Menus



Our menus are a guide to some of our favorite things. Our goal is to please, so we can customize it together to meet your needs.

Prices do not include tax or costs for Chefs and servers. These items will be line itemed in your guesstimated invoice according to size of event and what is needed to execute your day to the highest level of expectation.

APPETIZERS & SALADS

ITEMS	QTY	UNIT	PRICE	TOTAL
 **Bruschetta** Seasonal. Chef's choice	0	Unit	$5	$0
 **Caprese Skewers** Basil, mozzarella, cherry tomatoes, olive oil, salt & Balsamic glaze	0	Unit	$5	$0
 **Elote Cups** Sweet roasted corn tossed in creamy chili-lime sauce, topped with cotija cheese, Tajín, fresh cilantro, and a squeeze of lime.	0	Unit	$5	$0

	**Stuffed Mushrooms** artichoke, jalapeno, and cheese	0	Unit	$5	$0
	**Grazing Board $200-$500** cured meats, cheese, seasonal fruit, vegetables, olives, nuts and snacks	0	Unit	$200	$0
	**Caesar Salad** house made dressing, topped with croutons and Parmesan	0	Unit	$5	$0
	**Spinach Salad** bacon, tomatoes, bleu crumbles, onions and house apple cider vinaigrette	0	Unit	$5	$0
	**Mixed Green Salad** tossed in apple cider vinaigrette	0	Unit	$3	$0

ENTREES

Entrees served with mixed green salad, and dinner roll with butter

Choose one side:
potato salad, cold antipasto, roasted potatoes, wild rice au gratin, seasonal vegetabbles

*no accompaniments

ITEMS	QTY	UNIT	PRICE	TOTAL
 **Tri Tip Medallions** RNR Marinade, chargrilled, then thick sliced	0	Unit	$27	$0



Italian Herb Roasted Chicken 0 Unit $21 $0

roasted in Italian herbs and olive oil, and finished with Basil sauce



Poached Salmon 0 Unit $31 $0

filets topped with lemon, in dry white wine with fennel and sweet yellow onion



Portobella Steak 0 Unit $21 $0

seasoned with olive oil, Rosemary, and mesquite spice then grilled to perfection



Mediterranean Prawns 0 Unit $23 $0

sautéed in garlic butter white wine sauce, softened red onion, olives and Feta



Baby Back Ribs 0 Unit $27 $0

sweet and salty bourbon brown sugar rub with BBQ glaze



***Taco Bar** 0 Unit $17 $0

street tacos on corn tortillas, with onion, salsa & cilantro. served with rice, beans and chopped salad



BBQ Platter 0 Unit $35 $0

chicken, Tri Tip, and links

MUNCHIES - FINGER FOODS

ITEMS	QTY	UNIT	PRICE	TOTAL



Sliders 0 Unit $4 $0

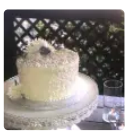
burger sliders, with American cheese and pickle

	**Mini Croque Monsieur** ham, and melted Swiss cheese on puff pastry	0	Unit	$4	$0

DESSERTS

ITEMS	QTY	UNIT	PRICE	TOTAL
 **Dessert Bar - choose 3 options priced by the dozen** seasonal fruit bars on shortbread, fancy brownie with ganache drizzle, mini pies (1 flavor- chocolate, apple, lemon cream), mini cookies (choose 1- chocolate chip, shortbread, sugar)	0	Unit	$46	$0
 **Cannoli** mini cannoli with ricotta cream filling, dusted with powdered sugar. Choice of pistachio, chocolate chip or traditional plain	0	Unit	$6	$0
 **Beignets** freshly fried with powdered sugar, and served in paper trays	0	Unit	$6	$0
 **Cobbler** seasonal fruit cobbler a la mode	0	Unit	$6	$0

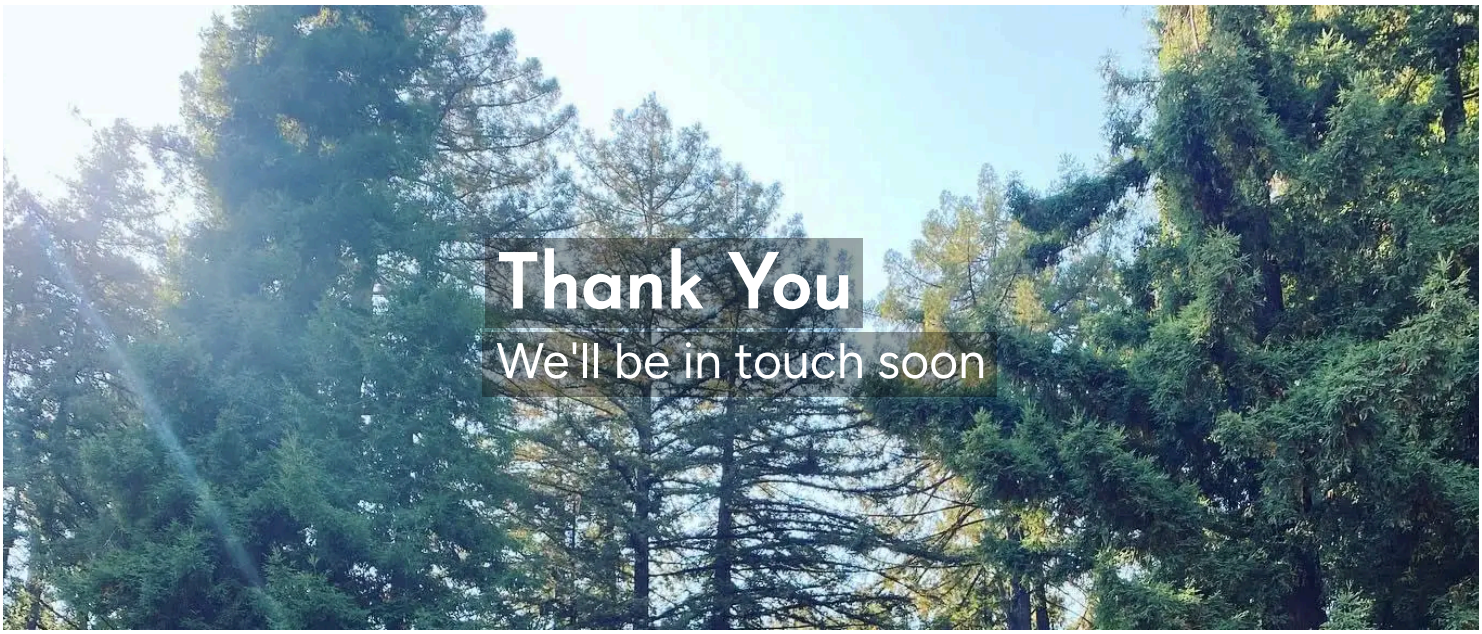
CAKES

ITEMS	QTY	UNIT	PRICE	TOTAL
 **Small 1 Tier** 8 inch ceremonial cake	0	Unit	$25	$0

	**Sheet Cake - 1/2 sheet** **serves 35 - 45 guests**	0	Unit	$80	**$0**

BAR SERVICE

ITEMS	QTY	UNIT	PRICE	TOTAL
 **Beverage Station** water, tea, & lemonade	0	Unit	$100	**$0**
 **Beer Selection** Includes choice of 2 styles- served on draft Price TBD	0	Unit	$0	**$0**
 **Wine Selection** $21- $30 per bottle- if using in house product, option to only pay for what is consumed for Roadhouse on-site weddings. Corkage available for $10 per bottle.		Unit	$0	**$0**
 **Signature Cocktails** Includes a selection of 2 signature cocktails, with mixers, and garnishes Custome made for you Price TBD		Unit	$0	**$0**
 **Full Hosted Bar Service** Inquire within. Pricing depends on site. Starting at $30 per person.		Unit	$0	**$0**
 **Coffee Service Station** Regular & Decaf, and Herbal Tea selection		Unit	$3	**$3**


Thank You
We'll be in touch soon