

..... 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

21 / person

THE CONTINENTAL

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

15 / person

Also Available

LOX

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

8 / 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

- Pineapple Upside Down Cake with Ray's Vanilla Ice Cream 6
- Gold Brick Sundae 6
- Butterscotch Pudding ^{GF} Caramel Sauce, Toffee Pieces, Whipped Cream 5
- Ray's Ice Cream - Vanilla / Special 3/4
- Warm Mud Pie Brownie Espresso Stout Syrup, Fresh Whipped Cream 5

PORT | DESSERT WINE

- Graham's Six Grapes Ruby 7
- Taylor's Ten Year Tawny 11
- Graham's Twenty Year Tawny 13
- Petit Guiraud 7
- Pineau des Charentes 9

COGNAC

- Courvoisier VSOP 12
- Hennessy VSOP 15
- Remy Martin VSOP 13

COFFEE

- RSG Sumatra 3
- Illy Espresso 3
- Illy Cappuccino or Latte 3.5

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}	2.50/person
Assorted Cheese Board & Fruit	4/person
Shrimp Cocktail ^{GF}	3/pc
Tenderloin Bruschetta	2/pc
Bleu Cheese, Red Onion Jam	
Smashed Guacamole ^{GF V}	2.50/person
Warm Tortilla Chips & Salsa Fresca	

HOT

Balsamic Glazed Brussels Sprouts ^V	2/person
Dried Cranberries	
Warm Potato Chips	2/person
Bleu Cheese, Bacon, Tomatoes, Scallions	
Short Rib Tacos	2.75/pc
Salsa Fresca, Avocado Sour Cream, Cotija	
Buffalo Chicken Tenders	2/pc
Bleu Cheese Dip	
Pigs in a Blanket	1.50/pc
Trio of Mustards	
Italian Meatballs	1.75/pc
Marinara	
Fried Calamari	2/person
Cocktail Sauce	
Lobster Mac & Cheese	5/person
Creamy Mascarpone, Ritz Cracker Crust	
Buffalo Shrimp	3/pc
Bleu Cheese Dip	
Baby Back Ribs	2.25/pc
Michigan Maple Glaze	

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	17
w/ Shrimp 20 w/ Salmon	23
Michigan Cherry with Chicken ^{GF}	18
Bleu Cheese, Walnuts, Red Onion	
Dried Cherries, Maple Vinaigrette	
w/ Shrimp 22 w/ Salmon	24
Grilled Southwest Shrimp	22
Guacamole, Black Beans, Mixed Greens, Peppers, Red Onion	
White Cheddar, Tortilla Strips, Jalapeño Buttermilk Dressing	

PLATES

Roasted Vegetarian Burrito ^V	17
Cotija, Salsa Fresca, Avocado, Roja Sauce	
w/ Short Rib	20
Kobe Meatloaf	19
Yukon Gold Mashed, Cabernet Sauce	
Panko Chicken Cutlet	19
Arugula, Lemon Pepper Vinaigrette	
Baby Back Ribs	21
Michigan Maple Glaze, Steak Fries	
Lobster Mac & Cheese	20
Creamy Mascarpone	
Cedar Planked Salmon*	23
Seasonal Vegetable, Brown Rice	
Broiled Great Lakes Whitefish	20
Seasonal Vegetable, Brown Rice	
Roasted Airline Chicken Breast	19
Mashed Potatoes, Seasonal Vegetable, Marsala Wine Sauce	
Chicken Salad Sandwich	17
Fresh Fruit	

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	23
Cotija, Salsa Fresca, Avocado, Roja Sauce	
w/ Short Rib	25
Panko Chicken Cutlet	24
Arugula, Lemon Pepper Vinaigrette	
Broiled Great Lakes Whitefish	27
Seasonal Vegetable, Brown Rice	
Roasted Airline Chicken Breast	24
Mashed Potatoes, Seasonal Vegetable, Marsala Wine Sauce	
Kobe Meatloaf	25
Yukon Gold Mashed, Seasonal Vegetable, Cabernet Sauce	
Shrimp Penne Pasta	26
Spinach, Pecorino Romano, Basil Marinara	
Baby Back Ribs	29
Michigan Maple Glaze, Steak Fries	
Lobster Mac & Cheese	23
Creamy Mascarpone, Ritz Cracker Crust	
Cedar Planked Salmon*	30
Seasonal Vegetable, Brown Rice	
Braised Short Rib	34
Brussels Sprouts, Mashed Potatoes	
Filet Mignon* 7 oz	34
Asparagus, Mashed Potatoes, Red Wine Demi	

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.

