cheese crostini, vegetable crudite, champagne-honey vinaigrette

Little gem wedge

shaved radish, cherry tomato, green goddess dressing

*Main course | Select 2

Lemon, herb & matzo crusted salmon, roasted new red potatoes, kale, lemon

Grilled organic chicken airline breast

yukon potato puree, broccoli, rosemary au jus

Vegetarian lasagna, eggplant, zucchini, mushroom, mozzarella, basil

Portobello wellington, salsa verde, spinach, goat cheese, piquillo pepper

Dessert | Select 1

Devil's food cake, raspberry sauce

Meyer lemon ricotta cupcakes, ginger buttercream

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

*Entree counts due no later than 5 business days prior to event.
Place cards are required for table service.

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Plated Lunch Selections

\$44 per person

First course | Select 1

Classic caesar salad, garlic croutons, parmesan cheese, cherry tomatoes

Roasted tomato and basil bisque, parmesan crouton

Smoked trout salad

arugula, shaved radish, spiced bread crumbs, creamy avocado dressing

*Main course | Select 2

Hazelnut crusted alaskan halibut

wild mushrooms, pea shoots, fingerling potatoes

Grilled pork tenderloin

sauteed blue lake beans, creamy polenta and almond and hazelnut romesco sauce

Portobello wellington

salsa verde, spinach, goat cheese, piquillo pepper

Grilled organic chicken airline breast

smashed baby potatoes, roasted baby carrots and a creamed demi sauce

Pinot noir braised beef short ribs

potato mousseline, roasted baby turnips, veal demi

Oven roasted maitake mushroom & tofu

mushroom consomme, baby bok choy, blistered carrots

Dessert | Select 1

Flourless chocolate cake, raspberry

Ricotta cheesecake, mixed berry sauce

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Lunch Selections

\$52 per person

First course | Select 1

Pear and duck confit salad

frisée, arugula, spiced pecans, radish, Shallot-champagne vinaigrette

Lobster bisque, creme fraiche, chives

Peppercorn crusted ahi tuna stack

sunflower sprouts, pickled ginger caviar, white miso

Spaghetti squash pesto

oven dried tomatoes, parmesan cheese, hazelnuts

*Main course | Select 2

Pinot noir braised beef short ribs

lemon gremolata, yukon potato mousseline, asparagus

Sesame crusted ahi tuna

spicy soy dressing, braised ginger bok choy, forbidden black rice

Herb brined double cut pork chop

rosemary au jus, kale, apples, acorn squash

Tofu and vegetable napoleon

zucchini, portobello, eggplant, goat cheese, romesco sauce

Seared chicken roulade

roasted jumbo prawn, potato mousseline, broccoli rabe, creamy mushroom sauce

Dessert | Select 1

Chocolate pot de creme, snickerdoodle cookie

Sticky date and toffee cake, bourbon sauce

Coconut rice pudding, mango, toasted coconut flakes

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Breaks

Movie package | \$10 per person

Freshly popped popcorn
Assorted candy
Assorted sodas

Energy break \$12 per person

Apple and carrot slices, house almond butter
Assorted fresh berries
Vitamin waters
Roundhouse trail mix

Sweet & salty | \$10 per person

Roundhouse trail mix
Fresh baked assorted cookies
Organic lemonade

Game break \$12 per person

House chips, salsa and guacamole
House mini pretzel knots and yellow mustard
Fresh baked assorted cookies

Wellness break | \$12 per person

Roundhouse red sweet pepper hummus
pita chips
Vegetable crudite, creamy herb dip
Organic seasonal whole fruit

Gourmet break \$15 per person

Domestic cheese's
Cured meats
Olives, breads and crackers
Sparkling water

Meze platter break | \$15 per person

Dolmas
Homemade hummus, pita chips
Olives, marinated feta, artichoke hearts, cherry tomatoes
Falafels, palm dates

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A La Carte Breaks

Fresh baked cookies
\$24 per dozen

Peanut butter cookie

Oatmeal cookie

Chocolate chip cookie

House brownies | \$24 per dozen

House blondies | \$24 per dozen

House cupcakes | \$ 28 per dozen

Chocolate cupcakes
vanilla frosting

Chocolate peanut butter cupcakes
peanut butter frosting

Lemon vanilla cupcake
ginger buttercream

Roasted banana cupcakes
mascarpone cream frosting

Spiced mixed nuts | \$3 per person

House pretzel knots |\$4 per person
yellow mustard

Assorted kind bars | \$4 per person

Kettle chips and pretzels
\$3 per person

Trail mix | \$4 per person

Freshly popped popcorn
\$4 per person | Select 1

Butter and salt
Truffle parmesan
Salted and chili lime

Whole fruit | \$4 per person

Fruit platter | \$5 per person

House chips, salsa, and guacamole
\$6 per person

Pita chips and roasted pepper
hummus | \$6 per person

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Beverages

Bottled still and sparkling water | \$ 3 each

Coke/diet coke/sprite | \$ 3 each

Vitamin water | \$4 each

Fresh brewed peerless coffee, decaf, numi hot tea | \$60 per gallon

Infused water | \$14 per gallon

Cucumber and mint

Strawberries

Lemon

Orange

Agua fresca | \$15 per gallon

Watermelon

Pineapple

Melon

Fresh juices | \$18 per liter

Orange juice

Grapefruit juice

Lemonade and mint

Sparkling juice | \$18 per liter

Sparkling orange

Sparkling lemonade

All Day Beverage Station | \$15 per person

Coke, diet coke, sprite

Fresh brewed peerless coffee, decaf and numi tea

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Reception Tray Passed

Select 2 at \$10 per person | Select 3 at \$13 per person | Select 4 at \$16 per person

Chorizo & Date wrapped in bacon

Compressed cucumbers, smoked trout, creme fraiche, dill

Curried chicken satay, sweet chili sauce

Curried potato samosa, cilantro creme fresh

Deviled organic eggs, pickled mustard seeds, serrano chip

Eggplant caponata, capers, balsamic, extra virgin olive oil

Fresh Vietnamese tofu rolls

mint, cilantro, green papaya, cucumber, sweet chili dipping sauce

Fresh Vietnamese prawn rolls

mint, cilantro, green papaya, cucumber sweet chili dipping sauce

Grilled beef skewers, chimichurri sauce

Grilled sumac scented lamb meatballs, lemon yogurt dipping sauce

Grilled tofu skewers, soy honey glaze

Gruyere cheese gougeres, whipped creme fraiche, tobiko, chives

Lemongrass beef satay, peanut miso dipping sauce

Mini baked andouille sausage puffs, whole grain mustard

Mini "BLT", brioche, pesto aioli

Mini flatbread, caramelized onion, roasted pear, bleu cheese

Mushroom feta walnut en croute, wild mushrooms, puff pastry

Roasted tomato crostini, pesto

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Reception Tray Passed

Select 2 at \$10 per person | Select 3 at \$13 per person | Select 4 at \$16 per person

Seasonal fruit and vegetable skewer

Texas Blue Crab Cakes, poblano aioli

Tempura king trumpet mushroom, green goddess aioli

Tomato bruschetta, basil, balsamic glaze

Truffle arancinis, tarragon aioli

Tuna poke, nori chips, green onions

Wasabi Prawns, nori cracker, wasabi aioli

Warm mini-tartlets

Caramelized onions, nicoise olives, anchovies

Mushroom & fontina cheese

Prosciutto and blue cheese

Shaved asparagus, parmesan cheese

Spicy sausage and mozzarella

Spinach, goat cheese, pine nuts

Sweet

Dark chocolate and sea salt mini tartlets

Mini chocolate hazelnut tartlets

Mini filled berry tartlets

Mini pumpkin pies: chantilly cream

S'mores on a stick: dark chocolate, graham crackers marshmallow

Mini cheesecake bites: raspberry

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Reception Displays

(Minimum order of 10)

Build your own taco station | \$6 per person

Select 1

Mojo marinated carne asada

Chicken tinga

Al pastor pork

Includes: charred salsa, salsa verde, escabeche, corn tortillas, hot sauce

Fire baked pizzas | \$8 per person

Grilled chicken & pesto
smoked mozzarella, tomatoes

Hobbs pepperoni
pepperoncinis, mozzarella

The Hawaiian
canadian bacon, fresh pineapple, mozzarella

Margherita
marinara sauce, fresh basil

Artisanal flatbreads | \$11 per person

Citrus cured salmon
creme fraiche, radish, watercress, crispy capers

Kabocha squash
roasted kabocha squash, feta cheese, toasted pepitas, caramelized onions

Roasted Pear
caramelized onions, roasted pear, mozzarella and bleu cheese

Spicy Italian
housemade sausage, mozzarella, coppa, pecorino, tomato sauce

Tartufo
wild mushrooms, arugula, goat cheese, prosciutto, truffle oil

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Reception Displays

(minimum of 10 guests)

Antipasto | \$15 per person

hobbs' cured meats, olives, pickled vegetables, black pepper cured salmon
crackers, toasted bread

Baked Salmon | \$12 per person (Minimum of 15 guests)

grilled lemon, gribiche sauce

Chilled seafood | \$22 per person

local oysters, mussels and poached prawns
served with traditional accompaniments

Farmers market crudite | \$7 per person

creamy herb dip

Local cheese | \$15 per person

selected assortment of cow's milk, sheep and goats milk cheeses
locally sourced and served with crackers, fruit, toasted bread

Roundhouse signature sliders | \$4 each

(Minimum of 1 dozen for each selection)

Angus Beef slider

caramelized onions, bacon, pickles, thousand island

Chicken and Waffle slider, honey butter

Lamb slider

romesco sauce, pickled onion, arugula

Mini grilled cheese & tomato bisque shooter

Pulled Pork slider

creamy coleslaw, bbq sauce

Spicy black bean slider

roasted pepper aioli, cilantro sprigs

Turkey meatball slider, marinara, mozzarella

Quinoa slider, cashew butter, chimichurri

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Build your own Slider Bar

\$15 per person
(Minimum order of 15)

Select 2 proteins

(2-oz. protein portions)

Angus beef pattie

Fried chicken

Turkey meatballs

Grilled salmon

BBQ pulled pork

14-hour beef brisket

Portobello mushroom

Lamb (add \$1 per person)

Select 2 sides

Classic fries

Waffle cut fries

Tater tots

Sweet potato fries

Onion rings

Dipping sauces & condiments included

Aioli, Dijon mustard, ketchup, housemade green onion ranch
creamy blue cheese, lettuce, tomato, pickles, shaved red onion
sesame seed buns, brioche buns

Select add-ons | \$1 per item, per person

Smashed avocado

Bacon and bean chili

Crispy Hobbs bacon

Caramelized onions

Marsala mushrooms

Cheddar, blue, swiss cheese

Additional protein for \$4 per item, per person

Additional sides for \$3 per item, per person

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Spud Bar

\$12 per person
(Minimum order of 15)

Select 3 Spuds

Tater tots	Mashed potatoes	Roasted marble potatoes
Spiced curly fries	Classic fries	Truffle & parmesan fries
Individual salt baked potatoes		

Select 3 Toppings | Additional toppings \$3 per person

Nacho sauce	Bean chili	Bacon bits
Salsa	Parmesan cheese	

Includes the following sauces, ketchup, mustard, aioli

Additional sauces | \$1 per item, per person

Creamy blue cheese	Siracha aioli	House made green onion ranch
Wasabi aioli	Roasted garlic aioli	BBQ sauce
Horseradish aioli	Peanut satay	Pesto aioli
Sambal	Honey mustard	

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Chef Station Selections

(Minimum of 50% of party)

Additional \$200 chef fee for each station

Herb brined pork loin | \$19 per person

sage butter sauce

Heritage breed turkey | \$19 per person

orange-cranberry chutney

Prime rib au jus | \$22 per person

creamy horseradish and veal au jus

Roast leg of lamb | \$22 per person

raisin-rosemary au jus

Add-ons | \$ 9 per person

Roundhouse mac and cheese

smoked mozzarella, parmesan, gruyere cheeses leeks, breadcrumbs

Mashed potatoes

Roasted fall vegetables

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Dinner Buffet Selections

Italian Rustica | \$39 per person

Classic caesar salad

parmesan cheese, romaine lettuce, cherry tomatoes sourdough croutons

Fusilli and artichoke salad

nicoise olives, radicchio, basil, sweet peppers, fresh mozzarella, sherry dressing

Baked tri color tortellini pasta

grilled chicken mushroom, confit garlic cream sauce

Herbed beef meatballs, housemade marinara sauce, parmesan cheese

Baked penne pasta

creamy pesto sauce, cherry tomatoes, asparagus, summer squashes, mozzarella parmesan cheese

Raspberry cheesecake, graham cracker crust

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

Smoke House BBQ | \$44 per person

Classic potato salad, aioli, celery, green onions, parsley, hard boiled eggs,

Organic mixed greens, vegetable crudite, herbs, champagne vinaigrette

Summer sweet white corn, chili herb butter, parmesan cheese

Baked bbq beans, bacon, onions

*Grilled free range chicken, bbq sauce

*14 hour brisket, ipa steak sauce

Baked apple cinnamon pies, chantilly cream

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

***Chicken or brisket entrees can be substituted for the following vegetarian option:**

Grilled stuffed portobello mushrooms
zucchini, sweet white corn, black beans, monterey jack cheese

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax



Dragon's Gate Dinner Buffet

(minimum of 10 guests)

\$44 per person

Chinese chopped salad

napa cabbage, carrots, white cabbage, green onion, mung beans, cilantro
crispy wonton, creamy sesame dressing

Chilled soba noodle salad

enoki mushrooms, shiso leaves, edamame beans, celery, aji mirin vinaigrette

*Grilled teriyaki salmon, toasted sesame seeds

*Korean style short ribs, green onions

Roasted baby bok choy, sesame garlic sauce

Steamed white rice

Roasted banana cake, coconut cream cheese frosting

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

[*Salmon or beef entrees can be substituted for the following
vegetarian option:](#)

Grilled teriyaki tofu, baby bok choy, teriyaki sauce, green onions, sesame seeds

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax



Carneros Dinner Buffet

(minimum of 10 guests)

\$55 per person

Organic butter lettuce salad

goat cheese, pine nuts, creamy avocado dressing, shaved radishes olive oil croutons

Roasted leek and wild mushroom salad

baby spinach, bacon lardons, garden herb dressing

Roasted cauliflower gratin

golden raisins, gruyere, parmesan cheese, capers, chili flakes, lemon

Roasted baby potatoes, fresh herbs, garlic

*Seared local king salmon, lemon gremolata

*Pinot noir braised beef short ribs, veal demi

Housemade carrot cupcakes, cream cheese frosting

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

**Salmon or beef entrees can be substituted for the following
vegetarian option:*

Baked mushroom and ricotta cheese ravioli

creamy mushroom veloute sauce, chives

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax



Santorini Dinner Buffet

(minimum of 10 guests)

\$55 per person

Greek salad

red onion, feta cheese, vine ripened tomatoes, cucumbers, basil, kalamata olives
lemon vinaigrette

Israeli couscous salad

cherry tomatoes, parsley, red onion, baby spinach, piquillo pepper, yogurt dressing

Creamy roasted eggplant and tahini soup, lemon, parsley

Warm garbanzo beans and potatoes, artichoke hearts, almonds, lemon, basil

*Garlic lemon herb chicken thighs, olives, cherry tomatoes

*Greek baked rock cod, tomatoes, onions, grilled lemon, parsley

Mediterranean baklava

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

*Chicken or cod entrees can be substituted for the following
vegetarian option:

Garden vegetable tagine

almonds, couscous, squash, eggplant, peppers, mint, harissa

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax



Plated Dinner

\$51 per person

First course | Select 1

Celery root and chestnut soup
truffle oil, creme fraiche

Little gem salad: shaved radish
fennel, herbs, creamy herb dressing

Organic local greens: marinated goat cheese crostini
baby beets, sherry vinaigrette

*Main course | Select 2

Local king salmon
wilted kale, farro, butternut squash, lemon gremolata

Red wine braised short ribs
yukon potato mousseline, baby carrots, thyme jus

Grilled organic chicken breast
wild rice pilaf, pecans, bourbon au jus

Baked vegetarian lasagna
eggplant, zucchini, mushroom, parmesan cheese

Dessert course | Select 1

Chocolate pot de creme
Ricotta cheesecake, mixed berry sauce
Lemon-buttermilk cake, lemon icing

Includes, Freshly brewed coffee, decaf, numi hot tea, ice tea and water

***Entree counts due no later than 5 business days prior to event.
Place cards are required for table service.**

**Prices subject to change
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Plated Dinner

\$58 per person

First & second course | Select 2

Lobster bisque

chive quinnelle, lemon scented creme fraiche

Pear and duck confit salad

frisée, arugula, spiced pecans, radish, shallot-champagne vinaigrette

Roasted wild mushroom salad

baby spinach, celery root, walnuts, black truffle vinaigrette

Local cheese plate

humboldt fog, blue moon, honey, berries, olive bread

*Main course | Select 2

Hazelnut crusted alaskan halibut

wild mushrooms, pea shoots, fingerling potatoes

Grilled new york steak

yukon potato mousseline, broccoli, maitake mushroom chimichurri

Portobello wellington

salsa verde, spinach, goat cheese, roasted piquillo pepper

Herb brined double cut pork chop

rosemary jus, kale, apples, acorn squash

Dessert | Select 1

Chocolate pot de creme: snickerdoodle cookie

Sticky date and toffee cake: bourbon sauce

Coconut rice pudding: mango, toasted coconut flakes

Includes, Freshly brewed coffee, decaf, numi hot tea, ice tea and water

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**Prices subject to change*

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Plated Dinner

\$68 per person

First and second course | Select 2

Creamy wild mushroom bisque
shaved black truffles, creme fraiche

Seared ahi tuna stack
sunflower sprouts, white miso, osetra caviar

Pear and duck confit salad
frisée, arugula, spiced pecans, radish, shallot-champagne vinaigrette

Lobster-chive crepe
butter poached lobster, mornay sauce, osetra caviar, micro herb salad

*Main course | Select 2

New york steak and jumbo duo
potato mousseline, cauliflower, carrots, bearnaise sauce

Sesame seared rare ahi tuna
brown rice cakes, spicy soy dressing braised gingered bok choy

Herb crusted rack of lamb
creamy parmesan polenta, blue lake beans rosemary demi sauce

Tofu and vegetable napoleon
black truffles, zucchini, portobello, eggplant, goat cheese, romesco sauce

Dessert | Select 1

Assorted local cheese plate
honey, berries, fig-walnut bread

Chocolate pot de creme, snickerdoodle cookie

Sticky date & toffee cake, bourbon sauce

Coconut rice pudding, mango
toasted coconut flakes

Includes, Freshly brewed coffee, decaf, numi hot tea, ice tea and water

***Entree counts due no later than 5 business days prior to event.
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Wine Selections

Champagne | Sparkling Wine

Signal Ridge Brut, Alexander Valley	\$35 bottle
Mionetto Prosecco	\$40 bottle
Gloria Ferrer Blanc de Blancs, Carneros	\$52 bottle
Domaine Carneros Brut, California	\$60 bottle
Veuve Clicquot Brut	\$98 bottle

Sauvignon Blanc | Viognier

Joel Gott, California	\$28 bottle
Matanzas Creek, Sonoma	\$32 bottle
Wente, Louis Mel, Livermore	\$40 bottle
Honig, Napa	\$42 bottle
Cambria Viognier, Santa Maria Valley	\$46 bottle
Duckhorn, Napa	\$60 bottle

Chardonnay

Rickshaw, California	\$32 bottle
Hess, Shirttail Ranch, Monterey	\$34 bottle
Arrowood, Sonoma	\$36 bottle
Wente, Riva Ranch, Livermore	\$46 bottle
Sonoma Cutrer, Russian River	\$54 bottle
Rombauer, Carneros	\$68 bottle

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax



Wine Selections

Pinot Noir

Rickshaw, California	\$35 bottle
Banshee, Sonoma	\$40 bottle
MacMurray Ranch, Russian River	\$49 bottle
Starmount, Carneros	\$56 bottle
Gary Farrell, Russian River	\$67 bottle

Other Reds

Edmeades Zinfandel, Mendocino	\$35 bottle
Matanzas Creek Merlot, Sonoma	\$44 bottle
Dry Creek Zinfandel, Heritage Vines	\$48 bottle
Murrieta's Well, The Spur, Meritage	\$52 bottle
Glenhawk, Diablo Royale, Meritage, Contra Costa	\$67 bottle
Rombauer Merlot, Napa	\$65 bottle
Duckhorn Merlot, Napa	\$85 bottle

Cabernet Sauvignon

Rickshaw, California	\$32 bottle
Louis Martini, Sonoma	\$38 bottle
Banshee Mordecai Blend, California	\$39 bottle
Raymond, Napa	\$48 bottle
Hess Allomi, Napa	\$67 bottle
Groth, Napa	\$120 bottle
Grgich Hills, Napa	\$100 bottle

**Prices subject to change*

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Beer Selections

Beer | \$5 each

Lagunitas Pilsner
Lagunitas IPA
Amstel Light
Anchor Lager,
Dale's Pale Ale
Bear Republic Racer 5 IPA
Dos XX Lager
Peroni
Schubro's Wheat

**Prices subject to change*

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Cocktails

Premium bar | \$10 per cocktail

Tito's vodka

Boodle's gin

Ron matusalem rum

El jimador tequila

Cutty sark scotch

Christian brothers brandy

Jack daniel's bourbon

Triple sec

Ultra-premium bar | \$14 per cocktail

Hangar 1 vodka

Hendrick's gin

Mt. gay rum

Herradura reposado tequila

St. george single malt scotch

Germain robin brandy

Straight edge bourbon

Remy martin vsop cognac

Cointreau

All bars stocked with

House sweet & sour, cranberry juice, orange & grapefruit juices , sodas & mixers, fresh fruit mint

* \$200 bartender fee per every 75 people *

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