

ROUNDHOUSE

MARKET & CONFERENCE CENTER

Catering Menus



Bringing a fresh, new culinary angle to what meetings and events can be, Roundhouse offers top-quality, seasonal fare for your special occasion that's anything but boring.

Breakfast Buffet

continental breakfast | \$15 per person

pastries and muffins
organic seasonal sliced fruit
straus family yogurt and organic granola
fresh orange juice and grapefruit juice
fresh brewed peerless coffee, decaf, numi tea

power breakfast | \$18 per person

straus family yogurt and organic granola
seasonal sliced fruit and fresh berries
organic free-range hard boiled eggs
pastries and muffins
fresh orange juice and grapefruit juice
fresh brewed peerless coffee, decaf, numi tea

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

add-ons

bagels and cream cheese | \$3 per person
bagels, cream cheese, and smoked salmon | \$7 per person
kashi cereal and milk | \$3 per person

**Prices subject to change*

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

Breakfast Buffet

(minimum order of 10)

hot breakfast buffet | \$23 per person

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

assorted pastries & muffins

orange juice and grapefruit juice

fresh brewed peerless coffee, decaf and numi tea

early riser | \$18 per person

fresh orange juice

fresh brewed peerless coffee, decaf, and numi hot tea

choose 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 Enhancements

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

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

omelet and waffle station: \$15 per person

(\$150 chef fee, minimum 50% of the group)

vegetables: mushrooms, scallions, bell peppers, avocado, tomatoes, spinach, jalapenos, red onions zucchini parsley, cilantro

cheese: feta, cheddar, mozzarella and goat

proteins: chicken apple sausage, hobbs bacon, hobbs black forest ham, tofu, roasted turkey breast

toppings: roasted tomato salsa, sour cream

waffle station: house buttermilk batter, mixed fresh berries, maple syrup

fresh whipped cream

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Breakfast A La Carte

(minimum order of 10)

scrambled eggs | \$5 per person
goat cheese, chives

buttermilk pancakes | \$7 per person
fresh berries, syrup

roundhouse breakfast potatoes | \$4 per person
yukon and red potatoes, red and green bell peppers, red onions, garlic cloves

house biscuits and sausage gravy | \$6 per person

house biscuits with honey butter | \$3 per person

breakfast sausage puffs | \$4 per person

bacon, ham or chicken apple sausage | \$4 per person

bagels and cream cheese | \$4 per person

seasonal whole fruit | \$4 per person

assorted pastries | \$36 per dozen

fresh orange juice and grapefruit juice | \$18 per carafe

fresh brewed peerless coffee, decaf and numi tea | \$60 per gallon

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Lunch Buffet Selections

(minimum order of 10)

deli lunch buffet | \$24 per person

organic mixed greens: vegetable crudite, champagne vinaigrette, fresh herbs
organic seasonal fruit salad
assorted hobbs' meats, grilled zucchini, and sliced cheeses
fresh baked assorted breads
house assorted baked cookies
condiments, house pickles, house pickled onions, kettle chips
includes: iced tea and water

add chef's choice seasonal vegetarian soup | \$4 per person

deli sandwich display | \$ 26 per person

choose 3

oven roasted turkey breast wrap: avocado, greek yogurt, spinach, tomato, pickled red onion
balsamic roasted portobello mushroom: goat cheese, roasted sweet peppers, pesto
hobbs' roast beef: creamy horseradish dressing, arugula, pickled red onion
tarragon chicken and almond: butter lettuce, celery, apple, tomato

includes the following

organic mixed greens: vegetable crudite, champagne vinaigrette, fresh herbs
organic seasonal fruit salad
house cookies & kettle chips

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Boxed Lunch

(minimum order of 10)

boxed lunch | \$26 per person

choose 1

organic mixed green salad: vegetable crudite, champagne vinaigrette, fresh herbs

penne pesto salad: endive, cherry tomatoes, fresh mozzarella

choose 3

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

balsamic roasted portobello mushroom: goat cheese, roasted sweet peppers, pesto

hobbs' roast beef: creamy horseradish dressing, arugula, pickled red onion

tarragon chicken and almond: butter lettuce, celery, apple, tomato

includes: kettle chips, whole fruit, bottled water

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Soup and Salad Bar

(please select 5)

\$29 per person

soup selections

chicken tortilla soup: carrots, celery, shredded chicken, crispy tortilla strips

creamy tomato basil bisque: garlic croutons

roasted vegetable minestrone: zucchini, celery, elbow pasta, tomatoes, basil

creamy new england style clam chowder: yukon potatoes, clams, fennel, cream

roasted parsnip-carrot bisque: tahini, lemon and roasted chickpeas

beef and barley soup: carrots, celery, parsley, garlic

wild mushroom bisque: parmesan cheese

salad selections

chinese chicken salad: napa cabbage, red cabbage, bean sprouts, cilantro, shredded chicken
roasted peanuts, crispy wonton strips

little gem salad: shaved radishes, cucumber, garlic croutons, green goddess dressing

classic caesar salad: romaine lettuces, cherry tomatoes, parmesan, croutons

organic mixed greens : vegetable crudite, crumbled goat cheese, champagne vinaigrette

spinach tortellini salad: cucumber, red onion, tomatoes, olives, bell peppers, pesto vinaigrette

israeli couscous salad: feta cheese, arugula, toasted pine nuts, mint, honey dijon dressing

roasted beet salad: goat cheese, toasted walnuts, baby spinach, sherry vinaigrette

includes: iced tea and water

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Lunch Buffet Selections

(minimum order of 10)

italian lunch buffet | \$29 per person

classic caesar salad: romaine, parmesan, garlic croutons, cherry tomatoes

classic minestrone soup : carrots, elbow pasta, red kidney beans, tomatoes, basil

baked vegetarian ziti: eggplant, zucchini, basil, crimini mushrooms, marinara sauce, mozzarella

grilled chicken mushroom marsala: crimini mushrooms, marsala wine, cream

cannolis: chocolate chips

includes: iced tea and water

mexican lunch buffet | \$29 per person

black bean and roasted corn salad: cherry tomatoes, avocado, red onion, cumin, lime

vinaigrette

vegetarian tortilla soup: black beans, zucchini, tomatoes, crispy tortilla strips

mexican rice pilaf: carrots, onions, bell peppers, toasted coriander, cumin

roasted chili rubbed chicken: smoked paprika, au jus

grilled bavette steak: chipotle steak sauce

spiced chocolate tart

includes: iced tea and water

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Lunch Buffet Selections

(minimum order of 10)

hawaiian lunch buffet | \$33 per person

tropical mixed greens: strawberries, mangoes, red onion, cucumber, avocado, citrus vinaigrette

hawaiian macaroni salad: shredded carrots, elbow macaroni, parsley

huli huli chicken: ginger glaze

grilled mahi mahi: spicy pineapple salsa

steamed white rice

coconut cupcakes: toasted coconut frosting

includes: iced tea and water

napa lunch buffet | \$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

seasonal soup selection (please inquire for options)

grilled king salmon: parsley gremolata

portobello and ricotta raviolis: chive butter sauce

meyer lemon buttermilk cake: lemon frosting

includes: iced tea and water

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Lunch Buffet Selections

(minimum order of 10)

picnic bbq lunch buffet | \$34 per person

creamy coleslaw: jalapenos, shaved fennel, celery seed, carrots

baked bbq bacon beans

jalapeno corn bread

ancho chili rubbed chicken

grilled pork ribs: sweet & tangy bbq sauce

mini pecan pie tarts: chantilly cream

includes: iced tea and water

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Plated Lunch Selections

\$39 per person

first course | (choose 1)

organic mixed greens: goat cheese crostini, vegetable crudite, champagne-honey vinaigrette
little gem wedge: shaved radish, cherry tomato, green goddess dressing

main course | (choose 2)

lemon, herb and matzo crusted salmon: roasted new red potatoes, kale and lemon
grilled organic chicken breast: yukon potato puree, broccoli, rosemary au jus
vegetarian lasagna: eggplant, zucchini, mushroom, mozzarella, basil

dessert | (choose 1)

devil's food cake: raspberry sauce
lemon-buttermilk cake: lemon icing

includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Lunch Selections

\$44 per person

first course | (choose 1)

roasted winter salad: acorn squash, carrots, fennel, pesto, hazelnuts, kale

celery root and chestnut soup: sage croutons and bacon

smoked trout salad: arugula, shaved radish, spiced bread crumbs, creamy avocado dressing

main course | (choose 2)

hazelnut crusted alaskan halibut: wild mushrooms, pea shoots, fingerling potatoes

prosciutto wrapped pork tenderloin: cranberry chutney, butternut squash, cauliflower

portobello wellington: salsa verde, spinach, goat cheese, piquillo pepper

dessert | (choose 1)

flourless chocolate cake: raspberry

ricotta cheesecake: mixed berry sauce

includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Lunch Selections

\$52 per person

first course | (choose 2)

pear and duck confit salad: frisee, 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 | (choose 2)

red wine 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

dessert | (choose 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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Breaks

movie package | \$9 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
kind bars

sweet & salty | \$10 per person

roundhouse trail mix
fresh baked assorted cookies
organic lemonade

game break \$12 per person

house chips, salsa and guacamole
house mini pretzel knots and yellow mustard
fresh baked assorted cookies

wellness break | \$12 per person

roundhouse red sweet pepper hummus
pita chips
vegetable crudite, creamy herb dip
assorted kind bars
organic seasonal whole fruit

gourmet break \$15 per person

domestic cheese's
cured meats
olives, breads and crackers
arnold palmers iced tea

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A La Carte Break Selections

fresh baked cookies | \$24 per dozen
peanut butter berry cookie
oatmeal berry cookie
chocolate chip cookie

house brownies | \$24 per dozen

house blondies | \$24 per dozen

house cupcakes | \$28 per dozen
chocolate cupcakes: vanilla frosting
chocolate peanut butter cupcakes: peanut
butter frosting
lemon vanilla cupcake: lemon frosting
roasted banana cupcakes: vanilla frosting
assorted kind bars | \$4 per person

house pretzel knots, yellow
mustard | \$4 per person

kettle chips and pretzels | \$3 per person
trail mix | \$4 per person

whole fruit | \$4 per person

freshly popped popcorn | \$4 per person

house chips, salsa, and guacamole
\$6 per person

pita chips and roasted pepper hummus
\$6 per person

spiced mixed nuts | \$3 per person

beverages

fresh brewed peerless coffee, decaf, numi hot tea | \$60 per gallon
bottled still and sparkling water | \$3 each
coke/diet coke/sprite | \$3 each

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Reception Tray Passed

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

grilled sumac scented lamb meatballs: lemon yogurt dipping sauce

lemongrass chicken satay: red miso peanut sauce

mini baked potato: whipped onion mascarpone cheese, bacon bits

deviled eggs: chives

mini vegetarian egg rolls: mixed vegetables, plum sauce

mini egg rolls: roasted duck, plum sauce

southern style fried crab cake: old bay aioli

crostini

seared albacore tuna, olive tapenade

rosemary grilled prawns, crushed white
beans

fig jam, blue cheese, honey

edamame hummus, shaved radish

cracked black pepper

baked gingered goat cheese, cherry tomato

wood grilled bavette steak, horseradish

mascarpone cheese

warm mini-tartlets

mushroom & fontina cheese

spinach, goat cheese, pine nuts

spicy sausage and mozzarella

prosciutto and blue cheese

caramelized onions, nicoise olives,

anchovies

shaved asparagus, parmesan cheese

sweet

dark chocolate and sea salt mini tartlets

mini chocolate hazelnut tartlets

mixed berry skewers with chocolate ganache

mini filled berry tartlets

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Reception Stations & Displays

roundhouse signature sliders

(minimum of 1 dozen for each selection)

brandt beef slider | \$4
white cheddar

orange star anise pork belly | \$5
sweet & spicy pickles

seasonal fish | \$5
creamy coleslaw

sesame marinated tofu | \$4
pickled carrots, daikon

lobster roll | \$9
aioli, tarragon

reception displays

(minimum of 10 guests)

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

antipasto | \$15 per person
hobbs' cured meats, olives, pickled vegetables, black pepper cured salmon
crackers, toasted bread

chilled seafood | \$22 per person
local oysters, mussels and poached prawns
served with traditional accompaniments

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Chef Stations

minimum of 50% of party
additional \$200 chef fee

prime rib au jus | \$22 per person
creamy horseradish and veal au jus

roast leg of lamb | \$22 per person
raisin-rosemary au jus

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

heritage breed turkey | \$19 per person
orange-cranberry chutney

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Dinner Buffet

\$48 per person

first course | (choose 2)

little gem salad: green goddess dressing, shaved radishes, cucumber, garlic croutons

classic caesar salad: croutons, romaine lettuces, cherry tomatoes, shaved parmesan

organic mixed greens: vegetable crudite, crumbled goat cheese, champagne vinaigrette,

spinach tortellini: cucumber, onion, basil, tomatoes, olives, green bell peppers, pesto
vinaigrette

israeli couscous salad: feta cheese, arugula, toasted pine nuts, mint, honey dijon dressing

roasted beet salad: goat cheese, toasted walnuts, baby spinach, sherry vinaigrette

creamy tomato basil bisque: garlic croutons

roasted vegetable minestrone: zucchini, celery, elbow pasta, tomatoes, basil

roasted parsnip-carrot bisque: tahini, lemon and roasted chickpeas

wild mushroom bisque: shaved parmesan cheese

sides | (choose 2)

smashed red potatoes: garlic confit, parsley, extra virgin olive oil

creamy three cheese mac 'cheese

steamed vegetables trio: broccoli, cauliflower, baby carrots, lemon zest

yukon potato mousseline: buttercream

roasted root vegetables: rosemary, garlic, parsnips, carrots, onion, fingerling potatoes

south west style rice pilaf: roasted vegetables, cumin, coriander, tomatoes, cilantro

saffron and english pea basmati rice: parsley

bacon roasted brussels sprouts: sherry vinegar

portobello and ricotta ravioli: mushroom cream sauce

sesame roasted broccoli: garlic, lemon

creamy cauliflower: goat cheese gratin

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Dinner Buffet

main course | (choose 2)

prime grass fed meatloaf: spicy tomato glaze

grilled norwegian salmon: gremolata

rosemary brined pork loin: golden raisin au jus

vegetarian lasagna: eggplant, zucchini, crimini mushrooms, ricotta, mozzarella, basil

grilled hawaiian swordfish: tropical spicy salsa

grilled bavette steak: argentine chimichurri

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

traditional ratatouille: eggplant, zucchini, tomato, bell peppers, basil

chinese bbq pork spare ribs: sesame seeds, green onions

slow smoked prime beef brisket: herb crust

dessert | (choose 2)

individual chocolate hazelnut tart

meyer lemon and buttermilk cake: vanilla buttercream

devil's food cake: sea salt chocolate buttercream

mini berry tarts: pastry cream

cannolis: ricotta cheese, chocolate chips

roasted banana cake: brown butter frosting

creamy coconut cake: white frosting

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Dinner

\$51 per person

first course | (choose 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 | (choose 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 | (choose 1)

chocolate pot de creme

ricotta cheesecake: mixed berry sauce

lemon-buttermilk cake: lemon icing

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Dinner

\$58 per person

first & second course | (choose 2)

lobster bisque: chive quinnelle, lemon scented creme fraiche

pear and duck confit salad: frisee, arugula, spiced pecans, radish, shallot-champagne vinaigrette

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

local cheese plate: humboldt fog, blue moon, honey, berries, olive bread

main course | (choose 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 | (choose 1)

chocolate pot de creme: snickerdoodle cookie

sticky date and toffee cake: bourbon sauce

coconut rice pudding: mango, toasted coconut flakes

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Dinner

\$68 per person

first and second course | (choose 2)

creamy wild mushroom bisque: shaved black truffles, creme fraiche

seared ahi tuna stack: sunflower sprouts, white miso, osetra caviar

pear and duck confit salad: frisee, arugula, spiced pecans, radish, shallot-champagne vinaigrette

lobster-chive crepe: butter poached lobster, mornay sauce, osetra caviar, micro herb salad

main course | (choose 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 | (choose 2)

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

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Wine & Beer Selections

champagne	
signal ridge brut	\$35 bottle
sauvignon blanc	
matanzas creek, sonoma	\$35 bottle
chardonnay	
rickshaw, california	\$32 bottle
arrowood, sonoma	\$38 bottle
wente vineyards "riva ranch" livermore	\$44 bottle
pinot noir	
rickshaw, california	\$45 bottle
banshee, sonoma	\$40 bottle
merlot	
matanzas creek	\$48 bottle
zinfandel	
edmeades, mendocino	\$35 bottle
cabernet sauvignon	
rickshaw, california	\$32 bottle
franciscan, napa	\$44 bottle
beer	\$5 each
lagunitas pilsner	
amstel light	
anchor lager	
mad river jamaica sunset IPA	
dale's pale ale	
bear republic hop & rye	

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Cocktails

premium bar | \$10 per cocktail

tito's vodka

boodle's gin

ron matusalem rum

el jimador tequila

cutty sark scotch

christian brothers brandy

jack daniel's bourbon

triple sec

ultra-premium bar | \$14 per cocktail

hangar 1 vodka

hendrick's gin

mt. gay rum

herradura reposado tequila

st. george single malt scotch

germain robin brandy

straight edge bourbon

remy martin vsop cognac

cointreau

all bars stocked with

house sweet & sour, cranberry juice, orange & grapefruit juices , sodas & mixers, fresh fruit mint

*\$200 bartender fee *

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