



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 15-20 and private parties for 21-45 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 sylvia@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 set up 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. Dinner available times are at 5:00/5:30pm or 8:30pm. We do not require a minimum, but a pre-fix menu, no a la carte is available for these size groups. Please note parties seated at 5:30 are expected to end in time in order to accommodate the 8:30 seating.

Parties of 21 to 45 people: Our beautiful Manzanita Room overlooks the main dining room with its large fireplace and has window views of the outdoors. We can accommodate a sit-down lunch or dinner for up to 45 for a private buyout of the entire upstairs. Your guests will be seated at conversation-friendly round tables.

Lunch: Saturday and Sunday, a minimum of \$5,500 is required to reserve the room

Dinner: Monday through Wednesday, a minimum of \$5,500 is required to reserve the room for the entire evening. Thursday through Saturday the minimum is \$7,000 for the entire evening. *Pricing subject to change for the December holiday season.

For all Banquets, Lunch or Dinner, an 8.25% sales tax and 22% service charge will be added to the minimums, as well as a one-time set-up fee of \$50(semi-private) or \$100 (fully private).

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 \$33 per bottle. Number of bottles allowed is 1 bottle per 5people. 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

MENU #1

STARTERS

Shared:

Pan Roasted Artichoke with Creamy Tarragon Dip

*

Calamari and Shrimp with Tomatillo Salsa

MAIN COURSE

Choice of:

Seasonal Fresh Fish

*

English Pea Ravioli

Bellwether Ricotta, Black Truffle Broth, Shaved Fennel, Pecorino, Micro Mint

*

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

\$66 per person



BUCKEYE
ROADHOUSE

MENU #2

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 Ravioli

Bellwether Ricotta, Black Truffle Broth, Shaved Fennel, Pecorino, Micro Mint

*

Chili-Lime Brick Chicken

Pasilla Pepper, Crispy Polenta Sticks & Cilantro Crème Fraiche

*

Bacon Wrapped Petit Filet Mignon

Cremini Mushrooms, Potato-Fennel Gratin, Green Peppercorn Sauce

DESSERT

Choice of:

Coconut Cream Pie

*

Baked Lemon Pudding with Huckleberry Sauce

*

S'more Pie

\$82 per person



BUCKEYE
ROADHOUSE

MENU #3

STARTERS

Shared:

Pan Roasted Artichoke with Creamy Tarragon Dip

*

Seared Sesame Sprinkled Ahi Tuna

FIRST COURSE

Caesar Salad

MAIN COURSE

Choice of:

Seasonal Fresh Fish

*

English Pea Ravioli

Bellwether Ricotta, Black Truffle Broth, Shaved Fennel, Pecorino, Micro Mint

*

Chili-Lime "Brick" Chicken

Pasilla Pepper, Polenta Sticks, Avocado & Cilantro Crème Fraiche

*

Marinated Skirt Steak

Garlic Mashed Potatoes, Caramelized Onions, Red Wine Sauce

*

Smoked Beef Brisket

Horseradish Mashed Potatoes, Toasted Breadcrumbs

DESSERT

Choice of:

S'more Pie

*

Coconut Cream Pie

\$75 per person



BUCKEYE
ROADHOUSE

MENU #4

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

Choice of:

Seasonal Fresh Fish of the Day

*

English Pea Ravioli

Bellwether Ricotta, Black Truffle Broth, Shaved Fennel, Pecorino, Micro Mint

*

Hampshire Pork Chop

Hoisin Glaze, Smoked Cheddar Tapioca, Grilled Stone Fruit, Tatsoi

*

Chili-Lime “Brick” Chicken

Pasilla Pepper, Crispy Polenta Sticks, Cilantro Crème Fraiche

*

Bacon Wrapped Petit Filet Mignon

Cremini Mushrooms, Potato-Fennel Gratin, Green Peppercorn Sauce

DESSERT

Choice of:

S’more Pie

*

Coconut Cream Pie

*

Baked Lemon Pudding with Huckleberry Sauce

\$85 per person

Passed Hors d'oeuvres
Price per Person Ranges from \$20-\$45
AVAILABLE FOR BUYOUTS ONLY

Mini Kobe Beef and Lamb Meatballs

*

Artichoke Fritters with a Tarragon Aioli

*

Burrata, Fresh English Peas, Mint on Ciabatta
(Seasonal Item)

*

Chicken Waldorf on Belgium Endive Leave

*

Tuna Tartar, Spicy Avocado, Soy, Chili, Sesame

*

Dungeness Crab Meat Salad on Brioche

*

Smoked Salmon Bellini and Caviar

*

Mini Beef Sliders on Silver Dollar Rolls

*

Mini Cheese Sandwiches

*

Bacon Wrapped Grilled Shrimp

