

# PRIVATE ROOM EVENTS

our fifty seat banquet room is perfect for all types of gatherings [roostercompany.net](http://roostercompany.net)

Your Name \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

Desired Date \_\_\_\_\_ Time of Event \_\_\_\_\_ Estimated Guest Count \_\_\_\_\_

## ..... BUFFET .....

\$22/GUEST

*choice of*

CAESAR SALAD romaine/  
parmesan yogurt dressing/ garlic  
croutons  
MIXED GREENS shaved radish/  
red wine vinaigrette

*choice of*

ROTISSERIE CHICKEN  
QUARTERS w/ our sauces  
ROASTED SALMON maple  
mustard glaze  
CHICKEN PARMESAN sugo/  
smoked mozzarella  
CHICKEN PICATTA capers/  
lemon butter  
FRIED CHICKEN CUTLET miso  
mayo/ spicy BBQ  
PORK LOIN apple butter mostarda  
BEEF BRISKET cola BBQ +\$1/guest

*choice of*

SWEET POTATO PUREE  
BOULANGIER POTATOES  
LOCAL POLENTA  
MAC 'N CHEESE  
BUCCATINI pesto OR sugo

*choice of*

ROASTED MUSHROOMS  
WILTED KALE & SPINACH  
GREEN BEANS lemon butter  
CARROTS miso maple glaze  
BROCCOLI sweet chili

## ..... BITE SIZE .....

\$24/GUEST

*choice of*

CHEESEBURGER TAQUITTO  
QUICHE goat cheese/ bacon  
CHICKEN SKEWER orange miso  
MEATBALLS sugo  
DEVEILED EGGS crisp chicken skin  
RISOTTO BALLS tomato/ parmesan  
PHILLY SLIDER whiz/ caramelized onion  
COLD FRIED CHICKEN SLIDER  
mayo/ shreduce/ pickle  
WALDORF CHICKEN SALAD endive cup  
LUMP CRAB SALAD cucumber cup  
CROSTINI whipped ricotta/ honey/  
almond/ sea salt  
CHICKEN LIVER PATE tart shell/  
pear mostarda  
CONFIT WINGS or BONELESS w/  
pow pow sauce or not-so-hot or BBQ  
HUMMUS CUPS vegetable sticks

contact [ALEX.ROOSTERCOMPANY@GMAIL.COM](mailto:ALEX.ROOSTERCOMPANY@GMAIL.COM)  
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## ..... PLATED .....

\$30/GUEST

AMUSE

*choice of*

CHICKEN NOODLE SOUP  
CAESAR SALAD  
MIXED GREENS SALAD

*choice of*

SALMON risotto/ vegetable  
LAZY CHICKEN polenta/ vegetable  
STEAK fries/ arugula  
PORK LOIN roasted potato/ vegetable

*choice of*

WARM BROWNIE vanilla ice cream/  
caramel

CHOCOLATE CHIP COOKIE  
SANDWICH vanilla ice cream

SUNDAE vanilla ice cream/ caramel/  
chocolate sauce/ whip cream/ candied  
pecan

All options include our basic beverage  
package (fountain drinks, drip coffee,  
Lipton black tea, ice water) and available  
bar tab or individual guest checks

## ..... ADD-ON OPTIONS .....

CHEESE PLATTER \$35  
VEGETABLE CRUDITES \$25  
FRUIT BOWL \$40

APPLE COBBLER \$30  
COOKIE & BROWNIE PLATE \$25  
PARKER HOUSE ROLLS \$10

BOTTLE OF HOUSE RED or WHITE WINE \$25

PITCHER OF SEASONAL SANGRIA or CRAFT COCKTAIL \$30

PREMIUM BEVERAGE OPTION \$2/guest (Mighty Leaf tea, Avery's Soda, Martinelli's  
apple juice, our lemonade, milk, espresso, cappuccino)

Our Events Coordinator will respond to most inquiries within 72 hours. Food options and pricing are subject to change. Gluten free options are available. 15 person minimum. Smart TV available. Four day advance notice required for food/beverage selections and total guest count. Cost determined by advance guest count and not actual turn out. 25% deposit due to reserve room with no return on deposit if canceled within less than 24 hours notice. One server will be provided for each event. Outsourced-cake plating fee is \$10. The room is exclusively for the event for up to three hours and guests may arrive up to a half hour before event to decorate.