



MARKET & CONFERENCE CENTER

Fall & Winter 2018/2019 Banquet Menus

November - March



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 | \$5 per person

strawberries, maple syrup

Buttermilk pancakes or waffles | \$5 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 | \$5 per person

House biscuits with honey butter | \$4 per person

Hot steel cut oatmeal | \$5 per person

brown sugar, dried fruits, nuts, berries

**Prices subject to change*

All menus subject to a 24% 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 24% service fee and state sales tax*



Breakfast Buffet

(Minimum order of 10)

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

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



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

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



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 ****



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

Chipotle smashed black bean and avocado wrap

romaine lettuce, tomatoes, red onion, creamy chipotle dressing

Grilled chicken caesar wrap

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

Italian Roast Beef Sandwich provolone cheese, creamy horseradish, lettuce, tomato

soft roll

Oven roasted turkey breast wrap

avocado, greek yogurt, spinach, tomato pickled red onion

Spinach wrap

hummus, grilled zucchini, baby spinach, fresh herbs

BBQ Chicken Sandwich

homemade bbq sauce, iceberg lettuce, 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****

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Boxed Lunch To Go

\$28 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

Chipotle smashed black bean and avocado wrap
romaine lettuce, tomatoes, red onion, creamy chipotle dressing

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

Italian Roast Beef Sandwich provolone cheese, creamy horseradish, lettuce, tomato soft roll

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

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

BBQ Chicken Sandwich
homemade bbq sauce, iceberg lettuce, tomato

Includes, kettle chips, whole fruit, bottled water

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

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Farmers 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

Chicken Noodle Soup, garlic croutons

Creamy Mushroom Bisque, garlic croutons

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

Mediterranean Farro Salad, roasted kabocha squash, sunflower seeds, baby spinach lemon vinaigrette

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](#)

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Lunch buffet

(Minimum order of 10)

Fall Harvest | \$29 per person

Curly Kale and Roasted Kabocha Squash Salad
pomegranate seeds, roasted pecans, toasted sunflower seeds, maple-dijon dressing

3 Bean Salad, blue lake, red kidney, white navy, frisse, fresh herbs, toasted almonds
sherry dressing

Caramelized brussel sprouts, bacon

Rosemary roasted new potatoes, garlic confit

Herb butter roasted turkey breast, ginger orange cranberry chutney

Individual pumpkin pies, chantilly cream

Iced tea and water

Autumn Feast | \$31 per person

Fall chopped salad
arugula, baby spinach, walnuts, cranberries, bacon, bleu cheese, red wine vinegar dressing

Shaved Fennel and Tangerine Salad
arugula, red onion, toasted pumpkin seeds, orange honey vinaigrette

Brown sugar roasted sweet potatoes

Roasted organic broccoli
lemon, red chili flakes, extra virgin olive oil

Cider brined roasted pork loin, cashew-orange gremolata

Mini chocolate tarts, peanut brittle

Ice tea and water

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Lunch buffet

(Minimum order of 10)

Tri Valley | \$29 per person

3 Bean Salad, blue lake, red kidney and white navy, frisse, fresh herbs, toasted almonds
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

Smashed new potatoes, extra virgin olive oil, garlic confit, parsley

Caramel cheesecake

Iced tea and water

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, hard boiled eggs

Grilled Tri Tip Steak, IPA steak sauce

Lentils and roasted vegetables, cumin, parsley

Roasted brussels sprouts, bacon, black pepper

Lemon meringue tarts

Iced tea and water

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Lunch buffet

(Minimum order of 10)

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

Greek yogurt chicken

Grilled garlic steak

Traditional baklava

Iced tea and water

South of the Border | \$29 per person

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

Chicken Tortilla Soup, crispy tortilla strips (can be made vegetarian)

Mexican rice pilaf

carrots, onions, bell peppers, toasted coriander, cumin

*Grilled Mexican honey-lime chicken, green onions

*Grilled tri tip 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; OR Black bean & queso fresco tamale; OR
3 pepper and sweet onion fajita, corn tortillas

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Lunch buffet

(Minimum order of 10)

Dragon's Gate | \$29 per person

Chopped Asian salad

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

*Sweet and sour chicken

bell peppers, onions and pineapple

Roasted broccoli and cauliflower

garlic, ginger, oyster sauce

Steamed white rice

Roasted banana cake, brown butter frosting

Iced tea and water

Add on | \$5 per person

Grilled salmon, ginger scallion oil

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

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

Little Italy | \$29 per person

Classic caesar salad

romaine, parmesan, garlic croutons, cherry tomatoes

Tuscan white bean and kale soup, garlic croutons

Braised chicken cacciatore, tomatoes, peppers, capers, basil

Baked artichoke raviolis, creamy alfredo sauce, baby spinach

Buttermilk panna cotta, sugar cookie

Iced tea and water

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Lunch buffet

(Minimum order of 10)

The Hawaiian | \$33 per person

Baby Spinach Salad, strawberries, avocado, feta cheese, poppy seed dressing

Hawaiian macaroni salad, shredded carrots, elbow macaroni, parsley

*Grilled Teriyaki Chicken, toasted sesame seeds, green onion

*Grilled Mahi Mahi, spicy pineapple salsa

Steamed white rice

Pineapple Upside Down Cake

Iced tea and water

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

Grilled tofu, tropical mango sauce

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

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Lunch buffet

(Minimum order of 10)

BBQ Picnic Lunch Buffet | \$34 per person

Creamy coleslaw

jalapenos, shaved fennel, celery seed, carrots

Baked bbq bacon beans

Roasted Butternut Squash Soup

sage croutons

*Ancho chili rubbed chicken

*Carolina style pulled pork

Carolina vinegar bbq sauce

Jalapeno cornbread

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 24% service fee and state sales tax



Plated Lunch Selections

\$39 per person
(Minimum order of 10)

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.
Client to provide place cards which are required for table service.
A seating chart is highly recommended.

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Plated Lunch Selections

\$44 per person
(Minimum order of 10)

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

**Entree counts due no later than 5 business days prior to event.
Client to provide place cards which are required for table service.
A seating chart is highly recommended.

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Plated Lunch Selections

\$52 per person
(Minimum order of 10)

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.](#)
[Client to provide place cards which are required for table service.](#)
[A seating chart is highly recommended.](#)

**Prices subject to change*
All menus subject to a 24% service fee and state sales tax



Breaks

(Minimum order of 10)

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

Mid Morning Break | \$11 per person

Seasonal fruit salad
Mini croissants
Individual assorted greek yogurts
Organic granola
Coffee & juice

Game break \$12 per person

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

Sweet & salty | \$10 per person

Roundhouse trail mix
Fresh baked assorted cookies
Organic lemonade

Gourmet break \$15 per person

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

Wellness break | \$12 per person

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

Meze platter break | \$15 per person

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

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



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

Ice Cream Social | \$5 per person

(Choose up to 3)

Single serving Three Twins Ice Cream 5 oz cups

Bittersweet chocolate; Madagascar vanilla; Mint confetti, Mocha difference; Sea salted
caramel; Strawberry

Three Twins Ice Cream Sandwiches

Vanilla bean with chocolate chip cookies; Vanilla bean with chocolate cookie wafer

Single serving Villa Dolce Gelato and sorbet 3.6 oz cups

Sea salt caramel, Vanilla bean, Dark Chocolate, Mango sorbet, Raspberry sorbet

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



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

Hot chocolate | \$19 per gallon

Hot apple cider | \$22 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

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Reception Tray Passed

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

Burrata and olive tapenade crostini

Chorizo & date wrapped in bacon

Curried chicken satay, sweet chili sauce

Curried potato samosa, cilantro creme fresh

Deviled organic eggs, pickled mustard seeds, serrano chip

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

Goat cheese and thyme panna cotta, pistachios

Grilled beef skewers, chimichurri sauce

Grilled lamb meatballs, tzatziki sauce

Gruyere cheese gougeres, whipped creme fraiche, tobiko, chives

Lemongrass beef satay, peanut miso dipping sauce

Melon, blue cheese, prosciutto and basil skewer

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 crouete, wild mushrooms, puff pastry

Roasted tomato crostini, pesto

Spinach, pine nut and parmesan cheese stuffed mushrooms

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Reception Tray Passed

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

Texas Blue Crab Cakes, poblano aioli

Truffle arancinis, tarragon aioli

Tuna poke, shrimp chips, green onions

Wasabi Prawns, shrimp 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 apple pie, cinnamon crumble

Mini chocolate hazelnut tartlets

Mini pumpkin pies: chantilly cream

Raspberry and vanilla panna cotta

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

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



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

Cheese Burger, spiced ground beef, cheddar, mozzarella cheese, pepperoncinis

Grilled chicken & pesto, smoked mozzarella, tomatoes

Hobbs pepperoni, pepperoncinis, mozzarella

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

Margherita, marinara sauce, fresh basil

Rainbow Chard, bacon, caramelized onions, mozzarella

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

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

The Hawaiian, canadian bacon, fresh pineapple, mozzarella

**Prices subject to change*

All menus subject to a 24% 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

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



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, homemade 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 24% service fee and state sales tax*



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	Honey mustard	

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Chef Station Selections

(Minimum of 50% of guest count)

Additional \$150 chef fee for each station

Herb brined pork loin | \$19 per person
sage butter sauce

14 Hour Roasted Prime Beef Brisket | \$18 per person
creamy horseradish

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 mac and cheese
smoked mozzarella, parmesan, gruyere cheeses leeks, breadcrumbs

Caramelized Baby Carrots and Shallots

Yukon Potato Mouseline

Roasted Brussels sprouts, bacon and black pepper

Grilled Balsamic Vegetable Display (asparagus, portobellos, zucchinis, hard squashes and bell peppers)

Creamy Wild mushroom and thyme polenta with parmesan cheese

Sweet Corn and Mozzarella stuffed roasted tomatoes

Brown sugar roasted sweet potatoes and dried figs

Lobster Ravioli, sweet fennel, saffron cream sauce | \$10 per person

**Prices subject to change*

All menus subject to a 24% 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

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
All menus subject to a 24% service fee and state sales tax*



Dinner Buffet Selections

(minimum of 10 guests)

Fortune Harvest Dinner Buffet | \$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

Carneros Dinner Buffet | \$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 24% 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 24% 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.
Client to provide place cards which are required for table service.](#)

[A seating chart is highly recommended.](#)

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Plated Dinner

\$58 per person

[First course | Select 1](#)

Roasted wild mushroom salad
baby spinach, celery root, walnuts, black truffle vinaigrette

Local cheese plate
humboldt fog, blue moon, honey, berries, olive bread

[Second Course | Select 1](#)

Lobster bisque
chive quenelle, lemon scented creme fraiche

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

[*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 course | 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.](#)
[Client to provide place cards which are required for table service.](#)
[A seating chart is highly recommended.](#)

**Prices subject to change*
All menus subject to a 24% service fee and state sales tax



Plated Dinner

\$68 per person

First course | [Select 1](#)

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

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

Second course | [Select 1](#)

Creamy wild mushroom bisque, shaved black truffles, creme fraiche

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.](#)
[Client to provide place cards which are required for table service.](#)

[A seating chart is highly recommended.](#)

**Prices subject to change*
All menus subject to a 24% service fee and state sales tax



Wine Selections

Cabernet Sauvignon

Bogle, California	\$32 bottle
Louis Martini, Sonoma	\$38 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, Shirttail Ranch, Monterey	\$34 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 24% service fee and state sales tax*



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

Assorted Beer

	\$5 each
Lagunitas Pilsner; Lagunitas IPA; Amstel Light; Anchor Lager; Dale's Pale Ale; Bear Republic Racer 5 IPA; Dos XX Lager; Peroni	

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



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 *

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Beer, wine and soda package | \$15 per person

House white wine

House red wine

Assorted beers

Coke, diet coke, sprite, sparkling water, still bottled water

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*