



ROSHAMBO CATERING

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

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

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BUFFET ENTREES

Turkey Melt <i>Served halved</i> Sourdough, Red Wine Caramelized Onion Jam, Fennel Slaw, Havarti, Chipotle Mayo	\$8 pp
Hanger Steak <i>Sliced & Served Cold</i> 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 half pan
Pan Seared Mountain Trout Lemon, Butter, Capers	\$180 10 pcs
Osso Bucco Braised Lamb Shank, Mint Gremolata	\$400 15 pcs
Soy Braised Short Ribs Au Jus	\$400 20 pcs, 5 oz
Roasted Pork Loin Mojo Verde	\$160 20 pcs, 5 oz
Market Fish Meuniere Style	\$420 5 pcs

BUFFET SIDES *Serves 10-15 guests*

Mashed Potatoes	\$90 half pan
Broccolini	\$70 half pan
Mac & Cheese	\$60 half pan
Heirloom Grits	\$6 half pan
Collard Greens Bacon, Onions, Potlikker	\$65 half pan
Roasted Cauliflower "Pesto", Almond Crumble	\$70 half pan
Harissa Roasted Baby Potatoes	\$60 half pan
Asparagus Lemon, Garlic, EVOO	\$70 half pan
Ratatouille	\$55 half pan
Thai Coconut Curry Rice	\$60 half pan
Braised Cabbage	\$60 half pan
Baked Potatoes Sour Cream, Bacon, Cheddar, Scallions On Side	\$70 20 pcs
Preserved Tomato & Cucumber Salad Herb Vinaigrette	\$90 half pan
Spinach Artichoke Risotto	\$75 half pan
Dark Chocolate Chunk Cookies	\$4 pp
Brownies	\$4 pp

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ROSHAMBO CATERING OFFERINGS

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 Pecan Monkey Bread Milk Icing	\$5/ pp

BRUNCH BUFFET

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
French Toast Sticks Peach Butter, Syrup	\$65 half pan
Biscuits & Gravy <i>Serves 8-10 guests</i> Andouille Gravy, Scallions	\$60 half pan
Breakfast Tacos Homemade Chorizo, Eggs, Hashbrowns, Peppers, Onions, Salsa Verde	\$5 pp
Breakfast Potatoes Garlic, Onions, Bell Peppers	\$60 half pan

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TAILGATE ENTREES

Single Patty Cease & Desist Burgers

Lettuce, Pickles, Dijonnaise 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)

Chicken Tender Trays

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

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)

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)

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HORS D'OEUVRES

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, Heirloom Tomato, Basil,

Garlic, EVOO

\$50 per 20 pcs

Peach Bruschetta

Crostini, Pearson Farm Peaches, Basil,

Goat Cheese, Balsamic Reduction

\$50 per 20 pcs

Chicken Liver Pate

Crostini, Apricot Jam, Chili Dust

\$65 per 20 pcs

Tuna Tataki Wontons

Avocado, Sriracha Aioli, Scallion, Sesame

\$60 per 20 pcs

Korean Fried Chicken Sliders -or-

Waffle Bites

Hot Honey Lemon Pepper, Pickles,

Hawaiian Bun

\$120 per 20 pcs

Lamb Kofta Meatballs

Tahini Sauce, Dill

\$75 per 20 pcs

Corned Beef Burnt Ends

Sweet Thai Chili Sauce, Scallion

\$70 per 20 pcs

Smoked Blue Cheese Stuffed Dates

Wrapped In 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

Peach Butter, Maple Syrup

\$40 per 20 pcs

Mini Pastries

Pecan Croissant, Danishes

\$3 pp

Mini Egg & Cheese Biscuit

\$3 pp

Caramel Pecan Mini Monkey Bread

\$4 pp

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