



# ROAMING BULL BRASSERIE

## EVENT MENU

With over 30 years of experience in fine-dining and catering, we will make your event one to remember! We offer many different types of catering options, and we can customize our menus to fit your needs and budget.



### We offer a variety of catering formats:

- With the “Food Truck experience,” guests order directly from the truck, and we provide your total amount due at the end of the event. Or, we offer a set price of \$15 per person, which includes an entrée and a tapas item or side salad. We’ll work with you to create a customized menu for your event.
- With Traditional Catering, you order items from our traditional catering menu based on a set number of expected guests. We can provide servers or a bartender for an additional fee. (Note we cannot purchase alcohol).
- If you are looking for another catering format, please contact us – we can most likely accommodate your needs.

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\*Prices in this guide do not include tax and gratuity.



## THE FOOD TRUCK EXPERIENCE

The Food Truck Experience is where the truck will come to you! We will park at your location, and guests can order their meal directly from the truck.

- The Food Truck Experience works well with groups of up to 100 people in a casual setting.
- We pride ourselves on our fast ticket times and can feed a crowd of 100 people in approximately 1 hour. Everything on our Food Truck Experience menu is cooked to-order.
- If you are expecting more than 100 guests and/or want everyone to be fed at the same time, traditional catering might be a better option (see our traditional catering menu options, starting on page 3).
- Guests can order directly from the truck, and we will provide your total amount due at the end of the event. Or, we offer a set price of \$15 per person, which includes an entrée and a tapas item.
- To get everyone fed as quickly as possible, we recommend limiting your menu to 3 entrées and 3-4 tapas items. Below are our most popular items. (If you want something that's not listed here, just ask! We can accommodate most requests).

### Tapas (select 3-4 items):

\*All tapas items are \$5 each

#### **Pomme Frites**

With choice of aioli dipping sauce **VEG, GF**

#### **Crispy Brussel Sprouts**

Served with sweet Thai chili sauce **VEG, GF**

#### **Tempura Broccoli**

With sweet Thai chili sauce **VEG**

#### **Albondigas**

Spanish-style meatballs with tomato sofrito

#### **Crispy Artichokes**

With dijonaise dipping sauce **VEG, GF**

#### **Huevos Diablos**

Deviled eggs topped with bacon lardons

**VEG, GF**

#### **Brie and Raspberry Canapé**

Melted brie, raspberry coulis, crostini,  
balsamic drizzle **VEG**

#### **Stuffed Pimento Peppers**

With beef ragu and chimichurri drizzle

#### **Gnocchi al la Bolognese**

House-made bolognese, parmesan **VEG**

### Entrees (select up to 3 items):

#### **Panzanella Salad 8**

Mixed greens, grilled ciabatta, tomato, red onion, goat  
cheese, white balsamic vinaigrette **VEG, GF**

#### **Salad Lyonnaise 9**

Mixed greens, fried egg, crispy potatoes, Brussel sprouts, bacon  
lardons, citrus vinaigrette **VEG, GF**

#### **Gyro 10**

Top sirloin, lettuce, tomato, onion, pita, house-made tzatziki

#### **Croque Burger 11**

With ham, Swiss, fried egg, dijonaise

#### **El Patron Burger 10**

NM green chili, Swiss, lettuce, tomato, onion, roasted garlic aioli)

#### **Mushroom Brie Burger 11**

Grilled mushrooms, caramelized onions, Brie, lettuce, tomato,  
onion, dijonaise

#### **Five Spice Chicken Banh Mi 10**

Grilled chicken breast, Asian slaw, sriracha aioli

#### **Chivito Sandwich 12**

Argentinian sandwich with sirloin, slaw, chimichurri, fried egg

#### **Crawfish Mac and Cheese 12**

Creamy Cajun mornay, orecchiette, crawfish, cherry tomatoes,  
panko **VEG**



## TRADITIONAL CATERING

### SALADS AND BOXED LUNCHES

#### **MIXED GREENS SALAD**

*Mixed greens, red onion, cherry tomatoes, house-made citrus vinaigrette* VEG

\$50—25 Servings

#### **CAESAR SALAD DISPLAY**

*Shaved parmesan, fresh tomatoes, anchovies, grilled ciabatta, house-made Caesar dressing* VEG

\$50—25 Servings

#### **PANZANELLA SALAD**

*Mixed greens, grilled ciabatta, tomato, red onion, goat cheese, house-made white balsamic vinaigrette* VEG, GF

\$50—25 Servings

#### **SPINACH SALAD DISPLAY**

*Red onion, toasted walnuts, bacon lardons, house-made sherry vinaigrette*

\$50—25 Servings

#### **DUCK CONFIT SALAD**

*Crispy duck confit, mixed greens, grilled peaches, almonds, house-made Asian vinaigrette*

\$100—25 Servings

#### **BOXED LUNCH (MINIMUM ORDER OF 5 BOXES)**

*Choice of sandwich or wrap. Choose from chicken salad, Caprese, ham, roasted turkey, or roast beef. Box includes condiments, bag of chips, pickle spear, and a cookie.*

\$10 each

### APPETIZER DISPLAYS

#### **IMPORTED & ARTISAN CHEESE ASSORTMENT**

*Chef's selection of cheeses served with toasted almonds, fresh seasonal fruit and crostini* VEG

\$150—25 Servings

#### **CHARCUTERIE SELECTION**

*Chef's selection of sliced cured meats, served with accompaniments* VEG

\$150—25 Servings

#### **ANTIPASTO PLATTER**

*House-made ricotta, prosciutto, pesto, tomato jam, served with sliced baguette* VEG

\$125—25 Servings

#### **SALMON DISPLAY**

*Salmon lox, pickled red onion, capers, dill cream cheese and bagel chips*

\$175—25 Servings

#### **CRUDITÉ DISPLAY**

*Seasonal fresh vegetables served with herb tzatziki sauce and creamy blue cheese* VEG

\$125—25 Servings

#### **SEASONAL FRESH FRUIT PLATTER**

*Fresh seasonal fruits with vanilla yogurt sauce* VEG

\$125—25 Servings

#### **ESCALIVADA DISPLAY**

*Traditional Spanish assortment of roasted vegetables served with classic Spanish romesco* VEG

\$125—25 servings

#### **HOUSE-MADE HUMMUS DIP**

*Served with fresh vegetables and pita* VEG

\$50—25 Servings



**BUILD YOUR OWN APPETIZER DISPLAY**

**Tapas**

**ASPARAGUS SARDINIA**

*Roasted asparagus spears wrapped in prosciutto, lemon crème fraiche*  
\$3 per piece **VEG**

**DEVILED EGGS**

*Choice of traditional or infused with duck fat*  
\$2 per piece **VEG**

**CAESAR BITES**

*Classic Caesar salad served on a parmesan crisp with balsamic drizzle*  
\$3.50 per piece **VEG**

**ARTICHOKE HEARTS**

*Served with garlic aioli*  
\$5 per person **VEG**

**ALBÓNDIGAS**

*Spanish style meatballs served with tomato sofrito*  
\$5 per person

**SESAME SEARED TUNA WONTON**

*Seared Ahi, crispy wonton, soy reduction, wasabi mayo*  
\$4 per piece

**CRAB CAKES**

*Served with Cajun remoulade*  
\$3.75 per piece

**CEVICHE**

*Peruvian-style: fresh fish, red onion, aji peppers, lime juice*  
\$5 per piece

**OYSTERS ON THE HALF-SHELL**

*Peppadew relish, cocktail sauce, fresh lemon*  
Market Price

**Canapés and Appetizer Sandwiches**

**RATATOUILLE CANAPÉ**

*Classic ratatouille on a crostini*  
\$3 per piece **VEG, GF**

**MELON AND PROSCIUTTO CANAPÉ**

*Mozzarella, prosciutto, fresh melon, white sauce, served on naan*  
\$3.50 per piece

**TOMATO BRUSCHETTA**

*House-made ricotta, tomato confit, finished with basil and parmesan*  
\$3 per piece **VEG**

**PHYLLO SANDWICHES**

*Melted Manchego and goat cheese, thinly sliced prosciutto*  
\$3.50 per piece

**BÁNH MÌ SLIDERS**

*Braised pulled pork, Asian slaw, cilantro, sweet Thai chili sauce*  
\$4 per piece

**GREEK LAMB SLIDERS**

*Red onion, tomato, lettuce, house-made tzatziki*  
\$4 per piece

**CAPRESE PANINI**

*Mozzarella, fresh tomatoes, basil, citrus vinaigrette*  
\$3.50 per piece **VEG**

**ITALIAN BLT PANINI**

*Pancetta, fresh mozzarella, tomato, pesto mayo*  
\$3.50 per piece

**Brochettes (Skewers)**

*\*Please order in quantities of 20 for each skewer type*

\$2.00 Skewers:

**ROASTED VEGGIE**

*Seasonal vegetables roasted in garlic and olive oil* **VEG, GF**

**FALAFEL**

*Traditional chickpea falafel balls*  
**VEG**

**WATERMELON MINT**

*With balsamic reduction* **VEG, GF**

**CAPRESE SKEWERS**

*Mozzarella, fresh tomatoes, basil, balsamic drizzle* **VEG, GF**

\$3.00 Skewers:

**MONGOLIAN BEEF**

*Spicy Szechwan marinated sirloin*

**CHICKEN CURRY**

*Choice of spicy or mild curry*

\$3.50 Skewers:

**AHI WITH CUCUMBER**

*Seared sesame tuna, fresh cucumber, drizzled with soy and wasabi sauce*

**BASQUE-STYLE LAMB**

*Lamb seasoned with cumin, fennel, caraway and chili, chimichurri drizzle*

**ZUCCHINI-WRAPPED SHRIMP**

*Poached shrimp wrapped with slices of shaved zucchini*



**ENTRÉES: BUFFET OR SEATED DINNER**  
**(10 PERSON MINIMUM)**

**LASAGNA**

*Choice of either vegetarian or classic Bolognese*

\$15 per person **VEG**

**CLASSIC RATATOUILLE**

*Provence style, mixed vegetables layered and baked to golden brown* **VEG, GF**

\$15 per person

**TUSCAN KALE SOUP**

*Kale, potatoes, Northern beans, spicy tomato broth* **VEG**

\$10 per person

**FRENCH ROASTED CHICKEN DINNER**

*Chicken roasted with preserved lemons, roasted potatoes, French-style green beans and white wine rosemary butter sauce*

\$18 per person

**VANILLA PORK BELLY**

*Slowly braised pork belly infused with vanilla and served with Northern beans and roasted vegetables*

\$22 per person

**FLANK STEAK**

*With choice of Béarnaise or Bordelaise sauce, served with roasted potatoes and French-style green beans*

\$18 per person

**RISOTTO 'CACIO E PEPE'**

*Classic risotto with parmesan broth and wild mushrooms*

\$15 per person (add chicken \$2, sirloin \$4, scallops Market Price)

**STEAK AND FRITES**

*Grilled hanger steak with choice of Béarnaise sauce or pepper crusted with cognac crème sauce; Pomme frites, mixed greens salad with citrus vinaigrette*

\$18 per person

**ROASTED SALMON**

*Served with wild mushrooms, French-style green beans, roasted fingerling potatoes and citrus Beurre blanc*

\$20 per person

**RACK OF LAMB**

*Served with whipped potatoes, haricot vert and cranberry gastrique*

Market Price

**OSSO BUCCO**

*Braised bone-in beef short ribs, served with roasted root vegetables, creamy polenta and finished with a red wine reduction sauce*

\$25 per person

**FAMILY-STYLE DINNERS**  
**(10 PERSON MINIMUM)**

**PAELLA VALENCIA**

*Classic preparation with shrimp, mussels, baby scallops, Andouille, tomato sofrito and Arborio rice*

\$25 per person

**CRAWFISH BOIL**

*Whole crawfish, shrimp, Andouille, potatoes, and corn on the cob*

\$25 per person

**PIG ROAST**

*Whole suckling pig roasted Cuban style, black beans and rice, corn on the cob*

\$25 per person



## DESSERTS



*We are happy to bring our  
gelato bike to your next event!*

### **Home-made Gelato and Sorbet**

\$2 for each 4oz scoop

#### Gelato

*Double Chocolate, Salted Caramel,  
Vanilla, Coffee, Pistachio,*

#### Sorbet (dairy free)

*Raspberry, Mango*

#### **TIRAMISU**

*Coffee liqueur-soaked sponge cake with sweetened  
Mascarpone cheese*

\$7 each

#### **MOLTEN LAVA CAKE**

*Vanilla infused honey and whipped crème*

\$8 each

#### **PANNA COTTA**

*Traditional vanilla with macerated berries*

\$8 each

#### **STRAWBERRY SHORTCAKE**

*Stacked lady fingers with macerated strawberries  
and Chantilly cream*

\$8 each

#### **CHOCOLATE STRAWBERRIES**

*Fresh strawberries dipped in a rich chocolate sauce*

\$2 per piece

#### **ASSORTED COOKIE PLATTER**

*Assortment of home-made cookies*

\$25 per dozen

#### **SMORES BAR**

*Includes graham Crackers, Marshmallows, chocolate bars, and supplies  
(wood box with sterno burners to toast the marshmallows, skewers, plates, and napkins)*

\$3 per person

## BAR AND SERVICE PACKAGES

#### **TIPS CERTIFIED BAR TENDERS AND SERVERS**

\$15/hour (must include 1 hour of set-up/clean-up  
time)

\*Please contact Roaming Bull staff for pricing.

#### **BAR PACKAGE (10 PERSON MINIMUM)**

*Includes choice of mixers and garnishes, including  
items needed for signature drinks, bar tables, black  
linens, disposable cups, bar napkins, and ice*

#### **Payment instructions:**

- All prices in this menu do not include tax and gratuity. There may be additional fees (i.e. generator fee for the food truck if electric power is not available, transportation fee outside of Denver metro, etc.).
- A credit card is required to book your event. A \$100 non-refundable deposit is required to reserve the food truck for your event. This amount will go towards the total amount due. The remaining balance is due the day of the event.
- We require a minimum total amount to reserve the truck for your event. If your event is Monday-Wednesday the minimum is \$500. If your event is Thursday-Sunday the minimum is \$1000.
- Cancellations must occur 72 hours prior to the event, or the credit card on file will be charged the total amount due.