



ROSHAMBO CATERING OFFERINGS

SALADS

Tomahawk Chopped Salad <i>Serves 15-20 guests</i> Romaine, Aged Cheddar, Preserved Tomatoes, Croutons, Buttermilk Dressing	\$85
House Salad <i>Serves 15-20 guests</i> Local Lettuce, Carrots, Cucumber, Pickled Red Onion, Herb Vinaigrette	\$75
Caesar Salad <i>Serves 15-20 guests</i> Romaine, Focaccia Croutons, Herby Anchovy Dressing, Parmesan	\$95
Mediterranean Salad <i>Serves 15-20 guests</i> Romaine, Olives, Preserved Tomatoes, Feta, Chickpeas, Lemon Tahini Dressing	\$95
Asian Cabbage Salad <i>Serves 15-20 guests</i> Napa Cabbage, Red Pepper, Pickled Red Onion, Carrot, Herbs, Sesame, Citrus Vinaigrette	\$85

STARTERS

Buffalo Chicken Dip Carrots, Celery, Tortilla Chips	\$90/ half pan
Tuna Tataki Wontons Togarashi Crusted, Avocado Mousse, Pepper Relish, Chives	\$60/ 20 pcs
Seasonal Hummus <i>Serves 10 guests</i> Pita & Crudite	\$40/ pint
Disco Tots Pimento Mornay, Bacon, Scallion	\$75/ half pan
Buffalo Cauliflower Carrot, Celery, Blue Cheese Crumbles	\$80/ half pan
Roshambo Deviled Eggs Crispy Country Ham, House Relish, Chives	\$40/ 20 pcs

All dishes are subject to change based on season and availability. Order in increments of the quantities listed.

Buffet Offerings

ENTREE

Turkey Club <i>Served halved</i> Sourdough, Bacon, Havarti, Avocado, Basil Aioli	\$8/pp
Hanger Steak <i>Sliced & Served Cold</i> Red Pepper Chimichurri	\$360/ 10 pcs, 8 oz per steak
Fried Chicken Whole Bird Fried to "GB&D"	\$150/ 20 pcs
Grilled or Fried Chicken Breast <i>Served Cold</i> Tzatziki, Honey Mustard or Buttermilk	\$80/ 10 pcs
Shrimp & Grits Tasso Ham, Spinach, Onion, Mushroom, Cajun Cheddar Cream Sauce	\$145/ half pan
Mushroom Carbonara Spaghetti, Egg Yolk, Parmesan	\$90/ halfpan
Pan Seared Mountain Trout Lemon, Butter, Capers	\$180/ 10 pcs
Braised Pork Shoulder Low Country Jus	\$125/ 15 pcs
Braised Short Ribs Au Jus, Rosemary Thyme Gremolata	\$400/ 20 pcs, 5 oz
Roasted Pork Loin Mojo Verde	\$160/ 20 pcs, 5 oz
Market Fish Curry Cream, Pepper Relish	\$420/ 15 pcs

SIDES *Serves 10-15 guests*

Mashed Potatoes	\$90/ half pan
Garlic Thin Beans	\$60/ half pan
Mac & Cheese	\$60/ half pan
Heirloom Grits	\$60/ half pan
Collard Greens Bacon, onions, potlikker	\$65/ half pan
Roasted Brussels Sprouts Rice Vinegar, Unagi, Asian Pear	\$70/ half pan
Harissa Roasted Baby Potatoes	\$60/ half pan
Squash Gratin Acorn, Onion, Parmesan, Sourdough	\$70/ half pan
Ratatouille	\$55/ half pan
Thai Coconut Curry Rice	\$60/ half pan
Braised Cabbage	\$60/ half pan
Brown Butter Sweet Potatoes	\$70/ half pan
Preserved Tomato & Cucumber Salad	\$90/ half pan
Lemon Garlic Herb Risotto	\$75/ half pan
Dark Chocolate Chunk Cookies	\$4/ pp
Brownies	\$4/ pp

Buffet Offerings

BRUNCH

Tomahawk Chopped Salad <i>Serves 15-20 guests</i> Romaine, Aged Cheddar, Preserved Tomatoes, Local Apples, Herbed Croutons, Buttermilk Dressing	\$85
House Salad <i>Serves 15-20 guests</i> Local Lettuce, Carrots, Cucumber, Pickled Red Onion, Herb Vinaigrette	\$75
Seasonal Hummus <i>Serves 10 guests</i> Pita & Crudite	\$40/ pint
Disco Tots Pimento Mornay, Bacon, Scallion	\$75/ half pan
Peel & Eat Shrimp Remoulade, Saltines	\$165/ Feeds 15 ppl
Roshambo Deviled Eggs Crispy Country Ham, House Relish, Chives	\$40/ 20 pcs
Buffalo Chicken Dip Carrots, Celery, Tortilla Chips	\$90/ half pan
Strawberries And Cream Monkey Bread Milk Icing	\$5/ pp
Crispy Pork Sausage Balls Housemade BBQ Sauce	\$65/ 20 pcs
Buttermilk Pancakes Real Maple Syrup	\$50/ 20 pcs
Bacon <i>Serves 10 guests</i>	\$80/h alf pan

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Buffet Offerings

Tailgate offerings:

Entrees:

Single Patty Cease & Desist Burgers

Lettuce, Pickles, Dijonnaise on the side

\$85 per 10 burgers

Korean BBQ Pulled Pork Trays

Sauce served on the side, w/ slider buns,
pickles, shaved onions

\$180 per half pan (serves 10-15 ppl)

Lemon Pepper Wet Chicken Bucket Trays

Sauce served on the side

\$175 per full pan (serves 10-15 ppl)

Chicken Tender Trays w/Korean BBQ or Lemon
Pepper Wet Sauce & Honey Mustard for the
kids

\$80 per half pan (serves 10-12 ppl)

Sides:

French Fries Trays or make them disco w/
pimento mornay **+\$15**

\$35 per half pan (serves 10-12)

Tater Tot Trays or make them disco w/
pimento mornay **+\$15**

\$35 per half pan (serves 10-12)

Garlic Green Beans

\$60 per half pan (serves 10-12)

Voodoo Spiced Chips

\$30 per half pan (serves 10-12)

Salad Trays or make it a wrap!

Tuna Salad Trays (can be made into a melt
instead of wraps also)

\$140 per tray (serves 10-12)

Mediterranean Salad Trays

\$100 per tray (serves 10-12)

Crunchy Thai Salad Trays

\$125 per tray (serves 10-12)

Chopped Salad Trays

\$85 per tray (serves 10-12)

Caesar Salad Trays

\$100 per tray (serves 10-12)