

# 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 \_\_\_\_\_

Deposit Amount Received \_\_\_\_\_ Four-Day-Advance Guest Count & Menu Sections \_\_\_\_\_

## ..... 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 parmesan  
crumbs  
MAC 'N CHEESE truffle oil  
BUCCATINI pesto OR sugo

*choice of*

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

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

\$24/GUEST

*choice of*

CHEESEBURGER TAQUITTO  
CHICKEN SKEWER orange miso  
MEATBALLS sugo  
DEVILED 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

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

## ..... 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

*choice of*

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

## ..... BRUNCH .....

\$20/GUEST

SCRAMBLED EGGS  
APPLEWOOD-SMOKED BACON  
BREAKFAST SAUSAGE  
HOMEFRIES  
CHICKEN & WAFFLE maple mustard

## CONTACT

[EVENTS.ROSTERCOMPANY@GMAIL.COM](mailto:EVENTS.ROSTERCOMPANY@GMAIL.COM)

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

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

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 people minimum. Smart TV available. Four-day 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.