CATERING MENU



THEROLLHOUSE.COM

FEATURED RECEPTION PACKAGES MINIMUM 25 GUESTS PER PACKAGE

TACO'S, FAJITAS & MORE \$21 Per Person

Build-Your-Own Nacho & Taco Bar

HOUSE-FRIED TORTILLA CHIPS SOFT FLOUR TORTILLAS CRISPY CORN TACO SHELLS SHREDDED MEXICAN CHEESE SLICED JALAPEÑOS CHOPPED RED ONIONS CHOPPED TOMATOES SHREDDED LETTUCE LIME CILANTRO CREMA ROJA & VERDE SALSAS REFRIED BEANS MEXICAN RICE SEASONED GROUND BEEF GRILLED CHICKEN WITH ONIONS & PEPPERS BLACK BEAN TACO SALAD

> ADD ON: CINNAMON CHURROS - \$2

THE BACKYARD BBQ \$24 Per Person

HOUSE CHOPPED SALAD ROMAINE AND ICEBERG LETTUCE RED ONIONS, TOMATOES, CUCUMBERS, CHICKPEAS, SHREDDED CHEESE, AND CROUTONS CHOICE OF TWO DRESSINGS: RANCH, ITALIAN, THOUSAND ISLAND, OR BALSAMIC

COUNTRY POTATO SALAD

BAKED BEANS

CREAMY MACARONI & CHEESE

ALL-BEEF GRILLED HAMBURGERS LETTUCE, CHEESE, TOMATO, AND ONION MUSTARD, KETCHUP, MAYO ON THE SIDE

BARBECUE PULLED CHICKEN SANDWICHES

ADD ON: CHOCOLATE FUDGE BROWNIES - \$2

FEATURED RECEPTION PACKAGES MINIMUM 25 GUESTS PER PACKAGE

PIZZA, POPPERS, WINGS & SLIDERS \$21 Per Person

HAND-PRESSED TRADITIONAL CHEESE, PEPPERONI, AND VEGETARIAN PIZZAS

JALAPEÑO POPPERS WITH A BACON RANCH DIPPING SAUCE

BONE-IN AND BONELESS CHICKEN WINGS; TOSSED IN A CHOICE OF BUFFALO, GARLIC PARMESAN, BARBECUE OR TERIYAKI CELERY STICKS AND HOUSE-MADE RANCH DRESSING

MEDLEY OF SLIDERS TO INCLUDE: CHEESEBURGER, HAM & CHEESE, BBQ CHICKEN

PINS & PASTA \$24 Per Person

RICOTTA & ROASTED RED PEPPER CROSTINI

CAESAR SALAD WITH ROMAINE AND ICEBERG LETTUCE, SHREDDED PARMESAN, SEASONED CROUTONS & CREAMY GARLIC CAESAR DRESSING

BREAD STICKS WITH GARLIC BUTTER

PARMESAN CHICKEN TENDERLOINS

ITALIAN MEATBALLS IN MARINARA SAUCE

FARFALLE PASTA WITH CHICKEN & PEAS IN A CREAMY ALFREDO SAUCE

> ADD ON: MINI CHEESECAKES - \$2



CHARCUTERIE STUFF PRETZEL BOARD

A SELECTION OF CURED MEATS, DOMESTIC & IMPORTED CHEESES, MARINATED VEGETABLES AND OLIVES PRESENTED IN A JUMBO 1-1/2 POUND SOFT PRETZEL SERVED WITH HONEY MUSTARD AND WARM CHEDDAR QUESO 25-PERSON MINIMUM \$178.00 / \$7.25 PER PERSON

BUILD YOUR OWN APPETIZER PACKAGE Select 2 - \$9 Per Person; Select 3 - \$12 Per Person; Select 4 - \$16 Per Person

MINIMUM 25 GUESTS PER PACKAGE

CHICKEN TENDERS CRISPY HAND-BREADED CHICKEN TENDERLOINS SERVED WITH A CHOICE OF RANCH, HONEY MUSTARD OR BBO DIPPING SAUCE

BONE-IN CHICKEN WINGS SERVED WITH A CHOICE OF TRADITIONAL BUFFALO, BARBECUE, OR SPICY GARLIC PARMESAN SAUCE RANCH DRESSING & CELERY STICKS

STUFFED MUSHROOMS MUSHROOMS STUFFED WITH A CHOICE OF ITALIAN SAUSAGE, OR CREAMY SPINACH DIP TOPPED WITH CHEDDAR CHEESE

JALAPEÑO POPPERS BREADED CREAM CHEESE Stuffed Jalapeño Peppers Served With Ranch Dressing **BLT CROSTINI** CHOPPED TOMATO, BACON, AND LETTUCE IN MAYO ON A TOASTED CROSTINI

CHEESEBURGER SLIDERS ALL-BEEF SLIDERS WITH ONIONS, PICKLE CHIPS, & AMERICAN CHEESE

RED PEPPER & RICOTTA Crostini Roasted red peppers and

CREAMY RICOTTA CHEESE SERVED ON A TOASTED CROSTINI

FRIED MAC & CHEESE Balls Fried Cheddar Macaroni & Cheese Balls Served With Marinara Sauce

FRIED MOZZARELLA STICKS DEEP FRIED CHEESE STICKS SERVED WITH MARINARA SAUCE

TOMATO BRUSCHETTA

ROASTED CHOPPED TOMATOES WITH OLIVE OIL, BASIL, GARLIC AND PARMESAN CHEESE SERVED ON A TOASTED CROSTINI

Cocktail Meatballs Baked In-House Served In Sauce – Teriyaki, Barbecue, Marinara, Or A traditional cocktail Meatball Sauce

PLATTERS, TRAYS & BOWLS MINIMUM 25 GUESTS PER PLATTER

TORTILLA CHIPS & SALSA

CRISPY FRIED TORTILLA CHIPS SERVED WITH SALSA VERDE, SALSA ROJA, AND A CHEDDAR QUESO DIP \$70 / \$3 PER PERSON

SPINACH & ARTICHOKE DIP

CREAMY SPINACH DIP WITH ARTICHOKES, CREAM CHEESE, GARLIC AND HERBS SERVED WITH FRIED PITA CHIPS \$115 / \$4.50 PER PERSON

ROASTED STREET CORN DIP

ROASTED STREET CORN, CREAM CHEESE, JALAPEÑOS, AND FIRE ROASTED CHILES SERVED WITH FRIED TORTILLA CHIPS \$85 / \$3.50 PER PERSON

HOUSE SALAD

MIXED GREENS, CUCUMBER, TOMATOES, ONIONS, SHREDDED CHEESE & SEASONED CROUTONS; CHOICE OF 2-DRESSINGS: RANCH, HONEY-MUSTARD, ITALIAN, OR BALSAMIC \$58 / \$2.35 PER PERSON

FARMERS MARKET CRUDITÉS'

CARROT AND CELERY STICKS, SLICED CUCUMBERS AND GRAPE TOMATOES BROCCOLI & CAULIFLOWER FLORETS SERVED WITH RANCH DRESSING \$85 / \$3.50 PER PERSON

BUFFALO CHICKEN DIP

CREAMY SPICY BUFFALO CHICKEN DIP WITH CREAM CHEESE AND SPICES SERVED WITH FRIED PITA CHIPS \$150 / \$6 PER PERSON

TRIO OF DIPS

SAMPLING OF OUR 3-HOT DIPS SPINACH & ARTICHOKE, BUFFALO CHICKEN & ROASTED STREET CORN SERVED WITH FRIED TORTILLA & PITA CHIPS \$195 / \$8 PER PERSON

CAESAR SALAD

ROMAINE MIX, SHREDDED PARMESAN CHEESE, SEASONED CROUTONS WITH A CREAMY GARLIC CAESAR DRESSING \$65 / \$2.65 PER PERSON

FARM TO TABLE DINNER EXPERIENCE

\$42 PER PERSON

-CHOICE OF 2 APPETIZERS

-CAESAR SALAD WITH SHREDDED PARMESAN, SEASONED CROUTONS WITH A CREAMY GARLIC CAESAR DRESSING

-PAN-SEARED BREAST OF CHICKEN

-CHOICE OF A ROSEMARY MUSTARD OR GARLIC MUSHROOM SAUCE

-YUKON GOLD GARLIC MASHED POTATOES

-DINNER ROLLS WITH SWEET BUTTER

-CHOCOLATE FUDGE CAKE

ENHANCE YOUR EXPERIENCE CHEF-ATTENDED CARVING STATION

WHOLE ROASTED TENDERLOIN OF BEEF WITH A RED WINE JUS, HORSERADISH CREAM SAUCE <u>OR</u> ROASTED BREAST OF TURKEY WITH A PAN GRAVY, CRANBERRY ORANGE COMPOTE

MARKET PRICE

\$75 PER CHEF ATTENDANT

THE TREATS

MAKE YOUR OWN ICE CREAM SUNDAE BAR \$12 PER PERSON

VANILLA AND CHOCOLATE ICE CREAM CHOCOLATE, CARAMEL AND BUTTERSCOTCH SAUCES CHOPPED PRETZELS CHOCOLATE & RAINBOW SPRINKLES BUTTER FINGER CRUMBLES CRUSHED OREO COOKIES M&M CANDIES SWEDISH FISH WHIPPED CREAM MARASCHINO CHERRIES

BUILD YOUR OWN DONUT BAR \$12 Per Person

WARM FLAVORED CAKE DONUTS CREAM CHEESE CHOCOLATE FUDGE VANILLA AND MAPLE FROSTINGS CHOCOLATE & RAINBOW SPRINKLES CHOCOLATE CHIPS ANDES MINTS SHREDDED COCONUT CHOPPED BACON CRUSHED PRETZELS OREO COOKIES GRAHAM CRACKERS

THE COOKIE TRAY \$16 per dozen

CHOCOLATE CHIP, SUGAR, LEMON BURST, OATMEAL RAISIN, AND WHITE CHOCOLATE MACADAMIA NUT *Selecation may vary on product availability

