



Gourmet
CATERING MENU

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RoadHaus Mobile Cocktails
& Catering Services

Appetizers & Hors d'Oeuvres

These upscale bites are served stationed, or can be passed for an additional fee.
(each portion serves up to ten guests)

DEVILED EGGS 40

housemade spiced deviled egg,
garnished with shallots (*gf, vg, df*)

WATERMELON CEVICHE 50

fresh watermelon tossed in lime juice and chili powder,
garnished with green onion and black lava salt (*gf, df, vg, v*)

TUNA CEVICHE 110

ahi tuna tossed with fresh avocado, cucumber,
jalapeño, & fried shallots (*gf, df*)

ESQUITES CUPS 85

charred sweet corn with jalapeño, queso fresco,
mayonesa, & roasted chiles (*gf, df*)

VEGGIE CROSTINI 50

olive tapenade on toasted crostini
with garlic & herbed goat cheese (*vg*)

BEEF CROSTINI 90

smoked beef tri-tip on toasted crostini
with horseradish crème fraîche

ENGLISH TEA SANDWICHES 100

your choice of cucumber & whipped boursin (*vg*) /
avocado & cucumber (*v, df*) / pimento cheese (*vg*) /
ham, tomato, & brie / shrimp toast / egg salad

gf - gluten free | *df* - dairy free | *vg* - vegetarian | *v* - vegan

Appetizers & Hors d'Oeuvres *(continued)*

(each portion serves up to ten guests)

PULLED PORK SLIDERS 80

pulled pork on a hawaiian roll with housemade pickles, garlic, salt & pepper

PORK & VEAL MEATBALLS 80

housemade pork & veal meatballs with rustic tomato sauce, fresh basil, and parmesan

ARANCINI 110

fried saffron-rice balls, served with marinara sauce (vg)

PROSCIUTTO STUFFED MUSHROOMS 70

cremini mushrooms stuffed with prosciutto & caramelized onion (df)

VEGGIE STUFFED MUSHROOM 60

cremini mushrooms stuffed with fennel & caramelized onion (vg, v, df)

CARAMELIZED ONION & GOAT CHEESE TARTS 40

caramelized onions, goat cheese & thyme on a garlic crostini (vg)

CAPRESE SALAD CUPS 50

heirloom tomatoes, mozzarella, & fresh basil, drizzled with balsamic reduction (vg, gf)

CURRY CHICKEN SKEWERS 80

grilled chicken thighs marinated with yogurt curry, parsley, garlic, ginger & lemon (gf)

gf - gluten free | df - dairy free | vg - vegetarian | v - vegan

Platters

*These large plates are the perfect way to satiate your many guests.
(each portion serves up to ten guests)*

THE ROOSEVELT ROOM'S ARTISAN CHEESE BOARD 195
four artisanal cheeses served with crostini, spiced nuts,
marinated olives, grapes, & seasonal accoutrements (vg)

THE ROOSEVELT ROOM'S CHARCUTERIE BOARD 195
four epicurean meats compliments of served with crostini, spiced nuts,
marinated olives, grapes, & seasonal accoutrements

THE ROOSEVELT ROOM'S EPICURE'S BOARD 350
four artisanal cheeses & epicurean meats served with crostini,
spiced nuts, marinated olives, grapes, & seasonal accoutrements

SUSHI PLATTER 120
freshly prepared sushi rolls with california roll, philadelphia roll,
& veggie roll (v, gf w/o soy sauce, df w/o philadelphia roll)

GARLIC HUMMUS 60
roasted garlic hummus platter with carrots, cucumber, pita,
& seasonal veggies (v, vg, df, gf w/o pita)

SHRIMP COCKTAIL 100
tiger shrimp platter with housemade chipotle cocktail sauce
& fresh cut lemon wedges (gf, df)

SPINACH & ARTICHOKE DIP 60
(served hot or cold)
a creamy housemade classic served with
sliced baguette & crisp crackers (vg)

CHIPS & DIP 90
sea salt corn tortilla chips with salsa verde, salsa roja,
fresh guacamole & three-cheese queso (vg, gf)

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Mains

These standout entrées will make your event an epicurean experience that every guest will remember.

(each portion serves up to ten guests)

CHICKEN PICCATA 250

dredged and seared chicken cutlet in a delicate butter sauce with capers, herbs, & lemon

SEAFOOD PAELLA 300

steamed littleneck clams, mussels, & shrimp served with cilantro, garlic, lime, bell pepper, & onions in a spanish paella vegetable broth (gf)

OVEN ROASTED FISH MKT

(market price per station on date of your event)
oven roasted salmon or cod with compound butter & grilled lemon beurre blanc (gf)

CLASSIC MEAT LASAGNA 200

the hearty italian staple with homemade meat sauce, creamy ricotta, & fresh basil, topped with parmesan & mozzarella cheese

CLASSIC VEGGIE LASAGNA 175

the hearty italian staple with homemade tomato sauce, roasted veggies, creamy ricotta, & fresh basil, topped with parmesan & mozzarella cheese (vg)

PASTA BAR 100

penne pasta with your choice of housemade sauce:
bolognese / pomodoro (v, vg, df) / creamy pesto (vg) / alfredo (vg)
- add meatballs +\$30, additional sauce +\$40 -

FAJITA BAR 300

beef, chicken, & veggie fajitas with peppers, rice, beans, guacamole, sour cream, salsa roja, and pico de gallo; served with corn and flour tortillas & sea salt tortilla chips (gf, df/vg optional)
- add three-cheese queso +\$40 -

LIVE CARVING STATION MKT

your choice of meat(s):
prime rib / stuffed pork tenderloin / turkey breast / brisket / pork ribs
served with an assortment of epicurean sauces

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Salads

(each portion serves up to ten guests)

GARDEN SALAD 60

mixed spring greens with a selection of fresh vegetables and your choice of dressing: ranch (vg, gf) / balsamic vinaigrette (v, gf) / green goddess (vg, gf) / or blue cheese (vg, gf)

CAESAR SALAD 70

crisp romaine lettuce, parmesan, croutons, & housemade caesar dressing (vg)

SALADE VERTE 110

bib lettuce, torn basil & mint, shallot, with roasted pepita dressing (v, vg, gf)
- add prosciutto +\$40, goat cheese +\$20 -

HEIRLOOM TOMATO SALAD 80

fresh heirloom tomatoes with shaved red onion, cucumbers, & fresh herbs (v, gf)

MUSHROOM & QUINOA SALAD 120

cold quinoa salad with roasted mushrooms, spinach, & grape tomatoes (vg, v, gf, df)

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Sides

(each portion serves up to ten guests)

CREAMY POLENTA 80

creamy polenta made with housemade stock (gf, vg optional)

YUKON GOLD MASHED POTATOES 90

hand-whipped buttery yukon gold mashed potatoes
with garlic, shallot, & thyme (vg, gf)

ROASTED GARLIC RED POTATOES 90

red potatoes roasted with herbs and spices
till crispy & golden brown (vg, v, gf, df)

ROASTED SWEET POTATOES 85

oven-roasted sweet potatoes with butter,
smoked paprika, & brown sugar (vg, gf)

BAKED POTATOS 60

golden baked potatoes served with a variety of optional toppings
including cheddar cheese, bacon, sour cream, butter, & chives
(gf w/ optional vg, df, & v)

MAC & CHEESE 60

creamy baked macaroni & cheese with our epicurean three-cheese blend
& garlic-parmesan breadcrumbs (vg)

CRISPY ROASTED BRUSSELS SPROUTS 60

roasted brussels sprouts with garlic oil,
sherry vinegar, & lemon zest (vg, v, df, gf)

HONEY-GINGER-GLAZED CARROTS 60

tender braised carrots with honey-butter glaze & warm spices (vg, df)

ROASTED ASPARAGUS 90

oven-seared asparagus with garlic, shallots, & lemon (vg, v, df, gf)

PEPITA ROASTED BROCCOLINI 60

oven charred broccolini with garlic, shallot,
& crispy pumpkin seeds (vg, v, df, gf)

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Dessert

(each portion serves up to ten guests)

FRESH BAKED COOKIE PLATTER 40

a decadent assortment of chocolate chip, white chocolate macadamia, & oatmeal raisin cookies (vg)

SPICED CARROT CAKE 60

crisp grated carrots & autumn spice cake topped with a rich cream cheese frosting (vg)

TRIPLE CHOCOLATE CAKE 60

sultry chocolate crumb cake topped with chocolate buttercream & dark chocolate chips (vg)

HOUSEMADE PEACH COBLER 70

a southern classic with juicy peaches baked with cinnamon & nutmeg batter (vg)

HOUSEMADE FRUIT COBLER 70

traditional southern cobbler with your choice of fruit: cherries / apple / mixed berry / pineapple with autumn spices & a crispy biscuit crust (vg)

BERRIES & CREAM 80

cognac-macerated fresh berries with housemade chantilly & fresh mint (gf, vg, v optional)

NEW YORK CHEESECAKE BITES 125

a decadent assortment of mini strawberry, caramel & chocolate cheesecakes (vg)

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