



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

Market Price

The Green River

Choose Two Appetizers

Choose one salad

Seasonal vegetable saute

Choose starch

Choose three entrees

Choose one dessert

Market Price

The Duwamish

Choose Two Appetizers

Choose two salads

Seasonal vegetable saute

Choose one starch

Choose two entrees

Chef's carving station

Choose one dessert

Market Price

(additional fee for Chef's Carving station)

*In consideration of Washington Health Code Safety, buffet food may not be packaged and removed from the premise.



Plated

The North Creek

Choose one Salad

Choose three entrees

(one each category)

Choose one dessert

Market Price

The Raging River

Choose Two Appetizers

Choose one Salad

Choose four entrees

(one each category)

Choose one dessert

Market Price

The Snoqualmie River

Choose Two Appetizers

Choose one Soup

Choose one Salad

Choose four entrees

(one each category)

Choose one dessert

Market Price



Appetizers

Roadhouse Beef Sliders ~ ground American Kobe beef, cheddar cheese, bbq sauce

The Gourmet Slider ~ sliced tender bistro filet, house mayo, mini artisan roll

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

Caprese Crostinis ~ crispy crostini, fresh mozzarella, pesto, fresh tomato

Bruschetta Crostinis ~ ripe tomatoes, basil, garlic, touch of balsamic, crispy crostini

Mediterranean Display (equivalent to 2 appetizers)

- red pepper hummus
- grilled vegetables; zucchini, red peppers, mushrooms
- fresh crudité; cucumber, tomatoes, other seasonal vegetables
- flat bread/pita
- Mediterranean chicken skewers



Grilled Beef Skewers ~ bistro beef filet, spiked red pepper aioli

Grilled Chicken Skewers ~ tender chicken breast, lemon-thyme aioli

Mediterranean Chicken Skewers ~ marinated chicken breast, fresh herbs, olive oil

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

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

Classic Shrimp and Cocktail Sauce ~ cold water shrimp, classic cocktail sauce

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

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

Baked Brie ~ artisan Brie cheese, puff pastry, spiced brown sugar filling, assorted crackers

Crudité 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, and parmesan cheese

Organic Greens Salad

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

Roasted Beet, Feta, and Apple

Washington beets with organic lettuce, feta, candied pecans, and granny smith apples tossed in apple cider vinaigrette

Spinach Salad

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

Spinach Salad II

Baby spinach leaves, strawberries, feta cheese, candied pecans, champagne vinaigrette

Wedge Salad

Iceberg lettuce, smoked bacon, cherry tomato, blue cheese crumbles and dressing



Soups

(available with Plated or Buffet Dinners, additional 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

Roasted Corn Chowder

Sweet roasted corn, cream, potatoes, fresh herbs, smoky bacon

Roasted Butternut Squash

Creamy butternut, fresh herbs, a splash of bourbon!



Entrée Selections

Entrée selections are separated by poultry, seafood, land food, and vegetarian

Poultry

Pan Herb Roasted Chicken Breast

Local herbs and shallot-garlic poultry jus

Wild Mushroom Chicken Marsala

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

Parmesan

Chicken breast lightly breaded with parmesan and panko, marinara sauce

Roulade

Chicken cutlet rolled with prosciutto, basil, provolone,
served with herbed butter and wine reduction sauce



Seafood

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
(choices: 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

Tilapia or Market Fresh White Fish

Chef seasoning, seared, served with puttanesca sauce



Land food

Snake River Farm Pork Chops

Black Berkshire thick cut chop with bourbon apple glaze

Carved Bistro Filet with Wild Mushroom

Tender filets sliced thin and topped with wild mushroom demi glaze

Chef Cut Boneless Rib-Eye Steak (add \$6pp)

12oz USDA choice rib eye

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, parmesan cheese, seasonal, 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

Roadhouse Mac n Cheese

Our housemade cheese blend, cavattapi noodles, cream

Goat Cheese Pesto Pasta

Basil pesto, goat cheese, fresh vegetables, parmesan cheese, cavattapi noodles



Starches

Roadhouse Mashed Potatoes

Roasted Red Potatoes in Garlic and Herbs

Classic Rice Pilaf

Wild Rice with Wild Mushrooms



Desserts

Classic Cheesecake

Creamy classic cheesecake with fresh fruit and berry coulis

Decadent Seven Layer Chocolate Cake (add \$3)

Dark chocolate with a rich chocolate ganache finish

Fresh Fruit Tart

Butter crust and creamy vanilla custard topped with fresh seasonal fruit

Old-Fashioned Seasonal Fruit Crisp

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

Assorted Seasonal Cookies and Bars

Chef- inspired

Key Lime Pie

Chef's signature graham cracker, chocolate ganache, key lime custard dessert

Flourless Chocolate Cake

Dark chocolate decadence



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

Food minimum: \$450 (Room fee is waived if food minimum is met)

Corkage fee: \$15 per bottle

Maximum occupancy: 41 guests (30 comfortably seated)

Off-site catering: \$500 food minimum

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

A Designated Lead and Server/s will be assigned for your private event:

Set-up, Service, and Break-down (travel time, when applicable for off-site events)

- Lead Server \$30 per hour (minimum 4 hours)
- Back-up Server \$28 per hour
- Server Assistant \$23 per hour
- Bartender \$30 per hour
- Chef \$35 per hour (carving station and off-site events)

Tax and a 20% Service Charge and Gratuity will be included.

For buffets served in house: in consideration of Washington Health Code Safety, buffet food may not be packaged and removed from the premise.

Our buffets are served to provide for your dining enjoyment during your event.

THE
ROADHOUSE
RESTAURANT & INN