



PRIVATE DINING & CATERING MENU

events@tinroost.com • (319) 626-2331 • www.tinroost.com

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WELCOME

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.

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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.

EXECUTIVE

All prices are subject to service fee and sales tax.

Available Monday-Friday until 2pm.

BEVERAGE PACKAGES

Fresh Coffee & Hot Tea Station | \$3.50/person

Assorted Fruit Juices Station | \$3.50/person

Non-Alcoholic Beverage Package | \$5/person

Includes unlimited coffee, juices, iced tea, sodas

WORKING LUNCH | \$20/person

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

A-LA-CARTE SNACK PLATTERS

Lemon Poppyseed Muffins | \$30

Biscuits, Jam, & Butter | \$30

Fresh Fruit ^{GF} ^V | \$60

Yogurt & Granola | \$48

Cookies | \$24

PICK 2 LUNCH | \$12/person

Hosts may choose up to 3 combinations.

Guests may not order two options from the same category.

Groups exceeding 20 guests must pre-order.

HALF SALAD

Simple Salad ^{GF} ^V

Caesar ^{GF}

Greek ^{GF}

HALF BOWL

Mac & Cheese

Jambalya

Tomato Soup

Soup of the Day

HALF SANDWICH

Turkey Club ^{GF}

Pulled Pork ^{GF}

Grilled Cheese

Cuban ^{GF}

Chicken Caesar Wrap

ADD-ONS

Mac Salad | \$4

Fries | \$4

Fruit ^{GF} ^V | \$5

Mac & Cheese | \$6

Ask about A/V options for your meeting.

BRUNCH

All prices are subject to sales tax and gratuity.

Available Saturday & Sunday 9am-2pm.

BRUNCH PLATTERS

SCRAMBLED EGGS ^{GF} | 48

BACON ^{GF} | 48

SAUSAGE LINKS ^{GF} | 48

HOME FRIES ^{GF} | 48

PANCAKES | 48

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

BISCUITS & GRAVY | 72

Sausage Gravy, House-Made Biscuits

CRONUT ÉCLAIRS | 72

Pastry Cream, Chocolate Ganache, Powdered Sugar

LEMON POPPYSEED MUFFINS | 30

House-Made Muffins, Served with Whipped Butter

HOUSE BISCUITS | 30

Served with Jam & Whipped Butter

FRESH FRUIT ^{GF} ^V | 60

Cantoulope, Honey Dew, Pineapple, Blueberries

YOGURT & GRANOLA | 48

Vanilla Yogurt, Honey Nut Granola, Berries

CAULIFLOWER HASH ^{GF} | 65

Roasted Cauliflower, Eggs, Home Fries, Caramelized Onion, Marinated Mushrooms, Peppers, Zucchini, Cheese

CHORIZO HASH ^{GF} | 70

Eggs, Chorizo, Onion, Peppers, Mushroom, Pepper Jack, Home Fries

BREAKFAST BURRITO ^{GF} | 50

Eggs, Sausage, Cheese, Flour Tortilla

FRENCH TOAST | 72

Berries & Cream, Maple Syrup, Powdered Sugar

BREAKFAST PIZZA | 20

Egg, Sausage, Cheese

BOTTOMLESS MIMOSA BAR

Includes Orange Juice & Champagne

\$15/person for 2 hours
+\$5/person/hour

Add a Juice for \$2/person

Pineapple Juice
Cranberry Juice
Apple Juice

BEVERAGE PACKAGES

Fresh Coffee & Hot Tea Station
\$3.50/person

Assorted Fruit Juices Station
\$3.50/person

Non-Alcoholic Beverage Package
\$5/person
Includes unlimited coffee, juices, iced tea, sodas

PLATED

Casual Plated | \$30

Host selects 1 salad, 3 sandwiches, 1 side (fries or mac salad), 1 dessert.

Formal Plated | \$40

Formal: Host selects 1 salad, 3 entrées, 1 side, 1 dessert.

Guests will select a sandwich or entrée option. Groups exceeding 20 guests must pre-order.

SALADS

Simple Salad ^{GF} ^V

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

Caesar ^{GF}

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

Greek ^{GF}

Mixed Greens, Feta, Kalamata Olive, Red Onion, Tomato, Cucumber, Greek Dressing

ENTREES

Jambalaya ^{GF}

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

Chow Mein ^V

Crispy Noodles, Snap Peas, Broccoli, Red Pepper, Cabbage, Green Onion

Pasta Primavera

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

Voodoo Chicken

Grilled Deboned Chicken, Hot Sauce, Garlic

Salmon (+6) ^{GF}

Grilled Salmon, Herb Butter

Bourbon Steak Frites (+8)

Bourbon Marinated Steak, Au Jus, Truffle Fries, Herb Butter

SANDWICHES

Roost Burger ^{GF}

Bacon, Cheese Curd Skirt, Truffle Parmesan Aioli, Lettuce, Tomato, Pickle

Standard Burger ^{GF}

Choice of Cheese, Lettuce, Tomato, Pickle

Standard Chicken ^{GF}

Choice of Cheese, Lettuce, Tomato, Pickle

Pulled Pork ^{GF}

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

Turkey Club ^{GF}

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

Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

SIDES

Blackened Broccoli ^{GF} ^V

Cilantro Lime Rice ^{GF} ^V

French Fries

Fresh Fruit ^{GF} ^V

Glazed Asparagus ^{GF}

Mac & Cheese

Macaroni Salad

Mashed Potatoes ^{GF}

Street Corn

DESSERTS

Chocolate Brownie

New York Cheesecake ^{GF}

Strawberry Rhubarb Crisp Bar

Check out our Beverage Packages at tinroost.com/catering.

FAMILY STYLE

Casual Family Style | \$40

Choose 1 appetizer, 1 salad, 1 entrée, 1 side, 1 dessert.

Formal Family Style | \$50

Choose 1 appetizer, 1 salad, 2 entrées, 2 sides, 1 dessert.

Minimum of 12 guests.

APPETIZERS

Fried Pickles

Served with House-Made Ranch, Chives

Fried Mozzarella Sticks

Served with House-Made Marinara Sauce

Truffle Fries

Truffle Oil, Parmesan, Chives

Hot Honey Brussels Sprouts

Dragon Sauce, Sesame, Pistachio

Spinach Artichoke Dip

Parmesan, Bread Crumbs,
Tortilla Chips, Pita Bread, Chives

French Onion Dip

Sour Cream, Caramelized Onion,
House-Made Ranch Dusted Potato Chips

SIDES

Blackened Broccoli ^{GF} ^V

Cilantro Lime Rice ^{GF} ^V

French Fries

Fresh Fruit ^{GF} ^V

Mac & Cheese

Macaroni Salad

Mashed Potatoes ^{GF}

Street Corn

DESSERTS

Chocolate Brownie

New York Cheesecake ^{GF}

Strawberry Rhubarb Crisp Bar

ADD-ONS

Extra Appetizer | +2

Extra Salad | +2

Extra Entree | +3

Extra Side | +2

Extra Dessert | +2

SALADS

Simple Salad ^{GF} ^V

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

Caesar ^{GF}

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

Greek ^{GF}

Mixed Greens, Feta, Kalamata Olive, Red
Onion, Tomato, Cucumber, Greek Dressing

ENTREES

Jambalaya ^{GF}

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

Chow Mein ^V

Crispy Noodles, Snap Peas, Broccoli,
Red Pepper, Cabbage, Green Onion

Pasta Primavera

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

Pork Belly Fried Rice

Asian Roast Pork Belly, Kimchi,
Carrot, Onion, Scrambled Egg, Rice,
Soy Sauce, Hoisin, Sriracha, Green
Onion, Sesame Seeds, Aleppo

Voodoo Chicken ^{GF}

Roasted Deboned Chicken, Hot Sauce, Garlic

Salmon (+6) ^{GF}

Grilled Salmon, Herb Butter

Bourbon Steak Frites (+8)

Bourbon Marinated Steak, Au
Jus, Truffle Fries, Herb Butter

PLATTERS

A-La-Carte Buffet Style. Per dozen servings.

<p>APPETIZERS</p> <p>Fried Pickles 48 Served with House-Made Ranch, Chives</p> <p>Fried Mozzarella Sticks 48 Served with House-Made Marinara Sauce</p> <p>Truffle Fries 48 Truffle Oil, Parmesan, Chives</p> <p>Brussels Sprouts GF 45 Dragon Sauce, Sesame, Pistachio</p> <p>Spinach Artichoke Dip 55 Parmesan, Bread Crumbs, Tortilla Chips, Pita Bread, Chives</p> <p>Meatballs GF 60 Choice of BBQ or Marinara Sauce</p> <p>Chicken Wings 84 Boneless or Traditional, Choice of Sweet BBQ, Chipotle Honey BBQ, Buffalo, or Dragon Sauce, Served with Ranch</p> <p>French Onion Dip 55 Sour Cream, Caramelized Onion, House-Made Ranch Dusted Pita Chips</p> <p>Cheese Board 55 Assorted Cheeses & Crackers</p>	<p>SALADS</p> <p>Simple Salad GF V 48 Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing</p> <p>Caesar GF 48 Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing</p> <p>Greek GF 48 Mixed Greens, Feta, Kalamata Olive, Red Onion, Tomato, Cucumber, Greek Dressing</p> <p>Chicken Tortilla Salad 95 Mixed Greens, Corn, Beans, Avocado, Jack Cheese, Tomato, Chipotle Ranch</p>	<p>ENTREES</p> <p>Jambalaya GF V 144 Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion</p> <p>Chow Mein V 108 Crispy Noodles, Snap Peas, Broccoli, Red Pepper, Cabbage, Green Onion</p> <p>Chicken Chow Mein 136, Shrimp Chow Mein 148</p> <p>Pasta Primavera 120 Spirals, Marinara Cream Sauce, Spinach, Mushroom, Cherry Tomato, Crushed Red Pepper</p> <p>Fettuccinne & Meatballs 144 Fettuccinne Noodles, Marinara Sauce, Meatballs</p> <p>Voodoo Chicken GF 144 Grilled Deboned Chicken, Hot Sauce, Chives</p> <p>Salmon GF 144 Grilled Salmon, Herb Butter</p> <p>Bourbon Steak Frites 160 Bourbon Marinated Steak, Au Jus, Truffle Fries, Herb Butter</p>
<p>DESSERTS</p> <p>Chocolate Brownie 45</p> <p>New York Cheesecake GF 45</p> <p>Strawberry Rhubarb Crisp 45</p>	<p>SANDWICHES</p> <p>Standard Burger or Chicken Sandwich GF 72 Choice of Cheese, Lettuce, Tomato, Pickle</p> <p>Pulled Pork GF 72 Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle</p> <p>Grilled Cheese 60 Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle</p> <p>Turkey Club GF 75 Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle</p> <p>Chicken Caesar Wrap 75 Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing</p>	<p>SIDES</p> <p>Blackened Broccoli GF V 48</p> <p>Cilantro Lime Rice GF V 48</p> <p>Fresh Fruit GF V 60</p> <p>Mac & Cheese 60</p> <p>Macaroni Salad 48</p> <p>Mashed Potatoes GF 48</p> <p>Street Corn 60</p>

BUFFET STYLE

Buffet-Style Packages. Refillable for 1 hour and 30 minutes.

ALL-AMERICAN BUFFET | \$25

Choose 1 Salad

Choose 1: Standard Burger OR Pulled Pork Sandwich

Choose 2 Sides

Choose 1 Dessert

ITALIAN BUFFET | \$35

Choose 1 Salad

Fettuccine & Meatballs

Pasta Primavera

Garlic Bread

Choose 1 Side

Choose 1 Dessert

THE WORKS | \$45

Choose 1: Simple Salad OR Caesar

Choose 1: Voodoo Chicken OR Salmon OR Bourbon Steak Frites

Choose 3 Sides

Add Entree | +5

Choose 1 Dessert

KIDS MEALS | \$6.75

12 and under.

Served with fries or fruit.

Mac & Cheese
Chicken Tenders
Cheseburger

Grilled Cheese
PB&J
Chicken Quesadilla

EVENT SPACES

THE BOARDROOM

The Boardroom accommodates up to 18 people and offers an intimate experience with your guests. From brunches, business meetings, and wedding festivities, this room will be a quaint location with all the amenities. Includes a hand-built wooden table, large windows, and a big screen television for your A/V needs.

INVESTMENT

Every Day | \$300/3 hours

SELECT MENUS

Regular Dining Menu

Executive Menu

Plated

Platters

LOWER LEVEL PATIO

View the stunning greenery surrounding walkways and a large stone bridge overlooking the pond. Enjoy outdoor seating for 30 guests and our show-stopping fire pit to cozy up to with a night cap.

INVESTMENT

Every Day | \$2000/2 hours

SELECT MENUS

Platters

Buffet

EVENT SPACES

THE COOP

The Coop seats up to 80 people and fits 100 people standing. It offers a modern finish and is enclosed by a glass garage door to create a comfortable and private atmosphere for rehearsal dinners, networking, bridal showers, corporate outings, family affairs, and more.

INVESTMENT

Monday-Friday AM | \$500
 Monday-Thursday PM | \$1000
 Saturday AM | \$1000
 Friday-Saturday PM | \$2000
 Sunday AM | \$1500
 Sunday PM | \$1000

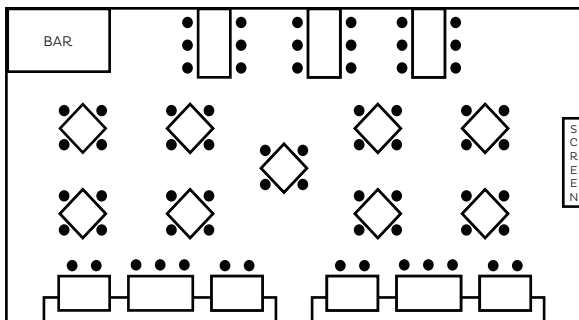
SELECT MENUS

Executive Menu
 Plated
 Platters/Buffer
 Family Style

COOP SEATING ARRANGEMENTS

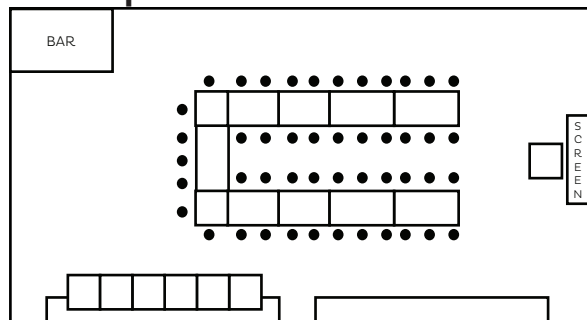
Standard

Seats 82



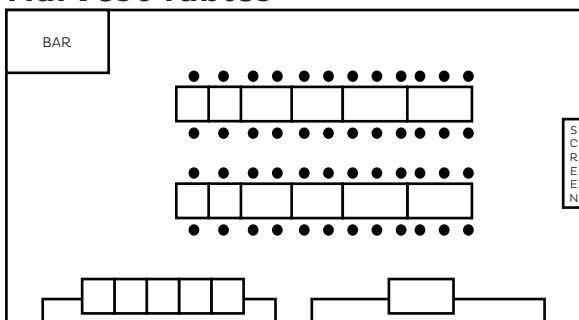
U-Shape

Seats 47



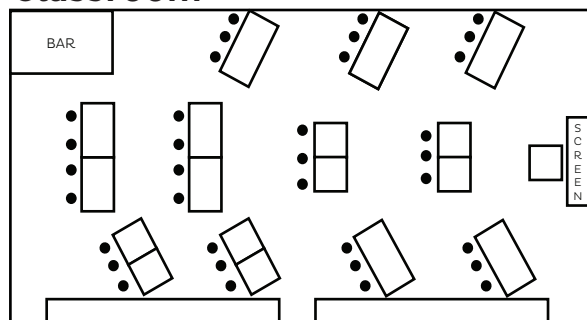
Harvest Tables

Seats 48



Classroom

Seats 35



EVENT SPACES

PICNIC TABLES

Enjoy an intimate dining experience on our giant patio. With seating for 20 guests, the Picnic Tables are a great space for any small outdoor gatherings. Big screen TV available for personal use, and a heater and umbrella can be supplied upon request.

INVESTMENT

Every Day | \$300/3 hours

SELECT MENUS

Regular Dining Menu

Executive Menu

Plated

Family Style

HIGH TOP TABLES

The High Top Tables are two handmade tables that comfortably seat 20 guests in our main bar area. Now large groups can enjoy the atmosphere of the bar and still have a semi-private space for gatherings. Great for football watch parties and other casual celebrations.

INVESTMENT

Every Day | \$300/3 hours

SELECT MENUS

Regular Dining Menu

Executive Menu

Plated

Family Style

To reach the event space food and beverage minimums, you may apply anything on our private dining menu, alcoholic beverage packages, and soft drinks. After reaching the minimum, the only additional cost is sales tax and automatic 20% gratuity for your dedicated servers and bartenders.

CATERING

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.

DROP-OFF CATERING

Our catering staff will deliver to your venue. \$200 minimum food order. Mileage charges will apply to deliveries of more than 25 miles.

FULL SERVICE CATERING

Our catering staff will deliver, set up, and serve your event. \$500 minimum food order. Mileage charges will apply to deliveries of more than 25 miles.

OFF-SITE SERVERS & BARTENDERS

Tin Roost offers top of the line servers and bartenders to cater to all your needs. Servers and bartenders are \$25 per hour, per person. Tax and gratuity not included.

FINE CHINA & FLATWARE RENTAL

Plates, plasticware, and napkins can be provided upon request at \$1 per person. Fine China & Flatware rentals can also be purchased for an additional charge. This charge will be applied to your food and beverage minimum.

LINEN RENTAL

Choice of black or white table linens and napkins linens are available for an additional charge. This charge will be applied to your food and beverage minimum.

**At least 48 hours notice is preferred on all deliveries.
Dietary restrictions can be accommodated.
20% service fee is added to all orders.**

**FOLLOW US!
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**BOOK YOUR
NEXT EVENT
OR CATERING**

EMAIL US: events@tinroost.com

CALL US: 319-626-2331

VISIT US: 840 W Penn St North Liberty, IA