

Group Party and Catering Menus



TIN ROOF

— B I S T R O —

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Thank you for your interest in bringing your next party to Tin Roof Bistro! Our mission is to provide your guests with an unforgettable experience, including great company, high quality food and wine, friendly service and an inviting atmosphere; and to you as the host, our mission is to deliver a well-planned and perfectly executed event -- so that you can actually relax and enjoy!

Our value-oriented group party menus are designed to provide your guests with high-quality, fresh (not pre-cooked) choices delivered seamlessly from our kitchen. Our menus include party planning assistance, coordination, and exclusive service, all at one simple price.



The Wine Cellar, our lovely private dining room, accommodates up to 65 guests for a full-seated dinner, or a little more for a standing reception. Our beautiful outdoor patio may be booked for semi-private events and can accommodate up to 20 guests.



It is highly recommended that you pre-select your wine choices before your event. Our wine list is fun and unique, and we are able to discuss custom pairings, to fit almost any budget.

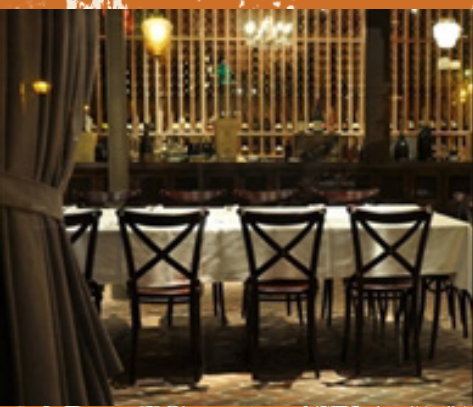
**Please note that corkage for private events is \$20 per bottle.
A \$2 per person service charge is applied for outside desserts.**



***Offsite catering for large groups is also available.**

We prepare these events to your particular specifications, so contact us to discuss possibilities!

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Wine Country Luncheon

\$29.00 per person, includes food and soft drinks, tea & coffee

First Course (family style):

Wine Country Cheese, Olives, Market Vegetable Crudité, Crostini

Main Course (pre-select 3 choices for your guests):

Our Signature Manhattan Beach Cobb

Seared Ahi Salad with Wasabi Ginger Dressing, Sesame, Pickled Ginger

Herb Marinated Flank Steak with Seasonal Accompaniments

Herb Roasted Chicken with Seasonal Accompaniments

Housemade Vegetarian Thin-Noodle Lasagna

Dessert Course (guest has choice of one):

Seasonal Dessert

Chocolate Mousse

The "Sandwich Basket" Lunch Buffet

\$19.50 per person, includes food and soft drinks, tea & coffee

(24 person minimum; Private Dining Room Only)

Buffet:

Mixed Green Salad

Bistro Caesar

Mary's Turkey Goddess Sandwich with Swiss Cheese, Green Goddess Aioli & Red Romaine

Curried Chicken Sandwich with Grapes, Celery, Pecan & Local Apples

Olive-Oil Poached Tuna Sandwich

Assorted Cookies

Limited Lunch Menu for Large Celebrations

\$23.50 per person, includes food and soft drinks, tea & coffee

First Course:

A Choice of Our Homemade Soups of the Day

Main Course: (pre-select 3 choices for your guests)

Our Signature Manhattan Beach Cobb

Seared Ahi Salad with Wasabi Ginger Dressing, Sesame, Pickled Ginger

Caesar Salad with Grilled Shrimp

Caesar Salad with Grilled Chicken

Thai Chicken Salad

Mary's Turkey Goddess Sandwich with Swiss Cheese, Green Goddess Aioli & Red Romaine

Curried Chicken Sandwich with Grapes, Celery, Pecan & Local Apples

Tuna Melt

Avocado, Swiss, Lettuce & Tomato Sandwich

BLT Sandwich

Grilled Chicken Deluxe with Bacon, Lettuce, Tomato, Avocado & Aioli

Housemade Vegetarian Thin-Noodle Lasagna

Dessert Course (guest has choice of one):

Seasonal Dessert

Chocolate Mousse

Business Lunch

\$25.00 per person, includes food, iced tea, tax & service charge
(Mon-Fri 11am-2pm only - not valid during Holiday Season)

First Course:

Soup of the Day

Main Course: (pre-select 3 choices for your guests)

Our Signature Manhattan Beach Cobb

Seared Ahi Salad with Wasabi Ginger Dressing, Sesame, Pickled Ginger

Caesar Salad with Grilled Shrimp

Caesar Salad with Grilled Chicken

Thai Chicken Salad

Mary's Turkey Goddess Sandwich with Swiss Cheese, Green Goddess Aioli & Red Romaine

Curried Chicken Sandwich with Grapes, Celery, Pecan & Local Apples

Tuna Melt

Avocado, Swiss, Lettuce & Tomato Sandwich

BLT Sandwich

Grilled Chicken Deluxe with Bacon, Lettuce, Tomato, Avocado & Aioli

Dessert Course:

Assorted Cookies

The Cellar Dinner

\$43.50 per person, includes food and soft drinks, tea & coffee

First Course (guest has choice of one):

Bistro Caesar Salad

Homemade Soup of the Day

Main Course: (pre-select 3 choices for your guests)

Crispy Skin Scottish Salmon

Wine Braised Beef Short Ribs

Herb-Roasted Free Range Chicken

Grilled Pork Tenderloin

Homemade Vegetarian Lasagna

Lamb Bolognese

Dessert Course (guest has choice of one):

Seasonal Dessert

Chocolate Mousse



The Napa Buffet

\$45.50 per person, includes food and soft drinks, tea & coffee
(24 Person Minimum; Private Dining Room Only)

Stationary Buffet:

Bistro Caesar Salad

Grilled Chicken Breast with Ratatouille and Goat Cheese Sauce

Beef Short Rib Stroganoff

Herb Crusted Salmon

Farmer's Market Mixed Vegetable Platter

Herb Roasted Potatoes

Dessert & Coffee Station:

Tapas-Style Dessert Station with Fresh Coffee

The Tuscan Family-Style Dinner

\$47.00 per person, includes food and soft drinks, tea & coffee

First Course:

Green Salad

Drake's Farm Goat Cheese with Crostini

Main Course:

Caramelized Brussels Sprouts

Wine Braised Beef Short Ribs

Herb Crusted Salmon

Blue Lake Green Beans with Walnuts

Parmesan Mashed Potatoes

Dessert & Coffee Station:

Tapas-Style Dessert Station with Fresh Coffee

The Breakfast Meeting Buffet

\$19.00 per person

*available for morning meetings 8am-10am (minimum 24 guests)

Buffet:

Scrambled Eggs

Applewood Smoked Bacon

Assorted Pastries

Seasonal Fruit Platter

Limitless Coffee

Fresh-Squeezed Orange Juice



Passed Hors d'oeuvres

(hors d'oeuvres are priced by the dozen; minimum 4 dozen of one item)

Cold:

Goat Cheese Bruschetta with Toasted Almonds & Artisan Honey: \$28

Prosciutto Wrapped Pears with Brie Cheese: \$32

Spicy Tuna Spring Rolls: \$32

Grilled Zucchini Stuffed with Grilled and Pickled Vegetables: \$28

Shrimp Ceviche Tostadas with Avocado Mousse: \$32

Chinook Salmon Tartar with Capers and Citrus on Crostini: \$32

Double Chocolate Walnut Cookies: \$24

Snickerdoodle Cookies: \$24

Warm:

Swiss Cheese Puff Gougères: \$26

Bacon-Wrapped Brussel Sprouts: \$30

Twice-Baked Potato-ette with Bacon: \$28

Homemade Vegetable Quiche Tart: \$32

Grilled Italian Sausage on Skewer with Mustard Dipping Sauce: \$32

Crispy Shrimp Cake with Homemade Tartar Sauce: \$34

Simmzy's Sliders: \$56

Short Rib Crostini: \$34

Tomato Splat Crostini with Goat Cheese: \$28

Korean Short Rib Skewers: \$32

Stationary Hors d'oeuvres

Blackened Seared Ahi Platter with Mango Jalapeno Relish: \$A/Q

Chilled Seafood Platter: A/Q *Custom Designed

Wine Country Charcuterie with Artisan Cheeses, Olives, Nuts and Crostini:

Small (to feed 10-20) \$100 **Medium** (to feed 20-30) \$200 **Large** (to feed 30-40) \$300

Mediterranean Platter with Tabouleh, Eggplant Tapenade, Cucumber, Cherry Tomatoes, Olives, Homemade Flatbread:

Small (to feed 10-20) \$75 **Medium** (to feed 20-30) \$150 **Large** (to feed 30-40) \$225

Savory Gruyere Fondue with Breadbar Brioche, Sweet Apples, Honey Glazed Ham: \$125

Chocolate Fondue with Fresh Strawberries, Marshmallows, Fresh Baked Sweet Bread: \$95

