

ROUNDHOUSE

MARKET & CONFERENCE CENTER

Spring/Summer Menu 2022





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 yogurts *VG, GF* | \$ 72

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

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

Hot Options | Serves 12

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 | \$115 | Serves 12

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

Vegetarian; scrambled eggs, spinach, potatoes, pepper jack cheese, red onions, spinach wrap

Homemade chorizo, eggs, potatoes, pepper jack cheese, pico de gallo, flour 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

**Prices subject to change*

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



Breakfast Buffets

(Minimum order of 12)

Continental Breakfast | \$20 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 | \$25 Per Person

Scrambled eggs, chives *VG, GF*
Breakfast potatoes, smoked paprika, peppers, onions *VG, GF*
Chicken apple sausage *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*

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



Breaks

A La Carte | Serves 12

Hummus, crackers & crudite | \$72 | Serves 12

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

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

Tortilla chips and homemade guacamole | \$82 | 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 12)

[Movie package | \\$11 per person](#)

Freshly popped popcorn

Assorted candy

Assorted sodas

[Sweet & salty | \\$12 per person](#)

Roundhouse trail mix

Fresh baked assorted cookies

Organic lemonade

**Prices subject to change*

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



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

**Prices subject to change*

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



Cool Wraps (Boxed or Buffet)

\$28 per person | (Minimum order of 12)

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

California Chicken Wrap, grilled chicken breast, avocado, green goddess dressing, iceberg lettuce, tomatoes, provolone cheese, organic spinach wrap

Italian Roast Beef Sub, Italian roast beef, genoa salami, jalapenos, chipotle aioli, iceberg lettuce, pepper jack cheese & soft torpedo roll

Chipotle Black Bean Wrap *VG*

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

Smashed Avocado and Hummus, vine ripened tomatoes, cucumbers, butter lettuce, toasted sunflower seeds on multigrain bread

**Prices subject to change*

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



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

Portobello Banh Mi, roasted portobello mushroom, marinated baby kale, pickled carrots and daikon, cilantro, sriracha vegenaise, jalapenos on a soft torpedo roll

Turkey & Avocado, roasted turkey breast, avocado, bacon, balsamic onion relish, aioli on ciabatta roll

[All boxes include the following items](#)

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

**Prices subject to change*

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



Lunch Buffets

(Minimum order of 10)

South of the Border | \$34 per person

Red Quinoa, Cucumber and Tomato Salad, feta cheese, toasted pepitas, red onion, cumin vinaigrette and arugula

Cilantro cumin rice *VG*

Vegetarian Black Bean Enchiladas, homemade enchilada sauce, monterey jack cheese

Grilled Chipotle Chicken Thighs, chipotle bbq sauce, scallions

Iced tea and water

Little Italy | \$36 per person

Grilled Panzanella Salad, bell peppers, zucchini, red onion, tomatoes, grilled bread, balsamic vinaigrette

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

Baked ziti pasta, ricotta and mozzarella cheese, spinach, mushrooms and tomatoes

Chicken Marsala and Mushrooms, marsala mushroom cream sauce, parsley

Iced tea and water

Napa Valley | \$34 per person

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

Farro and roasted cauliflower salad, baby spinach, tahini lemon vinaigrette, feta cheese, red onions

Roasted potatoes, lemon gremolata, *VE, GF*

Grilled salmon, homemade tzatziki sauce *GF*

Iced tea and water

**Prices subject to change*

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



Reception

Tray Passed Canapes | Serves 12

Hawaiian style ahi poke, crispy wonton, wasabi aioli | \$72

Grilled lemongrass beef satay, red miso peanut dipping sauce | \$60

IMPOSSIBLE meatballs, smoky bourbon glaze (vegetarian) | \$60

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 & balsamic reduction | \$60

Roundhouse Signature Slider Station | Serves 12

Fried chicken slider, house pickle, celery root slaw, lemon aioli | \$72

Angus beef slider, aioli, cheddar cheese, pickle chip, brioche bun | \$72

Chinese 5 spiced pulled pork slider, pickled ginger slaw, sriracha aioli, sesame seed bun | \$72

Nashville Style-Hot Tofu, pickled carrots, daikon, vegenaïse, brioche bun | \$62

Smoked Turkey and Pesto, provolone, brioche bun | \$62

**Prices subject to change*

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



Dinner Buffets

(Minimum order of 10)

Italian Rustica | \$47 per person

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

Tuscan Kale & Pine Nut salad, marinated kale, shaved parmesan cheese, croutons, red chili flakes, lemon black pepper vinaigrette

Baked Ziti, beef bolognese, mozzarella, basil, marinara

Chicken Cacciatore, braised chicken thighs, bell peppers, olives, tomatoes

New York style cheesecake, seasonal berry compote

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

Smoke House BBQ | \$49 per person

Watermelon, Mint and Cucumber salad, feta cheese, toasted pepitas

Three Cheese Creamy mac n' cheese

Grilled free range chicken, sweet & spicy honey sriracha sauce *GF*

Dry Ancho Rubbed Baby Back Ribs, homemade bbq sauce

Individual hand apple pies, cinnamon sugar

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

**Prices subject to change*

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



Dinner Buffets

(Minimum order of 10)

[Pacific Rim Dinner Buffet | \\$49 per person](#)

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

Vegetarian Fried Rice, tofu, corn, english peas, eggs, scallions, carrots

Mongolian Beef and Broccoli, scallion and ginger

Dry Sauteed Green Beans, garlic and shallots

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

[Mediterranean Dinner Buffet | \\$46 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

Baklava, walnuts and honey

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

**Prices subject to change*

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



Wine Selections

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

Sparkling

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

White

Chapoutier, Belleruche' Rose, Rhone Valley	\$ 40
Hess "Shirtail Ranch" Chardonnay,, Monterey	\$34
Wente "Riva Ranch" Chardonnay,, Livermore	\$46
Rombauer Chardonnay, Carneros	\$75
Joel Gott Sauvignon Blanc, California	\$28
Wente Sauvignon Blanc, Louis Mel, Livermore	\$40
Duckhorn Sauvignon Blanc, Napa	\$60

**Prices subject to change*

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



Wine Selections

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

Red

Coppola "Director's Cut" Cabernet	\$32
Louis Martini Cabernet, Sonoma	\$43
Raymond Cabernet, Napa	\$55
Hess Allomi Cabernet, Napa	\$67
Grgich Hills Cabernet, Napa	\$100
MacMurray Ranch Pinot Noir, Russian River	\$49
Starmont Pinot Noir, Carneros	\$56
Gary Farrell Pinot Noir, Russian River	\$70
Matanzas Creek Merlot, Sonoma	\$44
Murrieta's Well "The Spur" Red Blend	\$52
Duckhorn Merlot, Napa	\$85
Rombauer Merlot, Napa	\$100

A corkage fee of \$20 per 750 ml bottle will apply if you bring in your own wine.

Bartenders are required for all bar service. A bartender fee of \$200 will be applied per every 80 people.

**Prices subject to change*

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



Beer & Soft Drinks

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

Beer and Cider | \$6 each

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

Assorted Soft Drinks | \$4 each

Coke
Diet Coke
Sprite
Dr Pepper
Ginger ale
Pellegrino sparkling water

Special Note

Roundhouse Conference Center is the sole alcoholic beverage licensee on premises. It is subject to the regulations of the State Alcoholic Beverage Commission and violations of the regulations will jeopardize the conference center's license. We request your cooperation in honoring the conference center's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

**Prices subject to change*

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