



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*

*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 River*  
*Choose Two Appetizers*  
*Choose one Soup*  
*Choose one Salad*  
*Choose four entrees*  
*(one each category)*  
*Choose one dessert*  
*\$39++ per person*

**Appetizers**

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 ~ 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)**

Served 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 glaze

### **Carved Bistro Filet with Wild Mushroom**

Tender filets sliced thin and topped with wild mushroom demi glaze

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

12oz Delmonico cut striploin with red wine demi glaze

### **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 vegetable 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.

