



ROUNDABOUT

LARGE PARTY MENUS

TRAY PASSED HORS D'OEUVRES

(PRICED PER DOZEN)

- Seasonal Flatbread **\$20**
- Fish Shack Shrimp **\$21.50**
- Thai Butternut Squash Soup Shooters **\$21.50**
- Mini Bluefin Crab Cakes **\$28**
- Deviled Eggs **\$21.50**
- Ahi Tuna Crisps **\$24**
- Polenta Cones with Sausage & Marinara **\$20**
- Roasted Beet Spoons **\$18**
- Truffle Tots **\$14.50**
- Mini Burgers **\$24**
- Mini Gelato Cups **\$18.95**
- Micro Chocolate Decadence **\$18.95**
- Mini Crème Brûlée **\$18.95**



3 COURSE PLATED DINNER

\$39 per person

(Not including tax, gratuity, and a 3% event fee)

SNACK BOARD

ADD \$6 PER PERSON

STARTERS & SALADS

choose 3 for the table to share

Seasonal Flatbread
Bluefin Crab Cakes
Polenta Cones
Tuna Poke
Fish Shack Shrimp
House Salad
Asparagus Salad
Wedge Salad
Beet Salad

ENTRÉES

choose 3 choose 3 for your guests to select from.

Tempura Halibut
House-made Pasta
Spaghetti Squash
Chicken Piccata
Eggplant Milanese
Grilled Salmon
Pork Tenderloin (+2)*
Halibut (+3)*
Hanger Steak (+3)*
Filet Medallions (+5)*

DESSERT

choose 1

Assorted Gelato
Chocolate
Decadence
Crème Brûlée
Seasonal Bread
Pudding
Key Lime Tart



4 COURSE PLATED DINNER

\$46 per person

(Not including tax, gratuity, and 3% event fee)

STARTERS

choose 3 for the table to share

Seasonal Flatbread
Fish Shack Shrimp
Bluefin Crab Cakes
Tuna Poke
Polenta Cones with Sausage
& Marinara

SALADS

choose 2 for the table to share

House Salad
Asparagus Salad
Wedge Salad
Beet Salad

ENTRÉES

choose 3 for your guests to select from

Tempura Halibut
House-made Pasta
Spaghetti Squash
Chicken Piccata
Eggplant Milanese
Grilled Salmon
Pork Tenderloin (+2)*
Halibut (+3)*
Hanger Steak (+3)*
Filet Medallions (+5)*

DESSERT

choose 1

Assorted Gelato
Micro Chocolate Decadence
Crème Brûlée
Seasonal Bread Pudding
Key Lime Tart
Strawberry Shortcake



3 COURSE FAMILY STYLE MENU

\$32 per person

(Not including tax, gratuity and 3% event fee)

SNACK BOARD

ADD \$6 PER PERSON

STARTERS & SALADS

choose 3 for the table to share

Seasonal Flatbread
Bluefin Crab Cakes
Polenta Cones
Tuna Poke
Fish Shack Shrimp
House Salad
Asparagus Salad
Wedge Salad
Beet Salad

ENTRÉES

choose 3 for the table to share

Tempura Halibut
House-made Pasta
Spaghetti Squash
Chicken Piccata
Eggplant Milanese
Grilled Salmon
Pork Tenderloin (+2)*
Halibut (+3)*
Hanger Steak (+3)*
Filet Medallions (+5)*

SIDES

choose 2 for the table to share

House Fries
Seasonal Green Vegetable
Sweet Butter Mash
Corn & Leek Succotash
Truffle Fries
Fingerling Potatoes
Creamy Polenta

DESSERT

choose 1 to be served individually

Assorted Gelato
Crème Brûlée
Key Lime Tart
Micro Chocolate Decadence
Crème Brûlée

4 COURSE FAMILY STYLE MENU

\$37 per person

(Not including tax, gratuity and 3% event fee)

STARTERS

choose 3 for the table to share

Seasonal Flatbread
Bluefin Crab Cakes
Polenta Cones
Tuna Poke
Fish Shack Shrimp

ENTRÉES

choose 3 for the table to share

Tempura Halibut
House-made Pasta
Spaghetti Squash
Chicken Piccata
Eggplant Milanese
Grilled Salmon
Pork Tenderloin (+2)*
Halibut (+3)*
Hanger Steak (+3)*
Filet Medallions (+5)*

SALADS

choose 2 for the table to share

House Salad
Asparagus Salad
Wedge Salad
Beet Salad

SIDES

choose 2 for the table to share

House Fries
Seasonal Green Vegetable
Sweet Butter Mash
Corn & Leek Succotash
Truffle Fries
Fingerling Potatoes
Creamy Polenta

DESSERT

choose 1 to be served individually

Assorted Gelato
Micro Chocolate Decadence
Crème Brûlée
Key Lime Tart
Seasonal Bread Pudding

FAMILY STYLE BRUNCH MENU

\$23 per person

(Does not include tax, gratuity and 3% event fee)

Includes Coffee, Tea & Basket of Baked Goods

ENTRÉES

choose 3 for the table to share

**upcharge only applies on the day of your event*

Traditional Eggs Benedict
Crab & Artichoke Benedict
Hawaiian French Toast
Angus Burger Sliders
Breakfast Burrito
Scrambled Egg & Bacon Sandwich
Dad's Corn beef Hash
Colin's Special (+\$2)*
Paleo Scramble (+\$2)*
Southern Fried Chicken Salad (+\$2)*

SIDES

choose 2 for the table to share

Breakfast Potatoes
Bacon
Breakfast Sausage
Chicken & Apple Sausage
English Muffins & Toast
Fresh Fruit



BRUNCH BUFFET MENU

\$18 PER PERSON • 20 OR MORE GUESTS REQUIRED
(Does not include tax, gratuity and 3% event fee)

Includes Coffee, Tea, Fresh Fruit Salad & Basket of Baked Goods

ENTRÉES

choose 2

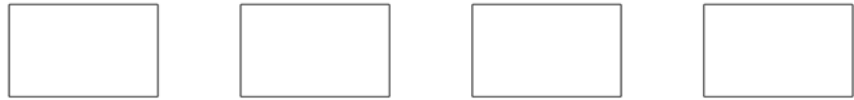
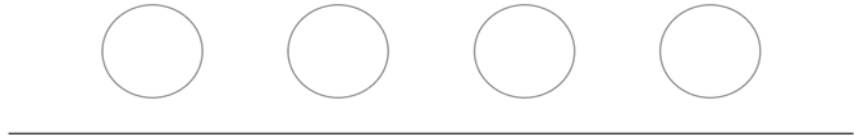
Traditional Eggs Benedict
Dad's Corn Beef Hash
Veggie Benedict
Hawaiian French Toast
Apricot Granola Hotcakes
Breakfast Burrito
Scrambled Eggs + Choice of
Meat & Cheese
Colin's Special (+\$2)
Paleo Scramble (+\$2)

SIDES

choose 2

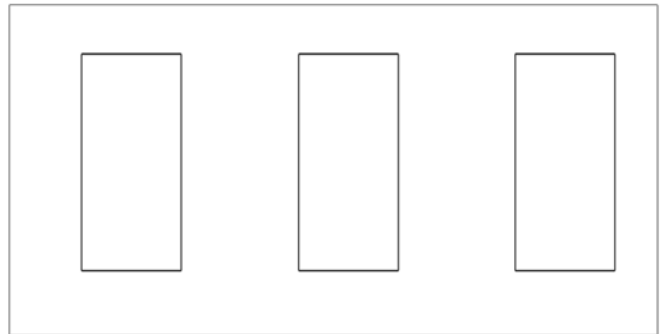
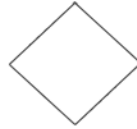
Breakfast Potatoes
Bacon
Breakfast Sausage
Chicken & Apple Sausage
English Muffins
Fresh Fruit





HOSTESS STAND

LOUNGE



STAGE

BEAD ROOM

SEATED 60 | RECEPTION 70

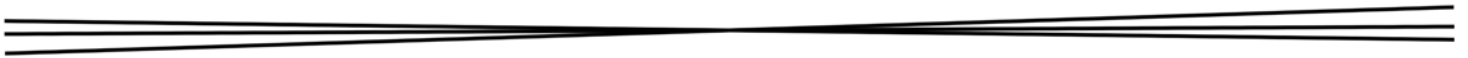
STAGE

SEATED 30 | RECEPTION 40

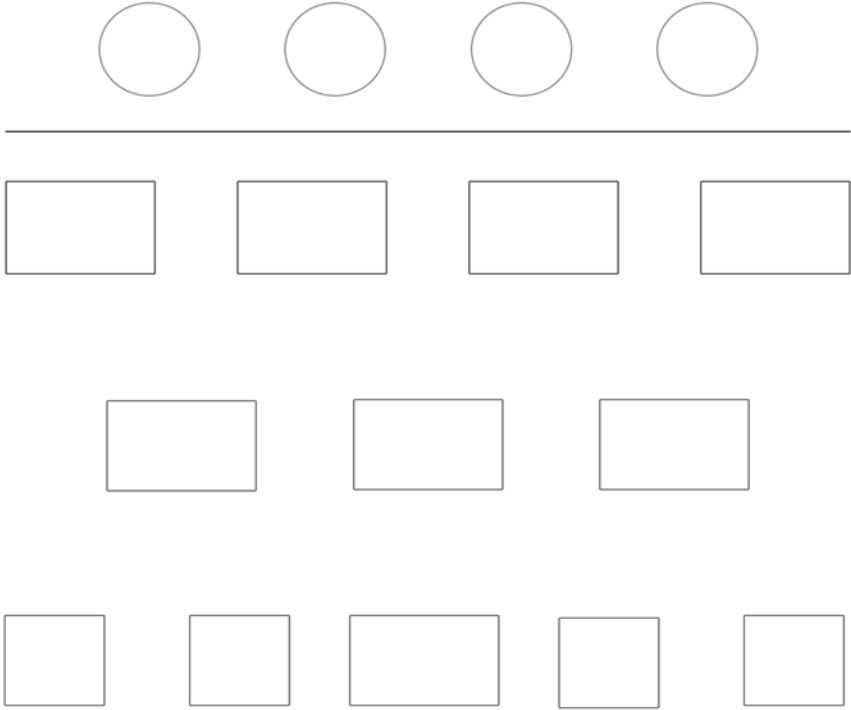
STAGE & BEAD ROOM

SEATED 75 | RECEPTION 50

BUYOUT

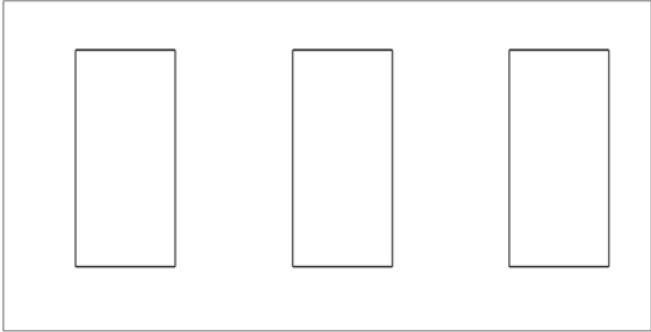
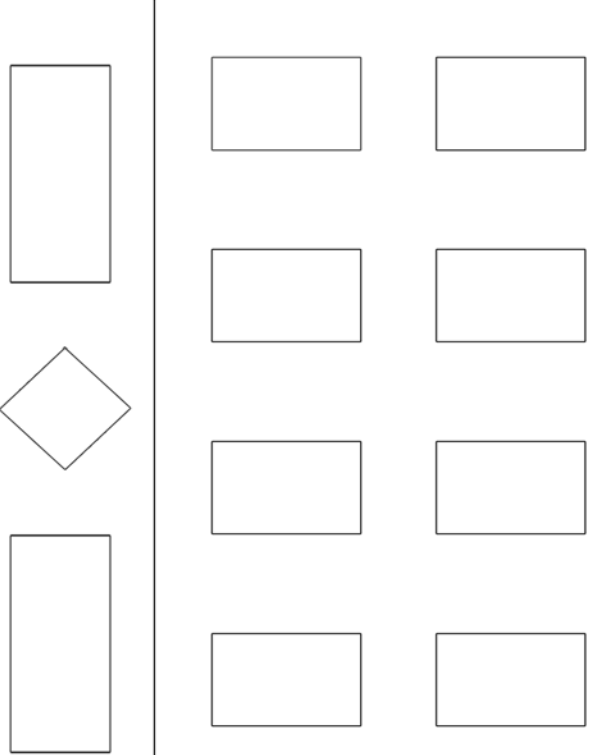


SEATED 210 | RECEPTION 350 **BAR**



HOSTESS STAND

LOUNGE



STAGE

