

Scott Roeb

catering & events



VEERINDA ANTROGENOVA IMAGES

FALL HARVEST-WINTER DINNER MENU

tray passed BITES

savory bites – a work of art

Pretzel Bites Partnered with a Shot of Beer

Blanketed Franks with Spicy Mustard and Sauerkraut

Classic Mini Burger, Shredded Lettuce, Tomato Relish and Pickle

Chicken Parmesan Skewers with Marinara Dipping Sauce

Korean Short Rib Taco, Ginger and Soy Barbecue Sauce (gf)

Chicken + Waffle bite with Pickled Jalapeño

BLT Bite with Turkey Bacon, Roasted Tomato and Micro Greens

Kimchi Corn Dogs with Sweet and Spicy Honey Mustard

Creamy Chicken Liver Mousse, Pumpnickel Toast

Green Apple Bite, Brie, Pickled Grapes, Pistachio, Smoked Salt, Pink Peppercorn (gf)

Avocado Toast, Ginger, Radish Swirl, and Micro Greens

Burrata Tartelette, Roasted Tomato, Basil, Onion

Cheddar Chive Biscuit, Slow Roasted BBQ Brisket, Mustard Seed Cole Slaw

Silky Sweet and Sour Eggplant Caponata on Crostini

Black Bean and Quinoa Veggie Bites with Honey Dijon Yogurt Sauce (gf)

Broiled Persimmon and Brie Toasts

Lamb Pizzettes with Mint Yogurt Sauce

Sushi Biscotti on Crispy Rice Cake (gf)

STARTERS

(select one)

Arugula Salad

pomegranate seeds, persimmon, granny smith apples, citrus vinaigrette

Mixed Baby Greens

ricotta salata, dried cherries, spiced walnuts, champagne vinaigrette

Classic Caesar

petite romaine, shaved parmesan, pepitas

Farro + Forbidden Black Rice

baby kale, roasted pine nuts, currants

Endive Salad

warm fig and blue cheese vinaigrette

SIDES

(select two)

Baked Sweet Potatoes with Maple Brown Butter

Yukon Gold and Purple Potato Puree

Green Beans with Miso and Almonds

Roasted Brussels Sprouts with Tarragon Mustard Butter

Parmesan Roasted Purple and White Cauliflower

Butternut Squash Ravioli with Sage Butter

Asparagus with Aged Balsamic Drizzle

Slow Roasted Turnips, Carrots and Squash

Yam Purée with Candied Pecans

Cous Cous with Roasted Pistachios and Currants

Roasted Beets and Goat Cheese Fondue

fall palette of TASTE

ENTRÉES

Grilled Salmon, tomato tarragon beurre blanc

Baked Chicken Breast, with a warm honey grain mustard sauce

Grilled Sirloin, with roasted garlic and caramelized onions

Lemon and Parmesan Risotto

Roasted Red Snapper, tomatoes, olives, fresh basil, capers, white wine nage

Braised Short Ribs, slow cooked in a Barolo wine sauce

Pumpkin Risotto, feta and basil

Roasted Leg of Lamb, mustard and red wine sauce

Pan Roasted White Fish, pistachio ginger beurre blanc

Miso glazed Black Cod

Grilled Skirt Steak, sesame soy and ginger

Pan Seared Petit Filet Mignon, slow roasted wild mushrooms, cabernet sauce

Grilled Cauliflower Steak, with tahini rosemary sauce

a SWEET conclusion

tray passed SWEET bites

(select three)

Butterscotch Panna Cotta, Whipped Cream, Caramel Corn Pieces
Dark Chocolate Dipped Biscotti
Raspberry Swirl Cheesecake Bites
Salted Caramel Drizzled Fudge Brownies
Apple Cobbler, Cinnamon Crunch Bites
French Chocolate Mousse on a Candied Potato Chip
Chocolate Opera Cake Bite
Pear Strudel with Chestnut Crème
Mini Root Beer Floats
Chocolate Whoopie Pies with Pumpkin Caramel Drizzle Bites
Crispy Plantains with Dark Chocolate Mousse and Toasted Hazelnuts

plated DESSERTS

Lemon Meringue Pie, roasted marshmallow, shortbread crust, raspberry drizzle
Warm Pear Tart, caramel drizzle, mint whipped crème fraiche
Classic Apple Pie, cinnamon spice and maple bourbon sauce
Chocolate Torte with baked plumb and Hazelnut crème

dessert PARTICIPATION station

S'MORES STATION

hershey's chocolate; roasted marshmallow, graham crackers, kit kats, nestle crunch, oreo pieces, chocolate sprinkles

ICE CREAM SANDWICH STATION

homemade chocolate chunk cookies, vanilla ice cream, caramel drizzle, rainbow sprinkles

Sample STATIONS

CLASSIC STEAK HOUSE

Aged Skirt Steak, chimmi churri dressing
Buttery Mashed Potatoes
Onion Rings, ranch dipping sauce
Creamed Spinach

URBAN BARBECUE STATION

Barbecue Brisket, grilled onions
Corn Bread, honey butter
Mac n' Cheese
Cole Slaw with red cabbage, radicchio, parsnips

TACO MARGARITA BAR

Grilled Chicken, pico de gallo and guacamole
Tortillas, corn + flour
Black Beans with cotija cheese
Cilantro Rice
Mango Margarita Shots

SLIDER-HOT DOG STATION

Grilled Burgers, lettuce, tomato, thousand island dressing
OR
Kobe Burgers, caramelized onions, fig jam on pretzel buns
Kosher Hot Dogs, sauerkraut, mustard, ketchup, onions
Waffle or Skinny French Fries
Roasted Corn and Jicama Salad, citrus vinaigrette

MEDITERRANEAN STATION

Grilled Chicken, rosemary Dijon sauce
Cous cous
Chopped Aegean Salad, romaine, kale, cucumbers, feta cheese, kalamata olives
Pita with herbed hummus

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