



*Gourmet*  
CATERING MENU

.....

THE ROOSEVELT ROOM  
& THE ELEANOR



# Light Bites & Finger Foods

These classic noshes are great for mixing & mingling.

Served stationed or passed for an additional fee.

- each portion serves up to ten guests -

## **SUMAC & PEPPER POPCORN 40**

freshly prepared popcorn seasoned with toasted black pepper, sumac, kosher salt, & garlic oil (gf, vg, v)

## **SWEET & SPICED NUTS 60**

caramelized pecans, almonds, and cashews with cayenne, thyme, & cumin (gf, df, vg)

## **MARINATED OLIVES 100**

warm italian and greek olive medley with olive oil, garlic, shallot, orange peel, rosemary & thyme (gf, df, vg, v)

## **VEGETABLE CRUDITÉ 60**

an assortment of fresh sliced vegetables served with housemade creamy ranch dip (gf, df, vg, & v w/o dip)

## **SEASONAL FRUIT BOARD 70**

an assortment of seasonal fruit with strawberry cheesecake dip (gf, vg, df w/o dip)

## **CHEESE CUBES 100**

a variety of cheese cubes, served with crackers & fresh grapes (vg, gf w/o crackers)

## **PINWHEEL WRAPS 80**

a gourmet combination of pinwheel wraps including: black forest ham & cheese, mesquite-smoked turkey & cheese, mesquite-smoked turkey & bacon, & pimento cheese

## **MINI GRILLED CHEESE SANDWICHES 80**

sourdough bread with rosemary-garlic butter, gouda & sharp yellow cheddar (vg, gf optional)

- add bacon +30, add pickled sweet-hot peppers +20, add caramelized onions +20 -

- substitute gluten free bread +30 -

gf - gluten free | df - dairy free | vg - vegetarian | v - vegan

# Light Bites & Finger Foods

(continued)

- each portion serves up to ten guests -

## MINI REUBEN SANDWICHES 110

rye bread with rosemary-garlic butter, corned beef, swiss cheese,  
housemade sauerkraut & russian dressing (gf optional)

- substitute gluten free bread +30 -

## COCKTAIL SANDWICHES 70

turkey, ham, & roast beef with cheese & lettuce  
on a fresh baked ciabatta roll & side of beer mustard

## CHICKEN SALAD SANDWICHES 80

roasted chicken salad & fresh lettuce  
served on mini croissant rolls

## CRANBERRY-PECAN TURKEY SALAD SANDWICHES 80

creamy roasted turkey salad with cranberries, pecans,  
& fresh lettuce served on mini croissant rolls

## CHICKEN WINGS 100

oven-roasted chicken wings with your choice of  
buffalo, barbecue, or jalapeño sauce;  
served with a side of housemade creamy ranch dressing (gf, df w/o ranch)

## MINI EGG ROLLS 80

crispy mini egg rolls filled with carrots, cabbage, & onion;  
served with a sweet thai chili sauce (vg)

## COCONUT SHRIMP 100

toasted coconut & panko fried tiger shrimp;  
served with a sweet thai chili sauce (df)

## CHICKEN & VEGETABLE POTSTICKERS 100

pan fried dumplings filled with chicken & vegetables with seasoned cabbage,  
beans, peas, & carrots; served with soy dipping sauce (df)

## DESSERT BAR 90

an elegant medley of assorted cookies & brownie bites (vg)

gf - gluten free | df - dairy free | vg - vegetarian | v - vegan

# *Appetizers & Hors d'Oeuvres*

*These upscale bites are served stationed,  
or can be passed for an additional fee.  
- each portion serves up to ten guests -*

## **DEVILED EGGS 40**

housemade spiced deviled egg,  
garnished with shallots & paprika (*gf, df, vg*)

## **ESQUITES CUPS 85**

charred sweet corn with jalapeño, queso fresco,  
mayonesa, & roasted chiles (*gf, vg*)

## **CAPRESE SALAD CUPS 50**

heirloom tomatoes, mozzarella, & fresh basil,  
drizzled with balsamic reduction (*gf, vg*)

## **FENNEL & ONION STUFFED MUSHROOM 60**

roasted cremini mushrooms stuffed with fennel, garlic,  
panko, & caramelized onions (*vg, df & v optional*)

## **PROSCIUTTO & THYME STUFFED MUSHROOMS 70**

roasted cremini mushrooms stuffed with prosciutto, thyme,  
garlic, panko, & caramelized onion (*df*)

## **CHILI WATERMELON CEVICHE 50**

fresh watermelon tossed in lime juice & chili powder,  
garnished with green onion & black lava salt (*gf, df, vg, v*)

## **TUNA CEVICHE 110**

ahi tuna tossed with fresh avocado, cucumber,  
jalapeño, & fried shallots (*gf, df*)

## **SAFFRON ARANCINI 110**

fried saffron-rice balls seasoned with garlic, shallots, & thyme,  
served with housemade marinara sauce (*vg*)

*gf - gluten free | df - dairy free | vg - vegetarian | v - vegan*

# *Appetizers & Hors d'Oeuvres*

*(continued)*

- each portion serves up to ten guests -

## **AVOCADO TOAST POINTS 90**

sliced avocado on rosemary-garlic butter toasted sourdough bread,  
garnished with fried onions, toasted sesame seeds, red pepper flakes,  
lemon zest, salt & pepper (vg, gf optional, df optional)

- add prosciutto +40, substitute gluten free bread +30 -

## **CARAMELIZED ONION & GOAT CHEESE CROSTINI 40**

caramelized onions, goat cheese, thyme, salt & pepper  
served on a garlic toasted crostini (vg)

## **OLIVE TAPENADE & CHÈVRE CROSTINI 50**

marinated olive tapenade on toasted crostini with garlic, lemon,  
black pepper, & herbed goat cheese (vg)

## **SIRLOIN & HORSERADISH CROSTINI 90**

smoked sirloin tri-tip on toasted crostini with chopped herbs, garlic,  
lemon, salt & pepper, garnished with horseradish crème fraîche

## **PULLED PORK SLIDERS 80**

tender-juicy pulled pork on a hawaiian roll  
with housemade onion pickles, garlic, salt & pepper (df)

## **PORK & VEAL MEATBALLS 80**

housemade pork & veal meatballs with rustic tomato sauce,  
fresh basil, & parmesan (df)

## **CHICKEN LIVER MOUSSE 120**

housemade puréed chicken liver mousse with toasted sourdough bread,  
pickled red onion, & rhubarb & black currant mostarda (gf optional)

- substitute gluten free bread +30 -

## **CURRY CHICKEN SKEWERS 80**

grilled chicken thighs marinated with yogurt curry,  
parsley, garlic, ginger & lemon (gf)

gf - gluten free | df - dairy free | vg - vegetarian | v - vegan

# Platters

*These large plates are the perfect way to satiate your many guests.  
- each portion serves up to ten guests -*

## **THE ROOSEVELT ROOM'S ARTISAN CHEESE BOARD 195**

four artisanal cheeses served with crostini, spiced nuts,  
marinated olives, grapes, & seasonal accoutrements (*vg, gf optional*)  
- substitute gluten free bread +30 -

## **THE ROOSEVELT ROOM'S CHARCUTERIE BOARD 195**

four epicurean meats compliments of served with crostini, spiced nuts,  
marinated olives, grapes, & seasonal accoutrements (*df, gf optional*)  
- substitute gluten free bread +30 -

## **THE ROOSEVELT ROOM'S EPICURE'S BOARD 350**

four artisanal cheeses & epicurean meats served with crostini, spiced nuts,  
marinated olives, grapes, & seasonal accoutrements (*gf optional*)  
- substitute gluten free bread +50 -

## **SUSHI PLATTER 120**

freshly prepared sushi rolls with california roll, philadelphia roll,  
& veggie roll (*gf, df w/o philadelphia roll, vg & v optional*)

## **GARLIC HUMMUS 60**

roasted garlic hummus platter with sliced carrots,  
cucumber, & warm pita (*df, vg, v, gf w/o pita*)

## **SHRIMP COCKTAIL 100**

tiger shrimp platter with housemade chipotle cocktail sauce  
& fresh cut lemon wedges (*gf, df*)

## **SPINACH & ARTICHOKE DIP 60**

a creamy housemade classic served with  
sliced baguette & crisp crackers (*vg*)

## **CHIPS & DIP 90**

sea salt corn tortilla chips with salsa verde, salsa roja,  
fresh guacamole & three-cheese queso (*gf, vg, v & df w/o queso*)

*gf - gluten free | df - dairy free | vg - vegetarian | v - vegan*



# Mains

*These standout entrées will make your event an epicurean experience that every guest will remember.*  
*- each portion serves up to ten guests -*

## **PENNE PASTA BAR 100**

penne pasta with your choice of one of our housemade sauces:  
bolognese / pomodoro (v, vg, df) / creamy pesto (vg) / alfredo (vg)  
*- add grilled chicken +50, add meatballs +30, additional sauce +30 -*

## **PASTA PRIMAVERA 125**

cavatappi pasta with sautéed seasonal vegetables  
in a creamy garlic & white wine sauce (vg, v optional)

## **MUSHROOM RISOTTO 200**

creamy roasted wild mushroom risotto  
with fresh shaved parmesan cheese & fines herbs (gf, vg optional)  
*- add grilled chicken +50 -*

## **CLASSIC MEAT LASAGNA 200**

the hearty italian staple with homemade meat sauce, creamy ricotta,  
& fresh basil, topped with parmesan & mozzarella cheese

## **CLASSIC VEGGIE LASAGNA 175**

the hearty italian staple with homemade tomato sauce,  
roasted veggies, creamy ricotta, & fresh basil,  
topped with parmesan & mozzarella cheese (vg)

## **RATATOUILLE 125**

classic medley of roasted summer squash, zucchini, & eggplant  
stewed in a savory herb de provence-infused tomato sauce (gf, df, vg, v)

## **CHICKEN PICCATA 250**

dredged and seared chicken cutlet in a delicate butter sauce  
with capers, herbs, & lemon

## **CHICKEN MARSALA 275**

browned chicken breast medallions  
served with a delicate & semi-sweet marsala-mushroom sauce

## **FAJITA BAR 300**

beef, chicken, & veggie fajitas with peppers, rice, beans, guacamole,  
sour cream, salsa roja, & pico de gallo; served with corn & flour tortillas  
& sea salt tortilla chips (gf, df optional, vg optional)  
*- add three-cheese queso +40 -*

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# Mains

(continued)

- each portion serves up to ten guests -

## OVEN ROASTED WHITE FISH

oven roasted white fish with compound butter & grilled lemon beurre blanc (gf)  
cod 225 / seabass 250 / snapper 275

## MAPLE-CITRUS GLAZED SALMON 275

delicate fillets of salmon glazed in a bright & sweet glaze (gf, df)

## SEARED PICANHA WITH CHIMICHURRI 275

tender picanha steak seared to perfection and topped with  
a bright & herbaceous housemade chimichurri (gf, df)

## COGNAC-DIJON BEEF TIPS 240

hearty beef tips slow cooked in a rich & tangy cognac-dijon sauce (gf)  
- add creamy polenta +40, golden mashed potatoes +50,  
roasted red potatoes +50, roasted sweet potatoes +50 -

## BRAISED SHORT RIB RAGU 350

succulent beef short ribs simmered with crimini mushrooms,  
roasted carrots, & aromatic herbs in a decadent red wine sauce

## FLANK STEAK MEDALLIONS 250

succulent slices of prime tenderloin marinated in soy-garlic-lime sauce (gf, df)  
- add creamy polenta +40, golden mashed potatoes +50,  
roasted red potatoes +50, roasted sweet potatoes +50 -

## ROSEMARY-GARLIC PORK LOIN 275

seared juicy pork loin seasoned with rosemary, thyme, garlic, & spices (gf, df)  
- add spiced-apple compote +15, golden mashed potatoes +50,  
roasted red potatoes +50, roasted sweet potatoes +50 -

## RUBBED PORK RIBS 325

slow-cooked pork ribs rubbed with chef's secret sweet & tangy rub,  
then slow roasted to a fall-of-the-bone tenderness (gf, df)

## LIVE CARVING STATION

your choice of meat(s):  
prime rib 350 / brisket 300 / pork tenderloin 300 / pork ribs 350  
expertly cut in front of your guests & served with  
an assortment of epicurean sauces (gf, df)

gf - gluten free | df - dairy free | vg - vegetarian | v - vegan



# Salads

*A medley of crisp vegetables and bold dressings,  
these salads are an ideal complement to any meal.  
- each portion serves up to ten guests -*

## **GARDEN SALAD 60**

mixed spring greens with a selection of  
fresh vegetables & your choice of dressing:  
ranch (vg, gf) / balsamic vinaigrette (v, gf) /  
green goddess (vg, gf) / blue cheese (vg, gf)

## **CAESAR SALAD 70**

crisp romaine lettuce, parmesan, croutons,  
& housemade caesar dressing  
(vg, df & gf optional)

## **CHÈVRE & CANDIED PECAN SALAD 100**

spring & arugula mix, chèvre, candied pecans,  
dried cranberries, fresh asian pear, salt & pepper,  
honey-dijon-balsamic dressing (gf, vg)

## **GOLDEN BEET & FETA SALAD 110**

mixed spring greens, golden beets, feta, tarragon,  
red onion, golden raisins, crushed walnuts,  
salt & pepper, maple-sherry-vinaigrette dressing (gf, vg)

## **SALADE VERTE 110**

bib lettuce, torn basil & mint, shallot,  
with roasted pepita dressing (gf, df, vg, v)  
- add prosciutto +40, add chèvre +30 -

## **HEIRLOOM TOMATO SALAD 80**

fresh heirloom tomatoes with shaved red onion,  
cucumbers, & fresh herbs (gf, df, vg, v)

## **MUSHROOM & QUINOA SALAD 120**

cold quinoa salad with roasted mushrooms,  
spinach, & grape tomatoes (gf, df, vg, v)

*gf - gluten free | df - dairy free | vg - vegetarian | v - vegan*

# Sides

*Delicious accompaniments that elevate every dish,  
ensuring a well-rounded culinary experience for all.  
- each portion serves up to ten guests -*

## **CREAMY POLENTA 80**

creamy polenta made with housemade stock (gf, vg optional)

## **YUKON GOLD MASHED POTATOES 90**

hand-whipped buttery yukon gold mashed potatoes  
with garlic, shallot, & thyme (gf, vg)

## **ROASTED GARLIC RED POTATOES 90**

red potatoes roasted with herbs & spices  
till crispy & golden brown (gf, df, vg, v)

## **ROASTED SWEET POTATOES 85**

oven-roasted sweet potatoes with butter,  
smoked paprika, & brown sugar (gf, vg)

## **BAKED POTATOES 60**

golden baked potatoes served with a variety of optional toppings  
including cheddar cheese, bacon, sour cream, butter, & chives  
(gf, v & vg optional, df optional)

## **MAC & CHEESE 60**

creamy baked macaroni & cheese with our  
epicurean three-cheese blend & garlic-parmesan breadcrumbs (vg)

## **CRISPY ROASTED BRUSSELS SPROUTS 60**

roasted brussels sprouts with garlic oil,  
sherry vinegar, & lemon zest (gf, df, vg, v)

## **HONEY-GINGER-GLAZED CARROTS 60**

tender braised carrots with honey-butter glaze & warm spices  
(gf, vg, v & df optional)

## **ROASTED ASPARAGUS 90**

oven-seared asparagus with garlic, shallots, & lemon (gf, df, vg, v)

## **PEPITA ROASTED BROCCOLINI 60**

oven charred broccolini with garlic, shallot,  
& crispy pumpkin seeds (gf, df, vg, v)

*gf - gluten free | df - dairy free | vg - vegetarian | v - vegan*

# Desserts

*Indulge in these decadent delights that'll bring a sweet conclusion to your dining experience.*

*- each portion serves up to ten guests -*

## **FRESH BAKED COOKIE PLATTER 40**

a decadent assortment of chocolate chip, white chocolate macadamia, & oatmeal raisin cookies (vg)

## **SPICED CARROT CAKE 60**

crisp grated carrots & autumn spice cake topped with a rich cream cheese frosting (vg)

## **TRIPLE CHOCOLATE CAKE 60**

luscious chocolate crumb cake topped with chocolate buttercream & dark chocolate chips (vg)

## **HOUSEMADE PEACH COBBLER 70**

a southern classic with juicy peaches baked with cinnamon & nutmeg batter (vg)

## **HOUSEMADE FRUIT COBBLER 70**

traditional southern cobbler with your choice of fruit: cherries / apple / mixed berry / pineapple with autumn spices & a crispy biscuit crust (vg)

## **BERRIES & CREAM 80**

cognac-macerated fresh berries with housemade chantilly & fresh mint (gf, vg, v optional)

## **NEW YORK CHEESECAKE BITES 125**

a decadent assortment of mini strawberry, caramel & chocolate cheesecakes (vg)

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