



Private Event Menus

Fall/Winter 2023

CONTACT

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Rooftop 120 Events
Eric Town Square
120 Hebron Avenue
Glastonbury CT 06033

Tapas Style

Passed

(select three)

Chorizo Wrapped Shrimp; charred scallion aioli

Beef Pinchos (skewers); bourbon glaze

Chicken Pinchos; salsa verde

Pork Belly Pinchos; quince glaze

Scallops Wrapped in Bacon; pimento salsa verde

Grilled Chorizo with Bread; salsa verde

Two Bites

(select two)

Beef Sliders; caramelized onions, cheddar fondue

Cuban Sliders; pork belly, mustard aioli, pickled onions, brioche bun

Meatball Sliders; Manchego cheese, brioche bun

Buffalo Chicken Eggrolls; sriracha ranch

Bomba Potatoes: stuffed with chorizo, piquillo peppers and Manchego cheese – charred scallion aioli

Boards

(select three)

Roasted Sweet Potato; whipped honey butter

Roasted Chicken Empanadas; spicy aioli

Short Rib Empanada; fontina cheese, caramelized onion, scallion aioli

Papas Bravas; fried potato wedges, spicy aioli – Spanish pimenton

Truffle Potatoes; black truffle zest – truffle aioli

Shrimp in Garlic Sauce; shaved garlic, piquillo peppers

Tso Cauliflower; pickled onion

Buffalo Cauliflower; gorgonzola cheese

Shishito Peppers; maldon salt

Naan Flatbreads: (choose One)

Margherita; mozzarella, basil pesto, confit tomato

Short Rib; caramelized onion, mozzarella, charred scallion aioli

Butternut Squash; roasted squash, caramelized onion, goat cheese, mozzarella

Spinach & Artichoke; baby spinach, artichoke, manchego cheese

\$42 per person

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

+\$4.00, per person, for each additional hand passed hors d'oeuvre

Buffet Style

Seasonal Green Salads

(choose 1)

Artisan Green
Heirloom tomato, pickled onion, roasted red pepper – Spanish sherry vinaigrette

Nosh Caesar
Hearts of baby romaine, Manchego cheese, fine herb croutons - roasted garlic Caesar dressing

Nosh Chopped
Gem lettuce, tomato, pickled onion, cucumber, roasted butternut squash, burrata cheese, creamy bleu cheese

Locally Sourced Seasonal Vegetable

(choose 1)

Fire Roasted Fall Vegetables
Red onion, brussel sprouts, fennel, butternut squash

Wild Mushrooms
Charred scallion aioli

Roasted Cauliflower
Pickled onion, olive oil, roasted garlic, thyme

Starches

(choose 1)

Brussel Sprouts green apple, maple glaze

Roasted Russet Potatoes roasted garlic aioli

Vegetable Fried Rice spicy aioli

Yukon Gold Mashed Potatoes roasted garlic cream

Roasted Sweet Potatoes honey butter

Seasonal Proteins

(choose 2)

Carne Asada (Argentinian Skirt Steak) salsa verde

Short Ribs red wine sauce

Faroe Island Salmon sherry maple glaze

Roasted Chicken Thighs roasted red peppers, lemon caper sauce

Nosh Shrimp roasted garlic, olive oil, fine herbs

Suckling Pig assortment of sauces

\$52 per guest

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

Additions

Charcuterie Board;

Assorted meat and cheese, fruit, honey, jam, artisan bread

Half Platter serves 10-15 guests \$80.00 per platter - Full Platter serves 20-25 guests \$150.00 per platter

Red Pepper OR Traditional Hummus Crudité Platter;

Hummus, seasonal vegetables, olive oil, grilled artisan bread

Half Platter serves 10-15 guests \$75.00 per platter - Full Platter serves 20-25 guests, \$130.00 per platter

Whipped Ricotta;

Truffle honey, sea salt, grilled bread

Half Platter serves 10-15 guests \$85.00 per platter - Full Platter serves 20-25 guests, \$180.00 per platter

General Tso Calamari Platter;

Pickled onions, sesame cilantro

Serves 15-20 guests, \$135.00 per platter

Traditional Calamari Platter;

Crushed tomato sauce, garlic aioli

Serves 15-20 guests, \$135.00 per platter

Pasta Station;

*select one of the following:

Alfredo parmesan cream sauce

Marinara crushed tomato sauce, roasted garlic, basil

Marsala mushrooms, caramelized onions, parmesan

A la Vodka crispy prosciutto, crushed tomato sauce, parmesan cheese

Vegetarian seasonal vegetables, white wine lemon caper sauce

Serves 20 guests, \$100.00 per tray

Salads;

Artisan Green heirloom tomato, pickled onion, roasted red pepper – Spanish sherry vinaigrette

Nosh Caesar hearts of baby romaine, Manchego cheese, fine herb croutons - roasted garlic Caesar dressing

Rooftop Chopped mixed greens, roasted red pepper, heirloom tomato, beets, pickled onions, gorgonzola cheese – balsamic vinaigrette
Serves 25 guests, \$90.00 per bowl

Chicken Wings Platter;

select from the following:

apple smoked BBQ, garlic & honey buffalo, tso, sweet chili

2 dozen, \$45.00

Jumbo Shrimp Cocktail;

Spicy cocktail sauce, fresh lemons

\$4.25 per piece

Dessert Platter;

Assorted mini seasonal desserts

Serves 20 guests, \$150.00

policies

there is a 20 person minimum for all private events

you will have your designated event space for 3 hours at no additional cost. additional hours are available for \$300.00 per hour. additional hours must be booked in advance. you will be allowed access to the room 1 hour before your event for set-up and 30 minutes are allowed after the event for cleanup

on Friday/Saturday nights - indoor events of 20-35 guests will be held in the back section of the Nosh event room. the full room will be available to events with 35+ guests or a food/beverage minimum of \$2,500.00

any events, that begin before normal business hours, require a \$3,000.00 food/beverage minimum

any event held **outside on the Rooftop deck** on Friday or Saturday night will require a \$5,000.00 food/beverage 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 plating fee of \$2.50 per guest. homemade desserts will not be served

no decorations will be taped, tacked or stapled to the walls or draperies

no confetti or metallic cutouts may be used for any event

we are happy to answer any questions on our policies!