Spring & Summer 2018
Banquet 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
    strawberies, 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

Corned beef hash | $5 per person
    red onions, bell peppers, poached egg

English muffin, poached egg and hollandaise sauce | $5 per person
    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
yucon 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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All menus subject to a 20% service fee and state sales tax
# Breakfast Buffet

(Minimum order of 10)

| **Continental Breakfast** | **Power breakfast | $18 per person** |
|---------------------------|-------------------|
|                           | **Straus family yogurt and organic granola** |
| $15 per person            | **Seasonal sliced fruit** |
| Pastries and muffins      | **Fresh berries** |
| Organic seasonal sliced fruit | **Organic free-range hard boiled eggs** |
| Straus family yogurt and organic granola | **Pastries and muffins** |
| Fresh orange juice and cranberry juice | **Fresh orange juice and cranberry juice** |
| Fresh brewed peerless coffee, decaf, numi tea | **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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Small Meeting Menu

(Groups under 10)

Breakfast a la Cart

Assorted pastries | $36 per dozen

Assorted nutri grain breakfast bars | $4 per person

Bagels and cream cheese | $3 per person

Cereal and milk | $5 per person

Seasonal sliced fruit | $5 per person

Seasonal whole fruit | $4 per person

Yogurt and granola | $6 per person

Beverage selections

Coffee | $4 per person
Choose 1: Fresh brewed Peerless regular coffee, decaf, or hot tea

Orange Juice | $3 per person

Continental Breakfast | $15 per person
*See page 3 for menu items

The Deli | $24 per person
*See page 6 for menu items

Cool Wraps | $26 per person
*See page 7 for menu items

*Prices subject to change
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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

$ 26 per person

Sandwiches & Wraps | Select 3

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

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, flour tortilla

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, chipotle wrap

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

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

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Boxed Lunch To Go

$28 per person
(Minimum order of 10)

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, tomato wrap

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, flour tortilla

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, chipotle wrap

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

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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Farmers Market Soup & Salad

$29 per person
(Minimum order of 10)

Soup selections | Select 2

- Tofu and miso, green onions, sesame seeds
- Classic minestrone, red kidney beans, elbow pasta, vegetables
- Coconut curried carrot bisque, creme fraiche
- Creamy roasted mushroom Bisque, parmesan croutons
- Chicken tortilla, carrots, celery, shredded chicken, crispy tortilla strips
- Creamy brentwood sweet white corn bisque
- Roasted tomato basil bisque, parmesan croutons
- Tuscan white bean and kale soup, garlic croutons

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

Add on | Grilled chicken breast @ $5 per person
     or Grilled salmon @ $6 per person

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Lunch Buffet Selections

(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

Classic Tiramisu, cocoa powder

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

Herb roasted NY strip loin, au jus and creamy horseradish
Balsamic roasted baby carrots, sea salt, parsley

Coconut macaroons, chocolate ganache

Iced tea and water

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On The Mediterranean

$29 per person
(Minimum order of 10)

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

Cumin roasted carrots and israeli couscous salad
feta cheese, parsley cherry tomatoes, olives, spiced chickpeas

Basmati rice pilaf, raisins, almonds

Grilled chicken and red onion kebabs, herbed yogurt raita sauce

Traditional baklava

Iced tea and water

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South of the Border

$29 per person
(Minimum order of 10)

Watermelon, cucumber and jicama salad, fresh mint, cilantro, cumin vinaigrette
Chopped romaine salad, cucumbers, cherry tomatoes, shaved red onion, cumin lime vinaigrette
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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Dragons Gate

$29 per person
(Minimum order of 10)

Chinese Chicken Salad
romaine, soy braised chicken white and red cabbage, carrots, celery, beans sprouts, red peppers toasted cashews, sesame dressing
Pan roasted salmon, ginger scallion oil
Baby bok choy, garlic, ginger and sesame oil
Steamed white rice
Creme brulee
Iced tea and water

Add on | $5 per person
Kung Pao Chicken

* Salmon 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 Selections

(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

BBQ Picnic | $34 per person
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.

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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

*Mains course | Select 2

Hazelnut crusted alaskan halibut
wild mushrooms, pea shoots, fingerling potatoes
Grilled pork tenderloin
sautéed blue lake beans, creamy polenta, almond, hazelnut romesco sauce
Portobello wellington
salsa verde, spinach, goat cheese, piquillo pepper
Grilled organic chicken airline breast
smashed baby potatoes, roasted baby carrots, creamed demi sauce
Pinot noir braised beef short ribs
potato mousseline, roasted baby turnips, veal demi
Oven roasted maitake mushroom & tofu
mushroom consommé, 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

*Entree counts due no later than 5 business days prior to event.
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All menus subject to a 20% service fee and state sales tax
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<th>Breaks</th>
<th>Movie package</th>
<th>$10 per person</th>
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<td>Freshly popped popcorn</td>
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<td>Assorted candy</td>
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<td>Mid Morning Break</td>
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<td>Seasonal fruit salad</td>
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<td>Mini croissants</td>
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<td>Individual assorted greek yogurts</td>
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<td>Organic granola</td>
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<td>Coffee &amp; juice</td>
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<td>Game break $12 per person</td>
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<td>Apple and carrot slices, house almond butter</td>
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<td>Sweet &amp; salty</td>
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<td>Gourmet break $15 per person</td>
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<td>Wellness break</td>
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<td>Roundhouse red sweet pepper hummus</td>
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<td>pita chips</td>
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<td>Vegetable crudite, creamy herb dip</td>
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<td>Organic seasonal whole fruit</td>
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<td>Meze platter break</td>
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<td>Dolmas</td>
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<td>Homemade hummus, pita chips</td>
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<td>Olives, marinated feta, artichoke hearts, cherry tomatoes</td>
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<td>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
- Dark chocolate caramel popcorn | $5 per person
- Freshly popped popcorn | $4 per person | Select 1
- Butter and salt
- Truffle parmesan
- Salted and chili lime
- 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
- 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
- Sweet & spicy cracker jacks | $5 per person

*Prices subject to change
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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 | $39 per gallon
Cucumber and mint
Strawberries
Lemon
Orange

Agua fresca | $39 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

Baked polenta cups filled with herbed bolognese
Compressed cucumbers, smoked trout, creme fraiche, dill
Crispy Coconut Shrimp, sweet & sour vanilla bean sauce
  Curried chicken satay, sweet chili sauce
  Curried potato samosa, cilantro creme fresh
Deviled organic eggs, pickled mustard seeds, serrano chip
Edamame Hummus, shaved radish, crostini
Fried mozzarella empanada, black bean hummus
  Grilled beef skewers, chimichurri sauce
  Grilled prawn skewer, pineapple, basil
Gruyere cheese gougeres, whipped creme fraiche, tobiko, chives
  Fresh Vietnamese tofu rolls
  Fresh Vietnamese prawn rolls
  Lemongrass beef satay, peanut miso dipping sauce
  Prosciutto wrapped cherry tomato, extra virgin olive oil
  Roasted cherry tomato and sweet pepper mini tartlet
Roasted confit fingerling potatoes, avocado, smoked salmon
  Roasted tomato crostini, pesto
  Spicy sausage and mozzarella

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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

Mushroom & fontina cheese

Tempura shiitake mushroom, green goddess aioli

Texas Blue Crab Cakes, poblano aioli

Tomato bruschetta, basil, balsamic glaze

Truffle arancinis, tarragon aioli

Tuna poke, nori chips, green onions

Walnut & blue cheese crostini, grape

Wasabi Prawns, nori cracker, wasabi aioli

Watermelon, feta and mint skewer, balsamic glaze

Sweet

Dark chocolate and sea salt mini tartlets

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

Mini apple pie, cinnamon crumble

Mini blueberry pie, cinnamon crumble

Mini chocolate hazelnut tartlets

Mini raspberry cheesecake bites

Watermelon, kiwi, pineapple skewer

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Reception Displays  

(Minimum order of 10)

Build your own taco station | $7 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 | $9 per person  
(4 slices per pizza)

Select 1
Grilled chicken & pesto, smoked mozzarella, tomatoes
Hobbs pepperoni, pepperoncinis, mozzarella
The Hawaiian, canadian bacon, fresh pineapple, mozzarella
Margherita, marinara sauce, fresh basil
Spring Delta Asparagus, goat cheese, red onion and chives
Rainbow Chard, bacon, caramelized onions, mozzarella
Kabocha Squash, roasted kabocha squash, feta cheese, toasted pepitas, caramelized onions
Roasted Pear, caramelized onions, roasted pear, mozzarella, bleu cheese
Tartufo, wild mushrooms, arugula, goat cheese, prosciutto, truffle oil
Summer white corn, grilled white corn, roasted red bell peppers, cherry tomatoes goat cheese
Cheese Burger, spiced ground beef, cheddar, mozzarella cheese, pepperoncinis
Ricotta Summer Squash, green and yellow squash, lemon scented ricotta cheese, garlic confit, arugula

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

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 patty
- Fried chicken
- Turkey meatballs
- Grilled salmon
- BBQ pulled pork
- 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, house made 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

*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>
<tr>
<td>Individual salt baked potatoes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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>Sriracha 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>

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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 | $7 per person
Roundhouse truffled mac and cheese, smoked mozzarella, parmesan, gruyere
cheeses leeks, breadcrumbs
Potato mousseline, garlic confit
Balsamic roasted baby carrots, cippolini, sea salt and parsley
Steamed lemon scented broccoli, cauliflower and baby carrots
Scalloped potatoes, gruyere and parmesan cheese, cream
Roasted brussel sprouts, bacon and garlic

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**Dinner Buffet Selections**

**Italian Rustica | $39 per person**
Classic caesar salad
d 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, house made 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
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Fortune Harvest 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
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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

House made 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 Selections

$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 Selections

$58 per person

First & second course | Select 2

Lobster bisque
chive quenelle, 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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Plated Dinner Selections

$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

### Cabernet Sauvignon
- **Bogle, 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

### 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

### Chardonnay
- **Bogle, California** - $32 bottle
- **Hess, Shirtail Ranch, Monterey** - $34 bottle
- **Wente, Riva Ranch, Livermore** - $46 bottle
- **Sonoma Cutrer, Russian River** - $54 bottle
- **Rombauer, Carneros** - $68 bottle

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Wine Selections

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

Pinot Noir

Bogle, California $35 bottle
MacMurray Ranch, Russian River $49 bottle
Starmont, 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

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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

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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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