



OFF-SITE
CATERING
MENU

IF YOU CAN'T COME TO TIN ROOST, TIN ROOST WILL COME TO YOU.

At Tin Roost, there is always room to be inspired. When everyone gathers for a meal, a meeting, or matrimony, it means enjoying what's in front of you and who's around you.

Our restaurant provides stunning views and has a spectacular selection of craft beer, cocktails, and dining options. We specialize in a variety of on-site private events and off-site catering that serves those who truly want an unforgettable experience.

Whatever your event entails, you will be sure to remember the food, company, and the relentless hospitality that comes with your experience.

Tin Roost has a dedicated Event Coordinator who will take charge of every last detail to make your event seamless.

From the time you book your private event space or catering services until the final goodbyes are made, our Events Team will cater to your every need. Consultations, menu tasting, and professional guidance are available upon request.

Give us a shout when you're ready to start planning!

CALL US (319) 626-2331

EMAIL US events@tinroost.com

VISIT US 840 W Penn St, North Liberty, IA

Have an allergy?

Look for these indicators on different menu items.
Some items will need to be modified to be allergen free.
Let us know of any allergies when putting in your order.



[Not all items are noted.
Look at the Platters for them!](#)

EXECUTIVE MENU

Available Monday-Friday until 2pm. Per person pricing.

PICK TWO | \$15

Host chooses 1 salad, 1 half sandwich, & 1 small bowl.

Guests select 2 of those 3 chosen items.

Guests may not order two options from the same category.

Groups exceeding 20 guests must pre-order.

- SALADS -

Simple Salad

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

Caesar Salad

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire Salad

Mixed Greens, Crispy Chickpea, Feta, Roasted Red Pepper, Corn Relish, Avocado, Harissa Vinaigrette

- HALF SANDWICH -

Pulled Pork

Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle

Turkey Club

Roasted Turkey, Bacon, Lettuce, Tomato, Havarti, Garlic Aioli, Sourdough

Grilled Cheese

Cheddar, Mozzarella, Sourdough

Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

- SMALL BOWL -

Mac & Cheese

Jambalaya

Mac Salad

Tomato Soup

Fruit

WORKING LUNCH | \$22

Includes 1 Snack Platter and the Pick 2 Menu for the group.

-A-LA-CARTE SNACK PLATTERS-

Muffins | \$22

-Lemon Poppy Seed

-Blueberry

Biscuits, Jam & Butter | \$30

Fresh Fruit | \$45

Yogurt & Granola | \$54

Cookies | \$24

-Chocolate Chip

-Double Chocolate

-Peanut Butter

PLATTERS

Per dozen servings. Per platter pricing.

APPETIZERS

Hot Honey Brussels Sprouts ^{DF} ^{GF} ^V | \$62

Dragon Sauce, Sesame Seed, Pistachio

Spinach Artichoke Dip ^{GF} | \$80

Parmesan, Bread Crumbs,
Tortilla Chips, Pita, Chives

Pretzel Bites | \$55

Served with House-Made Cheese
Sauce OR Honey Mustard

Meatballs ^{DF} | \$60

Pork, Choice of: Carolina Gold BBQ,
Chipotle BBQ, Italian, Swedish

Traditional Chicken Wings ^{DF} ^{GF} | \$80

Choice of: Carolina Gold BBQ, Chipotle BBQ,
Buffalo, Gochujang, Nashville Hot, Dry Rub
or Dragon Sauce, Served with Ranch

Crudit  ^{GF} | \$30

Fresh Veggies,
Hummus, & Tzatziki

Cheese Board | \$45

Chef's Choice of Rotating Cheeses,
Crackers & Assorted Accouterments

Grazing Charcuterie Board | \$60

Chef's Choice of Rotating Cheeses,
Cured Meats, Crackers &
Assorted Accouterments

DESSERTS

Chocolate Brownie | \$45

Brookie | \$50

New York Cheesecake ^{GF} | \$60

Strawberry, Caramel OR
Chocolate Sauce

Cookies | \$24

-Chocolate Chip
-Double Chocolate
-Peanut Butter

SALADS

Simple Salad ^{DF} ^{GF} ^V | \$45

Mixed Greens, Cucumber, Tomato, Red
Onion, Crouton, Choice of Dressing

Dressing Options: Ranch, Caesar,
Chipotle Ranch, Bleu Cheese,
Balsamic Vinaigrette,
Harissa Vinaigrette, or Ginger Sesame

Caesar ^{GF} | \$45

Kale, Arugula, Brussels Sprouts, Herbed
Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire Salad ^{DF} ^{GF} ^V | \$45

Mixed Greens, Crispy Chickpea, Feta,
Roasted Red Pepper, Corn Relish,
Avocado, Harissa Vinaigrette

Chicken Tortilla Salad ^{GF} | \$80

Warm Grilled Chicken, Mixed Greens, Corn,
Beans, Avocado, Jack Cheese, Tomato,
Chipotle Ranch, Fried Tortilla Bites

SANDWICHES

Sliders ^{GF} | \$72

Choice of:
Burger, Grilled or Fried Chicken, Pulled Pork, OR
Grilled or Fried Pork Tenderloin, Slider Bun

Grilled Cheese | \$40

Cheddar, Mozzarella, Sourdough

Turkey Club | \$75

Roasted Turkey, Bacon, Lettuce, Tomato,
Havarti, Garlic Aioli, Sourdough
Lettuce & Tomato - On The Side

Chicken Caesar Wrap | \$70

Grilled Chicken, Parmesan,
Caesar Mix, Caesar Dressing, Flour Tortilla

Chicken Tinga Burrito | \$70

Pulled Chicken, Cilantro Lime Rice,
Cheese, Salsa, Flour Tortilla

PLATTERS

Per dozen servings.

ENTREES

Jambalaya **DF GF** | \$115

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

Pasta Primavera **DF V** | \$95

Pasta, Home - Made Marinara Sauce, Spinach, Mushroom, Tomato, Crushed Red Pepper

Add Chicken **DF** | \$115 - Add Shrimp **DF** | \$130

Cajun Pasta | \$100

Pasta, Creamy Cajun Sauce, Spinach, Peppers, & Onion

Add Chicken | \$120 - Add Shrimp | \$135

Voodoo Chicken **DF GF** | \$115

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken **DF GF** | \$100

Lemon Pepper Grilled Chicken, Lemon Cream Sauce

Mushroom Cream Chicken **GF** | \$120

Grilled Seasoned Chicken Breast, Balsamic & Mushroom Cream Sauce

Salmon **DF GF** | \$150

Grilled Salmon, Herb Butter

Cajun Salmon **DF GF** | \$185

Slow Roasted Salmon, Spicy Cajun Cream Sauce

Bourbon Steak **DF GF** | \$145

Hanger Steak, Peppercorn Bourbon Cream Sauce

SIDES

Blackened Broccoli **DF GF V** | \$42

Cilantro Lime Rice **DF GF V** | \$40

Fresh Fruit **DF GF V** | \$45

Mac & Cheese | \$45

Macaroni Salad | \$35

Mashed Potatoes **GF** | \$52

Truffle Parm Mashed Potatoes **GF** | \$80

Maple Bacon Sweet Potatoes **GF** | \$68



BRUNCH PLATTERS

Per dozen servings.

Scrambled Eggs **GF** | \$52

Bacon **DF GF** | \$45

Sausage **DF GF** | \$38

Home Fries **DF GF V** | \$25

Pancakes | \$36

Choice of Plain, Chocolate Chip, or Blueberry, Served with Whipped Butter & Maple Syrup

Biscuits & Gravy | \$50

Sausage Gravy, House-Made Biscuits

House-Made Muffins | \$22

Lemon Poppyseed or Blueberry, Served with Whipped Butter

House Biscuits | \$30

Served with Jam & Whipped Butter

Yogurt & Granola | \$54

Vanilla Yogurt, Honey Nut Granola, Berries

Fresh Fruit **DF GF V** | \$45

Cantaloupe, Honey Dew, Pineapple

Sweet Potato Hash **DF GF V** | \$50

Spiced Roasted Sweet Potato, Bell Pepper, Onion, Kale, Pepitas, Spicy Pesto Aioli

Add Sausage | \$60

Breakfast Burritos | \$52

Eggs, Sausage, Tots, Cheese, Flour Tortilla

French Toast | \$60

Maple Syrup, Powdered Sugar

Breakfast Pizza | \$20

Egg, Sausage, Cheese, Chipotle Crema, Green Onion

Check out our
MIMOSA BAR
for a fun addition to your
brunch!

FORMAL DINING | APPETIZERS

Per person pricing. Minimum of 50 guests.
May require a chef on site.

DISPLAYED STATIONS

Meatballs **DF** | \$5

Pork, Choice of: Carolina Gold BBQ, Chipotle BBQ, Italian, Swedish

Cheese Board | \$3

Chef's Choice of Rotating Cheeses, Crackers & Assorted Accouterments

Bruschetta | \$4

Crostini, Mozzarella, Tomato, Basil, Balsamic Glaze

Antipasta | MP

Traditional Chicken Wings **DF GF** | \$7

Choice of: Carolina Gold BBQ, Chipotle BBQ, Buffalo, Gochujang, Nashville Hot, Dry Rub or Dragon Sauce, Served with Ranch

Charcuterie Board | \$5

Chef's Choice of Rotating Cheeses, Cured Meats, Crackers & Assorted Accouterments

Spinach Artichoke Dip | \$4

Parmesan, Bread Crumbs, Tortilla Chips, Chives

PASSED

Bruschetta | \$4

Crostini, Mozzarella, Tomato, Basil, Balsamic Glaze

Bacon Wrapped Date **GF** | \$8

Goat Cheese

Meatballs **DF** | \$5

Pork, Choice of: Carolina Gold BBQ, Chipotle BBQ, Italian, Swedish

Steak Crostini | \$10

Hanger Steak, Crostini, Horseradish Cream, Red Onion

Sliders | \$6

Choice of Burger, Chicken, or Pulled Pork

Caprese **GF** | \$3

Tomato, Mozzarella, Basil, Balsamic Glaze

Nacho Bite **DF** | \$5

Tortilla Chip, Pulled Pork, Salsa Verde

Crudité Cups **DF GF V** | \$4

Fresh Veggies, Hummus



FORMAL DINING | PLATED MENU

Per person pricing. Minimum of 50 guests. May require a chef on site.

BREAD & BUTTER COURSE | \$2

SALAD COURSE | \$6

Simple Salad

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

Caesar

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire Salad

Mixed Greens, Crispy Chickpea, Feta, Roasted Red Pepper, Corn Relish, Avocado, Harissa Vinaigrette

COMPOSED PLATED MEALS

Includes 2 Sides

Voodoo Chicken | \$20

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken | \$19

Lemon Pepper Chicken Breast

Mushroom Cream Chicken | \$21

Grilled Seasoned Chicken Breast, Balsamic & Mushroom Cream Sauce

Bourbon Steak | \$29

Hanger Steak, Peppercorn Bourbon Cream Sauce

Pasta Primavera | \$17

Spirals, Marinara Cream Sauce, Spinach, Mushroom, Cherry Tomato, Crushed Red Pepper

ADD Chicken or Shrimp + \$6

Cajun Pasta | \$18

Pasta, Creamy Cajun Sauce, Spinach, Peppers, & Onion

ADD Chicken or Shrimp + \$6

Jambalaya | \$19

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

Salmon | \$24

Grilled Salmon, Herb Butter

Cajun Salmon | \$25

Slow Roasted Salmon, Spicy Cajun Cream Sauce



SIDES

Blackened Broccoli

Fresh Fruit

Mac & Cheese

Macaroni Salad

Mashed Potatoes

Cilantro Lime Rice

Maple Bacon Sweet Potatoes

Truffle Parm Mashed Potatoes

Roasted Brussels Sprouts

DESSERTS

Chocolate Brownie | \$5

New York Cheesecake | \$7

Brookie | \$6

Cookie | \$2

KIDS MEALS Served with fruit

Mac & Cheese | \$7.95

Chicken Tenders | \$7.95

SELF-SERVE STATIONS

Per person pricing. Available for 1 hour and 30 minutes.

Salad Bar | \$6

Variety of Greens, Choice of 2 Dressings, Tomato, Onion, Cucumber, Feta, Crouton
ADD Grilled OR Breaded Chicken | +\$4

Mashed Potato Bar | \$12

Bacon, Onion, Shredded Cheese, Green Onion, Melted Cheese, Butter, Sour Cream
ADD Grilled OR Breaded Chicken | +\$4

Pasta Bar | \$24

Spiral Noodles, Fettuccine, Marinara Sauce, Alfredo, Grilled Chicken, Meatballs, Assorted Vegetables

Mac & Cheese Bar | \$24

House-Made Mac & Cheese, Pulled Pork, BBQ Sauce, Buffalo Sauce, Onion Strings, Green Onion
ADD Grilled OR Breaded Chicken | +\$4

Taco Bar | \$20

Flour & Corn Tortillas, Ground Beef, Lettuce, Tomato, Shredded Cheese, Beans, Corn, Jalapeño, Cilantro, Salsa, Sour Cream



LATE NIGHT BITES

Per person pricing. Available for 1 hour and 30 minutes.

Walking Taco & Nacho Bar | \$24

Tortilla Chips OR Doritos, Ground Beef, Chicken Tinga, OR Pork, Lettuce, Tomato, Shredded Cheese, Cheese Sauce, Jalapeño, Cilantro, Salsa, Sour Cream

Mini Sliders | \$6

Slider Buns, Burger, Chicken, Lettuce, Tomato, Pickle, Ketchup, Mustard, Mayo

Soft Pretzels | \$4

Served with Cheese Sauce OR Honey Mustard

Snack Mix Bar | \$3

Work with our chef!

Coffee & Pastry Station | \$5

Regular & Decaf Coffee, Assorted Pastries

BAR & BEVERAGE SERVICES

Keep the party going with Tin Roost's Bar Services.

ALL BEVERAGE PURCHASES INCLUDE:

Licensed Bartenders, Full Liquor Liability & Insurance, Bar Equipment, Drink Menu Planning & Development

Wine Bottles

House wines are sold by the bottle or case

Special request wine is sold by the case

Signature Cocktails

Sold by the batched bottle

Liquor

Sold by the bottle

Beer Bottles & Cans

Sold by the case

Soda & Juice

Sold by the case or bottle

Pepsi Products

Mocktails

Sold by the bottle

Quotes provided upon request.

Tin Roost is NOT allowed to serve any beverages NOT purchased through Tin Roost.



CATERING SERVICES

Per person pricing. Put the finishing touches on your event with these additions.

PICK-UP CATERING

Our catering staff will assist with your order and arrange for your food to be packaged for pick up at our restaurant. 20% gratuity added to all orders.

DROP-OFF CATERING

Our catering staff will deliver to your venue. \$200 minimum food & beverage order. Mileage charges will apply to deliveries of more than 25 miles. 20% gratuity added to all orders.

SEMI SERVICE CATERING

Our catering staff will deliver and set up your event. \$300 minimum food & beverage order. 20% gratuity added to all orders.

FULL SERVICE CATERING

Our catering staff will deliver, set up, and serve your event. \$500 minimum food & beverage order. Mileage charges will apply to deliveries of more than 25 miles. 20% gratuity added to all orders.

CATERING PACKAGES & ADD-ONS

Per person pricing. Put the finishing touches on your event with these additions.

- LINEN RENTAL -

Napkins | \$2 per linen

Available in Black or White

Table Linens | \$10 per linen

Available in Black or White

- DISHES & FLATWARE -

Disposable | \$2 per person

Plastic Silverware, Paper Plates, and Napkins

ADD Disposable Cups for +1 per person

Standard China Package | \$7

Salad Fork, Dinner Fork, Dessert Fork, Table Spoon, Butter Knife, 6" White Plates, 10" White Plates

Deluxe China Package | \$13

Salad Fork, Dinner Fork, Dessert Fork, Table Spoon, Butter Knife, 6" White Plates, 8" White Plates, 10" White Plates

Water Goblets | \$2

Water Goblets, Water Pitchers

Coffee & Hot Tea Rentals | \$4

Coffee Maker, Insulated Airpot, Coffee Mugs, Tea Spoon

- STAFF -

Professional Servers & Bartenders

\$35 per staff member per hour

Number of staff is based on overall headcount and service style.

1 bartender required for every 100 guests

Chef Fee : \$40 per chef per hour

- DECOR RENTAL -

Ask our dedicated Events Team to view our full inventory list. Cocktail Tables, Charger Plates, Candles, Florals, and more!

**NEED CUSTOM THEMED MENUS,
PLACE CARDS OR SIGNS?
ASK FOR A QUOTE!**

- TASTING GUIDELINES -

Tin Roost will provide a complimentary food tasting for all weddings or events that exceed \$3000 before tax and gratuity. Tastings will include up to four menu items for four guests to sample. Additional participants will be charged \$10 per person and additional menu items will be charged menu price.

STAFFING FEES & RENTALS ARE EXCLUDED FROM THE F&B MINIMUM

BOOK NOW



CONTACT Mackenzie Milliman

PHONE (319) 626-2331

EMAIL events@tinroost.com

LOCATION 840 W Penn St North Liberty, IA