



Private Event
Cocktail Style Menu

Winter 2020

Rooftop 120 Events
Eric Town Square
120 Hebron Avenue – Glastonbury, CT 06033
(860) 716-1611
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Cocktail Style

Hors D'oeuvres

(select 4)

Chicken Lemongrass Dumplings; sweet soy

Top Floor Beef Sliders; pepper jack cheese, sweet onion jam

Scallops Wrapped in Apple Smoked Bacon; habanero mango

Mini Crab Cakes; remoulade sauce

Tomato, mozzarella & prosciutto skewers; balsamic reduction

Buffalo Chicken Egg Rolls; sriracha ranch

Crab Rangoons; sweet chili sauce

Tuscan Herb Marinated Chicken Satay; tzatziki

Chicken Condon Bleu (swiss, Canadian bacon)

Short Rib Slider; bourbon BBQ

Assorted Mini Quiche (lorraine, vegetable, broccoli & cheese, three cheese)

Mac & Cheese; creamy parmesan & vermont cheddar

Platters/Dips

(select 1)

Crudité Platter; french onion dip, seasonal vegetables

Hummus Platter; hummus, harissa, seasonal vegetables, grilled naan bread

Spinach Dip; tri-colored corn chips

Queso Dip; tri-colored corn chips

Flatbreads

(select 2)

Margherita; balsamic roasted tomatoes, basil pesto, fresh mozzarella

Chicken-Bacon-Ranch; grilled chicken, applewood bacon, cheddar jack, ranch

Buffalo Cauliflower; gorgonzola, jalapeno, pepper jack, tortilla chip crumbles

\$38 per person
soft drinks, alcoholic beverages not included, and will be charged on consumption
+\$3.00 per person for each additional hand passed hors d'oeuvres

Cocktail 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

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.