



Tin Roof

a live music joint

GROUP EVENT MENU

tinroofbars.com

BAR PACKAGES

All liquor packages include Beer, Wine, Seltzers & Soda

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

BEER, WINE, SELTZER & SODA PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·

Drink Tickets Option

CALL BRAND PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·

Drink Tickets Option ·

WHISKEY

Buffalo Trace Bourbon
Crown Royal
Crown Royal Apple
Canadian Club
Jack Daniel's
Jameson Irish Whiskey
Jim Beam
Southern Comfort
Tin Cup
Tullamore Dew

TEQUILA

1800 Silver
El Jimador
Jose Cuervo
Milagro
Teremana

RUM

Bacardi
Captain Morgan
Cruzan Coconut
Myer's Dark
Parrot Bay Coconut
Rumhaven

WINE

Barefoot
Cabernet Sauvignon
Chardonnay
Pinot Grigio

VODKA

Deep Eddy Vodka
Flavors Ketel One
Firefly
New Amsterdam
Stoli

SCOTCH

Dewars

GIN

Tanqueray

PREMIUM PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·

Drink Tickets Option ·

WHISKEY

Gentleman Jack
Knob Creek
Maker's Mark
Wild Turkey 101
Woodford Reserve
Bulleit Bourbon

VODKA

Grey Goose
Tito's

GIN

Bombay Sapphire
Hendrick's

TEQUILA

Casamigos Anejo
Casamigos Reposado
Casamigos Blanco
Don Julio Blanco
Patron

WINE

Robert Mondavi Private Selection
Cabernet Sauvignon
Chardonnay

SCOTCH

Johnny Walker Black Label
Macallen 12 Year

Relax!
YOU'RE AT THE ROOF



*Alcohol brands may vary by region

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

APPETIZER BUFFET

priced per person
Pick 3 · Pick 5 ·

SHRIMP & GRIT POPPERS

cornmeal battered shrimp, creole aioli, cilantro

HOT CHICKEN LOLLIPOPS

served with ranch potato salad and a pickle

CANDY PIG MAC & CHEESE

signature mac & cheese, brown sugar bacon

CHICKEN & WAFFLE BITES

bacon, sorghum, maple syrup

CHIPS & SALSA 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

PPIMENTO CHEESE HUSHPUPPIES

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

BUTTERMILK CHICKEN TENDERS

choice of signature wing sauce

ROASTED RED PEPPER HUMMUS V+

veggie sticks GF or soft pita V

CHERRY TOMATO & MOZZARELLA SKEWERS V, GF

tomato basil oil, balsamic glaze

KOREAN BBQ MEATBALLS

pork, ginger, scallion, soy, gochujang

TURKEY CLUB PINWHEELS

smoked turkey wrap, bacon, lettuce, tomato, mayo

MINI AVOCADO TOAST V

pickled red onion, cotija cheese, roasted tomatoes

CAULIFLOWER BITES

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

SLIDERS

2 Pieces Per Person

BRISKET BISCUIT

brisket, cheddar, bacon, peach jam

PULLED PORK

BBQ pulled pork, coleslaw

MINI CLASSICS

ground beef slider, American cheese,
pickle, comeback sauce

NASHVILLE HOT CHICKEN

ranch potato spread, pickle

VEGGIE SLIDER V

fried green tomato, pimento cheese,
chow chow

BBQ PULLED JACKFRUIT SLIDER V

coleslaw



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

priced per person

Pick 3 •

CHICKEN & WAFFLE BITES

bacon, sorghum, maple syrup

SHRIMP & GRIT POPPERS

cornmeal battered shrimp, creole aioli, cilantro

KOREAN BBQ MEATBALLS

pork, ginger, scallion, soy, gochujang

PULLED PORK SLIDER BBQ

pulled pork, coleslaw

MINI CLASSICS

ground beef slider, American cheese, pickle, comeback sauce

NASHVILLE HOT CHICKEN SLIDER

ranch potato spread, pickle

ROASTED RED PEPPER HUMMUS V+, GF

veggie sticks GF or soft pita V

HOT CHICKEN LOLLIPOPS

served with ranch potato salad and a pickle

CREOLE SHRIMP

tempura battered with spicy corn creole

WHIPPED FETA V, GF

veggie or soft pita, honey, & chives

PIMENTO CHEESE HUSHPUPIES

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

CHERRY TOMATO & MOZZARELLA SKEWERS V, GF

tomato basil oil, balsamic glaze

GOAT CHEESE BALLS V, GF

grapes, candied pecans, peach jam

BOURBON TERIYAKI GLAZED CHICKEN SKEWERS

sesame seed & scallion

MINI AVOCADO TOAST V

pickled red onion, cotija cheese, roasted tomatoes



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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

CANDY PIG MAC & CHEESE

creamy jalapeno mac and cheese with aged cheddar and brown sugar bacon

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

SOUTHERN POT PIE STUFFING

stewed chicken with celery, carrot, onion & herbs topped with herb croutons

POTATO & MUSHROOM HASH GF, V+

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

GRILLED CHICKEN GF

herb marinated chicken breast

BBQ PULLED JACKFRUIT GF, V+

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

GREEN BEANS 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

'nilla wafers, whipped cream, fresh bananas

SALTED CARAMEL CHOCOLATE PRETZEL BROWNIE

ASSORTED COOKIES

LEMON BARS

lemon curd, pie crust, powdered sugar

ASSORTED CHEESECAKES

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STATIONARY ITEMS

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 for 2 hours

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

TACO BAR a variety of corn tortillas or flour tortillas served with pulled chicken, spiced ground beef chili with sour cream, cheddar, shaved lettuce, salsa, jalapenos, Spanish onion, cilantro, pico de gallo, hot sauce

NACHO BAR

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

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



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STATIONARY ITEMS

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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



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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

apple, orange, cranberry
soda, tea & water

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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

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