

PRIVATE DINING MENU



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.

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 MENU

Available Monday-Friday until 2pm.

WORKING LUNCH | 20

Includes 1 Snack Platter and the Pick 2 Menu 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 TWO | 13

Host may choose up to 3 combinations. 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

Greek Salad

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

- HALF SANDWICH -

Pulled Pork

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

Turkey Club

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

Grilled Cheese

Cheddar, Mozzarella, Sourdough

Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

Chicken Tinga Burrito

Pulled Chicken, Cilantro Lime Rice, Mixed Greens, Guacamole, Salsa

- SMALL BOWL -

Mac & Cheese

Jambalaya

Tomato Soup

Soup of the Day

BUFFET MENU

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
Pasta Primavera
Garlic Bread
Choose 2 Sides
Choose 1 Dessert

THE WORKS | 45

Choose 1: Simple Salad OR Caesar
Choose 1: Voodoo Chicken OR Salmon OR Bourbon Steak Frites
ADD Entree +5
Choose 3 Sides
Choose 1 Dessert

WALKING TACO & NACHO BAR | 20

Doritos, Tortilla Chips, Ground Beef, Chicken Tinga, Carnitas, Shredded Lettuce,
Tomatoes, Shredded Cheese, Cheese Sauce, Jalapeño, Onion, Salsa, Sour Cream

MAC & CHEESE BAR | \$20

House-Made Mac & Cheese, Pulled Pork, Grilled Chicken, BBQ Sauce, Buffalo Sauce,
Onion Strings, Green Onion
ADD Pork +\$3, Add Chicken +\$4

KIDS MEALS | \$6.95
12 and under.
Served with fries or fruit.

Mac & Cheese
Chicken Tenders
Cheseburger

Grilled Cheese
PB&J
Chicken Quesadilla

PLATTERS

Per dozen servings.

APPETIZERS

Fried Pickles | 48

Served with House-Made Ranch, Chives

Truffle Fries | 48

Truffle Oil, Parmesan, Chives

Brussels Sprouts ^{GF} | 45

Dragon Sauce, Sesame, Pistachio

Fried Mozzarella Sticks | 55

Served with House-Made Marinara Sauce

Spinach Artichoke Dip | 55

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

Meatballs | 60

Choice of BBQ or Marinara Sauce

Chicken Wings | 84

Boneless or Traditional,
Choice of Sweet BBQ, Chipotle Honey BBQ,
Buffalo, or Dragon Sauce, Served with Ranch

French Onion Dip | 55

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

Cheese Board | 55

Assorted Cheeses & Crackers

SALADS

Simple Salad ^{GF V} | 48

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

Caesar ^{GF} | 48

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

Greek ^{GF} | 48

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

Chicken Tortilla Salad | 95

Mixed Greens, Corn, Beans, Avocado,
Jack Cheese, Tomato, Chipotle Ranch

SANDWICHES

Standard Burger or Chicken Sandwich ^{GF} | 72

Choice of Cheese, Lettuce, Tomato, Pickle

Pulled Pork ^{GF} | 72

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

Grilled Cheese | 60

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

Turkey Club ^{GF} | 75

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

Chicken Caesar Wrap | 75

Grilled Chicken, Parmesan, Caesar
Mix, Caesar Dressing

ENTREES

Jambalaya ^{GF V} | 144

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

Chow Mein ^V | 108

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

Chicken Chow Mein | 136,

Shrimp Chow Mein | 148

Pasta Primavera | 120

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

Voodoo Chicken ^{GF} | 144

Grilled Deboned Chicken, Hot Sauce, Chives

Salmon ^{GF} | 144

Grilled Salmon, Herb Butter

Bourbon Steak Frites | 160

Bourbon Marinated Steak,
Au Jus, Herb Butter

PLATTERS

Per dozen servings.

SIDES

Blackened Broccoli ^{GF} ^V | 48

Cilantro Lime Rice ^{GF} ^V | 48

Fresh Fruit ^{GF} ^V | 60

Mac & Cheese | 60

Macaroni Salad | 48

Mashed Potatoes ^{GF} | 48

DESSERTS

Chocolate Brownie | 45

New York Cheesecake ^{GF} | 45

Strawberry Rhubarb Crisp | 45



BRUNCH PLATTERS

Available Saturday & Sunday 9am–2pm. Per dozen servings.

Scrambled Eggs | 48

Bacon | 48

Sausage | 48

Home Fries | 48

Pancakes | 48

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

Biscuits & Gravy | 72

Sausage Gravy, House-Made Biscuits

Lemon Poppyseed Muffins | 30

House-Made Muffins,
Served with Whipped Butter

House Biscuits | 30

Served with Jam & Butter

Yogurt & Granola

Vanilla Yogurt, Honey Nut Granola, Berries

Fresh Fruit | 50

Cantaloupe, Honey Dew,
Pineapple, Blueberries

Cauliflower Hash | 65

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

Chorizo Hash | 70

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

Breakfast Burritos | 50

Eggs, Sausage, Cheese,
Flour Tortilla

French Toast | 72

Berries & Cream, Maple Syrup,
Powdered Sugar

Breakfast Pizza | 20

Egg, Sausage, Cheese

PLATED MENU

Per person pricing. Groups exceeding 20 guests must pre-order.

CASUAL PLATED | 30

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

FORMAL PLATED | 40

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

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

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

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, Herb Butter

SIDES

Blackened Broccoli ^{GF} ^V

Cilantro Lime Rice ^{GF} ^V

French Fries

Fresh Fruit ^{GF} ^V

Mac & Cheese

Macaroni Salad

Mashed Potatoes ^{GF}

DESSERTS

Chocolate Brownie

New York Cheesecake ^{GF}

Strawberry Rhubarb Crisp Bar

FAMILY STYLE MENU

Per person pricing. Minimum of 12 guests.

CASUAL FAMILY STYLE | 40

Host selects 1 appetizer, 1 salad, 1 entrée, 1 side, 1 dessert.

FORMAL FAMILY STYLE | 50

Host selects 1 appetizer, 1 salad, 2 entrées, 2 sides, 1 dessert.

APPETIZERS

Fried Pickles

Served with House-Made Ranch, Chives

Truffle Fries

Truffle Oil, Parmesan, Chives

Brussels Sprouts ^{GF}

Dragon Sauce, Sesame, Pistachio

Fried Mozzarella Sticks

Served with House-Made Marinara Sauce

Spinach Artichoke Dip

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

Meatballs

Choice of BBQ or Marinara Sauce

French Onion Dip

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

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, Herb Butter

SIDES

Blackened Broccoli ^{GF V}

Cilantro Lime Rice ^{GF V}

Fresh Fruit ^{GF V}

Mac & Cheese

Macaroni Salad

Mashed Potatoes ^{GF}

DESSERTS

Chocolate Brownie

New York Cheesecake ^{GF}

Strawberry Rhubarb Crisp Bar

PRIVATE 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 TV for your A/V needs.

INVESTMENT

Every Day | \$300/3 hours

SELECT MENUS

Regular Dining Menu
Executive Menu
Plated
Platters

LOWER LEVEL PATIO

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 | \$2000/2 hours

SELECT MENUS

Regular Dining Menu
Platters/Buffer

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
Platters/Buffer

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

PRIVATE 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

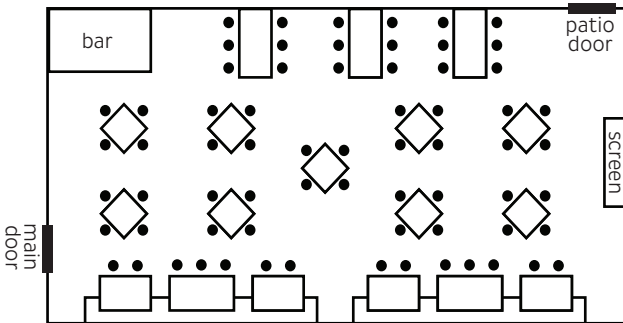
- Executive Menu
- Plated
- Platters/Buffer
- Family Style

THE COOP SEATING ARRANGEMENTS

We are always happy to create a custom floor plan for your event, but here are some options to get you started.

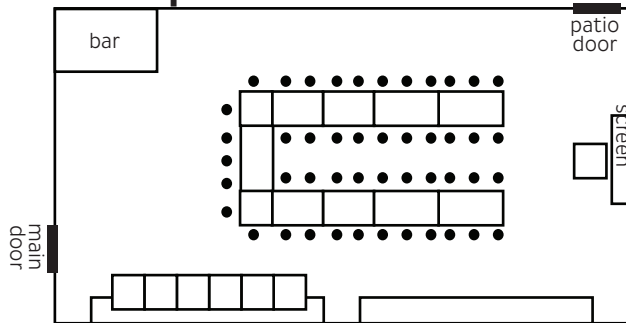
Standard

Seats 82



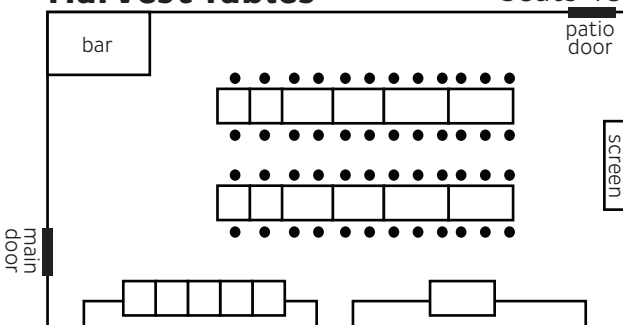
U-Shape

Seats 47



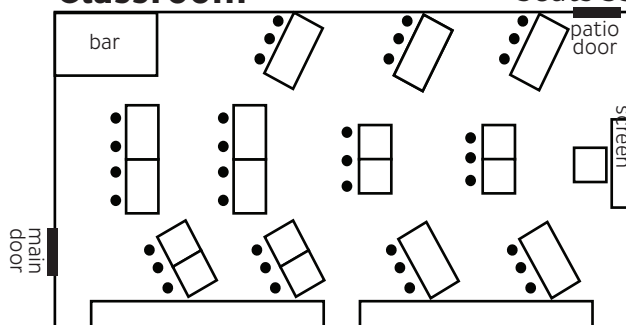
Harvest Tables

Seats 48



Classroom

Seats 35



To reach the event space food and beverage minimums, you may apply anything on our private dining menu, alcoholic beverage packages, and soft drinks.

THE CROWD PLEASERS

Per person pricing.

Standard Beverage Package

\$22 for 2 hours

+\$8 per additional hour

Bottled Beer

16 oz Draft Beer

Red & White House Wine
(does not include champagne)

Deluxe Beverage Package

\$28 for 2 hours

+\$10 per additional hour

Bottled Beer

16 oz Draft Beer

Red & White House Wine
(does not include champagne)

House/Call Liquors
(does not include shots/
pours beyond standard)

Premium Beverage Package

\$32 for 2 hours

+\$10 per additional hour

Bottled Beer

16 oz Draft Beer

Red & White House Wine
(does not include champagne)

Premium Liquors
(does not include shots/
pours beyond standard)

CHAMPAGNE TOAST

\$4 per flute

Make your event even more special with
a glass of bubbly for the whole group!

THE CLASSICS

Per person pricing.

Non-Alcoholic Beverage Package | \$5

Soda, Lemonade, Iced Tea

Coffee & Hot Tea

Assorted Juices

Fresh Coffee & Hot Tea Station | \$3.50

Freshly Brewed Coffee & Hot Water

Assorted Tea Flavors

Cream & Sugar

Bottomless Mimosa Bar | \$15 for 2 hours

+\$5 per additional hour

Non-Stop Orange Juice & Champagne

+\$2 per additional juice

Pineapple

Cranberry

Apple Juice

BEER, WINE, WHISKEY, AND COCKTAIL MENUS AVAILABLE UPON REQUEST.

OFF-SITE CATERING SERVICES

Catering served your way.

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.

CATERING PACKAGES & ADD-ONS

Put the finishing touches on your event with these additions.

- LINEN RENTAL -

Napkins | 5 per linen

Available in Black or White

Table Linens | 20 per linen

Available in Black or White

- DISHES & FLATWARE -

Disposable | 1 per person

Plastic Silverware, Paper Plates, and Napkins
ADD Disposable Cups for +1 per person

Standard China Package | 7 per person

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

Deluxe China Package | 13 per person

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

Water Service Rentals | 2 per person

Water Goblets, Water Pitchers

Coffee & Hot Tea Rentals | 5 per person

Coffee Maker, Insulated Airpot, Coffee Mugs, Tea Spoon

- STAFF -

Servers & Bartenders

\$25 per staff member per hour

1 bartender required for every 150 guests

- OFF-SITE DELIVERY FEES -

Drop-Off Services

\$30 drop off fee for purchases of \$500/ less
\$50 drop off fee for purchases of \$1000/ less
\$100 drop off fee for purchases of \$1500

Full Service Catering

20% gratuity is added to all full service caterings

- 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 at highest value.

[VIEW OUR FULL CATERING MENU AT TINROOST.COM/CATERING.](https://tinroost.com/catering)

BOOK NOW



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