

ROE CATERING MENU

ROE-SF.COM





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Whether you're celebrating a milestone or hosting a formal lunch with clients, Roe catering will make your vision a reality. From elaborate breakfast buffets to elegant plated dinners and everything in between, Roe will cover each step from the facilitation to the execution of your event. Our Executive Chef takes pride in using only the best quality organic and/or locally grown products. Our innovative, professional staff will help you to conceptualize and design your event so that you can enjoy your special day.

## TABLE OF CONTENTS

CATERING SERVICES OVERVIEW .....	2
BREAKFAST BUFFETS .....	4
AM & PM BREAKS .....	7
LUNCH BUFFETS .....	8
HORS D'OEUVRES PACKAGES .....	12
RECEPTION STATIONS .....	14
ACTION STATIONS .....	17
DINNER BUFFETS .....	18
FIXED MENU DINNERS .....	19
LUNCH CATERING .....	20
BOXED LUNCHES .....	25

# CATERING SERVICES OVERVIEW

The following are descriptions of the different catering options that are available at Roe. From our breakfast buffets to our boxed lunches, you're sure to find the perfect cuisine for your event. Our sumptuous Breakfast & Lunch Buffets and AM & PM Breaks will start your day off right and get you through your meetings. For an evening event, we offer a wide variety of options including Reception Menus, Action Stations, Dinner Buffets and Plated Dinners. For those looking for a quick bite to eat in the comfort of their own office, we offer Lunch Catering as well as Boxed Lunches.

*Our chef can work with you to handcraft specialty menus for your event.*

*All menu items subject to seasonal availability*

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## MID-MORNING BANQUET OPTIONS:

Roe offers three mid-morning banquet options, including our Breakfast Buffet, AM Break and Lunch Buffet. All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins.

### THE BREAKFAST BUFFET

The Breakfast Buffet includes 8 different options, from a simple bread basket option to a heartier American breakfast option. We also offer an omelet station where our Chef will personally customize your omelet to your liking, as well as a la carte options for those who want to grab a quick bite to eat.

### AM & PM BREAKS

Our AM Break is for diners who seek refreshment between meetings or a presentation. Our five Break options will refocus you and provide you with much needed energy!

### LUNCH BUFFETS

Our extensive Lunch Buffet covers every base. Whether you're in the mood for a light sandwich and salad or heavier fare, Roe has what you're looking for.

# PM BANQUET OPTIONS:

Our PM Banquet options are varied and creative. We offer the choice of reception stations, action stations, dinner buffets and plated dinners.

## HORS-D'OEUVRES & RECEPTION STATIONS

Reception stations are ideal for a cocktail reception, for those guests who are interested in noshing at their own pace. Unique and creative, our reception stations come with the option of a seafood bar, a sushi bar or an ice cream sundae bar. For a true taste of San Francisco, our Reception Stations also offer an escape into the cuisine of each unique neighborhood, transporting you to the rich tastes of Chinatown, North Beach “and the Mission District, among others.

## ACTION STATIONS

Our Action Stations are also a great choice for those hosting a cocktail reception and come equipped with a highly-skilled chef who prepares all items made-to-order. A Pasta, Quesadilla, Caviar, Sushi, Raw Oyster Bar and Carving Station are all prepared to your liking and right before your eyes.

## DINNER BUFFETS

Roe's Dinner Buffets are a perfect mix of the formal and the informal, providing the option of a salad, entrée, side and dessert.

## FIXED MENU DINNERS

The Fixed Menu Dinner option is for that corporate event or holiday celebration that requires more formality. Guests can choose a salad, first course, entrée and dessert.

# CATERING OPTIONS:

No longer will you feel the need to dine out when you can dine in, in the comfort and convenience of your own office.

## LUNCH CATERING

Who needs to eat out in a fancy restaurant when Roe can bring the full dining experience to your boardroom? Roe offers Lunch Catering, similar to the Lunch Buffet with an array of options including soups and sandwiches, a deli buffet and a burger station.

## BOXED LUNCHES

Our Boxed Lunches are prepared with the freshest seasonal ingredients. The choice of one entrée and side is included in the Boxed Lunch.

# BREAKFAST BUFFETS

*All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

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## BREAKFAST BUFFETS

All buffets include fresh squeezed juices, regular coffee, decaffeinated coffee, and tea

### BREAD BASKET

House baked banana and lemon breads  
Assorted muffins & croissants. Whipped  
butter & jams

### CONTINENTAL

House made granola yogurt & fruit  
parfaits, seasonal fruit salad. House  
baked banana & lemon breads,  
assorted muffins, croissants.  
Whipped butter & jams

### SOMA MUFFINS

Toasted English muffin with fried cage  
free eggs & cheddar cheese. Smoked  
bacon chicken apple sausage or ham.  
House made granola yogurt & fruit parfaits.  
Home fries, seasonal fruit salad

Available without granola

### BAGELS & LOX

Smoked salmon with chive cream  
cheese, shaved red onion, capers &  
lemon Assorted bagels. House baked  
banana & lemon breads. Assorted  
muffins & croissants Whipped butter &  
jams. Strawberry skewers with brown  
sugar & whipped cream

### FITNESS START

Assorted agua frescas, fruit smoothies  
Strawberry skewers with brown sugar &  
whipped cream. House baked banana  
& lemon breads. House made granola  
yogurt & fruit parfaits. Citrus & mango  
salad with agave & mint. Dried stone  
fruits & cherries

### THE MISSION

Breakfast burritos (scrambled eggs,  
avocado, fire roasted tomato salsa,  
cheddar cheese) (Scrambled eggs,  
homemade chorizo, fire roasted tomato  
salsa, cheddar cheese) Home fries. Citrus  
& mango salad with agave & mint. House  
baked banana & lemon breads, assorted  
muffins & croissants Whipped butter & jams

### THE AMERICAN

Scrambled eggs, home fries. Seasonal  
fruit salad, chicken & apple sausage,  
smoked bacon. House baked banana  
& lemon breads. Assorted muffins &  
croissants. Whipped butter & jams

### OMELET STATION

Made to order by our uniformed chef (fee  
applies). Assorted cheeses & vegetables.  
Smoked bacon, chicken apple  
sausage, ham

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# BREAKFAST BEVERAGES

Coffee or tea service  
Soft drinks & waters  
Fresh squeezed juices  
Lemonade iced tea  
Smoothies  
Agua frescas

# À LA CARTE BREAKFAST ITEMS

Yogurt & granola parfaits  
Seasonal berries & yogurt  
Smoked bacon  
Chicken apple sausage  
House made chips  
Sea salt & BBQ sweet potato  
Assorted cookies  
Chocolate dipped strawberries.



# AM BREAK & PM BREAK MENUS

Breaks are for corporate meetings

*All menus include chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

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## COFFEE BREAK

Peet's Coffee – Regular & Decaffeinated  
Teas. Soy milk, half & half, low fat milk

## COOKIES & MILK

House baked cookies. Snicker doodles,  
chocolate chip, oatmeal, white chocolate  
cranberry and lemon. With ice cold milk

## FITNESS BREAK

Minted citrus ice tea, hand squeezed  
lemonade. House made granola, fruit &  
yogurt parfaits. Citrus & mango salad  
with agave & mint. Shot glass of baby  
vegetables with roasted pepper puree

## FRUIT BREAK

Assorted aqua frescas, fruit smoothies  
Strawberry skewers with brown sugar &  
whipped cream. Citrus & mango salad with  
agave & mint. Dried stone fruits & cherries

## CHOCOLATE & CHIPS

Hand made assorted chocolate truffles  
Hand cut chips BBQ sweet potato. And  
sea salt Kennebec. Assorted soft  
drinks & water

# LUNCH BUFFETS

All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins

## SOUP & SANDWICH BUFFET

### SOUPS *(Please choose one)*

CUBAN BLACK BEAN  
Sherry sour cream & scallions

NEW ORLEANS CHICKEN GUMBO  
With Andouille sausage

GAZPACHO  
With cucumber & avocado

BUTTERNUT SQUASH  
\*Vegan

MOROCCAN SPICED LENTIL  
\*Vegan

CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

### SANDWICHES *(Please choose two)*

TURKEY CLUB  
Smoked turkey, bacon, herb aioli,  
avocado, lettuce & tomato on sourdough

VEGGIE CLUB  
Cured tomato, avocado, lettuce, arugula  
& hummus on whole wheat

### THE ITALIAN HERO

Salami, Coppa, roasted pepper  
tapenade & Provolone on Focaccia

GRILLED EGGPLANT WITH  
SMOKED MOZZARELLA  
Roasted eggplant & baby arugula  
on Focaccia

SMOKED HAM & CHEDDAR  
Romaine, vine ripe tomato, red onion,  
cucumber, mustard & mayo

BLT  
Crispy bacon, vine ripe tomato  
& romaine on sourdough

TUNA SALAD  
With avocado tomato &  
romaine on whole wheat

MIXED GREENS &  
SEASONAL VEGETABLES  
With a sherry vinaigrette

HOUSE-MADE CHIPS

FRESH FRUIT SALAD

ASSORTED COOKIES & BROWNIES

## THE DELI BUFFET

MIXED GREENS &  
SEASONAL VEGETABLES  
With Sherry Vinaigrette

OLD FASHIONED POTATO SALAD  
Celery, sweet pickle & red onion

PENNE PASTA SALAD  
With roasted pepper vinaigrette,  
cucumber & feta

BUTCHER BLOCK OF SMOKED  
TURKEY, SALAMI, SMOKED HAM,  
& HOUSE ROASTED SIRLOIN  
With a fine selection of domestic  
& imported cheeses, vine ripe tomato,  
lettuce & sliced red onion. Assorted  
breads, rolls & traditional garnish

# TUSCAN TREATS

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ASSORTED COOKIES & BROWNIES

ASSORTED HAND TOSSED PIZZAS

Pepperoni mushroom, sausage & roasted pepper margherita

TRADITIONAL CAESAR SALAD

TOMATO & MOZZARELLA SALAD

Extra virgin olive oil & basil

GRILLED SEASONAL VEGETABLES

With balsamic glaze

BURNT ORANGE PANNA COTTA

# BURGER BASH

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GRILLED NIMAN RANCH BURGERS & VEGGIE BURGERS

On house made buns  
With traditional toppings

HAND CUT KENNEBEC FRIES

NAPA CABBAGE SLAW

Lemon vinaigrette

MIXED GREENS WITH TOMATO

Carrot, cucumber & red onion  
Ranch dressing

CHOCOLATE DIPPED STRAWBERRIES

# PICNIC BASKET

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SOUTHERN FRIED FREE RANGE CHICKEN

SOUTHERN FRIED TOFU

NAPA CABBAGE SLAW

Lemon vinaigrette

OLD FASHIONED POTATO SALAD

Celery, sweet pickle & red onion

MAC & CHEESE

WATERMELON SLICES

MIXED GREENS WITH TOMATO

Carrot, cucumber & red onion  
Ranch dressing

PECAN SQUARES



LUNCH BUFFETS (CONTINUED)

## NORTH BEACH

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TOMATO & MOZZARELLA SALAD

Extra virgin olive oil & basil

TRADITIONAL CAESAR SALAD

MUSHROOM CANNELLONI

With Asiago Cream

PENNE PASTA

With Asparagus & Vine Ripe Tomato

HOUSE BAKED FOCACCIA

GRILLED SEASONAL VEGETABLES

With Balsamic Glaze

TIRAMISU

## MISSION DOLORES

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BLACK BEAN SOUP

ENSALADA CAROLINA

Hearts of Romaine with avocado, cucumber,  
tomato & lime cilantro vinaigrette

BUILD YOUR OWN TACOS

Carne Asada

Chorizo

Grilled Vegetables

Grilled Chicken

CORN TORTILLAS

FIRE ROASTED TOMATO SALSA

Guacamole, diced onion, cilantro,  
sour cream

SPANISH RICE

REFRIED PINTO BEANS

CITRUS & MANGO SALAD

With agave & mint

FLAN

## GRANT STREET

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MIXED ASIAN GREENS

Baby carrot, snow peas, & cucumber  
in a soy balsamic vinaigrette

PANKO CRUSTED CHICKEN

With orange glaze

GREEN TEA & FIVE SPICE

GRILLED SALMON

VEGETABLE FRIED RICE

SAUTÉED SNOW PEAS

With red pepper & ginger

PEAR APPLE WONTONS

With ginger caramel

LYCHEE MANGO & COCONUT

ICE CREAMS

# PLATED LUNCH

## SALADS

(Please choose one)

MIXED ASIAN GREENS  
With baby carrot snow peas & cucumber  
in soy balsamic vinaigrette

ENSALADA CAROLINA  
Hearts of Romaine with avocado,  
cucumber & tomato  
Lime Cilantro Vinaigrette

TRADITIONAL CAESAR

MIXED GREENS  
With Tomato carrot cucumber & red onion  
Ranch dressing

MIXED GREENS &  
SEASONAL VEGETABLES  
Sherry Vinaigrette

## SOUPS

(Please choose one)

CUBAN BLACK BEAN  
Sherry sour cream & scallions

NEW ORLEANS CHICKEN GUMBO  
With Andouille sausage

GAZPACHO  
With cucumber & avocado

BUTTERNUT SQUASH  
Vegan

MOROCCO SPICED LENTIL  
\*Vegan

CHICKEN NOODLE  
With hand cut pasta

NEW ENGLAND CLAM CHOWDER  
Potato bacon & cream

## ENTREES

(Please choose one)

NIMAN RANCH BBQ PORK SANDWICH  
Napa slaw on home made bun  
Sweet potato fries

GRILLED NIMAN RANCH BURGER  
On home made bun with caramelized  
onion, butter, lettuce, tomato & pickle  
With sweet potato fries

FALAFEL BURGER  
Crisp chickpea cake with avocado & oven  
cured tomato. Butter lettuce on house  
made bun

HAND CUT FETTUCCINI  
With asparagus, wild mushrooms &  
cream. Topped with arugula & parmesan

WILD MUSHROOM CANNELLONI  
With asiago cream

## ENTREES

(Please choose one)

HERB GRILLED SALMON  
Lavender aioli potato pancetta hash

CIDER BRINED PORK LOIN  
Apple cranberry chutney  
Savory mushroom bread pudding  
& Blue Lake green beans

SHRIMP SCAMPI  
With hand cut Fettuccini  
Cured tomato & arugula

TOP SIRLOIN STEAK  
Au poivre  
Potato puree  
Grilled asparagus

## DESERTS

(Please choose one)

GRAND MARNIER  
CHOCOLATE MOUSSE

BOSTON CREAM PIE  
Orange scented cake with  
custard & chocolate

PEAR APPLE WONTONS  
Vanilla ice cream & ginger caramel

BURNT ORANGE PANNA COTTA

CHOCOLATE MOLTEN CAKE  
with Crème Anglaise

CLASSIC CRÈME BRULEE

CARAMELIZED APPLES IN PUFF PASTRY  
Vanilla ice cream

NAPOLEON OF SEASONAL BERRIES  
White chocolate pastry cream

CARMEL BANANA TIRAMISU

MAPLE BOURBON PECAN PIE

FLAN



# HORS D'OEUVRES PACKAGES

*Includes chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

## A PACKAGE *Total of six pieces per person*

### CRAB CAKES

Topped with lemon aioli

### GRILLED NIMAN RANCH BEEF

On a yucca chip with chimichurri

### CRISP PARMESAN

Topped with tomato basil  
& extra virgin olive oil

### CORN & ZUCCHINI FRITTERS

Drizzled Sweet chili sauce

### PANKO CRUSTED GOAT CHEESE CAKE

With mango puree & red chili oil

### GRILLED NIMAN RANCH

### BEEF SLIDERS

On house made mini buns  
With caramelized onion

## B PACKAGE *Total of eight pieces per person*

### CRAB CAKES

Topped with lemon aioli

### HERBED CROSTINI WITH

### BLUE CHEESE

Candied pecan & fig compote

### AREPAS WITH HOGA'O & AVOCADO

White corn meal cakes with tomato  
cilantro salsa. Topped with avocado

### CRISP PARMESAN

Topped with tomato basil  
& extra virgin olive oil

### EMPANADA SAN COCHO

Chicken, potato, & spices in  
a crisp white corn pastry

### SPICY CRAB & AHI TUNA ROLL

### SHOESTRING SWEET POTATO FRIES

Smoked paprika aioli

### GRILLED NIMAN RANCH

### BEEF SLIDERS

On house made mini buns with  
caramelized onion

## C PACKAGE *Fifteen pieces per person*

*Sliders, parmesan, prawns, chicken bites,  
crab cakes & goat cheese cakes come with  
two pieces*

### GRILLED NIMAN RANCH

### BEEF SLIDERS

On house made mini buns with  
caramelized onion

### CRAB CAKES

Topped with lemon aioli

### MINI FALAFEL

Topped with lemon tahini

### CRISP PARMESAN

Topped with tomato basil & extra  
virgin olive oil

### SHOESTRING SWEET POTATO FRIES

Smoked paprika aioli

### FREE RANGE SOUTHERN

### FRIED CHICKEN BITES

Drizzled with honey mustard

### BBQ PORK SOPITAS

Topped with avocado

### PANKO CRUSTED GOAT CHEESE CAKE

With mango puree and red chili oil

### FIRE GRILLED SWEET CHILI PRAWNS

## D PACKAGE

*Fifteen pieces per person*

*Sliders, crab cakes, parmesan, lobster, ahi tuna, & goat cheese cakes come with two pieces*

MAINE LOBSTER SALAD  
With micro herbs on puff pastry

CRAB CAKES  
Topped with lemon aioli

GRILLED NIMAN RANCH BEEF  
On a yucca chip with chimichurri

NIMAN RANCH CARPACCIO  
With tarragon aioli shaved parmesan  
& truffle oil on a sour baguette

CRISP PARMESAN  
Topped with tomato basil  
& extra virgin olive oil

SHOESTRING SWEET POTATO FRIES  
With smoked paprika aioli

GRILLED NIMAN RANCH  
BEEF SLIDERS  
On house made mini buns  
with caramelized onion

PANKO CRUSTED GOAT CHEESE CAKE  
With mango puree and red chili oil

AHI TUNA TAR TARE  
In a crisp wonton cone

## E PACKAGE

*Nineteen pieces per person*

*Sliders, crab cakes, lobster rolls, prawns, parmesan, & goat cheese cakes come with two pieces*

GRILLED NIMAN RANCH  
BEEF SLIDERS  
On house made mini buns  
With caramelized onion

CRAB CAKES  
Topped with lemon aioli

MAINE LOBSTER SALAD  
With micro herbs on puff pastry

SCAMPI PRAWNS  
Sautéed prawns with lemon garlic butter

PANKO CRUSTED GOAT CHEESE CAKE  
With mango puree and red chili oil

CRISP PARMESAN  
Topped with tomato basil  
and extra virgin olive oil

GRILLED NEW ZEALAND  
LAMB LOLLIPOPS  
Drizzled with a mint gremolata

SHOESTRING SWEET POTATO FRIES  
With smoked paprika aioli

GRILLED NIMAN RANCH BEEF  
On a yucca chip with chimichurri

EMPANADA SAN COCHO  
Chicken, potato and spices

AHI TUNA TAR TARE  
In a crisp wonton cone

LOBSTER BISQUE SHOOTERS

SPICY CRAB & AHI TUNA ROLL

# RECEPTION STATIONS

*Includes chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

## NORTH BEACH

*20 person minimum*

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SCAMPI PRAWNS

ZUCCHINI CANNELLONI

With herbed ricotta

ASSORTED ARTISAN SALUMI

with breadsticks

HOUSE BAKED FOCACCIA

With white bean roasted garlic puree

NIMAN RANCH BEEF CARPACCIO

Shaved parmesan truffle oil caper aioli sourdough baguette.

## THE MOSCONE

*20 person minimum*

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HOUSE BAKED PITA CHIPS

Hummus, tapenade, eggplant relish

HOUSE CURED SALMON

With lavash chips, crème fraiche, red onion & capers

HOUSE MADE CHIPS SEA SALT

CURRIED CHICKEN SALAD

Champagne grapes baby brioche

## THE SOMA

*20 person minimum*

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MAINE LOBSTER SALAD ON PUFF PASTRY

With micro greens

CRAB LOUIE ON A ROMAINE SPEAR

HOISIN ROAST BEEF WASABI

CRÈME FRAICHE

Mini rolls

CURRIED CHICKEN SALAD

Champagne grapes baby brioche

BRUSCHETTA

With oven cured tomato basil extra virgin olive oil

GRILLED ZUCCHINI ROASTED RED ONION

Sherry roasted pepper purée

# THE MISSION

*20 person minimum*

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CHIPOTLE GRILLED NIMAN  
RANCH STEAK ROLL  
With cilantro & scallion

MANGO LIME SHRIMP  
AND AHI TUNA CEVICHE  
With plantain chips

ACHIOTE CHICKEN  
AND CHORIZO SKEWERS

CITRUS AND PAPAYA SALAD  
With agave and mint

GRILLED SEASONAL VEGETABLES  
With chimichurri

HOUSE MADE GUACAMOLE  
With fire roasted tomato salsa

# CHINATOWN

*20 person minimum*

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MIRIN POACHED PRAWNS WITH  
WASABI COCKTAIL SAUCE

HOISIN ROAST BEEF WASABI  
CRÈME FRAICHE  
Mini rolls

RICE NOODLE SALAD  
With Ginger Citrus Vinaigrette

ASSORTED VEGETABLE SUSHI

CRISPY SEASONAL VEGETABLE  
MINI EGG ROLLS





# ACTION STATIONS

Action stations are manned by a Chef. Items are prepared to order and pricing may vary according to special requests.

*All stations include chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

## CAVIAR STATION

### **SUBJECT TO AVAILABILITY AND MARKET PRICE**

Served on a bed of crushed ice. For an additional fee, ice sculptures and ice bowls can be customized with company logo or design of preference.

With toast points, blinis (small flat pancakes), sieved egg, capers, red onion and crème fraiche.

## CARVING STATION

### **PRICES VARY, BASED ON MENU SELECTED**

Below is a sample list of items available.

HERB ROASTED BONE-IN  
PRIME RIB AU JUS  
With fresh horseradish sauce

BROWN SUGAR AND CIDER  
BRINED BONE-IN PORK LOIN  
With bourbon cherry compote

SLOW ROAST ALL NATURAL  
TURKEY BREAST  
With pan gravy

HOUSE GLAZED NIMAN RANCH HAM

THYME AND ROSEMARY  
GRILLED FILET MIGNON  
Truffled mushroom demi-glace

ROASTED LEG OF LAMB  
With red wine jus and olive tapenade

## CHEESE PLATTER

Selection of domestic & imported cheese,  
seasonal berries, grapes  
Water crackers & baguette

## MEZZA PLATTER

House baked pita chips  
With hummus, tapenade, eggplant  
relish, cucumber yogurt salad

## OYSTER/RAW BAR

### **SUBJECT TO AVAILABILITY AND MARKET PRICE**

Served on a bed of crushed ice. For an additional fee, ice sculptures and ice bowls can be customized with company logo or design of preference

## PASTA STATION

### **PRICES VARY, BASED ON MENU SELECTED**

A selection of fresh and dried pastas  
and/or handmade ravioli served with  
your choice of sauces made to order:

Basil pesto  
Bolognese  
Marinara  
Diced tomato basil and XVOO  
Alfredo  
Brown sage butter

### ADDITIONS:

Housemade fennel and garlic sausage  
Grilled chicken  
Locally grown seasonal vegetables

## QUESADILLA STATION

### **PRICES VARY, BASED ON MENU SELECTED**

Mini flour tortillas cooked to order served  
with your choice of fillings:

Grilled steak and avocado  
Grilled chicken with cilantro and  
pumpkin seed pesto  
Queso fresco and grilled scallion  
Cotija cheese and grilled sweet  
and hot peppers

## SEAFOOD BAR

### **SUBJECT TO AVAILABILITY AND MARKET PRICE**

Served on a bed of crushed ice. For an additional fee, ice sculptures and ice bowls can be customized with company logo or design of preference

Jumbo Poached Prawns  
Oysters  
Crab Claws

With remoulade, cocktail  
and mignonette sauces  
Lemon horseradish & Tabasco

## SUSHI BAR

5 pieces

## ICE CREAM SUNDAE BAR

# DINNER BUFFETS

*All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

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## SALADS

(Please choose one)

### MIXED ASIAN GREENS

With baby carrot, snow peas & cucumber  
Soy balsamic vinaigrette

### ENSALADA CAROLINA

Hearts of romaine with avocado  
cucumber tomato  
Lime cilantro vinaigrette

### TRADITIONAL CAESAR SALAD

### MIXED GREENS

With Tomato carrot cucumber  
and red onion  
Ranch dressing

### MIXED GREENS AND SEASONAL VEGETABLES

With a sherry vinaigrette

## ENTREES

(Please choose one)

### TOMATO PROVENÇAL

Stuffed with garlic herb bread crumbs

### WILD MUSHROOM CANNELLONI

Tomato fennel cream and Niman  
Ranch ground beef

### SWEET CORN ASPARAGUS RISOTTO

With arugula salad

### HERB GRILLED SALMON

Lavender aioli

### PENNE PASTA

With asparagus and wild mushrooms

### PANKO CRUSTED CHICKEN

With orange glaze

### GREEN TEA AND FIVE SPICE

### GRILLED SALMON

Hoisin lime glaze

### TOP SIRLOIN STEAK

Au poivre

### CIDER BRINED PORK LOIN

With an apple cranberry chutney

## SIDES

(Per side)

Potato pancetta "hash"

Potato puree

Herb polenta

Grilled vegetables

Sautéed spinach

Savory mushroom bread pudding

Blue lake green beans

Grilled asparagus

Shoestring Kennebec fries

Roasted Yukon gold potato

Creamed spinach

Butternut squash risotto

## DESSERTS

(Per desert)

### GRAND MARNIER CHOCOLATE MOUSSE

### BOSTON CREAM PIE

Orange scented cake with custard  
& chocolate

### CHOCOLATE TORTE

### CARAMELIZED APPLES IN

### PUFF PASTRY

Vanilla ice cream

### NAPOLEON OF SEASONAL BERRIES

With white chocolate pastry cream

### CARMEL BANANA TIRAMISU

### MAPLE BOURBON PECAN PIE

### FLAN

# FIXED MENU DINNERS

All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins

Our chef can hand craft a menu for your event

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## SALADS

(Please choose one)

### MIXED ASIAN GREENS

With baby carrot, snow peas and cucumber in soy balsamic vinaigrette

### ENSALADA CAROLINA

Hearts of romaine with avocado cucumber tomato and lime cilantro vinaigrette

### TRADITIONAL CAESAR SALAD

### BUTTER LETTUCE HOT HOUSE CUCUMBER

Baby carrot three-herb vinaigrette

### ARUGULA SALAD

With goat cheese, grilled onions, oven cured tomato, balsamic vinaigrette

### SPINACH SALAD BUTTERNUT SQUASH

Candied pecans, caramelized onion, citrus vinaigrette

## FIRST COURSE

(Please choose one)

### SEARED SCALLOPS

With Fennel and Coriander  
Hoi sin lime glaze

### SALT & PEPPER DUNGENESS CRAB

With arugula & Sevruga caviar

## ENTRÉE

(Please choose one)

### PAN SEARED CHICKEN BREAST

Shiitake mushroom demi-glace, Potato puree, & grilled vegetables

### HERB GRILLED SALMON

With lavender aioli & potato pancetta "hash"

### TOMATO PROVENÇAL

Grilled stuffed tomato with herb polenta and sautéed spinach

### SWEET CORN & ASPARAGUS RISOTTO

With arugula salad

### CIDER BRINED PORK LOIN

With an apple cranberry chutney, savory mushroom bread pudding and Blue Lake green beans

### SHRIMP SCAMPI

With hand cut fettuccini  
Cured tomato and arugula

### N.Y. STEAK AU POIVRE

With a potato puree and grilled asparagus

### JUMBO CRAB CAKES

With Remoulade shoestring  
Kennebec fries, sautéed spinach with lemon and garlic

### GRILLED RIB EYE

With blue cheese butter, Roasted Yukon gold potato and creamed spinach

### RACK OF NEW ZEALAND LAMB

Atop butternut squash risotto with crisp sage, mint gremolata, and red wine demi-glace

### FILET MIGNON

Pan seared with wild mushroom ragout  
Potato puree and grilled asparagus

## DESSERTS

(Please choose one)

### GRAND MARNIER CHOCOLATE MOUSSE

### BOSTON CREAM PIE

Orange scented cake with custard and chocolate

### PEAR APPLE WONTONS

Vanilla ice cream & ginger caramel

### BURNT ORANGE PANNA COTTA

### CHOCOLATE MOLTEN CAKE

With Crème Anglaise

### CLASSIC CRÈME BRULÉE

### CARAMELIZED APPLES IN PUFF PASTRY

Vanilla ice cream

### NAPOLEON OF SEASONAL BERRIES

With white chocolate pastry cream

### CARMEL BANANA TIRAMISU

### MAPLE BOURBON PECAN PIE

### FLAN



# LUNCH CATERING

\$300 food minimum for delivery.

All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins

Roë can provide full bar service on site for any event.

Service staff available.

## LUNCH BUFFETS

# SOUP & SANDWICH BUFFET

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### **SOUPS:** (Please choose one)

CUBAN BLACK BEAN  
Sherry sour cream & scallions

NEW ORLEANS CHICKEN GUMBO  
With Andouille sausage

GAZPACHO  
With cucumber & avocado

BUTTERNUT SQUASH  
Vegan

MOROCCAN SPICED LENTIL  
Vegan

CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

### **SANDWICHES:** (Please choose two)

TURKEY CLUB  
Smoked turkey, herb aioli, avocado,  
lettuce, bacon, tomato on sourdough

VEGGIE CLUB  
Cured tomato, avocado, lettuce, arugula  
and hummus. Whole wheat bread

THE ITALIAN HERO  
Salami, copa, roasted pepper tapenade  
and provolone on focaccia

GRILLED EGGPLANT  
With Smoked Mozzarella  
Roasted eggplant and baby  
arugula on focaccia

SMOKED HAM & CHEDDAR  
Romaine vine ripe tomato, red onion,  
cucumber, mustard and mayo

BLT  
Crispy bacon, vine ripe tomato  
and romaine on sourdough

TUNA SALAD  
With avocado, tomato and romaine  
on whole wheat

### **INCLUDED:**

MIXED GREENS AND  
SEASONAL VEGETABLES  
With a sherry vinaigrette

HOUSE-MADE CHIPS

FRESH FRUIT SALAD

ASSORTED COOKIES AND BROWNIES

## THE DELI BUFFET

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MIXED GREENS AND  
SEASONAL VEGETABLES  
With a sherry vinaigrette

OLD FASHIONED POTATO SALAD  
Celery sweet pickle red onion

PENNE PASTA SALAD  
With roasted pepper vinaigrette,  
cucumber and feta

BUTCHER BLOCK OF SMOKED TURKEY,  
SALAMI, SMOKED HAM, AND HOUSE  
ROAST BEEF SIRLOIN  
With a selection of domestic and imported  
cheeses. Vine ripe tomato lettuce and  
sliced red onion. Assorted bread rolls  
and traditional garnish

ASSORTED COOKIES & BROWNIES

## BURGER BASH

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GRILLED NIMAN RANCH BURGERS  
AND VEGGIE BURGERS  
On house made buns  
With traditional toppings

HAND CUT KENNEBEC FRIES

NAPA CABBAGE SLAW  
Lemon vinaigrette

MIXED GREENS  
With tomato, carrot cucumber  
and red onion. Ranch dressing

CHOCOLATE DIPPED STRAWBERRIES

## TUSCAN TREATS

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ASSORTED HAND TOSSED PIZZAS  
Pepperoni mushroom  
Sausage and roasted pepper  
Margherita

TRADITIONAL CAESAR SALAD

TOMATO AND MOZZARELLA SALAD  
Extra virgin olive oil and basil

GRILLED SEASONAL VEGETABLES  
With Balsamic Glaze

BURNT ORANGE PANNA COTTA



## PICNIC BASKET

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SOUTHERN FRIED FREE-RANGE CHICKEN

SOUTHERN FRIED TOFU

NAPA CABBAGE SLAW  
Lemon vinaigrette

OLD FASHIONED POTATO SALAD  
Celery sweet pickle red onion

MAC AND CHEESE

WATERMELON SLICES

MIXED GREENS  
With tomato, carrot, cucumber and red onion. Ranch dressing

PECAN SQUARES

## NORTH BEACH

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TOMATO AND MOZZARELLA SALAD  
Extra virgin olive oil and basil

TRADITIONAL CAESAR SALAD

WILD MUSHROOM CANNELLONI  
With Asiago Cream

PENNE PASTA  
With Asparagus and Vine Ripe Tomato

HOUSE BAKED FOCACCIA

GRILLED SEASONAL VEGETABLES  
With Balsamic Glaze

TIRAMISU

## MISSION DOLORES

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BLACK BEAN SOUP

ENSALADA CAROLINA  
Hearts of romaine with avocado cucumber tomato and lime cilantro vinaigrette

BUILD YOUR OWN TACOS  
Carne Asada  
Chorizo  
Grilled vegetables  
Grilled chicken

CORN TORTILLAS

FIRE ROASTED TOMATO SALSA  
Guacamole, diced onion, cilantro, sour cream

SPANISH RICE

REFRIED PINTO BEANS

CITRUS AND MANGO SALAD  
With agave and mint

FLAN

# GRANT STREET

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## MIXED ASIAN GREENS

Baby carrot, snow peas and cucumber  
in a soy balsamic vinaigrette

## PANKO CRUSTED CHICKEN

With Orange Glaze

## GREEN TEA AND FIVE SPICE

GRILLED SALMON

## VEGETABLE FRIED RICE

## SAUTÉED SNOW PEAS

With Red Pepper and Ginger

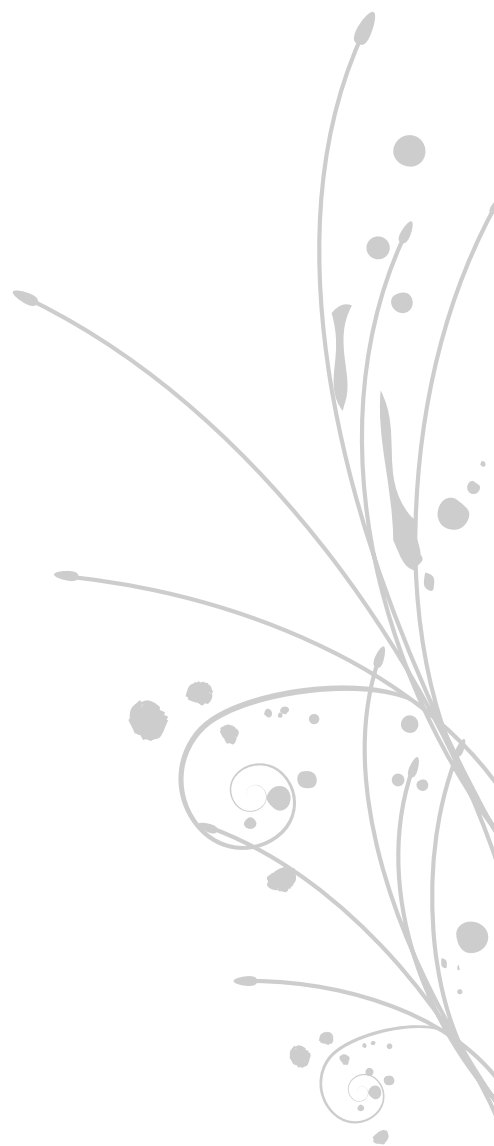
## PEAR APPLE WONTONS

With Ginger Caramel

## LYCHEE MANGO AND

COCONUT ICE CREAMS





# BOXED LUNCHES

\$300 food minimum for delivery.

*All buffets include chafing dishes, platters, plates, forks, knives, buffet décor and napkins*

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*Service staff available.*

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## ENTREES

*Sample menu please call for seasonal menu  
(Please choose one)*

NIMAN RANCH BBQ PORK SANDWICH  
With Napa slaw on home made bun  
With sweet potato fries

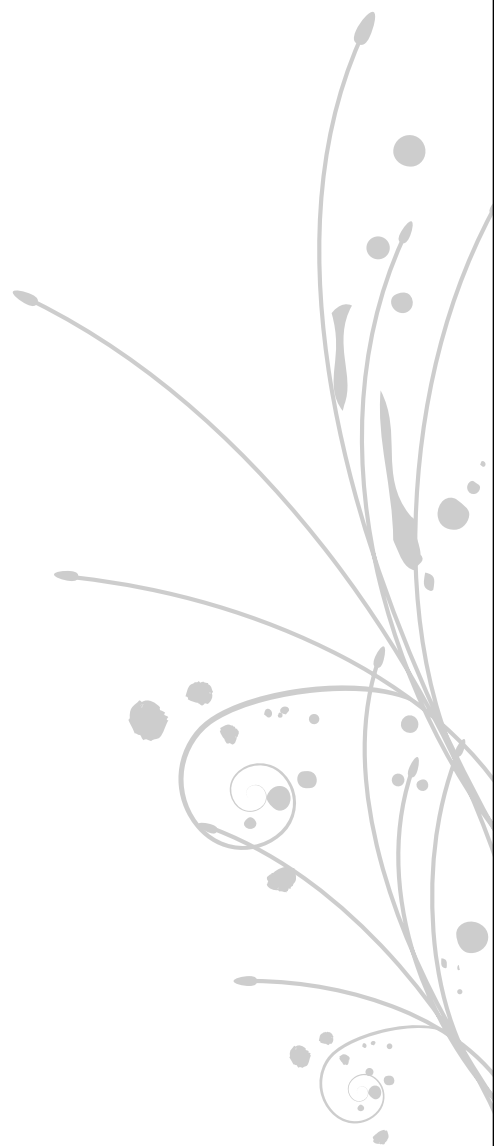
GRILLED NIMAN RANCH BURGER  
On home made bun with caramelized  
onion, butter lettuce tomato and pickle  
With sweet potato fries

GRILLED CHICKEN CAESAR SALAD  
Hearts of romaine house made dressing  
croutons and shaved parmesan

FALAFEL BURGER  
Crisp chick pea cake with avocado oven  
cured tomato and butter lettuce on house  
made bun. Cucumber tomato salad  
yogurt dressing

HAND CUT FETTUCINI  
With asparagus wild mushrooms  
Topped with arugula and parmesan

PIZZA OF THE DAY  
With a side Caesar salad



# THANK YOU

Thank you for your interest in ROE's catering services. We look forward to answering any questions you may have per the inclusions of this Catering Menu. Please also note that our Chef can work with you to personally customize specialty menus for your special corporate or private event.

All items within this menu are subject to seasonal availability, and in addition, these menu items are priced on site at Roe, so please call us for off-site pricing.

For any catering-related questions, please contact our Events Coordinator at:

Roe Events  
415.227.0200  
events@roe-sf.com







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