

Scott Roeb

catering & events



SPRING-SUMMER MENU



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WELCOME BITES

Tray-Passed Hors D'oeuvres

Watermelon + feta skewers

Spicy ahi tuna on homemade chips with avocado, and wasabi tobiko (gf)

Juniper cured salmon and Meyer lemon fennel confit on toasts points

Beef satay with spicy cashew sauce

Curried chicken salad on endive

Smoked trout pate on crostini

Corned beef Reuben sauerkraut Swiss cheese and thousand island dressing

Thai beef salad served on crispy won ton squares

New England style lobster rolls

Halibut ceviche on toasted corn cups with avocado cream (*gf*)
Papaya fresh crab roll with curry coconut sauce (*gf*)
Greek salad skewers feta olives roasted tomatoes olive oil drizzle
Toast points with ricotta, leeks, sugar snap peas, meyer lemon zest, mint
Blackened mahi mahi fish tacos lime, avocado crema (*gf*)
Korean fried chicken wings with Gochujang aioli
Fried Tofu with Sweet and Sour Dipping Sauce
Coconut curry shrimp bites, pineapple, mango salsa (*gf*)
Crab cakes chipotle red pepper salsa
Grilled blackened shrimp pineapple salsa, chipotle crema
Pretzel bites + mustard partnered with a beer shot
Sushi biscotti on crispy rice cake (*gf*)

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FAMILY STYLE.....OR PLATED MENU

SHARE (verb) - to partake of, use, experience, occupy, or enjoy with others

PLATED (verb) – sitting and relaxing while we serve you individually

Heirloom tomatoes burrata grilled peaches fresh basil and balsamic drizzle

Farm Lettuce Salad with Dill Vinaigrette Sheep's Milk Feta

Mixed greens with compressed starfruit and citrus vinaigrette

Edamame rice salad with wasabi vinaigrette

Parmesan Radicchio Salad roasted pistachios in apricot vinaigrette

Creamy polenta with fontina roasted asparagus tips and fresh herbs

Crispy roasted brussels sprouts with niman ranch bacon

Coconut and crab curry fried rice with passion fruit glazed serrano chili

Grilled tofu with checca sauce

Roasted red snapper with mango salsa

Sake Steamed Mandarin Sea Bass

White Fish with Sauce Niçoise

Crispy Coconut Kale with Roasted Salmon and Coconut Rice

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Cuban beef and peppers with white rice, black beans and fried plantains

Grilled skirt steak with passionfruit beurre blanc

Grilled lamb with parsley mint sauce and sweet peppers

Classic Spanish paella

Berbere roasted chicken with spiced lentils

Tandoori chicken thighs with Jeweled Basmati Rice

Classic chicken or pork piccata on buttered noodles

Beef Stroganoff on homemade egg noodles

Porcini and rosemary crusted New York strip

Corned beef and cabbage with parsnips

Vegetable curry served on rice

Bo luc lac (“shaking beef”) searing steak sweet peppers cucumber ginger

Roasted New York strip with papaya and tamarind Sauce

Eggplant parmesan

Grilled cauliflower steak with ginger papaya and citrus squeeze

Pork scaloppini with fennel salsa verde

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TRAY-PASSED DESSERT

The Best for Last...

Coffee ice cream sandwiches with caramel drizzle

Banana cream whoopie pies

Lemon tassies

Root beer floats

Mini blackout chocolate bundt cakes

Mixed berry cobbler parfait

Chocolate covered raspberries + cream puffs

Grilled peach melba with a touch of vanilla bean crema

Chocolate caramel salted cake bites with guava drizzle

Triple shot mocha "mallows"

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telephone (310) 472-3852

e-mail scott@scottroeb.com

website www.scottroeb.com