



Dear Guest,

Thank you for your interest in booking an event at the Buckeye Roadhouse. Our stylish atmosphere, excellent food, and professional service are what make the Buckeye an ideal location for lunches, dinners, or celebrations. The delicious American cuisine includes everything from Oysters Bingo to Fresh Seasonal Fish to Baby Back Ribs, as well as many other specialties from our wood-burning smoker. Our expert staff is here to ensure you will have a memorable experience.

I organize semi-private banquets for groups of 15-25 and private parties for 30-60 people in our beautiful Manzanita Room. A deposit and a set-up fee are required to hold your reservation. Enclosed are several Chef suggested Menus for you to review. For more information, you may also log on to our website, www.buckeyeroadhouse.com.

Please feel free to contact me at anytime with questions or to inquire about a date. I am available via email at Connie@buckeyeroadhouse.com. I look forward to helping you plan your event!

Cheers,

Sylvia Uhalde
Event Coordinator



Our upstairs Manzanita Room or the outdoor patio is perfect for larger business groups, birthdays, anniversary parties, rehearsal dinners, or wedding receptions. The following tiers are setup to accommodate a variety of party sizes.

Parties of 15 to 20 people: We are able to accommodate you as a semi-private banquet. You will be seated upstairs with other diners around you. We can seat up to 20 people on one long table. A deposit of \$500 and a set-up fee of \$50 are required. Lunch is available at most times and for Dinner available times are at 5:30pm or 8:30pm.

Parties of 25 to 50 people: Our beautiful Manzanita Room overlooks the main dining room with its large fireplace and has window views of the outdoors. We can accommodate your group for cocktails and hors d'oeuvre for up to 100 people, or a sit down lunch or dinner for up to 50.

Lunch: Monday through Saturday, a minimum of \$2,000.00 is required to reserve the room.

Dinner: Monday through Wednesday, a minimum of \$4,000 is required to reserve the room for the entire evening. Thursday through Saturday the minimum is \$6,000 for the entire evening.

For all Banquets, Lunch or Dinner, an 8.25% sales tax and 22% gratuity will be added to the minimums, as well as a one-time set-up fee of \$100.

Parties of 65 to 200 people: The entire restaurant is at your disposal for lunch or dinner. We charge a fixed fee that includes all liquor, wine, beverages, food, taxes and gratuity. For lunch and during the week the amount is negotiable. On Friday and Saturday night, we charge a minimum of \$20,000. The event can be planned just as you wish.

Wine and Spirits: We are happy to assist you in pre-selecting wines from our current wine list. All beverage charges are based on consumption. Corkage fee is \$25 per bottle and \$35 per magnum. Number of bottles allowed to be brought in is dependent on the number of guests. Our full service bar is also available for any sized event.



BUCKEYE
ROADHOUSE

ALL BANQUET MENUS AND PRICES ARE SUBJECT TO CHANGE. PRICES ARE ONLY GUARANTEED ONCE A SIGNED CONTRACT AND THE BUCKEYE ROADHOUSE OBTAINS APPLICABLE DEPOSIT. ALL MENU PRICES ARE BASED ON A PER PERSON CHARGE. A 22% SERVICE CHARGE AND 8.25% SALES TAX WILL BE ADDED. ADDITIONAL BEVERAGES ARE PRICED INDIVIDUALLY.

THE FOLLOWING ARE THE CHEF'S SUGGESTED MENUS FOR YOUR BANQUET.



BUCKEYE
ROADHOUSE

LUNCH MENU #1

STARTER

Onion Rings with Housemade Ketchup

MAIN COURSE

Choice of:

House Smoked Chicken Salad with Almonds, Apples, & Point Reyes Blue Cheese

*

English Pea & Ricotta Ravioli
Black Truffle, Fava Beans, Pecorino Cheese

*

Chili-Lime "Brick" Chicken
Pasilla Pepper, Crispy Polenta Sticks, Cilantro Crème Fraiche

*

Smoked Beef Brisket
Horseradish Mashed Potatoes, Toasted Bread Crumbs

DESSERT

S'more Pie

\$44 per person

LUNCH MENU #2

STARTERS

Shared:

Pan Roasted Artichoke with Creamy Tarragon Dip

*

Calamari and Shrimp with Tomatillo Salsa

MAIN COURSE

Choice of:

English Pea & Ricotta Ravioli
Black Truffle, Fava Beans, Pecorino Cheese

*

Seasonal Fresh Fish

*

Shrimp & Bacon Cobb Salad
Smoked Cheddar, Point Reyes Blue Cheese, Avocado

*

Marinated Skirt Steak
Garlic Mashed Potatoes, Caramelized Onions, Red Wine Sauce

DESSERT

Choice of:

S'more Pie

*

Baked Lemon Pudding with Huckleberry Sauce

\$56 per person



BUCKEYE
ROADHOUSE

LUNCH MENU #3

STARTERS

Shared:

Pan Roasted Artichoke with Creamy Tarragon Dip

*

Oysters Bingo (House Favorite)

FIRST COURSE

Organic Butter Lettuce

Spiced Walnuts, Fuji Apples, Point Reyes Blue Cheese

MAIN COURSE

Choice of:

Seasonal Fresh Fish

*

English Pea & Ricotta Ravioli

Black Truffle, Fava Beans, Pecorino Cheese

*

Chili-Lime Brick Chicken

Pasilla Pepper, Crispy Polenta Sticks & Cilantro Crème Fraiche

*

Bacon Wrapped Petit Filet Mignon

Oyster Mushrooms, Potato-Fennel Gratin, Red Wine Sauce

DESSERT

Choice of:

Coconut Cream Pie

*

Baked Lemon Pudding with Huckleberry Sauce

*

S'more Pie

\$68 per person

DINNER MENU #1

STARTER

**Organic Bolinas Greens
Avocado, Tarragon, Mint, Mustard Vinaigrette**

MAIN COURSE

Choice of:

Seasonal Fresh Fish

*

**Chili-Lime “Brick” Chicken
Pasilla Pepper, Crispy Polenta Sticks, Cilantro Crème Fraiche**

*

**Smoked Beef Brisket
Horseradish Mashed Potatoes, Toasted Breadcrumbs**

DESSERT

S’more Pie

*

Baked Lemon Pudding with Huckleberry Sauce

\$54 per person

DINNER MENU #2

STARTERS

Shared:

**Pan Roasted Artichoke with Creamy Tarragon Dip
Seared Sesame Sprinkled Ahi Tuna**

FIRST COURSE

Caesar Salad

MAIN COURSE (Choose 4 Entrees)

**English Pea & Ricotta Ravioli
Black Truffle, Fava Beans, Pecorino Cheese**

*

Seasonal Fresh Fish

*

**Chili-Lime “Brick” Chicken
Pasilla Pepper, Polenta Sticks, Avocado & Cilantro Crème Fraiche**

*

**Marinated Skirt Steak
Garlic Mashed Potatoes, Caramelized Onions, Red Wine Sauce**

*

**Braised Lamb Shank
Saffron Rice, Kumquats, Spiced Pistachios, Raisins, Arugula**

DESSERT

Choice of:

S’more Pie

*

Coconut Cream Pie

\$65 per person



BUCKEYE
ROADHOUSE

DINNER MENU #3

STARTERS

Shared:

Seared Sesame Sprinkled Ahi Tuna

*

Pan Roasted Artichoke with Creamy Tarragon Dip

*

Oysters Bingo (House Favorite)

SECOND COURSE

Organic Butter Lettuce

Spiced Walnuts, Fuji Apples, Point Reyes Blues Cheese

MAIN COURSE (Choose 4 Entrees)

Seasonal Fresh Fish of the Day

*

English Pea & Ricotta Ravioli

Black Truffle, Fava Beans, Pecorino Cheese

*

Braised Lamb Shank

Saffron Rice, Kumquats, Spiced Pistachios, Raisins, Arugula

*

Chili-Lime “Brick” Chicken

Pasilla Pepper, Crispy Polenta Sticks, Cilantro Crème Fraiche

*

Bacon Wrapped Petit Filet Mignon

Oyster Mushrooms, Potato-Fennel Gratin, Red Wine Sauce

DESSERT

Choice of:

S’more Pie

*

Coconut Cream Pie with Chocolate Sauce

*

Baked Lemon Pudding

\$76 per person



BUCKEYE
ROADHOUSE

COSMOPOLITAN COCKTAIL PARTY
WITH PASSED HORS D'OEUVRE

Salmon Tartar, Avocado, Tobiko, Leeks

*

Crispy Flat Bread, Mozzarella, Spicy Andouille Sausage

*

Mini Veal Meatballs

*

Artichoke Fritters with a Tarragon Aioli

*

Famous Buckeye Chicken Wings

*

Burrata, Fresh English Peas, Mint on Ciabatta

*

Lollipops of Baby Lamb Chops

*

Dungeness Crab Meat Salad on Brioche Toasts

*

Mini Beef Sliders on Silver Dollar Rolls

*

Mini Cheese Sandwiches

*

Bacon Wrapped Grilled Shrimp

*

Deviled Eggs

*

Tuna Tartar, Spicy Avocado, Soy, Chili, Sesame

*

Seared Baby Scallops, Meyer Lemon Sauce

*

Chicken Waldorf on Belgium Endive Leave

Price per Person Ranges from \$15-\$30 ONLY
AVAILABLE FOR BUYOUTS ONLY

