



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

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(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

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(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

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## Breakfast Buffet

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(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

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## Breakfast Buffet

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(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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## The Deli

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\$ 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

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\$ 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\*\***

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## Boxed Lunch To Go

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\$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\*\***

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## Farmers Market Soup & Salad

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\$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](#)

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## Lunch buffet

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(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

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## Lunch buffet

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(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

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## Lunch buffet

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(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

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## Lunch buffet

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(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

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## Lunch buffet

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(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

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## Lunch buffet

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(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

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## Plated Lunch Selections

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\$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.

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## Plated Lunch Selections

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\$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

sautéed 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 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

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\$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

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

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## 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

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## A La Carte Breaks

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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

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## Beverages

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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

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## Reception Tray Passed

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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

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## Reception Tray Passed

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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

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## Reception Displays

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(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

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## Reception Displays

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(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

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\$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  
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## Spud Bar

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\$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	

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## Chef Station Selections

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(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

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## Dinner Buffet Selections

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### 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

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## Dinner Buffet Selections

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(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

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## Santorini Dinner Buffet

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(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

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## Plated Dinner

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\$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.](#)

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## Plated Dinner

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\$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

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## Plated Dinner

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\$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.](#)  
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## Wine Selections

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### 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, Shiretail 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

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### 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	

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## Cocktails

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### 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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