

Scott Roeb

catering & events

SPRING-SUMMER SEASONAL MENU

April-September

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SERVED MENU

fresh seasonal ingredients – savor the taste

STARTER

SALAD OF BABY GREENS

tossed with candied pecans, dried cranberries, green apples, avocado and goat cheese in citrus vinaigrette

BURRATA CAESER VEGETABLE SALAD

salad of romaine lettuce, garlic croutons, burrata, sweet peppers, fresh shaved parmesan in our Caesar dressing

BUTTER LETTUCE WEDGE

with little tomatoes, fresh herbs and green goddess dressing

SALAD OF WILD ARUGULA

dates, granny smith apples, aged manchego cheese and toasted hazelnuts with pomegranate vinaigrette

ROASTED BEET SALAD

with arugula, roasted pistachios, buratta cheese and grapefruit wedges in lemon vinaigrette

EDAMAME RICE SALAD

with a wasabi vinaigrette

MESCLUN GOAT CHEESE SALAD

dried cranberries, candied walnuts, balsamic vinaigrette

MIXED WILD GREENS

roasted fiorelli pears, cambazola blue cheese, spiced walnuts and pomegranate seeds in citrus vinaigrette

ENTRÉE

BAKED CHICKEN BREAST

served with honey grain mustard beurre blanc and caramelized leeks

BRAISED SHORT RIBS

slow cooked in a Barolo wine sauce

HERB ROASTED CHICKEN PROVENCAL

oven dried tomatoes, white bean and fennel ragout and emerald oil

ROASTED RED SNAPPER

tomatoes, olives, fresh basil, crispy capers and white wine nage

GRILLED NORWEGIAN SALMON

braised Belgian endive and citrus mostarda

PISTACHIO ENCRUSTED PAN ROASTED WHITE FISH

topped with Meyer lemon beurre blanc

SEARED AHI TUNA

caramel soy or miso glaze

PAN SEARED PETIT FILET MIGNON

slow roasted wild mushrooms and cabernet red wine sauce

MUSTARD HERB CRUSTED RACK OF LAMB

sundried tomato chutney and pinot noir jus

YUKON GOLD OR BUTTERNUT SQUASH GNOCCHI

ragout of seasonal vegetables and herb nage

HORS D'OEUVRES

savory bites – a work of art

WATERMELON + FETA BITES

with grilled brie triangles

ANTIPASTO KEBABS

kosher salami, artichokes, burrata, tomatoes and olives

SPICY AHI TUNA

in a sesame cornet with avocado and wasabi tobiko (gf)

MINI BEEF WELLINGTONS

fresh basil horseradish dipping sauce

GRILLED CORNED BEEF REUBEN

sauerkraut, Swiss cheese and thousand island dressing

WHITE PIZZA

arugula, pepper jack cheese and herbed olive oil

ROASTED BABY LAMB CHOPS

honey grain mustard sauce

THAI BEEF SALAD BITES

served on crispy won tons

HALIBUT CEVICHE

toasted corn cups with avocado cream and avocado cream (gf)

POTATO PANCAKE

green apple and Maui onion compote

CRIMINI MUSHROOMS

truffle mashed potatoes and caramelized leeks

INDIAN SPICED VEGETARIAN SAMOSAS

tamarind dipping sauce

PAPAYA CRAB ROLL

curry coconut sauce (gf)

HORS D'OEUVRES

savory bites – a work of art

KOBE BEEF SLIDERS

caramelized onions and saga blue cheese

SKEWERED MOZZARELLA AND MINI ROMA TOMATOES

served with pesto drizzle (gf)

BACON & EGGS

deviled eggs with chipotle, apple wood smoked bacon

HOMEMADE LASAGNA

vegetable ragu and asiago cheese

POT PIE BITES

chicken, potato and vegetables

MINI SLOPPY JOES

Indian style cooked lamb

SWEET PIZZA

roasted pear, cambazola blue and caramelized onions

AHI TUNA

seared, on crispy rice with Japanese salsa and avocado (gf)

ARTICHOKE HEARTS

lightly fried with lemon aioli

WON TONS

Potato, cheddar and turkey bacon drizzled with scallion oil

AHI TUNA TOSTADA

avocado, radish sprouts and Asian salsa

KOREAN CHICKEN TACOS

on corn tortillas with soy ginger dipping sauce (gf)

HORS D'OEUVRES

savory bites – a work of art

CRAB CAKES

chipotle red pepper salsa

PESTO PIZZA

oven dried tomato, burrata and arugula

CLASSIC SIRLOIN PATTY MELTS

caramelized shallots, gruyere cheese, tomato relish

SAVORY CANNOLI

gorgonzola, figs, pistachio brittle & pink peppercorns

MAC & CHEESE BITES

drizzled with scallion oil

PRETZEL BITES WITH MUSTARD

partnered with a beer shot

CLASSIC MINI BURGER

shredded lettuce, tomato relish and pickle

BLANKETED FRANKS

spicy mustard and sauerkraut

CHICKEN PARMESAN CROSTINI

horseradish salsa

CHICKEN & WAFFLE BITE

maple drizzle

BLT

bacon, roasted tomato and micro greens

ARTICHOKE PESTO CROSTINI

topped with shaved reggiano

gf=gluten free

SMALL PLATES

the tastiest partners

AWESOME MASHED POTATOES

turkey bacon, cheddar cheese and mascarpone

MAC N' GRUYERE CHEESE

sautéed onions in a brown butter crumb crust

ISRAELI COUS COUS

chick pea ragout, lemon and herbs

RISOTTO

butternut squash - red wine and goat chese with caramelized mushrooms
English peas and fava beans
toasted barley and wild mushroom

TRUFFLED RAMEN SOBA NOODLES

cilantro ginger mint sauce

POLENTA CAKES

fontina and herbs

YELLOW CURRY JASMINE RICE

diced carrots, zucchini and parsley

CRISPY ROASTED BRUSSELS SPROUTS

niman ranch bacon

ROASTED VEGETABLES

seasonally fresh

FARRO

with black rice and currants

CURRY SCENTED PURPLE CAULIFLOWER

BABY CARROTS

honey glazed with the tops

ROASTED ROOT VEGETABLES

STEAMED HARICOT VERT

with shallots and lemon

DESSERT

the best for last

CLASSIC ICE CREAM SANDWICH STATION

homemade chocolate chunk cookies and vanilla ice cream

LEMON MERINGUE PIE

roasted marshmallow top and shortbread crust with raspberry drizzle

WARM UPSIDE DOWN BANANA CAKE

maple whipped cream

VALRHONA CHOCOLATE SOUFFLE CAKE

with vanilla gelato and raspberry coulis

SELECTION OF MINI TREATS

chocolate and peanut butter rice crispy squares

mini s'mores

key lime tartlets

banana and chocolate cream pie

MIXED BERRY COBBLER

vanilla bean ice cream

MINI FLOURLESS CAKE

raspberry coulis (gf)

HOT APPLE PIE

caramel sauce and vanilla bean ice cream

ALMOND MERINGUE SWIRLS

fresh seasonal fruit and balsamic drizzle (gf)

ROOTBEER FLOATS

STATIONS

dinner by the bite – beautiful and delicious

CLASSIC STEAK HOUSE

AGED SKIRT STEAK

served on roasted garlic baguettes, horseradish dijon sauce

CRISP ONION RINGS

in a spiced ale batter, homemade roasted tomato ketchup

CLASSIC CREAMED SPINACH

baby spinach blended with a delicate cream sauce

BLT WEDGE SALAD

baby iceberg lettuce, tomatoes & crumbled gorgonzola cheese
and buttermilk dressing

URBAN BARBECUE

BARBECUE BRISKET

served with grilled onions

CORN BREAD

served with honey butter

MAC N' CHEESE

baked golden brown with gruyere cheese

COLE SLAW

red cabbage, radicchio, parsnips in honey caraway vinaigrette

ASIAN FUSION

NOODLES AND SUSHI

sesame noodles with California rolls in a to-go box

DUMPLINGS

vegetarian steamed

CHICKEN TERIYAKI

served with a soy ginger sauce

STATIONS

dinner by the bite – beautiful and delicious

TACO MARGARITA CART

CHICKEN TACOS

served with corn tortillas, pico de gallo and guacamole

BEANS + RICE

black beans with cojita cheese and cilantro rice

MANGO MARGARITA SHOTS

served in square shot glasses

BURGER STATION

KOBE

with caramelized onions, saga blue and fig jam

TURKEY

with avocado tomatillo sauce and Swiss cheese

WAFFLE FRIES

with homemade ketchup sauce

FRIED PICKLES

with spicy aioli sauce

DESSERT BAR

MINI PIES

apple, chocolate banana cream, lemon meringue

HOMEMADE CHOCOLATE CHUNK COOKIES

ROOT BEER FLOATS

SWEET TREAT

homemade old fashion caramel corn