

Tin Roof

A LIVE MUSIC JOINT

EVENT MENU



BAR PACKAGES

All liquor packages include Beer, Wine, Seltzers & Soda
**shots, doubles, red bull or specialty cocktails not included with packages*

Cash Bar Option: Cash Bar Fee
Soda & Tea

BEER, WINE, SELTZER & SODA PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·
Drink Tickets Option

CALL BRAND PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·
Drink Tickets Option ·

VODKA

Deep Eddy Vodka
Deep EdVODKAdy
Flavors Ketel One
Firefly
New Amsterdam
Stoli

GIN

Tanqueray

SCOTCH

Dewars

RUM

Bacardi
Captain Morgan
Cruzan Coconut
Myer's Dark
Parrot Bay Coconut
Rumhaven

TEQUILA

1800 Silver
El Jimador
Jose Cuervo
Milagro
Teremana

WHISKEY

Buffalo Trace Bourbon
Crown Royal
Crown Royal Apple
Canadian Club
Jack Daniel's
Jack Daniel's Honey
Jack Daniel's Fire
Jameson Irish Whiskey
Jim Beam
Skewball
Southern Comfort
Tin Cup
Tullamore Dew

WINE

Barefoot
Cabernet Sauvignon
Chardonnay
Pinot Grigio

PREMIUM PACKAGE

2 Hours · | 3 Hours · | 4 Hours ·
Drink Tickets Option

VODKA

Grey Goose
Tito's

GIN

Bombay Sapphire
Hendrick's

TEQUILA

Casamigos Anejo
Casamigos Reposado
Casamigos Blanco Don
Julio Blanco Patron

WHISKEY

Gentleman Jack
Knob Creek
Maker's Mark
Wild Turkey 101
Whistlepig 10 Year
Woodford Reserve
Bulleit Bourbon

SCOTCH

Johnny Walker Black Label
Macallen 12 Year

WINE

Robert Mondovi Private Selection
Cabernet Sauvignon
Chardonnay

***Alcohol brands may vary by region**

++ Subject to 24% service charge, processing fee and taxes



APPETIZER BUFFET

Pick 3 • | Pick 5 •

SHRIMP & GRIT POPPERS

cornmeal battered shrimp, creole aioli, cilantro

HOT CHICKEN LOLLIPOPS

served with ranch potato salad and a pickle

CANDY PIG MAC & CHEESE

signature mac & cheese, brown sugar bacon

CHICKEN & WAFFLE BITES

bacon, sorghum, maple syrup

CHIPS & SALSA **V+**

served with corn tortilla chips

BUFFALO CHICKEN DIP

served with corn tortilla chips

WHIPPED FETA **V, GF**

veggie sticks **GF** or soft pita **V**, honey & chives

PIMENTO CHEESE HUSHPUPPIES **V**

house-made pimento cheese & cornmeal fritters,
served with Mississippi comeback sauce

BUTTERMILK CHICKEN TENDERS

choice of signature wing sauce

ROASTED PEPPER HUMMUS **V+**

veggie sticks **GF** or soft pita **V**

CHERRY TOMATO & MOZZARELLA SKEWERS **V, GF**

tomato basil oil, balsamic glaze

KOREAN BBQ MEATBALLS

pork, ginger, scallion, soy, gochujang

TURKEY CLUB PINWHEELS

smoked turkey wrap, bacon, lettuce, tomato, mayo

MINI AVOCADO TOAST **V**

pickled red onion, cotija cheese, roasted tomatoes

CAULIFLOWER BITES

tempura fried, tossed in buffalo **V+**
or honey hot **V**
toasted sesame and scallion

SLIDERS

2 Pieces Per Person Avg

BRISKET BISCUIT

brisket, cheddar, bacon, peach jam

PULLED PORK

BBQ pulled pork, coleslaw

MINI CLASSICS

cheeseburgers, lettuce, tomato,
mustard, pickle

NASHVILLE HOT CHICKEN

ranch potato spread, pickle

VEGGIE SLIDER **V**

fried green tomato, pimento
cheese, chow chow

BBQ PULLED JACK FRUIT SLIDER **V**

coleslaw

V | Vegetarian • **V+** | Vegan • **GF** | Gluten-free

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pricing is based on display service for 2 hours



PASSED APPETIZERS

Pick 3

CHICKEN & WAFFLE BITES

bacon, sorghum, maple syrup

SHRIMP & GRIT POPPERS

cornmeal battered shrimp, creole aioli, cilantro

KOREAN BBQ MEATBALLS

pork, ginger, scallion, soy, gochujang

PULLED PORK SLIDER

BBQ pulled pork, coleslaw

MINI CLASSICS

cheeseburgers, lettuce, tomato, mustard, pickle

NASHVILLE HOT CHICKEN SLIDER

ranch potato spread, pickle

ROASTED RED PEPPER HUMMUS **V+**, **GF**

veggie sticks **GF** or soft pita **V**

HOT CHICKEN LOLLIPOPS

served with ranch potato salad and a pickle

CREOLE SHRIMP

tempura battered with spicy corn creole

WHIPPED FETA **V**

veggie or soft pita, honey, & chives

PIMENTO CHEESE HUSHPUPPIES **V**

house-made pimento cheese & cornmeal fritters

served with Mississippi comeback sauce

CHERRY TOMATO & MOZZARELLA SKEWERS **V,GF**

tomato basil oil, balsamic glaze

GOAT CHEESE BALLS **V**

grapes, candied pecans, peach jam

TENNIYAKI GLAZED CHICKEN SKEWERS

sesame seed & scallion

MINI AVOCADO TOAST **V**

pickled red onion, cotija cheese,
roasted tomatoes

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ENTRÉE BUFFETS

priced per person

BACKSTAGE PASS

Choose 3 entrees & 2 sides
includes cornbread, house salad & dessert

GARAGE BAND

Choose 2 entrees & 2 sides
includes cornbread & house salad

ENTREES

BBQ PULLED PORK **GF**

smoked pork shoulder, house BBQ sauce

BUTTERMILK FRIED CHICKEN

tender breast pieces marinated in buttermilk, dusted with seasoned flour & fried

NASHVILLE HOT CHICKEN

tender breast pieces marinated in buttermilk with signature cayenne rub

CANDY PIG MAC & CHEESE

creamy jalapeno mac and cheese with aged cheddar and brown sugar bacon

FISH FRY

battered grouper & dill pickle remoulade

CREOLE PASTA **V**

penne pasta with corn & peppers in a creamy creole sauce (add chicken, shrimp or sausage +\$2)

PAN-SEARED ATLANTIC SALMON **GF**

lemon & herbs

VOODOO SHRIMP **GF**

shrimp, sausage and corn cooked in a spicy creole sauce with fresh cream

SMOKED BRISKET **GF**

12-hour house-smoked brisket with creamy horseradish sauce and au jus from beef drippings

SOUTHERN POT PIE

stewed chicken with celery, carrot, onion & herbs topped with buttermilk biscuits

GRILLED CHICKEN **GF**

herb marinated chicken breast

POTATO & MUSHROOM HASH **GF, V+**

peppercorn fingerling potatoes, roasted white mushrooms, red bell peppers, scallions, & herbs

BBQ PULLED JACK FRUIT **GF, V+**

SIDES

WINDY CITY PASTA SALAD **V**

elbow macaroni, cherry tomato, parsley, basil, giardiniera, red wine herb vinaigrette, mayo

RANCH POTATO SALAD **GF, V**

celery, ranch spices & sour cream

MAC & CHEESE **V**

jalapeno, cheddar, breadcrumbs

VEGGIE MEDLEY **GF, V+**

broccoli, onion, mushrooms, squash & bell peppers

ROSEMARY POTATOES **GF, V**

GREEN BEANS **GF, V+**

CREAMY CHEDDAR GRITS **GF, V**

MAPLE GLAZED BRUSSEL SPROUTS **GF, V**

BBQ BEANS **GF, V+**

DESSERTS

CHOCOLATE MOONPIE MOUSSE

BANANA PUDDING

'nilla wafers, whipped cream, fresh bananas

SALTED CARAMEL CHOCOLATE PRETZEL BROWNIE

ASSORTED COOKIES

LEMON BARS

lemon curd, pie crust, powdered sugar

ASSORTED CHEESECAKES

V | Vegetarian • **V+** | Vegan • **GF** | Gluten-free

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STATIONARY ITEMS

Additions with purchase of any food package
priced per guest

CHIPS & SALSA **V+**

served with corn tortilla chips

SPICED BACON POPCORN **GF**

fresh popcorn, crispy bacon bits, chili- brown sugar

SOUTHERN SHRIMP COCKTAIL **GF**

poached shrimp, house cocktail sauce

CHICKEN WINGS

magnum wings, choice of sauces, served with ranch

BUTTERMILK CHICKEN TENDERS

served with one of our signature wing sauces

GUACAMOLE **V+**

hand smashed avocado, pico de gallo & spices,
served with corn tortilla chips

WORLD FAMOUS QUESO **V**

with corn tortilla chips

ROASTED RED PEPPER HUMMUS & PITA **V**

ground chickpeas & sesame with pita chips

DOMESTIC CHEESE BOARD **V**

selection of American cheeses with accouterments

VEGGIE CRUDITÉ AND RANCH **V**

fresh cut carrots, celery, broccoli, peppers & cherry
tomatoes

SEASONAL FRUIT **V+, GF**

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ADD ON STATIONS

priced per person

HAND CARVED HOUSE SMOKED BRISKET **GF**

12-hour house-smoked brisket with creamy horseradish sauce and au jus from beef drippings

Carver for 2 hours (additional hour)

MAKE YOUR OWN MAC & CHEESE

elbow pasta with creamy cheese sauce. Make it your own by adding bacon, jalapenos, tomatoes, breadcrumbs, scallions and BBQ sauce
add chicken or pulled pork +\$2

GUACAMOLE BAR **V+**

create your own guacamole- smashed ripe avocados with fresh squeezed lime juice and sea salt, served with corn tortilla chips

Attendant +\$75 for 2 hours (\$25/each additional hour)

TACO BAR (or as meal)

a variety of corn tortillas or flour tortillas served with pulled chicken, spiced ground beef with sour cream, cheddar, shaved lettuce, salsa, jalapenos, Spanish onion, cilantro, pico de gallo, hot sauce

NACHO BAR (or as meal)

corn tortilla chips, pulled chicken, spiced ground beef, queso, bbq beans, jalapenos, jack cheese, tomatoes, scallions, bbq & hot sauces
add guacamole +\$2

DESSERTS

CHOCOLATE MOONPIE MOUSSE

BANANA PUDDING

'nilla wafers, whipped cream, fresh bananas

CHOCOLATE CHUNK SALTED CARAMEL PRETZEL BROWNIE

salted caramel chocolate pretzel brownie

LEMON BARS

lemon curd, pie crust, powdered sugar

ASSORTED CHEESECAKES

BUILD YOUR OWN S'MORES

upgrade to gourmet s'mores bar +

ASSORTED COOKIES

V | Vegetarian • V+ | Vegan • GF | Gluten-free

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BRUNCH BUFFET

DOMESTIC CHEESE BOARD WITH FRESH FRUIT V,
selection of american cheeses and fresh seasonal fruit

HOUSE SALAD V
served with choice of red wine vinaigrette & ranch dressing

BUTTERMILK FRIED CHICKEN
tender breast pieces marinated in buttermilk,
dusted with seasoned flour & fried

SHRIMP & GRITS
tiger shrimp, stoneground grits with a savory creole sauce &
scallions

GOAT CHEESE SCRAMBLE V
brown butter eggs, red bell peppers, spanish onion, scallion and
crumbled goat cheese

GRIDDLED HAM GF
applewood smoked ham

HICKORY HASH GF
roasted potatoes, red bell peppers, Spanish onions, hickory smoked
bacon, scallions, andouille sausage and white cheddar

MAPLE BISCUIT BOMBS
sage sausage, fried biscuits, maple syrup,
powdered sugar

CORNBREAD AND BISCUITS V
served with butter, peach jam and maple
syrup

BREAKFAST BEVERAGES

BLOODY MARY BAR

MIMOSA BAR

BLOODY MARY & MIMOSA BAR

JUICE BAR

apple, orange, cranberry
soda, tea & water

V | Vegetarian • V+ | Vegan • GF | Gluten-free

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BREAKFAST BUFFETS

BREAKFAST BUFFET 1

BISCUITS AND SAUSAGE GRAVY

buttermilk biscuits, sage sausage, peppercorn gravy

SMOKED CHEDDAR CHEESE GRITS V

stone ground white grits, cave aged white cheddar, smoked paprika

SUNRISE SCRAMBLER V

brown butter eggs, spinach, roasted tomatoes, scallions, cream cheese

WHOLE FRESH FRUIT V+, GF

oranges, bananas, apples

ASSORTED MINI MUFFINS V

chocolate chip, banana nut, blueberry

BREAKFAST BUFFET 2

PARFAIT BAR V

vanilla yogurt, granola, toasted almonds, assorted berries, fresh coconut flakes, peaches and chocolate chips

ASSORTED BAGELS & CREAM CHEESES V

plain, blueberry, cinnamon & raisin, served with plain and vegetable cream cheese

FRESH FRUIT DISPLAY V+, GF

seasonal fruits

HICKORY HASH GF

roasted potatoes, red bell peppers, Spanish onions, hickory smoked bacon, scallions, andouille sausage and white cheddar

GRIDDLED HAM GF

applewood smoked ham

GOAT CHEESE SCRAMBLE V

brown butter eggs, red bell peppers, spanish onion, scallion and crumbled goat cheese

MAPLE BISCUIT BOMBS

sage sausage, fried biscuits, maple syrup, powdered sugar

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LOCATIONS

- NASHVILLE DEMONBREUN HILL
- NASHVILLE LOWER BROADWAY
- LEXINGTON
- BIRMINGHAM
- CINCINNATI
- INDIANAPOLIS
- ORLANDO
- COLUMBIA
- LOUISVILLE
- BALTIMORE
- SAN DIEGO
- MEMPHIS
- ST. LOUIS
- MYRTLE BEACH
- DELRAY BEACH
- RALEIGH
- DETROIT
- KANSAS CITY
- FAYETTEVILLE
- NEW ORLEANS
- FORT LAUDERDALE



www.tinroofbars.com