

Roth's[®] **FRESH CATERING**

Gourmet Catering & Event Center



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Available to Cater 7 Days a Week

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*We offer a **Gluten Free** dining option upon request. Please look for ♦ this symbol next to menu items that can be prepared **Gluten Free**. This option includes a 15% price increase for those items specially made.*

We also offer vegetarian and vegan options as well.

*If you have other **dietary concerns**, please call for a consultation. Our Event Manager and Executive Chef can customize a menu to fit your needs. This option includes a 15% price increase for those items specially made.*

Roth's Event Center

Roth's West Salem Event Center features four private facilities that seat 10 to 250 guests. We host a variety of functions including weddings and receptions, rehearsal dinners, anniversary events and business meetings.

Facilities Services

Roth's Event services include full-service catering for sit-down meals and buffets or simply coffee, soft drinks, and pastries.

- ❖ Professionally attired and trained staff
- ❖ Bar facilities, liquor service must comply with Oregon Laws (\$35 per hour fee applicable). Minimum sales requirements based on liquor service requested.
- ❖ Room setup and cleanup
- ❖ Black linens are complimentary; colored linens and linens off premise are an additional charge that require 2 weeks advance notice and colors will vary
- ❖ Casual to formal tableware
- ❖ Tables, chairs, and other equipment as needed; consult with Roth's event coordinator
- ❖ Basic Audio and visual equipment are included with room charge; consult with Roth's event coordinator. LCD projectors are available for \$50 charge.
- ❖ Complete floral and bakery services from consulting staff
- ❖ Ample free parking available behind Roth's by the Event Center entrance
- ❖ Handicap parking and elevator access to the rooms

You are welcome to bring in your own room decorations to personalize your event (no confetti or glitter). Please prearrange with your Roth's event coordinator.

Rooms Specifications	Founders Room	O Room	N Room	R Room	Oregon	Santiam	Willamette
Square Footage	3557	1104	1502	951	2253	616	375
Theatre Seating	250	60	100	60	150	30	20
U-Shape Seating	100	25	40	30	40	15	10
Classroom Seating	140	18	40	18	50	18	n/a
Conference/Boardroom	-	25	30	25	30	12	10
Dining Seating	200	30-40	60-70	30-40	80	30	10
Room Rate Coffee / Tea/ Water included	\$700	\$200	\$300	\$200	\$350	\$150	\$100
Bakery Allowance w/ Full Room Rental & No Catering	8 Dozen	2 Dozen	4 Dozen	2 Dozen	4 Dozen	1 Dozen	1 Dozen

Wedding Receptions	Includes basic place setting, linens and staffing (does not include bar services)	\$300.00 (in addition to room rate)
Bride's Room	Includes complimentary water, juice and appetizer	\$200.00
Dance Floor	Set-Up & Tear Down	\$300.00

Additional Services

- ❖ There is an additional \$2.50 per person service fee for sit-down meals; \$3.50 for offsite events; \$1.50 for pre-set salad only.
- ❖ Carving Stations and Action Stations are subject to a \$35.00 per hour charge.
- ❖ Rooms are reserved on a 1st come 1st serve basis at which time a deposit is required (cost of the room)
- ❖ No outside food or beverages are allowed

Roth's Caters to You

- ❖ Roth's quality of food, services, and professionalism exceed the expectations of our customers and keep them coming back.
- ❖ Roth's caters large and small events. We offer in-house catering at the Roth's Event Center as well as off premise catering.
- ❖ Roth's Fresh Catering specializes in custom designing menus and guest services.
- ❖ Roth's offers menus that are from simple to elegant.
- ❖ Roth's has seasonal menu options; inquire about chef's specials when you call for menu options.
- ❖ Roth's can accommodate almost any dietary request. These requests will require a separate price quote.

Customer Services

- ❖ Event Coordinator
- ❖ Trained Service Staff
- ❖ Experienced Cooking Staff
- ❖ Alcoholic Beverage Service
- ❖ China & Disposable Service Ware
- ❖ Rental Service Management
- ❖ Bar-B-Que Wagon for Roth's Signature BBQ'd Chicken (minimum 200 people)
- ❖ Propane Grill \$75 plus labor, Traeger \$100 plus labor or Propane Wagon \$150 plus labor
- ❖ Delivery Service: \$20 within Salem City Limits, \$30 + 35¢ a mile outside Salem City Limits-round trip
- ❖ Free delivery for Downtown Business District identified as: Commercial to 12th Street and Marion to State Street.

Servers

Labor for buffet included in event room fee. Off Premise labor is as follows.

- ❖ Servers with over \$250 \$25.00 per hour + mileage \$30.00 per hour + mileage for lead server
- ❖ Servers w/less than \$250 \$28.00 per hour + mileage
- ❖ Carvers:/Grill Chef \$35.00 per hour + mileage

In house service or off premise service:

- ❖ Bartenders: \$45.00 per hour + mileage

Place Settings

China and silver place settings will incur a rental fee that varies depending on the setting required. Your Roth's event coordinator will be happy to assist.

- ❖ Basic Paper Place Settings with utensils: \$1.75 per person
- ❖ Colored or Patterned Paper Place Settings with utensils: \$2.50 per person
- ❖ Formal Plastic with utensils (plate, dessert, plastic ware) \$3.75 per person
- ❖ Disposable Chafers with Sterno \$18.00 each
- ❖ Disposable Serving Pieces: (tongs, spoons, forks) \$ 0.75 per unit
- ❖ Disposable Table Covers \$15.00 per table

Linens / Rental Services

- ❖ Roth's event coordinator will assist you in your rental needs
- ❖ Black linens are included in the Event Room Charges
- ❖ Colored linens ◦ Per tablecloth \$8.00 ◦ Per napkin 50¢

Equipment

We recommend that you consult with your Roth's event coordinator for equipment needs. It may be necessary for Roth's to include a rental deposit on your final bill for catering services provided should Roth's need to leave any equipment at your event site other than equipment provided by the rental company. The deposit is refundable upon return of the equipment in satisfactory condition.

Roth's Fresh Catering Policies and General Information

Contract of Services

We require that all of our clients agree to these terms and a contract of services will be provided to the client to be signed. This contract is to insure that all details and costs are correct and understood by caterer and client.

Policies and Information

- ❖ All food and beverages served in the Roth's Event Center must be purchased from Roth's Fresh Catering.
- ❖ Groups using the centers cannot hire other catering agencies or bring in their own food or beverages. Groups that do not adhere to this policy will be charged at the same rate for all items brought in to the center at Roth's Fresh Catering rates.
- ❖ If a meal (breakfast, lunch, dinner) for attendees is not contracted with Roth's Fresh Catering, attendees should be instructed by the coordinator or teacher to enjoy a meal in our Roth's Fresh Markets Deli & Grill, located on the 1st level of the Roth's Event Center. These items are to be purchased individually through one of the grocery check stand registers.
- ❖ Clients or their attendees that do not adhere to this policy will incur a \$100 charge in addition to the charge at full cost for all items (food, beverage, and/or media services) brought into the Center(s) at the current rates. This charge will be added to the invoice post-event.
- ❖ Reservations will not be confirmed until a deposit is paid. Event Center room requires room fee. Weddings require 25% of the event total.
- ❖ Leftover food will be handled in accordance with Oregon State Health Department Standards. Any food left unrefrigerated for more than 3 hours will be disposed of to insure the safety of our customers. Any food or beverage delivered to a customer and served without a Roth's server becomes the responsibility of the client.
- ❖ Furnishings and equipment in your room are not to be removed. If you need something taken out of the room ask your staff person and they will help you with it. Roth's does not assume responsibility for items left in our rooms.
- ❖ Special arrangements must be made with the Catering Department in order to leave personal items overnight.
- ❖ All Event Center customers are required to park in the Event Center Parking Lot. This is located on the east side of the building. If you park in the front or on the side of the store, you will be asked to move your vehicle. Lead contact is responsible to convey this information to their guests / meeting participants.
- ❖ Rooms are reserved on a 1st come 1st serve basis at which time a deposit is required (cost of the room).

Pricing

- ❖ Our Catering Services Menu contains the description and prices for all of our food and catering services, including details about special packages that are designed to simplify the planning process. For those who qualify, we also offer a wide selection of menu choices that are priced to meet State of Oregon periderm rate requirements. Please ask your event planner if you require the state rate.
- ❖ **Service Charge: To help maintain great chefs and service staff, we add a 10% Service Charge to every order.**
- ❖ Due to fluctuating market conditions, prices are subject to change without notice until commitment date. Price commitments will be provided 60 days before the scheduled function. A late charge may be assessed for deviations from scheduled times. Please alert your speakers and schedule events carefully.
- ❖ **Receptions:** Unless otherwise specified, the normal setup for receptions includes table linens, porcelain plates and utensils, and other basic supplies for food service in a buffet setting. There is an additional \$2.50 per person service fee for sit-down meals; \$3.50 for offsite events; \$1.50 for pre-set salad only. Carving Stations and Action Stations are subject to a \$35.00 per hour change.

Orders and Guarantees

- ❖ In order to meet food-ordering deadlines, all menu choices must be completed **two (2) weeks** prior to the event. This includes type of service and menu choices.
- ❖ Final counts and catering orders **MUST** be guaranteed before noon, FOUR (4) BUSINESS DAYS preceding the event.

Minimum Orders

- ❖ Note: Minimum orders are associated with some specific menu items and catering setups, i.e., a minimum of 6 people is required for buffets; 25 guests are required for plated entrees.
- ❖ **Catering Cancellations**
- ❖ No catering charges are applied if cancellations to food items or events are made at least ten (10) business days or (2) full weeks prior to the first day of the event.
- ❖ If catering items or events are cancelled between five (5) and nine (9) business days prior to the date, groups will be charged 50% of their order. This includes subset events such as receptions hosted as part of a larger event.
- ❖ No refunds will be made if cancellations are made fewer than five (5) business days prior to the event.
- ❖ If cancellations are made due to inclement weather, some charges may apply if event is cancelled outright. To not be charged any additional fees your event must be rescheduled within 30 days of the original order and no decreased adjustments can be made to the order. Please contact the Roth's Event Center Planning and Sales Office for details.

Continental Breakfast Service

Pastries and Breads from our Award Winning Roth's Bakery

Conference Room Mini Cinnamon Rolls	\$12.95 per dozen
Conference Room Mini Croissants with Butter and Jam	\$10.95 per dozen
Conference Room Mini Danish or Small Muffins (assorted)	\$12.95 per dozen
Conference Room Mini Bagels - Plain/Cinnamon Raisin w/Cream Cheese	\$9.95 per dozen
Regular Bagels (Assorted) with Cream Cheese	\$14.99 per dozen
Regular Donuts and Danish (Assorted)	\$18.00 per dozen
Large Cinnamon Rolls - Classic or Whole Wheat	\$16.99 per dozen
Large Muffins Assorted Flavors	\$18.00 per dozen
Large Croissants with Butter and Jam	\$18.99 per dozen
Large Gluten Free Muffins	\$21.00 per dozen
Banana Bread (serves 8)	\$ 6.99 per loaf

Side Dishes:

Individual Yogurts (assorted)	\$1.75 per person
Greek Yogurt (assorted)	\$2.25 per person
Whole Seasonal Fruits	\$1.50 per person
In House Roasted Granola	\$2.25 per person
Cut Fruit Bowl	\$2.25 per person

Beverages:

Stumptown Coffee and Tea	\$2.50 per person
Individual Juices	\$2.00 per person
Juice - Half Gallon	\$6.99 half gallon
Juice - Gallon	\$13.99 per gallon
Milk (2%) 1/2 pint	\$1.25 per person
Bottled Water	\$1.25 per person

Breakfast Buffet

A Country Breakfast Buffet: (minimum order 6) \$ 11.95 per person

Choose 1 meat and 2 side dishes from the selection below. Buffet includes fresh fruit, Stumptown Coffee and tea service, and choice of apple juice, Florida orange juice or grapefruit juice.

Meats:

Link Sausage ♦ (2)	\$3.25 per person
Crispy Bacon ♦ (3)	\$3.25 per person
Grilled Ham (4oz)	\$3.25 per person
Corned Beef Hash (4oz)	\$3.25 per person
Vegan "Bacon" (2)	\$4.25 per person
Vegan "Sausage" (2)	\$4.25 per person

Side Dishes:

Scrambled Eggs ♦	\$2.00 per person
Scrambled Eggs with Cheese ♦	\$2.75 per person
Biscuits and Gravy	\$3.50 per person
Hashbrown or O'Brien Potatoes ♦	\$1.50 per person
Vegan Scrambled "Eggs"	\$2.95 per person

Fresh Baked Frittata: Serves 8 to 10

\$15.00 per Frittata

Fresh Baked Quiche: Serves 6

\$15.00 per Quiche

Spinach and Bacon	Ham and Broccoli	Sautéed Mushroom
Garden Vegetable	Cheese	Sausage and Cheese

Mini Assorted Quiche: 3 per serving

\$4.25 per person

Roth's Northwest Healthy Start Breakfast Buffet

\$6.75 per person

Yoplait or Greek yogurt served with mini bagels, fresh fruit and crunchy granola. Creamy butter, jam and cream cheese will accompany your bagel.

Lunch Menu – Lunch Buffets

Minimum order is 6. Staffing and delivery charges may apply.

Traditional Lasagna or Vegetarian Lasagna (ordered in multiples of 12) **\$10.00 per person**
Choose beef and cheese in traditional marinara sauce or our garden vegetable and pasta layered in creamy Alfredo sauce. Served with garden salad and our cheesy garlic bread.

Baked Potato Bar ♦ **\$10.00 per person**
Russet potato with butter and sour cream ready to top with:
vegetarian chili salsa shredded cheddar bacon bits
steamed broccoli green onions diced ham
Lunch includes garden salad, assorted dressings, and a fresh bakery roll with butter.

Taco Bar ♦ **\$11.00 per person**
A long time favorite, with choice of 2 meats:
Seasoned Ground Beef Fajita Style Chicken Shredded Beef Carnitas
Served with a selection of soft corn tortillas or warm flour tortillas. Fill your taco with a delightful choice of shredded cheese, sour cream, salsa, pickled jalapenos, diced onion, sliced radish, cilantro and cabbage or shredded lettuce. Served with a zesty Spanish rice and refried beans.
Add Fresh Fruit for \$2.25 per person

Soups and Specialty Salads

\$8.95 per person

Soup Selection

Soup Du Jour Daily Special or choose from:

Chicken Noodle	Minestrone	Homemade Chili	Butternut Squash ♦
Tomato Basil ♦	Split Pea ♦	Vegetarian Chili ♦	Home-style Potato ♦
Garden Vegetable ♦	Cheddar Broccoli ♦	Beef Vegetable ♦	

Salad Selection

Garden Salad: Crispy, assorted greens topped with shredded carrots, grape tomatoes, cucumber, sliced radishes and sugar snap peas. Served with your choice of dressing and our Signature Parmesan Garlic Roll.

Classic Caesar Salad: Romaine hearts tossed with shaved Parmesan and buttery croutons. Salad served with creamy Caesar dressing on the side and our Signature Parmesan Garlic Roll.

Spinach and Bacon Salad: Fresh spinach, crispy bacon, boiled eggs, grape tomatoes and thinly sliced red onion combine to make this a tasty lunch salad. Served with tangy honey mustard dressing and our Signature Parmesan Garlic Roll.

Lunch Bowls

\$10.00 per person

Korean Beef & Rice Bowl, served with stir-fried vegetables.

Teriyaki Chicken & Rice Bowl, served with stir-fried vegetables.

Pulled Pork Rice Bowl, served with stir-fried vegetables.

Beverage Suggestions

Bottled Water	\$1.25 per person	Sodas	\$1.25 per person
Stumptown Coffee / Hot Tea	\$2.50 per person	Individual Juice	\$2.00 per person
Sparkling Water	\$2.95 per person	Specialty Beverages	\$2.95 per person

Luncheon Menu – Sandwich Bar

Minimum order 6. Staffing and delivery charges may apply.

A Salem Tradition:

Guests build their own sandwich from a selection of our premium Roast Beef, Roasted Turkey and Ham with an assortment of cheeses, crisp condiments (lettuce, tomato, pickles, onions, and pepperoncini) as well as mustard and mayo.

Half **\$11.50** per person
Whole **\$13.00** per person

Includes your choice of chips or salad (potato, macaroni or coleslaw), cut fruit and fresh baked cookie.

Add Soup Selection for **\$2.50**

Luncheon Menu – Boxed Lunch

The Bush Park Lunch (on your choice of baguette, sliced bread or wrap)

Roast beef, turkey, or ham on your choice of bread, choose Swiss or cheddar cheese with lettuce, tomato and pickle.

Half **\$11.25** per person
Whole **\$12.75** per person

Includes chips, seasonal whole fruit, freshly baked cookie and bottled water or canned soda.

Customized Boxed Lunch Minimum order 6. Staffing and delivery charges may apply.

\$13.00 per person

Lunch includes your choice of: Whole Sandwich, Wrap or Entrée Salad, with choice of side salad or Kettle Chips and all lunches include a jumbo bakery cookie

Bread Selection:

Brioche
Franz Organic Whole Grain Wheat

Choose your bread

Sourdough
Franz Organic Great Seed
White
Baguette

Sandwich Selection:

Kale Chicken Caesar Wrap:

BLTA:

Turkey, Brie and Cranberry:

Smoked Chipotle Chicken:

Caprese on Baguette:

Banh Mi BBQ Pork Wrap:

Northwest Wrap:

Chicken Pecan Salad Sandwich:

Choose your sandwich

Chopped kale, grilled chicken breast, parmesan cheese and thinly sliced red onion
Applewood smoked bacon, lettuce, tomato and avocado
Oven roast turkey, creamy brie and cranberry spread
Chicken, smokey chipotle gormaise sauce and pepper jack cheese
Fresh mozzarella, basil, ripe tomatoes, balsamic glaze and pesto mayo
Ham, pulled pork, pickled carrot, daikon, cilantro and sriracha aioli
Mixed greens, dried cherries, toasted hazelnuts, goat cheese and strawberry vinaigrette
Chicken breast, dried cranberries, candied pecans, celery and a hint of curry

Salad Selection:

Southwest Quinoa & Black Bean Salad:

Penne Pasta Salad:

Sesame Ginger Slaw:

Bacon and Broccoli Salad:

Mediterranean White Bean Salad:

Apple Pecan Chicken Salad:

Strawberry Delight Salad:

Choose your salad

Tri color quinoa, black beans, roasted corn, bell pepper and lime cilantro dressing
Al dente pasta, spinach, asiago cheese and creamy dressing
Napa cabbage, bok choy, shredded carrot, lemon grass and grated ginger
Apple wood smoked bacon, broccoli florets, craisens and onions
Cannellini beans, Kalamata olives, feta cheese, cherry tomatoes and shaved fennel
Red and green apples, bleu cheese, candied pecans and sweet cranberries
Fresh strawberries, feta cheese, Applewood smoked bacon and red onion

Luncheon Menu – Sandwich Trays

Sandwiches are pre-assembled and arranged on a tray.

Sandwich tray includes choice of salad (potato, macaroni, or coleslaw) a freshly baked cookie, chips and mayonnaise and mustard packets.

Half Sandwich **\$ 9.50** per person
Whole Sandwich **\$11.50** per person

Choose 3 sandwich flavors.

- Roasted Turkey Breast
- Egg Salad
- Garden Veggie
- Ham
- Tuna Salad
- Roast Beef
- Chicken Salad

Fresh Sushi Platters



Sushi Platters – Made Fresh to Order from our Sushi Chefs
Choose your options from descriptions below

Sushi Platter #1 2 Vegetable Rolls, 2 Cooked Sushi Rolls, 1 Fancy Roll	\$29.99 45 pieces
Sushi Platter #2 1 Vegetable Roll, 2 Cooked Sushi Rolls, 2 Fancy Rolls, 1 Special Roll	\$39.99 54 pieces
Sushi Platter #3 1 Vegetable Roll, 2 Cooked Sushi Rolls, 2 Fancy Rolls, 1 Special Roll, 6 pieces of Nigiri Sushi	\$49.99 60 pieces
Sushi Platter #4 1 Vegetable Roll, 2 Cooked Sushi Rolls, 2 Fancy Rolls, 2 Special Rolls, 6 pieces of Nigiri Sushi	\$54.99 69 pieces
Sushi Platter #5 2 Vegetable Rolls, 2 Cooked Sushi Rolls, 2 Fancy Rolls, 2 Special Rolls, 8 pieces of Nigiri Sushi	\$59.99 80 pieces
Sushi Platter #6 – Custom Ordered Choose from options below	Priced to Order

Vegetable Rolls

- Vegetable Combo Roll
- Cucumber Roll
- Avocado Roll
- Carrot Roll
- Vegetable Summer Roll

Cooked Sushi Rolls

- California Roll
- Spicy California Roll
- Spicy, Crunchy California Roll
- Crunchy Yummy Roll

Fancy Rolls

- Philadelphia Roll
- Hawaiian Roll
- Spicy Tuna Roll
- Spicy Salmon Roll
- Salmon Avocado Roll
- Tuna Avocado Roll
- Maki Roll
- Eel Roll

Special Rolls

- Favorite Roll Special
- Rainbow Roll Special
- Spicy Volcano Roll
- Dragon Roll Special
- White Dragon Special
- Spicy Flying Roll
- Salem Roll
- Volcano Sushi (4 pieces)
- Tempura Shrimp Roll

Nigiri Sushi:

Hand-formed ball of rice with fish over the top

Appetizers

Fresh Vegetable Platter

Crispy, fresh assortment of veggies. They are served with a savory Ranch Dip and are a great addition to any party table.

\$2.75 per person

Fruits of the Season Platter

We try to find the tastiest fruits of the season and put them together with a selection of melons. A bright and refreshing choice!

\$3.25 per person

Pinwheel or Flat Bread Petite Sandwiches

Your choice of either Pinwheel or Flat Bread Triangles arranged on a tray with an edible garnish. (2 per person for flatbread)
Please choose the filling for your sandwiches from the options listed below: (3 per person for pinwheels)

\$3.95 per person

- Fresh Garden Vegetable with Cream Cheese
- Turkey Bruschetta
- Grilled Chicken with Arugula
- Classic Ham and Swiss Cheese with Gourmet Mustard Sauce
- BLT with Bacon, Arugula and Tomatoe
- Roast Beef with Horseradish Cheddar Cheese and Romaine Lettuce
- Prosciutto, Arugula, Fig Jam and Red Onion

Petite Croissant Sandwiches

Choose your fillings and enjoy these sandwiches as a delightful addition to your menu.
Choose from the following options:

\$4.50 per person

(2 per person)

- Selection of Deli Meats
- Egg, Tuna or Chicken Salad
- Cucumber and Watercress

The Chip and Dip Party Platter

A great assortment of crackers, chips, pretzels; served with your choice of two dips.
Choose from the following options:

\$4.50 per person

(4 oz. per person)

- Smoked Salmon Spread
- Bleu Cheese and Bacon
- Artichoke and Jalapeno
- Classic Hummus
- Spinach Parmesan
- Garden Vegetable with Fresh Herbs

Meat and Cheese Platter

Our quality Deli Meats with a selection of imported and domestic cheeses.
Served with party breads and herbed mayonnaise and crackers.

\$7.25 per person

(4 oz. per person)

Thai Chicken or Bay Shrimp Lettuce Wraps

Build your own lettuce wrap. Iceberg lettuce, tangy Asian chicken or bay shrimp, shredded radishes and dipping sauce.

\$3.95 per person

(2 per person)

Gourmet Cheese Platter

An assortment of imported and domestic cheeses; garnished with grapes, olives and roasted nuts. Served with a selection of toasted crostini and gourmet crackers.

\$6.95 per person

(4 oz. per person)

Mediterranean Platter

Hummus, prosciutto wrapped dates, marinated vegetables, olives and other Mediterranean goodies.

\$6.95 per person

Appetizers

Smoked Asparagus Wrapped in Prosciutto

Tender asparagus spears smoked and wrapped in Prosciutto

\$4.95 per person

Antipasto

Smoked Italian meats, salami, assorted Italian cheeses, marinated vegetables, olives, roasted almonds and Sicilian Bruschetta round out this wonderful Italian array of foods. Served with sliced baguettes and spicy mustard.

\$6.95 per person

The World of Skewers

Our selection of fun and tasty “food on a stick” are as follows:

- Grilled Vegetable
- Teriyaki or Sweet & Sour Chicken
- Antipasto
- Caprese
- Bourbon BBQ Steak
- Tortellini
- Fresh Fruit
- Spicy Buffalo Chicken

(3 per person for Caprese & Grilled Veggies)

(2 per person Fruit & Protein)

\$3.95 per person

Meatballs

An old favorite in the world of appetizers. Everyone enjoys a tender meatball cooked in their favorite sauce. Sauce options are as follows:

- Sweet & Sour
- Bourbon BBQ
- Teriyaki

\$2.95 per person

(4 per person)

Bacon Wrapped Stuffed Jalapenos

A fresh jalapeno stuffed with cream cheese and Italian Sausage, all wrapped up in bacon and then roasted to perfection on the Traeger BBQ.

\$4.95 per person

(2 per person)

Mini Tart or Crostini

Whether in phyllo dough or atop a crispy baguette slice, these toppings and spreads are a crowd pleaser.

- Smoked Salmon w/ Goat Cheese
- Caramelized Onion and Balsamic
- Spinach and Feta
- Caprese
- Tomato Bruschetta
- Sundried Tomato and Pesto

\$2.95 per person

(3 per person)

Stuffed Mushrooms

Whether stuffed with Italian Sausage or Cheese filling, these white mushrooms are transformed into a delicious treat.

\$3.95 per person

(3 per person)

Shrimp Platter

Seasoned, boiled prawns surrounding a mound of cream cheese covered in a bay shrimp and cocktail sauce dip.

\$6.95 per person

Crab Stuffed Cucumber Cups

English cucumbers stuffed with Dungeness Crab.

\$5.95 per person

Crab Cakes with a Red Pepper Coulis

Golden brown, bite sized, lump Dungeness crab cakes served with a fresh red pepper coulis.

\$5.95 per person

(2 per person)

Hot Dips served with Mini Naan Bread and Sliced Baguettes

- Artichoke Dip
- Artichoke, Jalapeno, Crab Dip
- Shrimp Scampi Dip
- Buffalo Chicken & Blue Cheese Dip

(2 per person)

\$5.95 per person

(4 oz. per person)

Appetizers

Sliders

Sold only as on premise or with onsite chef to assemble for quality & freshness

\$6.95 per person

(2 per person)

Tri Tip

Traeger smoked with a dry rub and topped with a jalapeno slaw.

Beef Brisket

Juicy and tender, slow cooked beef and topped with a jalapeno slaw.

Korean Beef

Korean marinated beef, grilled with a Sriracha, Napa cabbage slaw and drizzled with a hoisin and pickled mustard sauce.

Pulled Pork

Traeger smoked pork with dry rub and topped with jalapeno slaw.

Dinner Entrees

All dinners come with Roth's Signature Parmesan Roll, Vegetable and Choice of Side Dish.

Side Dish Choices: Roasted Red Potatoes (VN), Twice Baked Potato, Garlic Mashed Potatoes, (All Options VG) Creamy Alfredo Pasta, Rice Pilaf, or Cheesy Scalloped Potatoes, Mac & Cheese

Add a Salad to your meal for an additional \$2.00 per person

Salad Choices: Tossed Green, Caesar Salad, Spinach & Bacon Salad

Beef

Braised Beef Short Ribs **\$15.50 per person**

Tender and delicious beef prepared with a mushroom demi-glace.

Smoked Tri Tip **\$14.50 per person**

Traeger smoked, slow cooked to tender perfection.

Smoked Brisket ♦ **\$15.50 per person**

Traeger smoked, slow cooked to tender perfection and served with red wine au jus.

Prime Rib ♦ **8 ounce - \$24.95 per person**

Seasoned with a garlic-herb blend. Served w/ jus and horseradish cream.

10 ounce - \$27.95 per person

Pork

Dijon and Herb Crusted Pork Tenderloin ♦ **\$13.95 per person**

Tender, marinated pork tenderloin, oven roasted with Dijon.

Center Cut Pork Chop **\$13.95 per person**

Brined, served with sweet and tangy BBQ sauce with grilled onions.

Bacon Wrapped Pork Tenderloin **\$13.95 per person**

Rubbed in stone ground mustard and every inch wrapped in bacon, this pork loin is then roasted until tender and the bacon is crispy. This dish is bursting with flavor.

Chicken

Hazelnut Crusted Chicken Breast with Honey & Whole Grain Mustard Sauce ♦ **\$13.95 per person**

Tender chicken breast hand breaded in crushed hazelnuts and baked to golden perfection.

Classic Chicken Cordon Bleu **\$13.95 per person**

Ham and Swiss cheese tucked inside a tender chicken breast, then breaded with an herb butter panko. Baked to a golden brown and topped with a Chardonnay cheese sauce.

Teriyaki Chicken Thighs ♦ **\$12.95 per person**

Tender chicken thighs marinated and grilled and topped with sweet pineapple and scallions.

Spinach Stuffed Chicken Breasts ♦ **\$13.95 per person**

Creamed spinach, garlic, thyme, bacon and Parmesan tucked inside a fresh chicken breast.

Chicken Tikka Marsala **\$13.95 per person**

Chicken Curry with Basmati Rice and served with Indian Naan Bread.

Dinner Entrees

All dinners come with Roth's Signature Parmesan Roll, Vegetable and Choice of Side Dish.

Side Dish Choices: Roasted Red Potatoes, Twice Baked Potato, Garlic Mashed Potatoes, Creamy Alfredo Pasta, Rice Pilaf, or Cheesy Scalloped Potatoes, Mac & Cheese

Add a Salad to your meal for an additional \$2.00 per person

Salad Choices: Tossed Green, Caesar Salad, Spinach & Bacon Salad

Fish and Seafood

Lemon-Dill Roasted Salmon **\$16.75 per person**

Wonderful NW Salmon oven baked with a delicate lemon-dill infused white wine.

Traeger Smoked Salmon Fillet ♦ **\$16.75 per person**

Smoky and mellow. A touch of lemon and green onion add the finishing touches.

Baked Halibut Fillet **Market Price**

Lemon zest infused sour cream and fresh dill make the delicate flavor of the halibut come alive.

Herb-Crusted Atlantic Cod **\$12.95 per person**

Panko, cornmeal, butter and herbs combine to make this cod crispy, moist and delicious.

Pasta Entrees

All pasta dinners come with Roth's Signature Parmesan Roll and choice of Salad

Salad Choices: Tossed Green, Caesar Salad, Spinach & Bacon Salad

Spaghetti and Meatballs **\$11.95 per person**

A tried and true favorite. Al dente pasta with a rich meat sauce and tender, Italian style meatballs.

Pasta Primavera (VG) **\$11.95 per person**

Cream sauce, fresh vegetables and cheese topping.

Add Chicken or Sausage \$2.50 per person

Chicken Fettuccini Alfredo **\$13.95 per person**

A rich and creamy white wine Parmesan Alfredo sauce and grilled chicken with mushrooms served over tender, fettuccini pasta.

Baked 3-Cheese Macaroni (VG) **\$11.95 per person**

Creamy, cheesy macaroni with a buttery panko crumb topping.

Dinner Entrees

All dinners come with Roth's Signature Parmesan Roll, Vegetable and Choice of Side Dish.

Side Dish Choices: Roasted Red Potatoes, Twice Baked Potato, Garlic Mashed Potatoes, Creamy Alfredo Pasta, Rice Pilaf, or Cheesy Scalloped Potatoes, Mac & Cheese

Add a Salad to your meal for an additional \$2.00 per person

Salad Choices: Tossed Green, Caesar Salad, Spinach & Bacon Salad

Vegetarian (VG) / Vegan (VN)

Eggplant Parmesan (VG) Lightly breaded and fried eggplant served with fresh marinara and topped with Parmesan cheese.	\$10.50 per person
Eggplant Lasagna (VG) Lasagna style layers of thinly sliced, grilled eggplant, marinara and Italian cheese sauce.	\$10.50 per person
Grilled Portabella Mushroom (VG) This meaty mushroom is stuffed with grilled vegetables and provolone and mozzarella cheese.	\$11.95 per person
Vegan Mac & "Cheese" (VN) Tender macaroni noodles in a vegan cheese sauce and topped with crunchy panko topping.	\$10.50 per person
Beyond Burger / Sausage (VN) Plant-based burger patty or sausage link. No soy, gluten or GMOs. Served with your choice of condiments, vegan bun and Kettle Chips	\$9.50 per person

Children's Dinner Choices (10 and Under)

All meals served with fresh fruit, bag of chips and a cookie.

Hot Dog Choose from traditional condiments	\$5.00 per child
Cheeseburger Choose from traditional condiments	\$6.00 per child
Chicken Strips Two crispy and tender real chicken breast strips.	\$6.00 per child
Spaghetti and Meatballs Traditional red sauce with beef meatballs served over spaghetti noodles	\$6.00 per child
Mac & Cheese (VG) 4 oz. portion of creamy homemade mac & cheese.	\$6.00 per child

BBQ Services

Minimum order is 12 people

On sight grill (gas) with chef \$35 per hour - minimum 2 hours

Delivery and staffing charges may apply.

Paper products included (if needed) paper plate, napkin and plastic silverware

Meal pricing includes:

One Salad: Potato, Coleslaw, Macaroni or Tossed Green with assorted dressings.

One Side: Baked Beans, Roasted Red Potatoes and Onions or Corn Cobbette

Choice of: Chips or Bakery Roll with Butter

Choice of: Watermelon Wedge Platter or Fresh Cut Fruit Bowl

The Meat Course

Smokey Roasted Chicken Quarters (equal servings of dark and light meat) a la carte - no sides included	\$14.25 per person \$7.50 per person
Beef Brisket w/ Bourbon BBQ Sauce a la carte - no sides included	\$15.75 per person \$9.50 per person
Burgers: 1/3# beef burger or garden burger w/cheese and condiments a la carte - no sides included	\$13.50 per person \$8.00 per person
Smokey Pulled Pork Sandwich w/ Bourbon BBQ Sauce a la carte - no sides included	\$13.50 per person \$8.00 per person
Oktoberfest Sausages: with hoagie roll and assorted toppings a la carte – includes 2 toppings	\$12.75 per person \$7.50 per person
St. Louis Cut Ribs: ½ rack Dry Rub or Bourbon BBQ Sauce a la carte - no sides included	\$ 15.75 per person \$ 9.50 per person
Hot Dogs - all beef: 1/4# on hoagie roll with assorted toppings a la carte - no sides included	\$9.25 per person \$5.50 per person

'Lil Folk BBQ (10 and Under)

Kids Dogs: Hot dog with potato chips, fruit cup and fresh cookie	\$5.00 per child
Kids Burgers: mini burgers with potato chips, fruit cup and fresh cookie	\$6.00 per child

BBQ Beverage Service

Assorted Sodas	\$1.25 per person	Ice Tea or Lemonade	\$11.00 per gallon
Sparkling Cranberry Punch	\$15.00 per gallon	Lavender Lemonade	\$18.00 per gallon
Strawberry Lemonade	\$18.00 per gallon	Peach Lemonade	\$18.00 per gallon
Raspberry Lemonade	\$18.00 per gallon	Specialty Flavors	\$18.00 per gallon

Ice by 20 qt. chest **\$10.00 per chest w/ catered event**

Holiday Dinners

Prices listed for buffet service only, plated meals additional \$2.50 per person.
Delivery and staffing charges may apply.

Gluten free and special dietary requests require separate price quote.

All dinners include:

- Sage Stuffing
- Mashed Potatoes with Gravy
- Roasted Green Beans
- Dinner Rolls with Butter
- Cranberry Relish

Turkey Dinner ♦

Traditional Herb Roasted or Traeger Smoked Turkey.

\$13.50 per person

Ham Dinner ♦

With a wonderful pineapple-apricot glaze.

\$13.50 per person

Roasted Pork Loin ♦

Served with Fig Sauce

\$14.50 per person

Stuffed Portabella Mushroom

Stuffed with Beyond Burger Crumbles and grilled vegetables.

\$12.00 per person

Prime Rib Dinner ♦

The classically seasoned rib roast served with Horseradish Cream and Au Jus

**\$24.95 for 8 ounce
\$27.95 for 10 ounce**

Holiday Additions to Compliment your Meal

Garden Salad with choice of (one) dressing ♦

\$2.00 per person

Sage Stuffing

\$2.00 per person

Cheesy Scalloped Potatoes

\$3.00 per person

Mashed Potatoes & Gravy

\$3.50 per person

Baked Potato with Butter, Sour Cream and Chives

\$2.95 per person

Twice Baked Potato ♦

\$3.95 per person

Candied Yams ♦

\$2.00 per person

Green Bean Casserole

\$2.75 per person

Roasted Brussel Sprouts

\$2.00 per person

Glazed Carrots

\$2.00 per person

Green Beans

\$2.00 per person

Roasted Root Vegetables

\$2.00 per person

Desserts

Please see page 20 for dessert selections.

Desserts

Minimum order is 6 of any single dessert. All prices listed as buffet. Plated desserts add \$1.00 per person.
Delivery and staffing charges may apply.

Roth's Fresh Bakery Cookies Assorted cookies baked fresh in Roth's Award Winning Bakery!	\$9.95 per dozen
Roth's Fresh Bakery Brownies Tender, chocolaty and delicious topped with fudgy chocolate frosting.	\$9.95 per dozen
Roth's Fresh Bakery Pies You name it we can have it baked, sliced and ready to serve. <ul style="list-style-type: none">• American Apple• Berry• Lemon Meringue• Fresh Cherry• Chocolate• Pumpkin	\$3.75 per person \$5.25 ala mode \$10.99 Whole Pie
Strawberry, Peach or Mixed Berry Shortcakes Freshly baked pound cake with lightly sweetened fruit & fresh whipped cream.	\$3.50 per person \$5.00 ala mode
Chocolate Mousse ♦ House made silky chocolate mousse in a shortbread cookie crust. Topped with a touch of brandied whipped cream.	\$4.75 per person
Fresh Baked Cobblers Delicious and freshly baked cobblers. Choose from: <ul style="list-style-type: none">• Cherry• Berry• Peach	\$3.75 per person \$5.25 ala mode
Signature Sheet Cake Our catering staff can order your cake from our bakery just the way you want it and have it ready to serve when you are. Inquire about serving size, flavor of cake, filling and frosting selections. Special art or logos add \$8.00.	Price Quote Required
New York Style Cheese Cake New York style Cheese Cake topped with your choice of berries, lemon sauce, or salted caramel and candied pecans.	\$ 4.75 per person
Cookie Bar Bites Platter A delightful selection of an assortment of perfectly portioned bites.	\$4.95 per person (3 per person)
Brownie Bar Bites Platter A delicious selection of assorted brownie bites	\$4.95 per person (3 per person)
Mini Dessert Platter An assortment of delectable desserts sure to satisfy your sugar craving.	\$4.95 per person (3 per person)
Vanilla Bean Ice Cream Bunny Balls	\$1.75 per person

