

..... 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

**28 / 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 10
- Ray's Ice Cream - Vanilla / Special 6/7
- Triple Chocolate Icebox Cake 9
- Chocolate Mousse, Chocolate Ganache
- Chocolate Whip, Oreo Crust

**PORT || DESSERT WINE**

- Graham's Six Grapes Ruby 9
- Taylor's Ten Year Tawny 12
- Graham's Twenty Year Tawny 15
- Dolce by Far Niente 18

**COGNAC**

- Courvoisier VSOP 13
- 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](http://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

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 <sup>GF V</sup>	4/person
Assorted Cheese Board & Fruit	8/person
Shrimp Cocktail <sup>GF</sup>	4/pc
Thai Chicken Cups	3/pc
Tenderloin Bruschetta Bleu Cheese, Red Onion Jam	4/pc
Smashed Guacamole <sup>GF V</sup> Warm Tortilla Chips & Salsa Fresca	3/person

### HOT

Warm Potato Chips Bleu Cheese, Bacon, Tomatoes, Scallions	3/person
Balsamic Glazed Brussels Sprouts <sup>V</sup> 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 25 w/ Salmon	23 28
Michigan Cherry with Chicken <sup>GF</sup> Bleu Cheese, Walnuts, Red Onion Dried Cherries, Maple Vinaigrette w/ Shrimp 25 w/ Salmon	23 28
Blackened Shrimp Taco Bowl Romaine, Chipotle Quinoa & Black Beans, Guacamole, Pineapple Salsa Cotija, Crushed Tortilla Chips, Jalapeno Buttermilk Dressing	26

## PLATES

Roasted Vegetarian Burrito <sup>V</sup> Cotija, Salsa Fresca, Avocado, Roja Sauce w/ Short Rib	23 26
Panko Chicken Cutlet Arugula, Lemon Pepper Vinaigrette	26
Meatloaf Yukon Gold Mashed Potatoes. Seasonal Vegetables Cabernet Sauce	26
Baby Back Ribs Michigan Maple Glaze, Steak Fries	30
Lobster Mac & Cheese Creamy Mascarpone	28
Cedar Planked Salmon* Seasonal Vegetable, Brown Rice	30
Broiled Great Lakes Whitefish Seasonal Vegetable, Brown Rice	28
Chicken Salad Sandwich Fresh Fruit	24

## 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 <sup>V</sup> Cotija, Salsa Fresca, Avocado, Roja Sauce w/ Short Rib	28 32
Panko Chicken Cutlet Arugula, Lemon Pepper Vinaigrette	32
Broiled Great Lakes Whitefish Seasonal Vegetable, Brown Rice	36
Meatloaf Yukon Gold Mashed Potatoes. Seasonal Vegetables Cabernet Sauce	32
Baby Back Ribs Michigan Maple Glaze, Steak Fries	38
Lobster Mac & Cheese Creamy Mascarpone, Ritz Cracker Crust	32
Cedar Planked Salmon* Seasonal Vegetable, Brown Rice	38
Braised Short Rib Brussels Sprouts, Mashed Potatoes	44
Filet Mignon* 7 oz Asparagus, Mashed Potatoes, Red Wine Demi	55

**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](http://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.

