



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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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).
- To get everyone fed as quickly as possible, we recommend limiting your menu to 3 entrées and 4-5 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 dijonnaise 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 Bolognaise

House-made bolognaise, 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, dijonnaise

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, dijonnaise

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

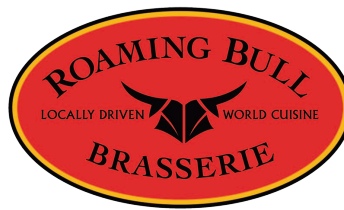
Whole crawfish, shrimp, Andouille, potatoes, and corn on the cob

\$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

BAR AND SERVICE PACKAGES

TIPS CERTIFIED BAR TENDERS AND SERVERS

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

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 *Please contact Roaming Bull staff for pricing.

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.