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.

Effective 10.9.17
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

*Prices subject to change
All menus subject to a 20% service fee and state sales tax
**Breakfast Buffet**

<table>
<thead>
<tr>
<th>Continental Breakfast</th>
<th>Power breakfast</th>
<th>$18 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>$15 per person</td>
<td></td>
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</tr>
<tr>
<td>Pastries and muffins</td>
<td>Straus family yogurt and organic granola</td>
<td></td>
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<tr>
<td>Organic seasonal sliced fruit</td>
<td>Seasonal sliced fruit</td>
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</tr>
<tr>
<td>Straus family yogurt and organic granola</td>
<td>Fresh berries</td>
<td></td>
</tr>
<tr>
<td>Fresh orange juice and cranberry juice</td>
<td>Organic free-range hard boiled eggs</td>
<td></td>
</tr>
<tr>
<td>Fresh brewed peerless coffee, decaf, numi tea</td>
<td>Pastries and muffins</td>
<td></td>
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<td>Fresh orange juice and cranberry juice</td>
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<tr>
<td></td>
<td>Fresh brewed peerless coffee, decaf, numi tea</td>
<td></td>
</tr>
</tbody>
</table>

**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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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

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

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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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$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

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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

*Prices subject to change
All menus subject to a 20% service fee and state sales tax
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.

*Prices subject to change
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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

<table>
<thead>
<tr>
<th>Break</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Movie package</strong></td>
<td>$10 per person</td>
<td>Freshly popped popcorn, Assorted candy, Assorted sodas</td>
</tr>
<tr>
<td><strong>Energy break</strong></td>
<td>$12 per person</td>
<td>Apple and carrot slices, house almond butter, Assorted fresh berries, Vitamin waters, Roundhouse trail mix</td>
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<tr>
<td><strong>Sweet &amp; salty</strong></td>
<td>$10 per person</td>
<td>Roundhouse trail mix, Fresh baked assorted cookies, Organic lemonade</td>
</tr>
<tr>
<td><strong>Game break</strong></td>
<td>$12 per person</td>
<td>House chips, salsa and guacamole, House mini pretzel knots and yellow mustard, Fresh baked assorted cookies</td>
</tr>
<tr>
<td><strong>Wellness break</strong></td>
<td>$12 per person</td>
<td>Roundhouse red sweet pepper hummus, pita chips, Vegetable crudite, creamy herb dip, Organic seasonal whole fruit</td>
</tr>
<tr>
<td><strong>Gourmet break</strong></td>
<td>$15 per person</td>
<td>Domestic cheese's, Cured meats, Olives, breads and crackers, Sparkling water</td>
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<tr>
<td><strong>Meze platter break</strong></td>
<td>$15 per person</td>
<td>Dolmas, Homemade hummus, pita chips, Olives, marinated feta, artichoke hearts, cherry tomatoes, Falafels, palm dates</td>
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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
- Grilled salmon
- Portobello mushroom
- Fried chicken
- BBQ pulled pork
- 14-hour beef brisket
- Turkey meatballs
- Lamb (add $1 per person)

Select 2 sides

- Classic fries
- Sweet potato fries
- Waffle cut fries
- Onion rings
- Tater tots

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
- Caramelized onions
- Bacon and bean chili
- Marsala mushrooms
- Crispy Hobbs bacon
- Cheddar, blue, swiss cheese

Additional protein for $4 per item, per person

Additional sides for $3 per item, per person

*Prices subject to change
All menus subject to a 20% service fee and state sales tax
# Spud Bar

$12 per person  
(Minimum order of 15)

## Select 3 Spuds

<table>
<thead>
<tr>
<th>Tater tots</th>
<th>Mashed potatoes</th>
<th>Roasted marble potatoes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiced curly fries</td>
<td>Classic fries</td>
<td>Truffle &amp; parmesan fries</td>
</tr>
</tbody>
</table>

Individual salt baked potatoes

## Select 3 Toppings | Additional toppings $3 per person

<table>
<thead>
<tr>
<th>Nacho sauce</th>
<th>Bean chili</th>
<th>Bacon bits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa</td>
<td>Parmesan cheese</td>
<td></td>
</tr>
</tbody>
</table>

Includes the following sauces, ketchup, mustard, aioli

## Additional sauces | $1 per item, per person

<table>
<thead>
<tr>
<th>Creamy blue cheese</th>
<th>Siracha aioli</th>
<th>House made green onion ranch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wasabi aioli</td>
<td>Roasted garlic aioli</td>
<td>BBQ sauce</td>
</tr>
<tr>
<td>Horseradish aioli</td>
<td>Peanut satay</td>
<td>Pesto aioli</td>
</tr>
<tr>
<td>Sambal</td>
<td>Honey mustard</td>
<td></td>
</tr>
</tbody>
</table>

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

*Prices subject to change
All menus subject to a 20% service fee and state sales tax
**Dinner Buffet Selections**

**Italian Rustica | $39 per person**
- Classic caesar salad
  - parmesan cheese, romaine lettuce, cherry tomatoes, sourdough croutons
- Fusili 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
$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
All menus subject to a 20% service fee and state sales tax
Plated Dinner

$58 per person

First & second course | Select 2

Lobster bisque
chive quinelle, 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

*Entree counts due no later than 5 business days prior to event.
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*Prices subject to change
All menus subject to a 20% service fee and state sales tax
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.
Place cards are required for table service.

*Prices subject to change
All menus subject to a 20% service fee and state sales tax
## Wine Selections

### Champagne | Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Signal Ridge Brut, Alexander Valley</td>
<td>$35 bottle</td>
</tr>
<tr>
<td>Mionetto Prosecco</td>
<td>$40 bottle</td>
</tr>
<tr>
<td>Gloria Ferrer Blanc de Blans, Carneros</td>
<td>$52 bottle</td>
</tr>
<tr>
<td>Domaine Carneros Brut, California</td>
<td>$60 bottle</td>
</tr>
<tr>
<td>Veuve Clicquot Brut</td>
<td>$98 bottle</td>
</tr>
</tbody>
</table>

### Sauvignon Blanc | Viognier

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joel Gott, California</td>
<td>$28 bottle</td>
</tr>
<tr>
<td>Matanzas Creek, Sonoma</td>
<td>$32 bottle</td>
</tr>
<tr>
<td>Wente, Louis Mel, Livermore</td>
<td>$40 bottle</td>
</tr>
<tr>
<td>Honig, Napa</td>
<td>$42 bottle</td>
</tr>
<tr>
<td>Cambria Viognier, Santa Maria Valley</td>
<td>$46 bottle</td>
</tr>
<tr>
<td>Duckhorn, Napa</td>
<td>$60 bottle</td>
</tr>
</tbody>
</table>

### Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rickshaw, California</td>
<td>$32 bottle</td>
</tr>
<tr>
<td>Hess, Shirtail Ranch, Monterey</td>
<td>$34 bottle</td>
</tr>
<tr>
<td>Arrowood, Sonoma</td>
<td>$36 bottle</td>
</tr>
<tr>
<td>Wente, Riva Ranch, Livermore</td>
<td>$46 bottle</td>
</tr>
<tr>
<td>Sonoma Cutrer, Russian River</td>
<td>$54 bottle</td>
</tr>
<tr>
<td>Rombauer, Carneros</td>
<td>$68 bottle</td>
</tr>
</tbody>
</table>

*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*

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

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lagunitas Pilsner</td>
<td>$5</td>
</tr>
<tr>
<td>Lagunitas IPA</td>
<td>$5</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>$5</td>
</tr>
<tr>
<td>Anchor Lager, Dale’s Pale Ale</td>
<td>$5</td>
</tr>
<tr>
<td>Bear Republic Racer 5 IPA</td>
<td>$5</td>
</tr>
<tr>
<td>Dos XX Lager</td>
<td>$5</td>
</tr>
<tr>
<td>Peroni</td>
<td>$5</td>
</tr>
<tr>
<td>Schubro’s Wheat</td>
<td>$5</td>
</tr>
</tbody>
</table>

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

*Prices subject to change
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