

A top-down photograph of five hands holding different styles of burgers on a wooden table. The burgers are arranged vertically. From top to bottom: 1. A burger with a sesame seed bun, beef patty, melted cheese, and fried onions. 2. A burger with a sesame seed bun, beef patty, melted cheese, tomato slice, yellow cheese slice, and green lettuce. 3. A burger with a sesame seed bun, beef patty, melted cheese, tomato slice, green lettuce, and a slice of white sauce. 4. A burger with a sesame seed bun, beef patty, melted cheese, tomato slice, green lettuce, and a slice of white sauce. 5. A burger with a sesame seed bun, beef patty, melted cheese, tomato slice, green lettuce, and a slice of white sauce. The hands are positioned around the burgers, holding them from the sides. The background is a dark wooden surface.

**ROAM**  
CATERING



**MADE FRESH WITH MINDFUL INGREDIENTS**

Serve a fresh, delicious meal at your next office luncheon, event or social gathering. We offer catered meals crafted with the highest quality ingredients sourced from local ranchers, farmers and artisans who share our passion for doing things right.







## CATERED MEALS

Catering with Roam is easy. Every burger style, side and salad from our full menu can be ordered for large format dining. Select from either group platters or individual boxed meals.



## PLATTERS

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*Platters are great for group ordering. Customize your meal with platters of burgers, fries, salads and seasonal veggies to be shared family-style.*

### ALL GROUP PLATTERS SERVE 10

#### **Burgers** THE CLASSIC: \$95 || ANY STYLE: \$115

*(Includes Beef, Turkey or Veggie; Bison add \$30, Elk add \$20)*

*Choose Your Style and Protein*

#### **Farmers Market Salad** \$60

*Choice of Red Wine Vinaigrette, Herb Ranch, Miso Ginger or Avocado Lime*

#### **Mini Burger Skewers**

**BEEF, TURKEY OR VEGGIE: \$60**

**BISON: \$90**

**ELK: \$80**

#### **Fries** \$40 || ADD CUSTOM SEASONING: \$10

#### **Choice of Russet, Sweet Potato or Zucchini Onion Haystack**

*Custom Seasoning: Truffle Parmesan, Chipotle Maple or Seasonal*

#### **Seasonal Veggies** \$60

*Locally Grown, Peak of Season Vegetables*

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ANY INDIVIDUAL MENU ITEM CAN BE ADDED TO A CATERING ORDER



## BOXED MEALS

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*Individually packaged meals are personalized and great for business meetings, offsite events and meals on the go. Boxed meals offer the choice of any burger style or Farmers Market Salad along with one side.*

### Burger Style with Choice of Side

THE CLASSIC: \$14.5 || ANY STYLE: \$16.5 (Includes Beef, Turkey or Veggie; Bison add \$3; Elk add \$2)

Choose from a variety of signature burger styles and pair with one of our sides

*Sides include Russet Fries, Sweet Potato Fries, Zucchini Onion Haystack, Mini Market Salad or Seasonal Veggies*

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### Farmers Market Salad with Mini Burger Trio and Choice of Side

\$20 (Includes Beef, Turkey or Veggie; Bison add \$3; Elk add \$2)

Fresh mixed greens and peak of season produce with three mini burger patties on a skewer plus one of our sides

*Sides include Russet Fries, Sweet Potato Fries, Zucchini Onion Haystack or Seasonal Veggies*

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ANY INDIVIDUAL MENU ITEM CAN BE ADDED TO A CATERING ORDER



# BURGERS

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## Choose One

**BEEF** - 100% Grass-Fed

**TURKEY** - Free-Range

**BISON** - All-Natural ADD: \$2.99

**VEGGIE** - House-Made Organic

**SEASONAL** - Featured Protein A.O.

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## Choose a Style

CHOICE OF PACIFIC COAST BAKERY TRADITIONAL SESAME SEED BUN, WHOLE GRAIN BUN,  
GLUTEN-FREE BUN OR LETTUCE WRAP

**The Classic** \$9.49 || WITH CHEESE: \$10.49

Butter Lettuce, Tomato, Onions, House-Made Pickles, House Sauce

CHOICE OF CHEESE: Gruyère, Fontina, Aged White Cheddar, Pepper Jack, Swiss

**French and Fries** \$11.49

Truffle Parmesan Fries, Gruyere, Avocado, Caramelized Onions, Watercress,  
Piquant Sauce, Whole Grain Mustard

**Tejano** \$11.49

Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch

**Sunny Side** \$11.49

Organic Free-Range Egg, Fontina, Caramelized Onions, Greens, Tomato, Chili Sauce

**Heritage** \$11.49

Applewood Smoked Bacon, Fontina, Butter Lettuce, Tomato,  
Caramelized Onions, Herb Mayo

**Chalet** \$11.49

Swiss, Cremini Mushrooms, Watercress, Tomato, House Sauce

**Pacific Blue** \$11.49

Blue Cheese Spread, Watercress, Tomato, Caramelized Onions, Steak Sauce

**BBQ** \$11.49

Aged White Cheddar, BBQ Sauce, Caramelized Onions, Jalapeño Relish,  
Oil & Vinegar Slaw

**Seasonal** \$11.49

A Rotating Style that Celebrates Each Season

**Create Your Own** STARTING AT: \$9.49

See Our Full Menu for Complete Customization Options at roamburgers.com

# SIDES & SALADS

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**Russet Fries** \$3.99

**Sweet Potato Fries** \$3.99

**Zucchini Onion Haystack** \$3.99

CUSTOM SEASONINGS: Truffle Parmesan, Chipotle Maple or Seasonal Selection ADD: \$1

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**Farmers Market Salad** \$8.99

CHOICE OF RED WINE VINAIGRETTE, HERB RANCH, MISO GINGER OR AVOCADO LIME

**Choice of Mini Burger Trio** \$5.99

(Three Mini Patties on a Skewer)

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**Mini Market Salad** \$5.99

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**Seasonal Veggies** A.O.

Locally Grown, Peak of Season Vegetables

# DRINKS & SHAKES

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**Artisan Sodas** \$3.49

House-made sodas

<b>FLAVORS:</b>	Meyer Lemon	Caramelized Pineapple
	Ginger Lime	Seasonal Selection
	Prickly Pear	

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**Bottled Sodas** \$3.49

Boylan Bottling Co. Cane Cola

Boylan Bottling Co. Diet Cola

River City Root Beer

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**Tea & Kombucha** A.O.

Iced Tea

Kombucha

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**Straus Family Creamery Shakes** 12 oz: \$6.49 || 16 oz: \$8.49

Made with organic ice cream

<b>FLAVORS:</b>	Chocolate	Coconut	Mint Chip
	Stumptown Coffee	Salted Caramel	Seasonal Selection
	Tahitian Vanilla Bean	Strawberry	

With Bruléed Marshmallow ADD: \$1



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## CATERING GUIDELINES

Order online at [roamburgers.com](http://roamburgers.com)  
for delivery or pickup

Orders must be placed at least  
24 hours in advance

Orders can be canceled up until 24 hours prior  
to your scheduled pick up or delivery time

Pricing details available online  
at [roamburgers.com](http://roamburgers.com)

Please contact us with any questions at  
[catering@roamburgers.com](mailto:catering@roamburgers.com)



## OUR FOOD

Meats are humanely raised  
on open pastures

Seasonal produce is sourced from  
local farms committed to  
sustainable practices

100% grass-fed beef is rich in  
Omega 3s, freshly ground and  
never frozen

House-made veggie burgers are  
organic, gluten free and vegan

Artisan burger buns are  
custom made at a local bakery

Pickles are made in-house

Heritage breed applewood smoked bacon  
has no added nitrates or nitrites

Fries are cooked in high oleic sunflower oil,  
which is low in saturated fat

Menu items contain no corn syrup,  
no hormones, no antibiotics,  
no added trans-fats



ROAMBURGERS.COM