



MARKET & CONFERENCE CENTER

Fall Catering Menu 2021





Breakfast A La Carte

(Minimum order of 12)

Cold Options | Serves 12

Assorted mini pastries & muffins *VG* | \$36

Cereal and milk, non dairy milks *VG* | \$72

House granola *VG* | \$72

Individual assorted Greek yogurts *VG, GF* | \$ 72

Seasonal sliced fruit and berries *VE, GF* | \$72

Seasonal whole fruit *VE, GF* | \$48

Hot Options | Serves 12

Cheesy scrambled eggs, scallions *VG, GF* | \$60

Breakfast potatoes, smoked paprika, peppers, onions *VG, GF* | \$48

Frittata, eggs, leeks, spinach, parmesan cheese, mushrooms *VG, GF* | \$72

Bagels and cream cheese *VG* | \$48

Breakfast Wraps | \$108 | Serves 12

Chicken apple sausage, eggs, potatoes, peppers, cheddar cheese and red onions, flour wrap

Vegetarian; scrambled eggs, spinach, potatoes, parmesan cheese, red onions, spinach wrap

Breakfast Sandwiches | \$108 | Serves 12

Classic Egg Sandwich, brioche bun, scrambled eggs, apple smoked bacon, cheddar cheese

Croissant Egg Sandwich, scrambled eggs, applewood smoked bacon, provolone cheese

Cheesy scrambled eggs, scallions *V, GF*

**Prices subject to change*

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



Breakfast Buffets

(Minimum order of 10)

Continental Breakfast | \$18 Per Person

Assorted mini pastries and muffins
Seasonal sliced fruit and berries *VE, GF*
Greek yogurt and granola *VG, GF*
Orange juice
Fresh brewed peerless coffee and numi tea

American Classic Breakfast | \$23 Per Person

Scrambled eggs, chives *VG, GF*
Breakfast potatoes, smoked paprika, peppers, onions *VG, GF*
Chicken apple sausage or applewood smoked bacon *GF*
Seasonal sliced fruit and berries *VE, GF*
Orange juice
Fresh brewed peerless coffee and numi tea

Breakfast Beverages | Consumption

Fresh brewed peerless coffee | \$60 per gallon
Fresh brewed peerless decaf | \$60 per gallon
Assorted Numi hot teas | \$60 per gallon
Orange Juice | \$15 per gallon

**Available in half gallons for small boardroom groups*

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Breaks

A La Carte | Serves 12

Hummus and crudite | \$72 | Serves 12

Seasonal sliced fruit and berries | \$72 | Serves 12

Tortilla chips and homemade salsa | \$72 | Serves 12

Fresh baked assorted cookies, per dozen | \$24

Brownies, per dozen | \$24

Fresh popped popcorn, plain with salt

 Buttered, salted | \$48 | Serves 12

 Truffle oil, parmesan | \$72 | Serves 12

Assorted pastries and muffins, per dozen | \$36

Trail mix V | \$60 | Serves 12

Packages | Per Person

(Minimum order of 10)

[Movie package | \\$10 per person](#)

Freshly popped popcorn

Assorted candy

Assorted sodas

[Sweet & salty | \\$10 per person](#)

Roundhouse trail mix

Fresh baked assorted cookies

Organic lemonade

[Beverage Station | Consumption](#)

Bottled still and sparkling water | \$ 4 each

Coke/diet coke/sprite/sparkling water | \$ 4 each

Fresh brewed peerless coffee | \$60 per gallon

Fresh brewed peerless decaf | \$60 per gallon

Assorted Numi hot teas | \$60 per gallon

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Cool Wraps (Boxed or Buffet)

\$28 per person | (Minimum order of 10)

Salads | Select 1:

Couscous salad, parsley, cucumbers, tomatoes, arugula, almonds, lemon herb vinaigrette

Organic mixed greens, fresh herbs, vegetable crudite, champagne vinaigrette *VE, GF*

Pesto pasta salad, home made pesto, cherry tomatoes, baby spinach, parmesan cheese *VG*

Seasonal fruit and berry salad *VE, GF*

Wraps & Sandwiches | Select 2

Black forest ham and smoked cheddar

Roasted tomatoes, dijonnaise, butter lettuce, red onions, house pickles on a rosemary bun

Italian Roast Beef Sandwich

Provolone cheese, creamy horseradish, pepperoncini, pickled red onions, lettuce, slow roasted tomatoes on a Italian Filone bun

Chipotle Black Bean Wrap *VG*

Black beans, avocado, roasted corn, romaine lettuce, tomatoes, cheddar cheese and chipotle yogurt dressing in a flour tortilla

Roasted cauliflower with almond romesco sauce

Wilted garlicky baby spinach on a soft Italian bun *VE*

Roasted Chicken Caesar Wrap

Chicken breast, romaine, garlic croutons, cherry tomatoes, Parmesan cheese and homemade caesar dressing

Roasted hoisin glazed tofu banh mi

Spicy sriracha "vegan mayo", jalapeños, carrots, daikon and cilantro on a torpedo roll *VE*

Smoked Turkey Hero

Shaved smoked turkey, bacon strips, provolone cheese, roasted red peppers, shaved red onions Russian dressing, Italian vinaigrette on a poppy seed and onion roll

All boxes include the following items

Sandwich, side salad, individual bag of potato chips, cookie, bottled water

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Lunch Buffets

(Minimum order of 10)

South of the Border | \$31 per person

Chopped romaine, roasted corn, chipotle ranch dressing, tomatoes, roasted corn queso fresco, green onions, cilantro, bell peppers *VG*

Cilantro cumin rice *VG*

Vegan Charro Beans, onions, garlic, tomatoes and chipotle *VE, GF*

Grilled Santa Maria style Tri Tip, chipotle steak sauce *GF*

Iced tea and water

Little Italy | \$31 per person

Pesto farro, arugula, cherry tomatoes, kalamata olives *VG, GF*

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

Baked penne pasta, mushroom, mozzarella, marinara, parmesan *VG*

Chicken Cacciatore, bell peppers, onions, olives, tomato and herbs *GF*

Iced tea and water

Napa Valley | \$33 per person

Little Gems, green goddess dressing, shaved radish and fennel, croutons, cucumbers *VG, GF*

Ancient Grains, kale, corn, cherry tomatoes, lemon vinaigrette *VE*

Roasted rosemary potatoes, garlic confit *VE, GF*

Grilled salmon, lemon gremolata *GF*

Iced tea and water

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Reception

Tray Passed Canapes | Serves 12

- Hawaiian style ahi poke, crispy wonton, wasabi aioli | \$72
- Roasted bacon wrapped prawns, lemon aioli | \$72
- Grilled lemongrass beef satay, red miso peanut dipping sauce | \$60
- IMPOSSIBLE meatballs, bourbon glaze (vegetarian) | \$60
- Roasted bacon wrapped scallops, herbed aioli | \$72
- Spicy Firecracker Shrimp Skewers, chili ginger dipping sauce | \$72
- Grilled curried chicken skewers, yogurt dipping sauce | \$60
- Thai Spiced Salmon tartar, avocado puree, ginger, red chili, crispy cracker \$72
- Hoisin Glazed Tofu Skewer, sesame seeds, green onions | \$60
- Roasted Heirloom cherry tomato and gingered chevre crostini, pesto | \$48
- Summer caprese skewer, heirloom cherry tomato, fresh mozzarella, basil and balsamic reduction | \$60

Roundhouse Signature Slider Station | Serves 12

- Seared tombo tuna, wasabi aioli, pickled ginger slaw, sesame seed bun | \$72
- Fried chicken slider, house pickle, celery root slaw, lemon aioli | \$72
- Angus beef slider, aioli, cheddar cheese, pickle chip, brioche bun | \$72
- Angus brisket slider, creamy horseradish, house pickle on a sesame bun | \$96
- Chinese 5 spiced pulled pork slider, pickled ginger slaw, sriracha aioli, sesame seed bun | \$72
- Seared tombo tuna, wasabi aioli, pickled ginger slaw, sesame seed bun | \$96

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Dinner Buffets

(Minimum order of 10)

[Italian Rustica | \\$39 per person](#)

Simple Italian green salad, romaine, red onion, parmesan, pepperoncini, black olives, tomatoes, Italian dressing, dinner rolls *VG*

Pesto farro, arugula, cherry tomatoes, kalamata olives *VE*

Baked Ziti, beef bolognese, mozzarella, basil, marinara

Chicken Parmesan, mozzarella, parmesan

Classic Italian Cannolis, ricotta cheese, chocolate chips, cinnamon, lemon zest

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 *VG, GF*

Vegan Baked Beans, onions, garlic, tomatoes *VE, GF*

Grilled free range chicken, bbq sauce *GF*

Grilled Tri Tip steak, ipa steak sauce

Individual hand apple pies, cinnamon sugar

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

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Dinner Buffets

(Minimum order of 10)

[Pacific Rim Dinner Buffet | \\$44 per person](#)

Chinese chopped salad, napa and red cabbage, baby spinach, cilantro, creamy sesame dressing, crispy noodles *VG*

Vietnamese style noodle salad, vermicelli noodles, nuoc cham vinaigrette, cucumbers, aromatic herbs, jalapenos, carrots, peanuts *VE*

Grilled teriyaki salmon, teriyaki sauce, green onions and sesame seeds

Roasted broccoli and cauliflower, garlic and chili flakes *VE, GF*

Individual Green Tea Cheesecakes

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

[Mediterranean Dinner Buffet | \\$44 per person](#)

Couscous salad, parsley, cucumbers, tomatoes, arugula, almonds, lemon herb vinaigrette *VG*

Greek Salad, peppers, cucumbers, tomatoes, feta cheese, romaine lettuce, red lettuce, oregano vinaigrette *VG*

Grilled chicken shawarma, tahini sauce

Herbed Falafels, parsley, garlic tahini sauce (pita bread on the side) *VG*

Classic Baklava

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

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Wine Selections

*Bartender Fee | \$200

Cabernet Sauvignon

Coppola Director's Cabernet	\$32 bottle
Arrowood, California	\$40 bottle
Louis Martini, Sonoma	\$43 bottle
Raymond, Napa	\$55 bottle
Hess Allomi, Napa	\$67 bottle
Grgich Hills, Napa	\$100 bottle

Champagne | Sparkling Wine

Mumm Napa Brut Prestige	\$35 bottle
Mionetto Prosecco	\$40 bottle
Gloria Ferrer Blanc de Blancs, Carneros	\$52 bottle
Veuve Clicquot Brut	\$98 bottle

Chardonnay

Hess, Shirtail Ranch, Monterey (house white)	\$34 bottle
Wente, Riva Ranch, Livermore	\$46 bottle
Dutton Goldfield, Dutton Ranch, Russian River	\$70 bottle
Rombauer, Carneros	\$75 bottle

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Wine Selections

*Bartender Fee | \$200 | 1 per 80 people

Pinot Noir

Balletto, Russian River Valley	\$39 bottle
MacMurray Ranch, Russian River	\$49 bottle
Starmont, Carneros	\$56 bottle
Gary Farrell, Russian River	\$70 bottle
Ancien Fiddlestix, Santa Rita Hills	\$75 bottle

Other Reds

Edmeades Zinfandel, Mendocino	\$35 bottle
Chapoutier, Belleruche' Rose, Rhone Valley	\$ 40 bottle
Matanzas Creek Merlot, Sonoma	\$44 bottle
Balletto Zinfandel, Sonoma	\$48 bottle
Murrieta's Well, The Spur, Meritage	\$52 bottle
Duckhorn Merlot, Napa	\$85 bottle
Rombauer Merlot, Napa	\$100 bottle

Sauvignon Blanc | Viognier

Joel Gott, California	\$28 bottle
Matanzas Creek, Sonoma	\$32 bottle
Wente, Louis Mel, Livermore	\$40 bottle
Duckhorn, Napa	\$60 bottle

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Beer & Soft Drinks

Assorted Beers | \$6 each

Angry Orchard
Amstel Light
Anchor Lager
Bear Republic Racer 5 IPA
Lagunitas Pilsner
Lagunitas IPA
Peroni

**Bar will be stocked with assorted beers from the list above. Note, not all items may be available at a given time. Please let us know if you have a certain request in advance*

Assorted Soft Drinks | \$4 each

Coke
Diet Coke
Sprite
Dr Pepper
Ginger ale
Pellegrino sparkling water

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