



Gourmet
CATERING MENU

.....

The Roosevelt Room & The Eleanor

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

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

WATERMELON CEVICHE

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

TUNA CEVICHE

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

ESQUITES CUPS

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

VEGGIE CROSTINI

olive tapenade on toasted crostini
with garlic & herbed goat cheese (*vg*)

BEEF CROSTINI

smoked beef tri-tip on toasted crostini
with horseradish crème fraîche

ENGLISH TEA SANDWICHES

your choice of cucumber & whipped boursin (*vg*) /
avocado & cucumber (*v, df*) / pimento cheese (*vg*) /
ham, tomato, & brie / shrimp toast / egg salad

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

Appetizers & Hors d'Oeuvres *(continued)*

(each portion serves up to ten guests)

PULLED PORK SLIDERS

pulled pork on a hawaiian roll with housemade pickles, garlic, salt & pepper

PORK & VEAL MEATBALLS

housemade pork & veal meatballs with rustic tomato sauce, fresh basil, and parmesan

ARANCINI

fried saffron-rice balls, served with marinara sauce (vg)

PROSCIUTTO STUFFED MUSHROOMS

cremini mushrooms stuffed with prosciutto & caramelized onion (df)

VEGGIE STUFFED MUSHROOM

cremini mushrooms stuffed with fennel & caramelized onion (vg, v, df)

CARAMELIZED ONION & GOAT CHEESE TARTS

caramelized onions, goat cheese & thyme on a garlic crostini (vg)

CAPRESE SALAD CUPS

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

CURRY CHICKEN SKEWERS

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

four artisanal cheeses served with crostini, spiced nuts, marinated olives, grapes, & seasonal accoutrements (vg)

THE ROOSEVELT ROOM'S CHARCUTERIE BOARD

four epicurean meats compliments of served with crostini, spiced nuts, marinated olives, grapes, & seasonal accoutrements

THE ROOSEVELT ROOM'S EPICURE'S BOARD

four artisanal cheeses & epicurean meats served with crostini, spiced nuts, marinated olives, grapes, & seasonal accoutrements

SUSHI PLATTER

freshly prepared sushi rolls with california roll, philadelphia roll, & veggie roll (v, gf w/o soy sauce, df w/o philadelphia roll)

GARLIC HUMMUS

roasted garlic hummus platter with carrots, cucumber, pita, & seasonal veggies (v, vg, df, gf w/o pita)

SHRIMP COCKTAIL

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

SPINACH & ARTICHOKE DIP

(served hot or cold)

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

CHIPS & DIP

sea salt corn tortilla chips with salsa verde, salsa roja, fresh guacamole & three-cheese queso (vg, gf)

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Mains

These standout entrées will make your event an epicurean experience that every guest will remember.

(each portion serves up to ten guests)

CHICKEN PICCATA

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

SEAFOOD PAELLA

steamed littleneck clams, mussels, & shrimp served with cilantro, garlic, lime, bell pepper, & onions in a spanish paella vegetable broth (gf)

OVEN ROASTED FISH

(market price per station on date of your event)
oven roasted salmon or cod with compound butter & grilled lemon beurre blanc (gf)

CLASSIC MEAT LASAGNA

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

CLASSIC VEGGIE LASAGNA

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

PASTA BAR

penne pasta with your choice of housemade sauce:
bolognese / pomodoro (v, vg, df) / creamy pesto (vg) / alfredo (vg)
- add meatballs +\$30, additional sauce +\$40 -

FAJITA BAR

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

LIVE CARVING STATION

your choice of meat(s):
prime rib / stuffed pork tenderloin / turkey breast / brisket / pork ribs
served with an assortment of epicurean sauces

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Salads

(each portion serves up to ten guests)

GARDEN SALAD

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

CAESAR SALAD

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

SALADE VERTE

bib lettuce, torn basil & mint, shallot, with roasted pepita dressing (v, vg, gf)
- add prosciutto +\$40, goat cheese +\$20 -

HEIRLOOM TOMATO SALAD

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

MUSHROOM & QUINOA SALAD

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

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Sides

(each portion serves up to ten guests)

CREAMY POLENTA

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

YUKON GOLD MASHED POTATOES

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

ROASTED GARLIC RED POTATOES

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

ROASTED SWEET POTATOES

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

BAKED POTATOES

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

MAC & CHEESE

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

CRISPY ROASTED BRUSSELS SPROUTS

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

HONEY-GINGER-GLAZED CARROTS

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

ROASTED ASPARAGUS

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

PEPITA ROASTED BROCCOLINI

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

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Dessert

(each portion serves up to ten guests)

FRESH BAKED COOKIE PLATTER

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

SPICED CARROT CAKE

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

TRIPLE CHOCOLATE CAKE

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

HOUSEMADE PEACH COBLER

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

HOUSEMADE FRUIT COBLER

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

BERRIES & CREAM

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

NEW YORK CHEESECAKE BITES

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

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