



Holiday Lunch Buffet

\$36 per person

Tray passed canapes upon arrival

deviled eggs & chives

truffle arancinis: tarragon aioli

Seasonal Buffet

chef's choice seasonal vegetarian soup

little gem lettuces: radishes, avocado, parmesan cheese, cherry tomatoes, green goddess dressing

grilled organic chicken breast: madeira mushroom sauce, roasted rosemary yukon potatoes

vegetable lasagna: herbed garlic bread

broccoli di ceccio: baby carrots, lemon, garlic, chili flakes

assorted housemade cookies

pineapple upside down cake: brown sugar glaze

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

**Prices subject to change*

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



Holiday Lunch Buffet

\$42 per person

baby spinach and frisee salad: goat cheese, herbs, almonds, sherry-honey vinaigrette

warm potato and green bean salad: radish, watercress, green goddess dressing

chef's choice seasonal vegetarian soup

grilled bavette steak: chimichurri sauce, confit garlic smashed potatoes, roasted pearl onions

local king salmon: lemon caper sauce, balsamic roasted brussel sprouts

spiced roasted carrots: pistachios, lemon yogurt sauce, red wine vinegar butter, oregano

dark chocolate mini tarts: sea salt and chili

sticky toffee and date cake: bourbon caramel sauce

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

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Holiday Lunch Buffet

\$50 per person

roasted marinated beet salad: feta, arugula, spiced walnuts, balsamic

vinaigrette

farro and wild mushroom salad: olive oil croutons, parsley, celery, roasted

shallot dressing

pear and duck confit salad: frisee, arugula, spiced pecans, radish,

shallot-champagne vinaigrette

herb crusted prime rib: au jus, creamy horseradish, yukon potato puree

alaskan halibut: olive tapenade, israeli couscous salad

roasted winter root vegetables: hazelnuts, herbs, lemon

flourless chocolate cake: raspberry sauce

chocolate bourbon bread pudding: creme anglaise

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

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Holiday Plated Lunch

\$35 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

***Entree counts due no later than 5 business days prior to event.*

*Place cards are required for table service.***

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 Holiday Lunch

\$42 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

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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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Holiday Plated Lunch

\$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

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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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Reception Tray Passed

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

baked oysters rockefeller
beef satay: peanut miso dipping sauce
cornmeal blinis: norwegian cured salmon lox, tarragon aioli
caprese skewer: balsamic glaze
cornmeal zucchini fritters: herbed creme fraiche
crab croquettes: tarragon aioli
cucumber rounds: tomato, olive tapenade
curried potato samosa: cilantro creme fresh
deviled eggs: chives
fig, prosciutto and blue cheese phyllo puffs
grilled beef skewers: chimichurri sauce
grilled tofu skewers: soy honey glaze
lemongrass chicken satay: red miso peanut sauce
mini baked andouille sausage puffs: whole grain mustard
prosciutto wrapped dates
prosciutto wrapped pears: blue cheese, honey
southern style fried crab cake: old bay aioli
smoked trout crackers: lemon dill aioli
truffle arancinis: tarragon aioli
truffled gruyere cheese gougeres
tuna tartare: crispy wonton, smoked paprika oil
vietnamese style fresh rolls: green papaya, mango, fresh herbs, tofu, butter lettuce,
spicy peanut sauce

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Reception Tray Passed (continued)

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

crostinis

baked gingered goat cheese, cherry tomato
edamame hummus shaved radish
cracked black pepper
fig jam, blue cheese, honey
rosemary grilled prawns, crushed white beans
seared albacore tuna, olive tapenade
wood grilled bavette steak, horseradish mascarpone cheese

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

sweets

almond filled white christmas cupcakes
dark chocolate and sea salt mini tartlets
eggnog poppy seed cupcakes
flourless chocolate walnut cakes
holiday pomegranate cupcakes
mini chocolate hazelnut tartlets
mini chocolate whoopie pies
mini filled berry tartlets
mini pumpkin pies with chantilly cream
s'mores on a stick: dark chocolate, graham crackers, marshmallow

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Reception Stations & Displays

roundhouse signature sliders
(minimum of 1 dozen for each selection)

brandt beef slider | \$4
white cheddar

fried chicken katsu slider | \$5
sweet and spicy pickles, curry sauce

grilled portobello slider | \$5
caramelized onions, basil aioli

grilled winter squash | \$5
goat cheese spread, oven dried tomatoes

lobster roll | \$9
aioli, tarragon

orange cumin pork carnita slider | \$5
creamy jalapeno slaw, sesame seed bun

seasonal fish | \$5
creamy coleslaw



Reception Stations & Displays

fire baked pizzas | \$8 per person
(choose 1)

hobbs pepperoni, pepperoncinis, mozzarella
hawaiian, canadian bacon, fresh pineapple, mozzarella
margherita, marinara sauce, fresh basil
grilled chicken pesto, smoked mozzarella, tomatoes

build your own taco station | \$6 per person
(choose 1 meat selection)

mojo marinated carne asada; salsa verde chicken; or grilled seasonal fish
includes: charred salsa, salsa verde, escabeche, corn tortillas, house made hot sauce

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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Holiday Dinner Buffet

\$45 per person

organic mixed greens: vegetable crudite, herbs, goat cheese, almonds, champagne vinaigrette

little gem lettuces: humbolt fog cheese, bacon lardons, roasted beets, fresh herbs creamy goat cheese dressing

baby spinach and candied walnut salad: pears, blue cheese, shaved red onion, sherry vinaigrette

roasted butternut squash: dried cranberries, sage, feta cheese

dijon maple blue lake beans: candied pecans, bacon, sherry vinegar

honey roasted pork loin: cranberry chutney

grilled chicken breast: creamy mushroom veloute

devil's food cake: chocolate frosting

***chicken or pork entrees can be substituted with:*

mixed grilled vegetable lasagna: home made marinara, mozzarella, parmesan cheese**

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

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Holiday Dinner Buffet

\$49 per person

creamy mushroom bisque: truffled parmesan croutons

curly kale caesar: shaved parmesan, cherry tomatoes, garlic croutons

warm potato salad: whole grain mustard-cider vinaigrette, chives, bacon

honey glazed brussel sprouts: spiced pecans, cinnamon, dried cranberries

pinot noir braised beef short ribs: veal demi

sage butter roasted turkey breast: cranberry chutney

mini apple cinnamon tarts: chantilly cream

mini spiced pumpkin pies: fresh cream

***turkey and beef entrees can be substituted with:*

grilled stuffed portobello mushrooms: red quinoa, butternut squash, sage**

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

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Holiday Dinner Buffet

\$57 per person

roasted lobster bisque: parmesan croutons

warm mushroom and leek salad: baby spinach, sherry vinaigrette, roasted walnuts, goat cheese

cauliflower gratin: gruyere and parmesan cheese, thyme, shallots, cream

yukon gold potato mousseline: chives

blistered spiced nante carrots: toasted pistachios

14-hour prime rib: creamy horseradish

seared local king salmon: lemon gremolata

warm pecan pies: chantilly cream

classic tiramisu: cocoa powder

***beef and fish entrees can be substituted with:*

eggplant ratatouille stuffed jumbo shells: marinara sauce, basil, mozzarella, parmesan cheese **

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

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Holiday 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

***Entree counts due no later than 5 business days prior to event.
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dessert course

(choose 1)

chocolate pot de creme: snickerdoodle cookie

ricotta cheesecake: mixed berry sauce

lemon-buttermilk cake: lemon icing

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

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Holiday Plated Dinner

\$58 per person

first and 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

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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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Holiday 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

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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

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Wine & Beer Selections

sparkling wine

signal ridge brut, alexander valley \$35 bottle

sauvignon blanc

joel gott, california \$28 bottle

matanzas creek, sonoma \$32 bottle

chardonnay

rickshaw, california \$32 bottle

hess, shirttail ranches, monterey \$34 bottle

arrowood, sonoma \$36 bottle

pinot noir

rickshaw, california \$35 bottle

banshee, sonoma \$40 bottle

merlot

matanzas creek \$44 bottle

zinfandel

edmeades, mendocino \$35 bottle

cabernet sauvignon / blends

rickshaw, california \$32 bottle

banshee mordecai blend, california \$39 bottle

raymond, napa \$48 bottle

beer

lagunitas pilsner \$5 each

amstel light

anchor lager

dale's pale ale

bear republic racer 5 ipa

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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 per every 50 people *

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