



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.

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



## **BUFFET**

### **The Cold Creek**

Choose One Appetizer

Choose One Salad

Seasonal Vegetable Sauté

Choose One Starch

Choose Two Entrees

*Market Price*

### **The Green River**

Choose One Appetizer

Choose One Salad

Seasonal Vegetable Sauté

Choose One Starch

Choose Three Entrees

*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

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

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

### Mediterranean Display

- red pepper hummus
- 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 (add \$20/per 15 guests) ~ cold water crab, house aioli

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

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**

### **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**

### **Organically Sustained Salmon**

Perfectly seasoned and seared, with white wine butter

### **Pan Seared Wild Halibut (add \$7/pp)**

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

### **Stuffed Petrale Sole (add \$4/pp)**

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

### **Dungeness Crab Cakes (add \$6/pp)**

Butter fried tender cakes with lemon wine butter and fresh herbs

### **Market Fresh White Fish**

Chef seasoning, seared, served with puttanesca sauce





## **Land food**

### **Salmon Creek Farm Pork Chops (add \$5/pp)**

Durok double bone-in chop with bourbon apple glaze

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

Tender coulotte sliced thin and topped with wild mushroom demi glaze

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

12oz USDA choice rib eye

### **Roadhouse Prime Rib (add \$6/pp)**

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 (add \$5/pp)**

**(Plated dinners only unless specific count is given for buffet)**

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 Gold Potatoes in Garlic and Herbs**

**Classic Rice Pilaf**

**Wild Rice with Wild Mushrooms**

**Garlic Herb Focaccia Bread**



## **Desserts**

### **Classic Cheesecake**

Creamy classic cheesecake with fresh fruit and berry coulis

### **Decadent Seven Layer Chocolate Cake**

Dark chocolate with a rich chocolate ganache finish

### **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



## Details

### Media Room ([Not currently available](#))

Food minimum: \$500 (Room fee is waived if food minimum is met)

Maximum occupancy: 30 guests

### Dining Room

Food minimum: \$3000

Maximum Seating Capacity: 50 guests

Off-site catering: \$500 food minimum

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

**Corkage fee: \$20 per bottle**

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 \$35 per hour (minimum 4 hours)
- Back-up Server \$30 per hour
- Server Assistant \$25 per hour
- Bartender \$35 per hour
- Chef \$40 per hour (carving station and off-site events)

Tax and a 22% Service Charge and Gratuity will be included.

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

