

# Scott Roeb

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catering & events



VERONICA CHIRIKOVA IMAGES

***FALL HARVEST-WINTER MENU***

**tray passed BITES**

*savory bites – a work of art*

TRAY PASSED

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, Pumpernickel 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)

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## STARTERS

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

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## SIDES

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 with Roasted Pistachios and Currants

Roasted Beets and Goat Cheese Fondue

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## fall palette of TASTE

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### ENTRÉES

Roasted Salmon, Miso Glaze

Baked Chicken Breast, Warm Honey Grain Mustard Beurre Blanc

Grilled Beef Tenderloin, Roasted Garlic, Caramelized Onions

Braised Short Ribs, Slow Cooked in a Barolo Wine Sauce

Pan Roasted White Fish, pistachio ginger beurre blanc

Miso glazed Black Cod with Shishito Peppers

Grilled Skirt Steak, Sesame Soy + Ginger

Pan Seared Petit Filet Mignon, Wild Mushrooms in a Cabernet Sauce

Grilled Cauliflower Steak, with Tahini Rosemary Sauce

## a SWEET conclusion

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### tray passed SWEET bites

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  
Mini Root Beer Floats  
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, Maple Bourbon Sauce  
Chocolate Torte with Baked Plum, Hazelnut Crème

### dessert PARTICIPATION stations

#### 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 Bean Ice Cream, Caramel Drizzle, Rainbow  
Sprinkles



## sample STATIONS

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### **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  
Kosher hot dogs, sauerkraut, mustard, ketchup, onions  
Waffle Skinny French Fries Mix  
Roasted Corn + Jicama Salad, Citrus Vinaigrette

### **MEDITERRANEAN STATION**

Grilled Chicken Rosemary Dijon Sauce

Couscous with Roasted Pistachio Nuts  
Chopped Aegean Salad, Romaine, Kale, Cucumbers, Feta Cheese, Kalamata Olives  
Fresh Baked Pita with Hummus

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### CONTACT

[scott@scottroeb.com](mailto:scott@scottroeb.com)

telephone

(310) 308-3852



@scottroebcatering



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