



ROSHAMBO CATERING OFFERINGS

BUFFET 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, Peanut Dressing	\$85

BUFFET STARTERS

Buffalo Chicken Dip Carrots, Celery, Tortilla Chips	\$90/ half pan
Tuna Tataki Wontons Avocado, Sriracha Aioli, Scallion, Sesame	\$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 Bacon, House Relish, Chives	\$40/ 20 pcs
Smoked Trout Dip Celery, Duke's Briny Pickles, Old Bay Crackers	\$60/ pint

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

ROSHAMBO CATERING

BUFFET ENTREES

Turkey Melt <i>Served halved</i> Sourdough, Red Wine Caramelized Onion Jam, Apple Fennel Slaw, Havarti, Chipotle Mayo	\$8/pp
Bavette 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 Trinity, Fennel, Conecuh Sausage, Stewed Tomato Broth	\$145/ half pan
Cacio E Pepe Spaghetti, Cracked Black Pepper, Parmesan	\$90/ halfpan
Pan Seared Mountain Trout Lemon, Butter, Capers	\$180/ 10 pcs
Braised Leg Of Lamb Mediterranean Spiced Jus	\$125/ 15 pcs
Soy Braised Short Ribs Au Jus	\$400/ 20 pcs, 5 oz
Roasted Pork Loin Ginger Apple Glaze	\$160/ 20 pcs, 5 oz
Market Fish Italian Salsa Verde	\$420/ 15 pcs
Chopped Club Wrap Black Forest Ham, Roasted Turkey, Lettuce, Tomato, Onion, Mayo, White Cheddar, Pepper Relish	\$10/ pp

BUFFET 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
Roasted Root Vegetables	\$60/ half pan
Brown Butter Sweet Potatoes	\$70/ half pan
Preserved Tomato & Cucumber Salad Herb Vinaigrette	\$90/ half pan
Mushroom Risotto	\$75/ half pan
Dark Chocolate Chunk Cookies	\$4/pp
Brownies	\$4/pp

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

ROSHAMBO CATERING

BRUNCH BUFFET

Tomahawk Chopped Salad <i>Serves 15-20 guests</i> Romaine, Aged Cheddar, Preserved Tomatoes, 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 Bacon, House Relish, Chives	\$40/ 20 pcs

Buffalo Chicken Dip Carrots, Celery, Tortilla Chips	\$90/ half pan
Caramel Apple 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/ half pan
---	--------------------------

BRUNCH BUFFET

French Toast Sticks Apple Butter, Syrup	\$65/ half pan
Biscuits & Gravy <i>Serves 8-10 guests</i> Andouille Gravy, Scallions	\$60/ half pan
Breakfast Tacos Homemade Chorizo, Eggs, Peppers, Onions, Salsa Verde	\$5/pp
Breakfast Potatoes Garlic, Onions, Bell Peppers	\$60/ half pan
Breakfast Burritos Homemade Chorizo, Eggs, Hashbrowns, Peppers, Salsa Verde	\$5/pp
Fried Chicken & Waffles Lemongrass Maple Syrup	\$130/ Feeds 10 ppl

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

ROSHAMBO CATERING

TAILGATE ENTREES

Single Patty Cease & Desist Burgers

lettuce, pickles, dijonaise on the side
\$85 per 10 burgers

Korean BBQ Pulled Pork Trays

sauce on the side, slider buns, pickles, shaved onions
\$180 per half pan (serves 10-15 ppl)

Lemon Pepper Wet Chicken Trays

sauce on the side
\$175 per full pan (serves 10-15 ppl)

Chicken Tender Trays

Korean BBQ or Lemon Pepper Wet Sauce & Honey Mustard for the kids
\$80 per half pan (serves 10-12 ppl)

TAILGATE SALADS OR WRAPS

Tuna Salad

can be done as tuna melts
\$140 per tray (serves 10-12)

Mediterranean Salad

Romaine, Tomato, Artichoke, Pepperoncini, Feta, Pistachio, Lemon Tahini Dressing
\$100 per tray (serves 10-12)

Crunchy Thai Salad

Rice, Napa Cabbage, Carrots, Red Peppers, Sesame, Herbs, Peanut Dressing
\$125 per tray (serves 10-12)

Tomahawk Chopped Salad

Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch
\$85 per tray (serves 10-12)

Caesar Salad

Romaine, Arugula, Butter Lettuce, Crispy Chickpeas, Apple, Grana Padano Cheese
\$100 per tray (serves 10-12)

TAILGATE 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)

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

ROSHAMBO CATERING

HORS D' OUEVRES

Caviar On Fried Chicken Skins

homemade cashew cream

\$150 per 30 pcs

Smoked Salmon Schmear

latke, red onion, dill

\$60 per 20 pcs

Roshambo Deviled Eggs

house relish, crispy bacon, chives

\$40 per 20 pcs

Bruschetta

*challah, preserved tomato, basil, garlic,
evoo*

\$50 per 20 pcs

Chicken Liver Pate

*crostini, date jam, pickled peppadew
pepper*

\$65 per 20 pcs

Tuna Tataki Wontons

avocado, sriracha aioli, scallion, sesame

\$60 per 20 pcs

Korean Fried Chicken Sliders -or- Waffle Bites

maple ssamjang, pickles, hawaiian bun

\$120 per 20 pcs

Duck Meatballs

hoisin glaze, sesame, scallions

\$75 per 20 pcs

Corned Beef Burnt Ends

Sweet Thai Chili Sauce, Scallion

\$70 per 20 pcs

Smoked Blue Cheese Stuffed Dates

wrapped in turkey bacon

\$50 per 20 pcs

Roast Beef Tenderloin Sliders

horseradish crema, caramelized onions

\$180 per 20 pcs

Reuben Eggrolls

*sauerkraut, havarti, thousand island
drizzle*

\$85 per 20pcs

French Toast Sticks

apple maple syrup

\$40 per 20 pcs

Mini Pastries

pecan croissant, danishes

\$3 pp

Mini Egg & Cheese Biscuit

\$3 pp

Caramel Apple Mini Monkey Bread

\$4 pp

All dishes are subject to change based on season and availability.

Order in increments of the quantities listed.