

..... BREAKFAST | BRUNCH

ROADSIDE BUFFET

- Fresh Fruit Bowl
- Scrambled Eggs
- Home Style Potatoes
- Breakfast Sausage
- Applewood Smoked Bacon
- French Toast w / Pure Michigan Maple Syrup
- Assorted French Pastries , Biscuits and Honey
- Assorted Juices / Coffee or Tea

24 / person

THE CONTINENTAL

- Fresh Fruit Bowl
- Assorted French Pastries , Biscuits and Honey
- Assorted Juices / Coffee or Tea

18 / person

Also Available

LOX

- w/ Capers / Red Onion
- Bagels and Cream Cheese

10 / person



Learn more about the Roadside Room at:
RoadsideBandG.com/PrivateDining

To book your next private dining event:
Call 248.858.7270

Email Private.Dining@RoadsideBandG.com

DESSERTS

- Gold Brick Sundae 9
- Ray's Ice Cream - Vanilla / Special 5/6
- Triple Chocolate Icebox Cake 8
- Chocolate Mousse, Chocolate Ganache
- Chocolate Whip, Oreo Crust

PORT || DESSERT WINE

- Graham's Six Grapes Ruby 8
- Taylor's Ten Year Tawny 11
- Graham's Twenty Year Tawny 13
- Dolce by Far Niente 12

COGNAC

- Courvoisier VSOP 12
- Hennessy VSOP 15
- Remy Martin VSOP 15

COFFEE

- RSG Sumatra 3.5
- Illy Espresso 3.5
- Illy Cappuccino or Latte 4

ROADSIDE B&G

1727 S. Telegraph Rd
Bloomfield Township
248.858.7270

www.RoadsideBandG.com

ROADSIDE B&G

The Roadside Room

Welcome to The Roadside Room

The Roadside Room is comfortable, contemporary and large enough to accommodate up to 40 guests for a seated meal or as many as 60 for a stand-up cocktail party. When Michigan weather permits, our beautiful covered patio creates a larger space that lets your guests mingle outdoors. Enjoy fabulous food, wonderful wine and stellar service that will wow your guests and make your event memorable. We can coordinate a menu that fits perfectly with your brunch, cocktail party, business meeting, anniversary celebration or birthday party.

Private Dining



Book The Roadside Room for Brunch

Let us help create the perfect menu for your morning meeting or event. Just ask about our breakfast and brunch menu.

APPETIZERS

*Minimum Quantity of 20 Pieces per Item

COLD

Vegetables & Dip ^{GF V}	3/person
Assorted Cheese Board & Fruit	6/person
Shrimp Cocktail ^{GF}	4/pc
Thai Chicken Cups	3/pc
Tenderloin Bruschetta Bleu Cheese, Red Onion Jam	4/pc
Smashed Guacamole ^{GF V} Warm Tortilla Chips & Salsa Fresca	3/person

HOT

Warm Potato Chips Bleu Cheese, Bacon, Tomatoes, Scallions	3/person
Balsamic Glazed Brussels Sprouts ^V Dried Cranberries -	3/person
Lobster Mac & Cheese Creamy Mascarpone, Ritz Cracker Crust	5/person
Short Rib Tacos Salsa Fresca, Avocado Sour Cream, Cotija	3/pc
Buffalo Chicken Tenders Bleu Cheese Dip	3/pc
Pigs in a Blanket Trio of Mustards	3/pc
Italian Meatballs Marinara	3/pc
Buffalo Shrimp Bleu Cheese Dip	4/pc
Baby Back Ribs Michigan Maple Glaze	4/pc

LUNCH

Entrees include House Biscuits, Soda, Coffee & Tea w/ choice of Cream of Tomato Soup or Chopped Roadside Salad. If you prefer a Caesar Salad or Michigan Cherry Salad, add \$2 per Person

SALADS

Chicken Caesar w/ Shrimp 23 w/ Salmon	21 26
Michigan Cherry with Chicken ^{GF} Bleu Cheese, Walnuts, Red Onion Dried Cherries, Maple Vinaigrette w/ Shrimp 23 w/ Salmon	21 26
Blackened Shrimp Taco Bowl Romaine, Chipotle Quinoa & Black Beans, Guacamole, Pineapple Salsa Cotija, Crushed Tortilla Chips, Cilantro Lime Vinaigrette	24

PLATES

Roasted Vegetarian Burrito ^V Cotija, Salsa Fresca, Avocado, Roja Sauce w/ Short Rib	21 24
Kobe Meatloaf Yukon Gold Mashed, Cabernet Sauce	24
Panko Chicken Cutlet Arugula, Lemon Pepper Vinaigrette	23
Baby Back Ribs Michigan Maple Glaze, Steak Fries	28
Lobster Mac & Cheese Creamy Mascarpone	25
Cedar Planked Salmon* Seasonal Vegetable, Brown Rice	28
Broiled Great Lakes Whitefish Seasonal Vegetable, Brown Rice	26
Chicken Salad Sandwich Fresh Fruit	20

DINNER

Entrees include House Biscuits, Soda, Coffee & Tea w/ choice of Cream of Tomato Soup or Chopped Roadside Salad. If you prefer a Caesar Salad or Michigan Cherry Salad, add \$2 per Person

ENTREES

Roasted Vegetarian Burrito ^V Cotija, Salsa Fresca, Avocado, Roja Sauce w/ Short Rib	26 30
Panko Chicken Cutlet Arugula, Lemon Pepper Vinaigrette	30
Broiled Great Lakes Whitefish Seasonal Vegetable, Brown Rice	34
Kobe Meatloaf Yukon Gold Mashed, Seasonal Vegetable, Cabernet Sauce	30
Baby Back Ribs Michigan Maple Glaze, Steak Fries	36
Lobster Mac & Cheese Creamy Mascarpone, Ritz Cracker Crust	30
Cedar Planked Salmon* Seasonal Vegetable, Brown Rice	36
Braised Short Rib Brussels Sprouts, Mashed Potatoes	42
Filet Mignon* 7 oz Asparagus, Mashed Potatoes, Red Wine Demi	53

Roadside B&G offers a full premium bar, a top-notch wine list and Michigan craft beers.

Food and beverage subject to 6% sales tax and 20% gratuity. Prices are subject to change without notice.

RoadsideBandG.com/Private-Dining

*State of Michigan Requirement: These items may be served raw or undercooked. Consumption of raw or undercooked eggs, poultry, seafood, shellfish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.

