

Scott Roeb

catering & events

SPRING-SUMMER MENU

EXPLORE THE FUN



TASTY WELCOME BITES

BUTLERED TRAY PASSED

Watermelon + Feta + Fresh Mint Skewers (gf)

Spicy Ahi Tuna on Crispy Rice Squares with Wasabi Tobiko (gf)

Smoked Trout Pate on Crostini

Corned Beef Reuben, Sauerkraut, Swiss cheese, Thousand Island

New England Style Lobster Rolls

Bloody Mary Gazpacho, Heirloom Tomato Relish, Young Celery

Halibut Ceviche on Toasted Corn Cups with Avocado Crema (gf)

Blackened Mahi Mahi Fish Tacos, Lime Squeeze, Avocado (gf)

Korean Fried Chicken Wings with Gochujang Aioli

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

Spiced Lamb and Apricot Mini Meatball

Oregano Cod Tacos with Cilantro Avocado, Radish and Lime Squeeze

Smashburger's, Tomato Relish, Caramelized Onions, Pickle, Hawaiian bun

FARM FRESH SALADS

CRISPY. LIGHT. DELICIOUS.

Heirloom Tomatoes, Burrata, Grilled Peaches, Fresh Basil
Aged Balsamic Drizzle

Panzanella Salad with Onions, Soaked Bread, Cucumbers in Olive
Oil and Vinegar

Parmesan Radicchio Salad Roasted Pistachios in
Apricot Vinaigrette

Red Little Gem Lettuce, Fancy Stone Fruit, Haas Avocado in a
Strawberry Vinaigrette

Farm-to-Table Harvest Baby Lettuce, Roasted Figs, Pickled
Grapes, Candied Walnuts, Crispy Chickpeas,
Citrus Vinaigrette

Fresh Crab Salad with Avocado, Wasabi and Mango

Blackened Shrimp with Arugula, Red Sweet Peppers in a
Coconut Vinaigrette

Cobb Salad with Grilled Asparagus, Cherry Tomatoes, Quinoa,
Toasted Pistachios, Mint Leaves, Flaky Sea Salt,
Fresh Lemon Juice

Charred and Raw Corn Salad with Red Jalapeño, Cilantro,
Grated Parmesan, Kosher Salt

SIDES GALORE

SIMPLY. THE BEST.

**Creamy Polenta, Fontina, Roasted Asparagus Tips,
Fresh Herbs**

**Crispy Roasted Brussels Sprouts, Niman Ranch Bacon,
Balsamic Drizzle**

**Coconut and Crab Curry Fried Rice, Passion Fruit Glazed
Serrano Chili**

**Squash Gratin, Gruyere, Shallot, Parsley, Mint and Red
Jalapeño for a Burst of Heat**

Classic Mac n' Cheese

**Elotes (Mexican Grilled Corn) with Mayonnaise, Sour
Cream, Cilantro Drizzle and Grated Parmesan**

Sweet Corn Soufflé

Celery Root Mashed Potatoes

**Roasted Asparagus, Fennel, Sweet Peppers, Cauliflower,
Broccolini, Balsamic Vinaigrette**

THE MAINS

SAVOR. THE FLAVORS.

Slow Roasted New York Steak

Grilled Tofu with Checca Sauce

Roasted Red Snapper, Mango Salsa

Grilled Beef Tenderloin, Sweet Corn Puree

Sake Steamed Mandarin Sea Bass

White Fish with Sauce Niçoise

Roasted Salmon, Crispy Coconut Kale, Coconut Rice

Beef Stroganoff on Homemade Egg Noodles

Crispy Branzino with Black Lentils

Skirt Steak with Chimichurri

Grilled Cauliflower Steak, Papaya Citrus Squeeze

Classic Spanish Paella

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

SWEETS

THE BEST. FOR LAST.

**Ice Cream Sandwiches:
Homemade Warm Chocolate Chunk Cookies
Coffee Ice Cream, Caramel Drizzle**

Tray Passed Mini Root Beer Floats

Chocolate Dipped Strawberries

Grilled Peach Melba with a Touch of Vanilla Bean Creme

Salted Caramel Chocolate Chip Brownies

French Macaroons

Strawberry Shortcake Bites

Summer Pavlova with Fresh Berries and Balsamic Drizzle

Blueberry Pecan Galette

Lemon Icebox Cake

Coconut Pie

Apple Tarte Tatin with Fresh Whipped Cream

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