

HORS D'OEUVRES

\$18/PER PERSON FOR 1 HOUR

SELECT 4 APPETIZERS

(ADD +\$5 EACH ADDITIONAL APPETIZER)

Maui Wowee Spiced Chicken Satay 🌿

Aji lime crema

Crab Salad

Cucumber chip, sriracha mayo

Korean BBQ Spiced Filet Tips

Teriyaki sauce

Pork Gyoza

Soy ginger dipping sauce

Roasted Portobello Taco 🌿

Yellow sriracha aioli, roasted red onion

Bacon Wrapped Scallops 🌿

Yuzu mustard marinade

Vegetable Sushi Roll 🌿

Asparagus, cucumber, avocado

Street Corn Salmon Empanada

Garlic aioli

Pretzel Bites

Yuzu mustard sauce

Corn Fritters

Harissa remoulade

Sashimi Salmon

Sesame cracker, cucumber, creamy mayo

Coconut Crusted Shrimp Skewer

Sweet chili dipping sauce

Crispy Vegetable Spring Rolls

Carrot, cabbage, scallion, cilantro chili crema

Smoked Brisket Taco 🌿

Bourbon cherry BBQ sauce

Pork Belly Slider

Hoisin sauce, red slaw

Stuffed Crimini Mushroom

Spinach artichoke stuffing

Mini Pulled Adobo Chicken Tacos 🌿

Mole sauce, cilantro

Crab Cakes

Cucumber creme fraiche

Chimichurri Shrimp Satay 🌿

Sofrito

Deviled Eggs 🌿

Sriracha mayo, micro radish

Spicy Tuna Tartare

Crostini, spicy mayo

Please speak to our catering manager for gluten free options.

CATERING DISPLAYS

PER PERSON FOR 1 HOUR
(SEE BELOW FOR PRICING)

Artisan Cheese & Charcuterie \$20

Assorted artisan cheeses & cured meats, seasonal chutney, assorted breads, chef-inspired accoutrements

Hickory Wood Smoked BBQ \$26

Brisket, pulled pork, chicken drumsticks, coleslaw, potato salad, house salad, corn bread, mac & cheese

Pub Grub \$24

- *Smoked chicken wings or buttermilk chicken tenders tossed with assorted chef-inspired sauces, bleu cheese dip & celery*
- *Pulled chicken nachos, shredded cheese, black beans, jalapenos, red onion & pico de gallo*
- *Jumbo soft pretzels, Carolina gold dipping sauce, Now & Zen IPA beer cheese dip*
- *Cast iron spinach & artichoke dip*
- *Pita chips*

Tacos \$20

Guajillo chicken, blackened mahi mahi, roasted mushrooms, crispy chicken and smoked brisket
Includes roasted red peppers & onions, yellow rice, corn salsa, pico de gallo, guacamole, sour cream, shredded cheese, shredded lettuce

Kabobs \$22

Steak, chicken, shrimp & Portobello mushroom on bamboo skewers
Chimichurri rice, potatas bravas, corn slaw, spicy cucumber salad, assorted dipping sauces

Sushi

Tier 1 \$18

Choose 4: *California roll, tuna roll, salmon roll, spicy tuna roll, salmon avocado roll, vegetable roll, sweet potato roll, avocado peanut roll, shrimp tempura roll*

Tier 2 \$25

Spicy tuna roll, California roll, lucky rainbow roll, Rooftop roll, crunchy pink lady roll

Raw Bar \$30

Assorted oysters, littleneck clams, sashimi tuna nachos, shrimp cocktail, cocktail sauce, mignonette

Add lobster tail +\$20 pp

Please speak to our catering manager for gluten free options.



Denotes gluten free available

Info@attherooftop.com

Salad Selections

Baby Mixed Greens 🌱

Grape tomatoes, cucumber, carrots, balsamic dressing

Caesar

Grated pecorino, romaine, focaccia croutons

Entree Selections

Salmon a la Plancha 🌱

Chimichurri basmati rice, asparagus, agave citrus glaze

Applewood Smoked Chicken Breast 🌱

Fingerling potatoes, bok choy, apricot ginger chutney

Grilled Pork Chop 🌱

Sweet potato mash, green beans, sriracha maple reduction

Mahi Mahi 🌱

Yellow rice, asparagus, mango salsa

Birria Braised Short Rib 🌱

Braising jus, smashed potato cake, green beans

Pan Seared Sea Scallops

Tempura fried avocado roll, garlic sweet chili sauce, cucumber noodles

Chicken Milanasia

Panko crusted, yellow sriracha aioli, arugula salad

Grilled 12oz Ribeye +\$5 pp 🌱

Peppercorn herb butter, steak fries, garlic broccolini

Chicken a la Plancha 🌱

Chorizo whipped mash, roasted onions & peppers, pico de gallo

Filet Mignon +\$10 pp 🌱

Black garlic chimichurri, patatas bravas, asparagus

Roasted Portobello Rice Bowl 🌱

Seaweed salad, yellow sriracha sauce

Please speak to our catering manager for gluten free options.

🌱 Denotes gluten free available

Info@attherooftop.com

BUFFET MENU

\$35 PER PERSON (20 PERSON MIN.)
INCLUDES COFFEE & TEA
SELECT 1 SALAD, 2 ENTREES, 1 STARCH,
1 VEGETABLE

Salad

House 🌱

Mixed greens, tomato, cucumber, carrots,
vinaigrette and ranch dressing

Caesar 🌱

Romaine, grated pecorino, croutons,
tangy Caesar dressing

Entrees

Chicken Francese

Lemon butter sauce

Herb Garlic Pepper Chicken Breasts 🌱

Honey sumac glaze

Cider Spiced Brined Airline Chicken +\$5 pp 🌱

Applewood smoke, maple cider glaze

Baked Stuffed Sole Florentine

Lemon dijon sauce

Salmon a la Plancha +\$5 pp 🌱

Sweet chili glaze, scallions, peppadew peppers

Grilled Swordfish Filets +\$10 pp 🌱

Lemon herb chimichurri

Top Round Roast Beef 🌱

Roasted garlic au jus

Prime Rib +\$10 pp 🌱

Roasted garlic au jus, horseradish cream

Birria Braised Short Rib +\$5 pp 🌱

Braising jus, caramelized onions

Slow Smoked Brisket

Luxardo cherry bourbon BBQ sauce

Smoked Korean BBQ Spiced Pork Loin 🌱

Apricot ginger chutney

Sea Salt Roasted Beef Tenderloin +\$15 pp 🌱

Wasabi cream, house steak sauce

Baked Penne

Grilled chicken, red sauce, shredded mozzarella

Add an addt'l entree +\$10 pp

Starches

Roasted Red Bliss Potatoes 🌱

Fingerling Potatoes 🌱

Parmesan Herb Steak Fries

Patatas Bravas 🌱

Yellow Rice Pilaf 🌱

Himalayan Red Rice 🌱

Toasted Almond Quinoa

Vegetables

Roasted Mixed Vegetable 🌱

Sautéed Green Beans 🌱

Grilled Asparagus 🌱

Crispy Brussel Sprouts

Desserts

Assorted Cookies & Brownies | 5 pp

Assorted Mini Pastries | 8 pp

Warm Apple Cider Donuts | 4 pp

Sundae Bar (local ice cream & toppings) | 8 pp 🌱

Please speak to our catering manager for gluten free options.



BRUNCH MENU

AVAILABLE FROM 10AM-3PM

\$25/PER PERSON (20 PERSON MIN.)

INCLUDES COFFEE & TEA

Brunch Items

Scrambled eggs
Bacon
Sausage
Home fries
Toasted English muffins
Pancakes

Add'l Item +\$3 pp

Yogurt & Granola
Seasonal Fruit Salad
French Toast
Waffles
Crepes
Mini Quiches
Cider Doughnuts

Add an Entree +\$10 pp

Chicken Francese
Braised Short Rib
Baked Stuffed Sole Florentine
Top Round Roast Beef
Baked Penne

Upgrades +\$8 pp

Waffle Bar (chef attended)

Strawberries, whipped cream, chocolate chips, buttermilk fried chicken, Nutella, blueberry bourbon sauce, maple syrup, butter

Salad Bar

Mixed baby greens, romaine, house vinaigrette, ranch, tomatoes, cucumbers, carrots, croutons, shredded cheese, bleu cheese crumbles, bacon, red onion

Desserts

Assorted Cookies & Brownies | 5 pp

Assorted Mini Pastries | 8 pp

Sundae Bar (local ice cream & toppings) | 8 pp 🍷

All dessert orders must be placed one week in advance

Brunch Drink Packages

**Mimosa Bar- \$20 pp for 2 hours
(add'l hour +\$5 pp)**

House Sparkling
Orange, Cranberry, & Pineapple Juices
Prosecco Upgrade \$26 pp

**Bloody Mary Bar - \$25 pp for 2 hours
(add'l hour +\$7 pp)**

Titos, Housemade Bloody Mary Mix, Olives, Lemons,
Limes and Celery

Mimosa &

**Bloody Mary Bar - \$30 pp for 2 hours
(add'l hour +\$8 pp)**

Prosecco Upgrade \$36/pp

Please speak to our catering manager for gluten free options.

Beer, Wine, & Soda Packages

\$21 pp for 2 hours (add'l hour +\$9 pp)

Beer: Bud Light, Budweiser, Michelob Ultra, Sam Adams IPA, Sam Adams Seasonal, Corona, Coors Light, Blue Moon

Wine: House wine, Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Hard Seltzer: White Claw

Full Bar Packages

(Includes assorted sodas, juices, and mixers)

House Bar

\$28 pp for 2 hours (add'l hour +\$10 pp)

Liquor: Tito's, Bacardi White Rum, Tanqueray, House Tequila, Jack Daniels, Canadian Club, 4 Roses Bourbon

Beer: Bud Light, Budweiser, Michelob Ultra, Sam Adams IPA, Sam Adams Seasonal, Corona, Coors Light, Blue Moon

Wines: House wine, Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Hard Seltzer: White Claw

Premium Bar

\$35 pp for 2 hours (add'l hour +\$12 pp)

Liquor: Tito's, Ketel One, Bacardi, Captain Morgan, Tanqueray, Casamigos Tequila, Jack Daniels, Maker's Mark, Dewar's, Kahlua

Beer: Bud Light, Budweiser, Corona, Michelob Ultra, Sam Adams IPA, Sam Adams Seasonal, Stella Artois, Blue Moon

Premium Wines: Select wines, Sparkling, Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Hard Seltzer: White Claw

Brunch Drink Packages

Mimosa Bar- \$20 pp for 2 hours (add'l hour +\$5 pp)

House Sparkling
Orange, Cranberry, & Pineapple Juices
Prosecco Upgrade \$26 pp

Bloody Mary Bar - \$25 pp for 2 hours (add'l hour +\$7 pp)

Titos, Housemade Bloody Mary Mix, Olives, Lemons, Limes and Celery

Mimosa & Bloody Mary Bar - \$30 pp for 2 hours (add'l hour +\$8 pp)

Prosecco Upgrade \$36/pp