

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

INDIVIDUALLY BOXED LUNCHES

Includes 2 menu items and a cookie.

PICK TWO ITEMS | \$12

- 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

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

Coleslaw

Mac Salad

Cottage Cheese

SANDWICH PLATTERS

Per dozen servings.

Pulled Pork | \$68

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

Turkey Club | \$75

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

Chicken Caesar Wrap | \$55

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

Chicken Tinga Burrito | \$68

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

PLATTERS

Per dozen servings.

APPETIZERS

Fried Mozzarella Sticks | \$68

Served with House-Made Marinara Sauce

Roasted Brussels Sprouts | \$58

Dragon Sauce, Sesame, Pistachio

Spinach Artichoke Dip | \$68

Parmesan, Bread Crumbs, Tortilla Chips, Chives

Meatballs | \$60

Choice of BBQ or Marinara Sauce

Traditional Chicken Wings | \$60

Choice of BBQ, Buffalo, or Dragon Sauce, Served with Ranch

Jalapeño Poppers | \$75

Breaded & Fried Jalapeño Halves, Cream Cheese Filling, Served with House-Made Ranch

French Onion Dip | \$30

Sour Cream, Caramelized Onions, House-Made Potato Chips

Pretzel Bites | \$55

Served with House-Made Cheese Sauce

Cheese Board | \$24

Assorted Cheeses & Crackers

Grazing Charcuterie Board | \$60

Italian Salami, Black Pepper Salami, Coppa, Prosciutto, Pepper Jack, Cheddar, Havarti, House Smoked Almonds, Dry Apricots, Crackers, Cornichons, Pickles Fresnos

SALADS

Simple Salad | \$45

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

Caesar | \$45

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

Greek | \$45

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

SANDWICHES

Standard Burger or Chicken Sandwich | \$65

Choice of Cheese, Lettuce, Tomato, Pickle

Pulled Pork | \$68

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

Sliders | \$68

Make your Burger, Chicken Sandwich, or Pulled Pork Sandwich into Sliders

Turkey Club | \$75

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

Chicken Caesar Wrap | \$55

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

Chicken Tinga Burrito | \$68

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

ENTREES

Voodoo Chicken | \$80

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken | \$75

Lemon Pepper Chicken Breast, Served over Rice

Bourbon Steak | \$95

Bourbon Marinated Steak, Au Jus, Herb Butter

Bourbon Smoked Pork Chop | \$95

House-Smoked Single Bone
Bourbon Glazed Pork Chop

Miso Glazed Salmon | \$95

Slow Roasted Salmon, Miso Glaze

Jambalaya | \$75

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

Chow Mein | \$65

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

Add Chicken | \$95, Add Shrimp | 100

Pasta Primavera | \$65

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

Add Chicken | \$95, Add Shrimp | 100

PLATTERS

Per dozen servings.

SIDES

Blackened Broccoli | \$42

Fresh Fruit | \$45

Mac & Cheese | \$45

Macaroni Salad | \$35

Mashed Potatoes | \$52

Cilantro Lime Rice | \$40

Maple Bacon Sweet Potatoes | \$45

Truffle Parm Mashed Potatoes | \$68

Roasted Brussels Sprouts | \$58

DESSERTS

Chocolate Brownie | \$40

New York Cheesecake | \$50

Chocolate Chip Cookies | \$24



BRUNCH PLATTERS

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

Scrambled Eggs | \$45

Bacon | \$45

Sausage | \$26

Home Fries | \$25

Pancakes | \$36

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

Biscuits & Gravy | \$50

Sausage Gravy, House-Made Biscuits

Lemon Poppyseed Muffins | \$22

House-Made Muffins, Served with Butter

House Biscuits | \$30

Served with Jam & Butter

Yogurt & Granola | \$54

Vanilla Yogurt, Honey Nut Granola, Berries

Fresh Fruit | \$45

Cantaloupe, Honey Dew, Pineapple, Blueberries

Sweet Potato Hash | \$50

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

Add Sausage | \$60

Breakfast Burritos | \$52

Eggs, Sausage, Cheese, Flour Tortilla

French Toast | \$55

Berries & Cream, Maple Syrup, Powdered Sugar

Breakfast Pizza | \$20

Egg, Sausage, Cheese

FORMAL DINING | APPETIZERS

Per person pricing. Minimum of 50 guests.

DISPLAYED STATIONS

Fried Mozzarella Sticks | \$7

Served with House-Made Marinara Sauce

Bruschetta | \$3

Mozzarella, Tomato, Basil, Balsamic Vinaigrette

Spinach Artichoke Dip | \$4

Parmesan, Bread Crumbs, Tortilla Chips, Chives

Meatballs | \$5

Choice of BBQ or Marinara Sauce

Traditional Chicken Wings | \$7

Choice of BBQ, Buffalo, or Dragon Sauce, Served with Ranch

Shrimp Cocktail | \$6

Served with House-Made Cocktail Sauce

French Onion Dip | \$4

Sour Cream, Caramelized Onions, House-Made Potato Chips

PASSED

Bruschetta | \$3

Mozzarella, Tomato, Basil, Balsamic Vinaigrette

Bacon Wrapped Shrimp | \$8

Served with Ranch, Honey Mustard, or Garlic Aioli

Meatballs | \$5

Choice of BBQ or Marinara Sauce

Watermelon & Feta Salad | \$5

Watermelon, Feta, Basil, Balsamic Vinegar

Sliders | \$6

Choice of Burger, Chicken, or Pulled Pork

Caprese | \$4

Tomato, Mozzarella, Basil, Balsamic Vinegar

Crudites Cups | \$4

Assorted Vegetables, French Onion Dip



FORMAL DINING | PLATED MENU

Per person pricing. Minimum of 50 guests.

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

Greek

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

COMPOSED PLATED MEALS

Includes 2 Sides

Voodoo Chicken | \$19

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken | \$19

Lemon Pepper Chicken Breast, Served over Rice

Bourbon Steak | \$29

Bourbon Marinated Steak, Au Jus, Herb Butter

Bourbon Smoked Pork Chop | \$25

House-Smoked Single Bone
Bourbon Glazed Pork Chop

Miso Glazed Salmon | \$24

Slow Roasted Salmon, Miso Glaze

Jambalaya | \$19

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

Chow Mein | \$15

Crispy Noodles, Snap Peas, Broccoli,
Red Pepper, Cabbage, Green Onion
ADD Chicken or Shrimp | +\$6

Pasta Primavera | \$17

Spirals, Marinara Cream Sauce, Spinach, Mushroom,
Cherry Tomato, Crushed Red Pepper
ADD Chicken or Shrimp + \$6



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 | \$6

Chocolate Chip Cookie | \$2

KIDS MEALS

Served with fruit.

Mac & Cheese | \$6.95

Chicken Tenders | \$6.95

ACTION STATIONS

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

CHEF ATTENDED STATIONS

\$50 Chef Fee. Minimum of 30 guests.

Pork Loin Carving | \$20

Served with Sweet Potato Bake

Turkey Carving | \$15

Stuffing, Cranberry Jam, and House-Made Gravy

Prime Rib Carving | Market Price

Served with Au Jus

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, Olive, Crouton
ADD Grilled Chicken | +\$4

Mashed Potato Bar | \$10

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

Pasta Bar | \$15

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

Mac & Cheese Bar | \$15

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

Taco Bar | \$15

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

Donut Station | \$10

House-Made Donut Holes, Assorted Frostings, Cereals, Sprinkles

Chocolate Fondue | \$7 (+\$50 Chocolate Fee)

Fruit, Marshmallows, Cookies, Cake

LATE NIGHT BITES

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

Walking Tacos & Nacho Bar | \$20

Doritos, Tortilla Chips, Ground Beef, Chicken Tinga, Carnitas, 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 Beer Cheese

Snack Mix Bar | \$3

Pre-Packaged Portions of Bacon Truffle Popcorn, Trail Mix, and other Snack Mixes

Coffee & Pastry Station | \$5

Regular & Decaf Coffee, Assorted Pastries

BAR & BEVERAGE SERVICES

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

Full Service Bar Package | \$500 for 5 Hours

2 Licensed Bartenders
Full Liquor Liability & Insurance
Bar Equipment, Straws, Napkins, Cups, Ice
Drink Menu Planning & Development
ADD Time | +\$100 per Hour

Cash Bar Package | \$100 per Hour

1 Licensed Bartender for every 150 Guests
Minimum of 3 Hours

Wine Bottles | Starts at \$30

Signature Cocktails | Starts at \$10

Beer Bottles & Cans | Starts at \$4



ASK OUR EVENT COORDINATOR ABOUT ALL THE POSSIBLE BAR OPTIONS!

ATHLETICS PACKAGE

Includes fresh fruit and bread & butter.

ATHLETIC PACKAGE | \$19

- CHOOSE 1 SALAD -

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

- CHOOSE 2 ENTREES -

Voodoo Chicken

Grilled Deboned Chicken, Hot Sauce, Chives

Chicken Chow Mein

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

Pasta Primavera

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

Pulled Pork

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

Turkey Club

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

Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

Chicken Tinga Burrito

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

- CHOOSE 2 SIDES -

Mac & Cheese

Mac Salad

Mashed Potatoes

Coleslaw

Blackened Broccoli

Roasted Brussels Sprouts

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. 10% prep & packaging fee added to all orders.

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. 20% gratuity added to all orders.

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. 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 | \$5 per linen

Available in Black or White

Table Linens | \$40 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

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 Service Rentals | \$2

Water Goblets, Water Pitchers

Coffee & Hot Tea Rentals | \$5

Coffee Maker, Insulated Airpot, Coffee Mugs, Tea Spoon

- STAFF -

Professional Servers & Bartenders

\$25 per staff member per hour

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

1 bartender required for every 150 guests

- DECOR RENTAL -

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

- 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.

BOOK NOW



CONTACT Amanda Klimesh

PHONE (319) 626-2331

EMAIL events@tinroost.com

LOCATION 840 W Penn St North Liberty, IA