

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.

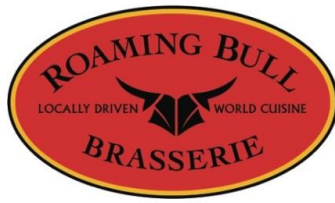


We offer a variety of catering formats:

- 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 an hour and a half. 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 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 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

Papas Bravas *Spanish-style fried potatoes, herbs, garlic butter, pepperoncini, sriracha aioli* VEG, GF

Brie and Fig Flatbread *Melted brie, fig jam, naan, balsamic drizzle* VEG

Toasted Ravioli *Cheese-stuffed breaded ravioli, served with marinara dipping sauce, parmesan*

Pot Stickers *Chicken and veggie dumplings, teriyaki dipping sauce, slaw*

Entrees (select up to 3 items):

Quinoa Salad 8

Mixed greens, organic quinoa, tomatoes, onions, goat cheese, citrus vinaigrette VEG, GF

Salad Lyonnaise 9

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

Avocado Toast 9

Toasted sour dough, avocado smear, tomatoes, goat cheese, balsamic drizzle ~ optional add a sunny side egg

Gyro 10

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

El Patron Burger 11

Beef patty topped with NM green chili, Cheddar, lettuce, tomato, onion, roasted garlic aioli, brioche bun

Mushroom Brie Burger 11

Beef patty topped with grilled mushrooms, caramelized onions, Brie, lettuce, tomato, onion, dijonnaise, brioche bun

Chicken Katsu Sandwich 10

Panko-breaded chicken breast, pickled veggies, sriracha aioli, brioche bun

Cubano 10

Cola-braised pulled pork, ham, Swiss, pickles, dijonnaise, pressed brioche bun



TRADITIONAL CATERING

SALADS

MIXED GREENS SALAD

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

\$50—25 Servings

QUINOA SALAD

Mixed greens, organic quinoa, tomatoes, onions, goat cheese, citrus vinaigrette VEG, GF

\$50—25 Servings

PANZANELLA SALAD

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

\$50—25 Servings

SPINACH SALAD DISPLAY

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

\$50—25 Servings

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

\$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

\$100—25 Servings

BAVARIAN PRETZEL DISPLAY

50z soft pretzels dusted with sea salt, served with variety of dipping sauces

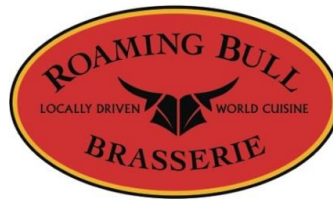
VEG

\$75—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, GF**

DEVILED EGGS

Choice of traditional or infused with duck fat

\$2 per piece **VEG, GF**

ARTICHOKE HEARTS

Served with garlic aioli

\$5 per serving **VEG**

ALBÓNDIGAS

Spanish style meatballs served with tomato sofrito

\$5 per serving

SESAME SEARED TUNA WONTON

Seared Ahi, crispy wonton, soy reduction, wasabi mayo

\$4 per piece

PAPAS BRAVAS

Spanish-style fried potatoes, herbs, garlic butter, pepperoncini, sriracha aioli **VEG**

TOASTED RAVIOLI

Cheese-stuffed breaded ravioli, marinara dipping sauce, parmesan

\$5 per serving **VEG**

CEVICHE

Peruvian-style: fresh fish, red onion, aji peppers, lime juice **GF**

\$5 per serving

OYSTERS ON THE HALF-SHELL

Peppadew relish, cocktail sauce, fresh lemon **GF**

Market Price

Canapés and Appetizer Sandwiches

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**

PULLED PORK SLIDERS

Cola-braised pulled pork, pickles, tangy BBQ sauce, Hawaiian sweet roll

\$4 per piece

MINI AVOCADO TOASTS

Toasted crostini, avocado smear, tomatoes, goat cheese, balsamic drizzle **VEG**

\$3.50 per piece

Brochettes (Skewers)

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

\$2.00 Skewers:

WATERMELON MINT

With balsamic reduction **VEG, GF**

CAPRESE SKEWERS

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

\$3.00 Skewers:

MELON AND PROSCIUTTO

Juicy melon, prosciutto, balsamic drizzle **GF**

MONGOLIAN BEEF

Spicy Szechwan marinated sirloin

CHICKEN CURRY

Choice of spicy or mild curry **GF**

\$3.50 Skewers:

AHI AND CUCUMBER

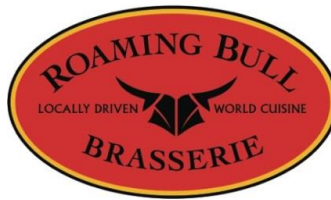
Seared sesame tuna, fresh cucumber, drizzled with soy and wasabi sauce

BASQUE-STYLE LAMB

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

ZUCCHINI-WRAPPED SHRIMP

Poached shrimp wrapped with slices of shaved zucchini **GF**



ENTRÉES: BUFFET OR SEATED DINNER

(10 PERSON MINIMUM)

**Choose 2 sides for all entrees except Osso Bucco and Steak and Frites*

LASAGNA

Choice of either vegetarian or classic Bolognese

\$15 per person **VEG**

CLASSIC RATATOUILLE

Provence style, mixed vegetables and herbs, baked to golden brown

VEG, GF

\$15 per person

WILD MUSHROOM RISOTTO

Classic risotto with parmesan broth and wild mushrooms

VEG, GF

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

FRENCH ROASTED CHICKEN

Chicken roasted with preserved lemons and white wine rosemary butter sauce

\$18 per person

VANILLA PORK BELLY

Slowly braised pork belly infused with vanilla

\$18 per person

FLANK STEAK

With choice of Béarnaise or Bordelaise sauce

\$20 per person

ROASTED SALMON

Served with citrus Beurre blanc sauce

\$20 per person

SIDES (CHOOSE 2)

~ Roasted potatoes, with herbs and garlic

~ French-style green beans, with bacon and grilled onions

~ Northern beans cooked with ham shank and herbs

~ Roasted root vegetables, with herbs and roasted garlic

~ Whipped potatoes, with truffle oil and white cheddar

~ Haricot vert

Osso Bucco

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

\$22 per person

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

\$20 per person

FAMILY-STYLE DINNERS

(10 PERSON MINIMUM)

CRAWFISH BOIL

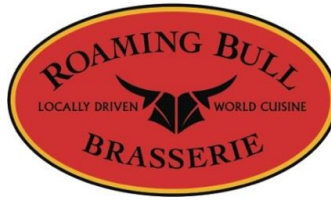
Whole crawfish, shrimp, Andouille, potatoes, and corn on the cob

\$25 per person

PIG ROAST

Whole pig roasted Cuban style, served with 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

\$3 for each 4oz scoop
(\$50 transportation fee)

Gelato

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

Sorbet (dairy free)

Raspberry, Mango

PETIT FOURS

Assorted bite-sized desserts

\$2 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 SERVICE STAFF

\$20/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.
- Starting January 2020, all payments made via credit card with incur a 3% fee.
- Cancellations must occur 72 hours prior to the event, or the credit card on file will be charged the total amount due.