

Thank you for your inquiry to The Roadhouse Restaurant and Inn for your catering event.

We strive to provide our guests with a memorable culinary experience, along with our high quality service.



Buffet

The Cedar River
Choose Two Appetizers
Choose one salad
Seasonal vegetable saute
Choose one starch
Choose two entrees
Choose one dessert
\$35++ per person

The Green River
Choose Two Appetizers
Choose two salads
Seasonal vegetable saute
Choose starch
Choose three entrees
Choose one dessert
\$39++ per person

The Duwamish
Choose Two Appetizers
Choose two salads
Seasonal vegetable saute
Choose one starch
Choose two entrees
Choose one carving station
Choose one dessert
\$42++ per person

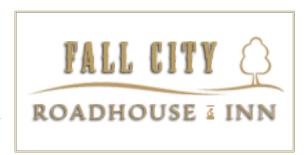
ROADHOUSE INN

Plated

The North Creek
Choose one Salad
Choose three entrees
(one each category)
Choose one dessert
\$31++ per person

The Raging River
Choose Two Appetizers
Choose one Salad
Choose four entrees
(one each category)
Choose one dessert
\$36++ per person

The Snoqualmie Riven
Choose Two Appetizers
Choose one Soup
Choose one Salad
Choose four entrees
(one each category)
Choose one dessert
\$39++ per person



Roadhouse Beef beef sliders, spiked fresh Romas Sliders ~ wagyu mayo, arugula,

BBQ Pulled Pork Slider ~ apple braised pork, green apple slaw, spiked mayo, fried onion

Caprese Crostinis ~ Crispy crostini, fresh mozzarella, pesto, fresh Romas

Mediterranean Display (equivalent to 2 appetizers)

- hummus/tapenade
- Greek yogurt tzatziki
- caprese skewers
- grilled vegetables; zucchini, red peppers, mushrooms
- fresh crudite; cucumber, tomatoes, other seasonal vegetables
- flat bread/pita
- Mediterranean chicken skewers

Grilled Beef beef filet, spiked



Skewers ~ bistro red pepper aioli

Grilled Chicken chicken breast, lemon-thyme aioli

Skewers ~ tender

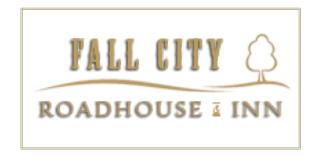
Miniature Dungeness Crab Cakes ~ cold water crab, garlic aioli (add \$15 per/20 guests)

Chilled Cilantro Lime Shrimp ~ cold water shrimp, sweet chili sauce

Artisan Cheese Display ~ imported and domestic cheeses, seasonal fruit and nuts, assorted crackers

Charcuterie and Cheese Display ~ sliced cured meats, artisan cheeses, seasonal fruit and nuts, assorted crackers

Crudite Display \sim fresh of the season local vegetables and Roadhouse ranch dip



Salads

Classic Caesar Salad

Tender hearts of romaine lettuce, focaccia croutons, classic anchovy dressing, parmesan, and romaine lettuce

Organic Greens Salad

Mixed local lettuces with English cucumber, cherry tomato, garbanzo beans, and white balsamic vinaigrette

Roasted Beet, Goat Cheese, and Apple

Washington beets with organic lettuce, fresh goat cheese, and granny smith apples tossed in apple cider vinaigrette

Spinach Salad

Baby spinach leaves, smoked bacon, hard egg, parmesan cheese, and white wine vinaigrette

Soups

(available with Dinners, additional



Plated or Buffet fee)

Roadhouse Black Bean and Beef Chili

With roasted corn, sour cream, cheddar cheese, and minced onion

Northwest Style Clams Chowder

Cream, potatoes, veggies and herbs, and lots of clams

Authentic French Onion

Rich beef broth, caramelized onions, crostini adorned with gruyere cheese

Chicken Tortilla Soup

Roasted chicken, black beans, sweet red and yellow peppers, topped with crispy tortilla strips



Entrée

Selections

Entrée selections are separated by poultry, seafood, landfood, and vegetarian

Poultry

Pan Herb Roasted Chicken Breast

Local herbs and shallot-garlic poultry jus

Northwest Wild Mushroom Chicken

Chicken breast slow roasted with wild mushrooms in cream marsala sauce

Piccata

Chicken cutlets gently sauteed with butter, lemon, and capers

Cacciatore

Braised chicken breast, "hunter-style" with onions, herbs, tomatoes, and wine



Seafood

Grilled Organic Steelhead

Perfectly seasoned and seared, with white wine butter

Pan Seared Wild Halibut (add \$6)

Seved with your choice of lemon butter dill sauce or seasonal fresh salsa (ie, roasted corn, mango-roasted red pepper)

Stuffed Petrale Sole (add \$3)

Buttery pacific sole stuffed with oregon shrimp and dungeness crab, topped with beurre blanc

Dungeness Crab Cakes (add \$4)

Butter fried tender cakes with lemon wine butter and fresh herbs



Landfood

Kurobuta Pork Chops

Black Berkshire thick cut boneless chops with bourbon apple glace

Carved Bistro Filet with Wild Mushroom

Tender filets sliced thin and topped with wild mushroom demi glace

Cast Iron New York Strip (add \$6pp)

120z Delmonico cut striploin with red wine demi glace

Roadhouse Prime Rib (add \$4pp)

Rosemary and herb rubbed prime rib served with its au jus

Chef John's Signature Beef Stroganoff

Tender strips of beef and mushrooms sauteed in butter and finished in a rich sour cream sauce

Filet Mignon

(Plated dinners only unless specific count is given for buffet; add \$7pp)

Angus beef steaks seasoned with Chef's special seasoning blend and fire-roasted



Vegetarian

Options

Wild Mushroom Risotto

Wilted spinach and seasonal forager mushrooms in traditional arborio risotto

Portabella Napoleon

Grilled and stuffed with goat cheese and chef's inspired seasonal vegeteble saute

Spinach and Ricotta Ravioli

Tender ravioli topped with a rich and tangy tomato sauce



Starches

Roadhouse Mashed Potatoes

Roasted Red Potatoes in Garlic and Herbs

Mushroom Herbed Risotto

Classic Rice Pilaf



Desserts

Classic Cheesecake

Creamy classic cheesecake with fresh fruit and berry coulis

Decadent Seven Layer Chocolate Cake (add \$2)

Dark chocolate with a rich chocolate ganache finish

Fresh Fruit Tartlet

Butter crust and creamy vanilla custard topped with fresh seasonal fruit

Traditional Creme Brulee

Tuaca and vanilla infused custard with a crisp sugar top

Old-Fashioned Seasonal Fruit Crisp

Fresh of the season fruit topped with a sweet oatmeal steusel topping

Assorted Seasonal Cookies and Bars



Room Fee: \$200 (Personal decorations are permitted, barring anything that may damage carpets, walls, or FCRH property. Guest clean-up of personal decorations are mandatory)

Food minimum: \$350 (Room fee is waived if food minimum is met)

Maximum occupancy: 41 guests (30 comfortably seated)

Delivery fee: minimum \$50 per meal, additional fee if delivery is outside of 10mile radius

Designated Lead and Server will be assigned for your private event: Set-up, Service, and Break-down (travel time, when applicable for off-site events)

- Lead Server \$28 per hour (minimum 4 hours)
- Back-up Server \$23 per hour
- Bartender \$28 per hour
- Chef \$35 per hour

A 20% Service Charge and Gratuity will be included.

