



# Tin Roof

a live music joint

## GROUP EVENT MENU

[tinroofbars.com](http://tinroofbars.com)

## BAR PACKAGES

All liquor packages include Beer, Wine, Seltzers & Soda

\*shots, doubles, red bull or specialty cocktails not included with packages

Cash Bar Option

Soda & Tea

### BEER, WINE, SELTZER & SODA PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·

Drink Tickets Option · Per Ticket

### CALL BRAND PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·

Drink Tickets Option · Per Ticket

#### WHISKEY

Buffalo Trace  
Crown Royal  
Crown Royal Apple  
Jack Daniel's & Flavors  
Jim Beam & Flavors  
Ole Smoky Flavors  
Traveller Whiskey  
Tullamore Dew Irish  
Whiskey

#### TEQUILA

El Jimador Blanco  
Epsolon Blanco  
Milagro Blanco  
Teremana Blanco

#### RUM

Bacardi  
Captain Morgan  
Parrot Bay Coconut

#### WINE

Archer Roose Pinot Grigio  
Archer Roose Pinot Noir  
Archer Roose Bubbly Rose

#### VODKA

Deep Eddy  
Deep Eddy Flavors  
High Rock Vodka  
SKYY  
SKYY Flavors

#### GIN

Tanqueray

### PREMIUM PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·

Drink Tickets Option · Per Ticket

#### WHISKEY

Jameson Irish Whiskey  
Johnny Walker Black  
Maker's Mark  
Woodford Reserve

#### VODKA

Ketel One  
Tito's

#### TEQUILA

Casamigos Blanco  
Casamigos Reposado  
Don Julio Blanco  
Don Julio Reposado

#### WINE

Robert Mondavi Private Selection  
Cabernet Sauvignon  
Chardonnay

#### GIN

Hendrick's

### COFFEE AND TEA

**Coffee and Tea**- choice of regular or decaf coffee  
coffee creamer, assorted sweeteners hot water with  
assorted teas

**Hot Chocolate**- hot chocolate, marshmallows, toppings  
and whipped cream

**Relax!**  
**YOU'RE AT THE ROOF**



\*Alcohol brands may vary by region

++ Subject to 24% service charge, processing fee and taxes

# APPETIZERS

## BUFFET or PASSED

priced per person

\* PASSABLE ITEM

Pick 3 · | Pick 5 ·

### SHRIMP & GRIT POPPERS \*

cornmeal battered shrimp, creole aioli, cilantro

### PIMENTO CHEESE HUSHPUPIES \*

house-made pimento cheese & cornmeal fritters served with choice of Mississippi comeback sauce or spicy mayo V

### CAULIFLOWER BITES \*

tempura fried, tossed in buffalo V+  
or honey hot V  
toasted sesame and scallion

### KOREAN BBQ MEATBALLS \*

pork, ginger, scallion, soy, gochujang

### CHICKEN & WAFFLE BITES \*

bacon, sorghum, maple syrup

### ROASTED RED PEPPER HUMMUS V+

veggie sticks GF or soft pita V

### CHIPS & SALSA V+

served with corn tortilla chips

### CHIPS & GUACAMOLE V+

served with corn tortilla chips

### BUFFALO CHICKEN DIP

served with corn tortilla chips

### WHIPPED FETA V, GF

veggie sticks GF or soft pita V, honey & chives

### BUTTERMILK CHICKEN TENDERS

choice of signature wing sauce

### CREOLE SHRIMP \*

tempura battered with spicy corn creole sauce

### TURKEY CLUB PINWHEELS \*

smoked turkey wrap, bacon, lettuce, tomato, mayo

### CANDY PIG MAC & CHEESE

signature mac & cheese, brown sugar bacon

### GOAT CHEESE BALLS\* V, GF

grapes, candied pecans, peach jam

### LEMON PEPPER CHICKEN SKEWER \* GF

herb marinated chicken finished with lemon pepper dry rub

### BOURBON TERIYAKI GLAZED CHICKEN SKEWERS \*

sesame seed & scallion

### HOT CHICKEN BITES\*

sourdough toast, ranch potato salad and a pickle on skewer

### CHERRY TOMATO & MOZZARELLA SKEWERS \* V, GF

tomato basil oil, balsamic glaze

### MINI AVOCADO TOAST\* V

pickled red onion, cotija cheese, roasted tomatoes

### MEXICAN STREET CORN CUP\* V, GF

spicy mayo, cotija cheese, rib rub, lime & cilantro

### SLIDERS

choose your option

### BRISKET BISCUIT \*

brisket, cheddar, bacon, peach jam

### BBQ PULLED PORK \*

BBQ pulled pork, coleslaw

### ROOF SLIDER \*

ground beef slider, American cheese,  
b & b pickles, grilled onions, Tin Roof sauce

### NASHVILLE HOT CHICKEN \*

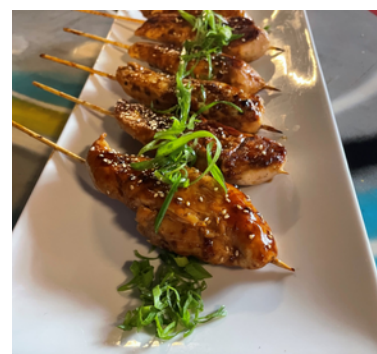
ranch potato spread, pickle

### FRIED GREEN TOMATO SLIDER \* V

fried green tomato, pimento cheese,  
chow chow

### VEGGIE BURGER SLIDER \* V

plant based patty, American cheese, b & b pickles,  
KC BBQ sauce.



**Relax!**  
YOU'RE AT THE ROOF

V | Vegetarian V+ | Vegan GF | Gluten-free

++ Subject to 24% service charge, processing fee and taxes  
pricing is based on display service for 2 hours

# ENTRÉE BUFFETS

priced per person

## GARAGE BAND

Choose 2 entrees & 2 sides  
includes cornbread & house salad

## BACKSTAGE PASS

Choose 3 entrees & 2 sides  
includes cornbread, house salad & dessert

### ENTREES

#### BBQ PULLED PORK GF

smoked pork shoulder, house BBQ sauce

#### BUTTERMILK FRIED CHICKEN

tender breast pieces marinated in buttermilk, dusted with seasoned flour & fried

#### NASHVILLE HOT CHICKEN

tender breast pieces marinated in buttermilk with signature cayenne rub

#### FISH FRY

battered haddock & dill pickle remoulade

#### CREOLE PASTA V

penne pasta with corn & peppers in a creamy creole sauce (add chicken, shrimp or sausage +\$2)

#### PAN-SEARED ATLANTIC SALMON GF

lemon & herbs

#### VOODOO SHRIMP GF

shrimp, sausage and corn cooked in a spicy creole sauce with fresh cream

#### SMOKED BRISKET GF

12-hour house-smoked brisket with creamy horseradish sauce and au jus from beef drippings

#### POTATO & MUSHROOM HASH GF, V+

peppercorn fingerling potatoes, roasted white mushrooms, red bell peppers, scallions, & herbs

#### GRILLED CHICKEN GF

herb marinated chicken breast

### SIDES

#### WINDY CITY PASTA SALAD V

elbow macaroni, cherry tomato, parsley, basil, giardiniera, red wine herb vinaigrette, mayo

#### RANCH POTATO SALAD GF, V

celery, ranch spices & sour cream

#### MAC & CHEESE V

jalapeno, cheddar, breadcrumbs

#### VEGGIE MEDLEY GF, V+

broccoli, onion, mushrooms, squash & bell peppers

#### ROSEMARY POTATOES GF, V

#### CREAMY CHEDDAR GRITS GF, V

#### MAPLE GLAZED BRUSSEL SPROUTS GF, V+

#### BBQ BEANS GF, V+

### DESSERTS

#### CHOCOLATE MOONPIE MOUSSE

velvety chocolate mousse, whipped cream, moon-pie

#### BANANA PUDDING

vanilla wafers, whipped cream, fresh bananas

#### SALTED CARAMEL CHOCOLATE PRETZEL BROWNIE

#### ASSORTED COOKIES

#### LEMON BARS

lemon curd, pie crust, powdered sugar

#### ASSORTED CHEESECAKES

# Relax!

**YOU'RE AT THE ROOF**

V | Vegetarian V+ | Vegan GF | Gluten-free

++ Subject to 24% service charge, processing fee and taxes  
pricing is based on display service for 2 hours

\*\*Add an additional  
entree

\*\*Add an additional  
side

# ADD ON STATIONS

Additions with purchase of any food package  
priced per person

## HAND CARVED HOUSE SMOKED BRISKET GF

12-hour house-smoked brisket with creamy horseradish sauce and au jus from beef drippings

\*\*\*Carver +\$75 for 2 hours (\$25/each additional hour)\*\*\*

## MAKE YOUR OWN MAC & CHEESE

elbow pasta with creamy cheese sauce. Make it your own by adding bacon, jalapenos, tomatoes, breadcrumbs, scallions and BBQ sauce  
add chicken or pulled pork

## GUACAMOLE BAR V+

create your own guacamole- smashed ripe avocados with fresh squeezed lime juice and sea salt, served with corn tortilla chips

\*\*\*Attendant for 2 hours (/each additional hour)\*\*\*

## TACO BAR ( as meal)

flour tortillas served with pulled chicken, spiced ground beef  
chili with sour cream, jack cheese, shaved lettuce, salsa, jalapeños, onion, cilantro, hot sauce  
\*corn tortillas available upon request

## NACHO BAR ( as meal)

corn tortilla chips, pulled chicken, spiced ground beef chili, queso, bbq beans, jalapenos, jack cheese, tomatoes, scallions, bbq & hot sauces  
add guacamole

## FAJITA BAR ( as meal)

flour tortillas, grilled chicken, steak, onions, peppers, sour cream, jack cheese, shaved lettuce, pico, jalapeños  
add guacamole  
add grilled shrimp

## SALAD BAR ( as a meal)

iceberg lettuce, mixed field greens, tomatoes, country bacon, feta, jack cheese, cucumbers, red onion, cherry tomatoes, black olives, croutons  
choose 2 dressings: buttermilk ranch, red wine vinaigrette, honey dijon, blue cheese  
add herb marinated grilled chicken  
add grilled shrimp



**Relax!**  
**YOU'RE AT THE ROOF**

V | Vegetarian V+ | Vegan GF | Gluten-free

++ Subject to 24% service charge, processing fee and taxes  
pricing is based on display service for 2 hours

# BUFFET ADDITIONS

Additions with purchase of any food package  
priced per person

## CHIPS & SALSA V+

served with corn tortilla chips

## SPICED BACON POPCORN GF

fresh popcorn, crispy bacon bits, chili- brown sugar

## SOUTHERN SHRIMP COCKTAIL GF

poached shrimp, house cocktail sauce

## CHICKEN WINGS

jumbo wings, choice of sauces, served with ranch

## BUTTERMILK CHICKEN TENDERS

served with one of our signature wing sauces

## GUACAMOLE V+

hand smashed avocado, pico de gallo & spices,  
served with corn tortilla chips

## WORLD FAMOUS QUESO V

with corn tortilla chips

## ROASTED RED PEPPER HUMMUS V+

veggie sticks GF or soft pita V

## DOMESTIC CHEESE BOARD V

selection of American cheeses with fruit and crackers

## VEGGIE CRUDITÉ AND RANCH V

fresh cut carrots, celery, broccoli, peppers & cherry  
tomatoes

## SEASONAL FRUIT V+, GF

## DESSERTS

### CHOCOLATE MOONPIE MOUSSE

velvety chocolate mousse, whipped cream,  
moon-pie

### BANANA PUDDING

'nilla wafers, whipped cream, fresh bananas

### CHOCOLATE CHUNK SALTED CARAMEL PRETZEL BROWNIE

### LEMON BARS

lemon curd, pie crust, powdered sugar

### ASSORTED CHEESECAKES

### BUILD YOUR OWN S'MORES

upgrade to gourmet s'mores bar

### ASSORTED COOKIES



**Relax!**  
**YOU'RE AT THE ROOF**

V | Vegetarian V+ | Vegan GF | Gluten-free  
++ Subject to 24% service charge, processing fee and taxes  
pricing is based on display service for 2 hours

# BRUNCH BUFFET

per person

## DOMESTIC CHEESE BOARD WITH FRESH FRUIT V

selection of american cheeses and fresh seasonal fruit

## HOUSE SALAD V

served with choice of red wine vinaigrette & ranch dressing

## BUTTERMILK FRIED CHICKEN

tender breast pieces marinated in buttermilk, dusted with seasoned flour & fried

## SHRIMP & GRITS

tiger shrimp, stoneground grits with a savory creole sauce & scallions

## GOAT CHEESE SCRAMBLE V

scrambled eggs, red bell peppers, Spanish onion, scallion and crumbled goat cheese

## HICKORY HASH GF

roasted potatoes, red bell peppers, Spanish onions, hickory smoked bacon, scallions, andouille sausage and white cheddar

## CORNBREAD AND BISCUITS V

served with butter, peach jam and maple syrup

## BREAKFAST BEVERAGES

### BLOODY MARY BAR

2 Hours · | 3 Hours ·

### MIMOSA BAR

2 Hours · | 3 Hours ·

### BLOODY MARY & MIMOSA BAR

2 Hours · | 3 Hours ·

### JUICE BAR

/PP

apple, orange, cranberry  
soda, tea & water



# Relax!

YOU'RE AT THE ROOF

V | Vegetarian V+ | Vegan GF | Gluten-free

++ Subject to 24% service charge, processing fee and taxes  
pricing is based on display service for 2 hours

# Breakfast Buffets

priced per person

## BREAKFAST BUFFET 1

per person

### BISCUITS AND SAUSAGE GRAVY

buttermilk biscuits with sausage-peppercorn gravy

### SMOKED CHEDDAR CHEESE GRITS V

stone ground white grits, cave aged white cheddar, smoked paprika

### SUNRISE SCRAMBLER V

scrambled eggs, potato, peppers, onions, roasted tomato, cheddar cheese & scallion

### WHOLE FRESH FRUIT V+, GF

oranges, bananas, apples

### ASSORTED MINI MUFFINS V

chocolate chip, banana nut, blueberry



## BREAKFAST BUFFET 2

per person

### PARFAIT BAR V

vanilla yogurt, granola, toasted almonds, assorted berries, fresh coconut flakes, peaches and chocolate chips

### ASSORTED BAGELS & CREAM CHEESES V

plain, blueberry, cinnamon & raisin, served with plain and vegetable cream cheese

### FRESH FRUIT DISPLAY V+, GF

seasonal fruits

### HICKORY HASH GF

roasted potatoes, red bell peppers, Spanish onions, hickory smoked bacon, scallions, andouille sausage and white cheddar

### GOAT CHEESE SCRAMBLE V

scrambled eggs, red bell peppers, Spanish onion, scallion and crumbled goat cheese  
add to any brunch or breakfast buffet:

### MAPLE BISCUIT BOMBS

sage sausage, fried biscuits, maple syrup, powdered sugar

### GRIDDLED HAM GF

applewood smoked ham



# Relax!

**YOU'RE AT THE ROOF**

V | Vegetarian V+ | Vegan GF | Gluten-free

++ Subject to 24% service charge, processing fee and taxes  
pricing is based on display service for 2 hours