

**DINNER**  
**BUFFET \$32/GUEST**  
OFFERED MONDAY-SATURDAY  
SUNDAYS AFTER 2:30PM

*Includes*

CAESER or MIXED GREENS

*Choose One*

ROTISSERIE CHICKEN QUARTERS  
ROASTED SALMON orange miso glaze  
CHICKEN PARMESAN marinara | smoked mozzarella  
CHICKEN PICATTA capers | lemon butter  
SHRIMP SCAMPI bucatini | shrimp | white wine butter sauce | parsley  
PORK LOIN apple butter mostarda  
BUCATINI & MEATBALLS marinara | parmesan  
SAUSAGE & PEPPERS kale | onion | tomato sauce  
STUFFED PORTOBELLO parmesan  
WINGS or TENDERS celery | bleu cheese  
BEEF TENDERLOIN peppercorn cream sauce +\$2  
Each Additional Choice +\$4/pp

*Choose Two*

VEGGIE FRIED RICE  
ROASTED POTATOES  
PARMESAN POLENTA  
MAC N' CHEESE truffle oil  
PENNE marinara  
RISOTTO parmesan  
Each Additional Choice +\$2/pp

*Choose Two*

CARROTS miso maple glaze  
CRISPY BROCCOLI sweet chili sauce  
CRISPY CAULIFLOWER buffalo | celery  
ZUCCHINI herb butter  
SAUTEED KALE spinach | garlic | shallots  
Each Additional Choice +\$2/pp

**BRUNCH**  
**BUFFET \$30/GUEST**  
OFFERED SUNDAYS (10:30AM – 1:30PM) ONLY

*Includes*

SCRAMBLED EGGS  
APPLEWOOD-SMOKED BACON  
BREAKFAST SAUSAGE  
HOMEFRIES  
CHICKEN & WAFFLES  
FRENCH TOAST  
~~MIXED BABY GREENS~~

BRUNCH ADD ONS:

BREAKFAST SAUSAGE SLIDERS  
cheddar | maple | mayo \$54  
BREAD & BUTTER & JAM  
crossiants | english muffins | wheat | white | butter | jam \$38  
SMOKED SALMON CROSTINIS  
whipped ricotta | capers | pickled onion \$42

**PARTY ADD-ONS**

FRUIT PLATTER pineapple | melon | grapes 45  
CHEESE cheddar | brie | bleu | candied nuts | crostini 65 *add prosciutto \$35*  
CRUDITES fresh cut raw vegetables | ranch | bleu cheese dressing \$50  
RISOTTO BALLS tomato | basil | parmesan \$50  
HUMMUS grilled bread | celery | carrots \$55  
CORN BREAD pimento cheese \$48  
WHIPPED RICOTTA BRUSCHETTA | hot truffle honey \$52  
APPLE COBBLER oatmeal crumb topping \$45  
BROWNIE & COOKIE PLATTER 50

# HAPPY HOUR PACKAGE \$25/GUEST

NOT AVAILABLE DURING  
SUNDAY BRUNCH  
FEEDS 15-25 PEOPLE  
EACH ADDITIONAL CHOICE +\$2/PP

*Choose 5*

CHICKEN PARM SLIDERS marinara  
PULLED PORK & CORNBREAD pickled  
red onion  
WALDORF CHICKEN SALAD SLIDERS  
SHRIMP COCKTAIL  
MINI BURGERS cheese | miso mayo  
RISOTTO BALLS tomato | basil | parmesan  
AVOCADO TARTLETS whipped avocado |  
pickled onion  
WHIPPED RICOTTA BRUSCHETTA hot  
truffle honey  
CRISPY BROCCOLI sweet thai chili  
BUFFALO CAULIFLOWER buffalo | celery  
CRUDITES fresh cut raw veggies | ranch |  
bleu cheese  
CHEESE cheddar | brie | bleu | candied nuts  
Crostini *add prosciutto \$35*

## BAR PACKAGES

WINE house wines white or red \$28/btl  
MIMOSA 2 full bottles of champagne made into  
carafees of your favorite flavor mimosa \$55  
ROOSTER DRINK PACKAGE  
signature cocktail | beer | or wine | 2 drink  
tickets each | \$16 per person

## CONTACT INFORMATION

events.roostercompany@gmail.com  
or call 860.757.3969

I have read and agree that food pricing and options are subject to change, 15 guest minimum, cost will be based on guest count confirmed 24 hours in advance of event, \$100 room fee required to reserve room for event which is non-refundable if canceled within less than 48 hours notice, all dietary concerns have been addressed prior to event, 3 hour limit per event, room may be decorated ½ hour in advance of event with non damaging materials to be removed at end of event. Confetti is prohibited. 20% base gratuity will be added.

Name \_\_\_\_\_ Date \_\_\_\_\_

