



Private Event

Buffet Menu

Winter 2020

Rooftop 120 Events
Eric Town Square
120 Hebron Avenue – Glastonbury, CT 06033
(860) 716-1611
kara.rooftop120@gmail.com

Buffet Style

Salad

(choose 1)

Rooftop House Salad

Bibb lettuce, cucumbers, grape tomato, seasonal radishes, sundried tomato balsamic

Caesar Salad

House made dressing, garlic croutons, hard cooked egg, parmesan

Seasonal Vegetable

(choose 1)

Roasted Seasonal Vegetables

Roasted eggplant, zucchini, yellow squash, roasted red peppers

Crispy Brussel Sprouts

Haricots Verts

Starches

(choose 1)

Herb-Roasted Fingerling Potato

Yukon Gold Mashed

Sweet Potato Mashed

Seasonal Risotto

Proteins

(choose 2)

Braised-Grass Fed Short Ribs

Bourbon BBQ

Airline Oven-Roasted Chicken Breast

Chicken jus

Faroe Island Salmon

Citrus beurre blanc

Baked Ziti

\$48.00 per guest

soft drinks, alcoholic beverages not included, and will be charged on consumption

Rooftop 120 Private Events

Buffet Style Additions

Artisanal Cheese Platter;

Grilled naan bread, crackers, seasonal fruit
Half Platter serves 10-15 guests \$85.00 per platter
Full Platter serves 20-25 guests \$150.00 per platter

Hummus Platter;

Sweet potato hummus, harissa, seasonal vegetables, grilled naan bread
Half Platter serves 10-15 guests \$75.00 per platter
Full Platter serves 20-25 guests, \$125.00 per platter

Antipasto Platter;

Salami, prosciutto, capicola, sopressata, grilled asparagus,
marinated artichokes, roasted red peppers, olives, mozzarella di Bufala
Half Platter serves 10-15 guests \$90.00 per platter
Full Platter serves 20-25 guests, \$160.00 per platter

Spinach Dip;

Tri-colored corn chips
Serves 15-20 guests, \$125.00 per platter

Queso Dip;

Tri-colored corn chips
Serves 15-20 guests, \$125.00 per platter

Flatbread Platter;

Assorted Flatbreads
Half Platter serves 10-15 guests, \$80 per platter
Full Platter serves 20-25 guests, \$160.00 per platter

Calamari Platter;

Pepperoncini, sun-dried tomato, kalamata olives, garlic-lemon sauce
Serves 15-20 guests, \$125.00 per platter

Pasta Station;

select one of the following:
Primavera
Bolognese
A la Vodka
Baked Ziti
Serves 20 guests, \$90.00 per tray

Colossal Chicken Wings Platter;

select from the following:
buffalo, parmesan garlic, bourbon BBQ
2 dozen, \$50.00

Jumbo Shrimp Cocktail;

Old Bay cocktail sauce, lemons
\$4.25 per piece

Dessert Platter;

Assorted mini seasonal desserts
Serves 20 guests, \$150.00

the fine print

there is a 20 person minimum for all private events

brunch buffet and luncheon buffet events, that begin before normal business hours, require a 30 person minimum or \$2,000.00 food minimum

pricing does not include Connecticut state tax and 22% service charge

a 50%, non-refundable deposit, is required to confirm an event date

Rooftop 120 requires the guest guarantee at least (7) days prior to function date. increases will be accommodated based on availability of product and staff. final charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

due to fluctuations in raw material costs, we reserve the right to change our prices. we will guarantee our food prices at least (45) days prior to your scheduled event.

Rooftop 120 is committed to the safe service of food and alcohol. at no time may any food, alcoholic or non-alcoholic beverages be brought into the restaurant, with the exception:

Rooftop120 allows guests booking private events the option of bringing in a dessert from a certified licensed bakery of their choice. there is an additional cake fee of \$2.50 per guest

no decorations will be taped, tacked or stapled to the walls or draperies
no confetti or metallic cutouts may be used for any event.