



TIN ROOF

— B I S T R O —



PRIVATE DINING ROOM & LARGE GROUP MENUS

310.944.2158 | catering@tinroofbistro.com



TIN ROOF

— B I S T R O —

Thank you for your interest in bringing your next party to Tin Roof Bistro!

Our mission is to provide your guests with an unforgettable experience, including great company, high quality food and wine, friendly service and an inviting atmosphere; and to you as the host, our mission is to deliver a well-planned and perfectly executed event so that you can actually relax and enjoy your event.

Our value-oriented group party menus are designed to provide your guests with high-quality, locally sourced food choices delivered seamlessly from our kitchen.

Cheers,

Mary Ann Varni

Director of Private Dining & Catering, Tin Roof Bistro



PRIVATE AND SEMI-PRIVATE SPACES

The Wine Cellar

Our beautiful private dining room, the Wine Cellar, accommodates up to 64 guests for a seated event, and 80 for a cocktail reception. It is a completely private space, separate from the main dining room.



The Outdoor Patio

For groups of 25 or fewer, we can accommodate your group at one long table on our lovely outdoor patio for a seated event. We can accommodate larger parties for a partial or entire patio buyout.



The Front Porch

For a casual mixer or happy hour for groups of 50 or fewer, enjoy a section of our Front Porch, complete with picnic tables and lounge seating.



We recommend pre-selecting your wine choices before your event. Our wine list is fun and unique, and we are able to discuss custom pairings, to fit almost any budget.

A \$2 per person cake cutting fee is applied for outside desserts.

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THE BREAKFAST MEETING BUFFET

21.95 per person

**Available from 8AM- 11AM (minimum 24 guests)*

Scrambled Eggs

Applewood Smoked Bacon

Assorted Pastries

Seasonal Fruit Platter

Fresh Coffee

Fresh-Squeezed Orange Juice



THE "SANDWICH BASKET" LUNCH BUFFET

22.5 per person

includes food and soft drinks, tea & coffee (24 person minimum)

Mixed Green Salad

artisan lettuce, crisp veggies, croutons, honey dijon vinaigrette

Bistro Caesar

romaine, croutons, shaved parmesan, & our "take no prisoners" caesar dressing

Tin Roof's Turkey Sandwich

Mary's turkey breast roasted in house, arugula, apricot and thyme jam, lemon aioli, sourdough bread

Curried Chicken Sandwich

tender chicken, grapes, mayo, greens, sliced apples, celery, red onion, pecans, pumpernickel bread

Mediterranean Tuna Wrap

poached tuna mixed with tomatoes, capers, anchovies and mixed veggies wrapped in house made flatbread

Assorted Cookies

Chocolate chip and Snickerdoodle



LIMITED LUNCH MENU FOR LARGE CELEBRATIONS

26.5 per person

includes food and soft drinks, tea & coffee

** Can be served family-style, which means you would choose 3 main courses that would be brought to the tables for the group to share*

First Course: (guest has a choice of one)

Tomato Bisque
Homemade Soup of the Day

Main Course: (Pre-select 3 choices for your guests)

Our Signature Manhattan Beach Cobb

romaine, tender chicken morsels, bacon, grapes, walnuts, celery, crispy shallots, avocado & a combo of herb vinaigrette & homemade blue cheese dressing

Seared Ahi Salad

with Wasabi Ginger Dressing, Sesame, Pickled Ginger sushi-grade tuna, seared rare, chopped market veggies, crisp romaine, sesame seeds, sweet soy, wasabi ginger dressing

Caesar Salad with Sauteed Shrimp or Grilled Chicken (choose one)

romaine, croutons, shaved parmesan, & our "take no prisoners" caesar dressing

Thai Chicken

Saladnapa cabbage, green beans, tender chicken morsels, shiitake mushrooms, cucumber, carrots, cilantro, cashews, thai vinaigrette

Tin Roof's Turkey Sandwich

Mary's turkey breast roasted in house, arugula, apricot and thyme jam, lemon aioli, sourdough bread

Curried Chicken Sandwich with Grapes, Celery, Pecan & Local Apples

tender chicken, grapes, mayo, greens, sliced apples, celery, red onion, pecans, pumpernickel bread

Mediterranean Tuna Wrap

poached tuna mixed with tomatoes, capers, anchovies and mixed veggies wrapped in house made flatbread

Grilled Chicken Deluxe Sandwich

grilled chicken, bacon, lettuce, tomato, avocado & aioli

Housemade Vegetarian Thin-Noodle Lasagna

handkerchief pasta, spinach, roasted red peppers, eggplant, mozzarella, marinara

Dessert Course (guest has choice of one):

Seasonal Dessert
Chocolate Mousse



WINE COUNTRY LUNCHEON

32.5 per person

includes food and soft drinks, tea & coffee

** Can be served family-style, which means you would choose 3 main courses that would be brought to the tables for the group to share*

First Course: (guest has a choice of one)

Wine Country Cheese, Olives, Market Vegetable Crudité, Crostini

Main Course: (Pre-select 3 choices for your guests)

Our Signature Manhattan Beach Cobb

romaine, tender chicken morsels, bacon, grapes, walnuts, celery, crispy shallots, avocado & a combo of herb vinaigrette & homemade blue cheese dressing

Seared Ahi Salad

with Wasabi Ginger Dressing, Sesame, Pickled Ginger sushi-grade tuna, seared rare, chopped market veggies, crisp romaine, sesame seeds, sweet soy, wasabi ginger dressing

Steak Frites and Bernaise

prime coulotte, bearnaise sauce and fries

Herb Roasted Chicken with Seasonal Accompaniments

Mary's free-range 1/2 chicken, warm salad of roasted fennel, fingerling potatoes, Nueske's bacon and arugula, dijon-honey vinaigrette & chicken jus

Housemade Vegetarian Thin-Noodle Lasagna

handkerchief pasta, spinach, roasted red peppers, eggplant, mozzarella, marinara

Dessert Course (guest has choice of one):

Seasonal Dessert

Chocolate Mousse



PASSED HORS D'OEUVRES

Hors d'oeuvres are priced per piece, with a minimum of 2 dozen per item

Cold:

Goat Cheese Bruschetta with Toasted Almonds & Artisan Honey: 2.5

Prosciutto Wrapped Pears with Brie Cheese: 3

Spicy Tuna Spring Rolls: 3.75

Shrimp Ceviche Tostadas with Avocado Mousse: 2.75

Chinook Salmon Tartar with Capers and Citrus on Crostini: 2.65

Double Chocolate Walnut Cookies: 2

Snickerdoodle Cookies: 2

Chocolate Chip Cookies: 2

Warm:

Swiss Cheese Puff Gougères: 2.5

Bacon-Wrapped Brussel Sprouts: 2.5

Twice-Baked Potato-ette with Bacon: 2.5

Homemade Vegetable Quiche Tart: 2.75

Grilled Italian Sausage on Skewer with Mustard Dipping Sauce: 2.65

Crispy Shrimp Cake with Homemade Tartar Sauce: 2.75

Simmzy's Sliders: 4.75

Short Rib Crostini: 2.85

Chicken Korean Bulgogi Skewers : 2.75

Beef Korean Bulgogi Skewers : 3



STATIONARY HORS D'OEUVRES

These beautiful displays will be set out on a buffet table for your guests to enjoy

Chilled Seafood Platter: Choose a combination of oysters, shrimp or snow crab claws:

3.75 per piece of shrimp or oyster
225 for a portion of 12 crab claws

Wine Country Charcuterie with Artisan Cheeses, Cured Meats, Olives, Nuts and Crostini:

Small (to feed 10-20) 100
Medium (to feed 20-30) 200
Large (to feed 30-40) 300

Mediterranean Platter with Tabouleh, Eggplant Tapenade, Cucumber, Cherry Tomatoes, Olives, Homemade Flatbread:

Small (to feed 10-20) 75
Medium (to feed 20-30) 150
Large (to feed 30-40) 225

Savory Gruyere Fondue: 125

with Breadbar Brioche, Sweet Apples, Honey Glazed Ham

Chocolate Fondue: 100

with Fresh Strawberries, Marshmallows, Fresh Baked Sweet Bread



THE NAPA BUFFET

49.5 per person

includes food and soft drinks, tea & coffee

(24 Person Minimum; Private Dining Room Only)

Stationary Buffet:

Bistro Caesar Salad
Mixed Green Salad
Grilled Chicken Breast with Ratatouille
Red Wine Braised Beef Stroganoff
Herb Crusted Salmon
Farmer's Market Mixed Vegetable Platter
Herb Roasted Potatoes

Dessert & Coffee Station

Chocolate Mousse & Seasonal Dessert, set out with Fresh Coffee

THE TUSCAN FAMILY-STYLE DINNER

51 per person

includes food and soft drinks, tea & coffee

First Course:

Mixed Green Salad
Drake's Farm Goat Cheese with Crostini

Main Course:

Caramelized Brussels Sprouts
Wine Braised Beef Short Ribs
Herb Crusted Salmon
Blue Lake Green Beans with Walnuts
Parmesan Mashed Potatoes

Dessert & Coffee Station:

Chocolate Mousse & Seasonal Dessert, set out with Fresh Coffee

THE CELLAR DINNER

47.5 per person

includes food and soft drinks, tea & coffee

First Course: (guest has a choice of one)

Bistro Caesar Salad

romaine, croutons, shaved parmesan, & our “take no prisoners” caesar dressing

Homemade Soup of the Day

Main Course: (Pre-select 3 choices for your guests)

Blackened Scottish Salmon

Charred corn salsa, avocado yogurt sauce, beet couscous

Wine Braised Beef Short Ribs

polenta, broccolini with roasted garlic

Wood fire Roasted Chicken

Mary’s free-range chicken, warm salad of roasted fennel, fingerling potatoes, Nueske’s bacon & arugula, dijon-honey vinaigrette & chicken jus

Homemade Vegetarian Lasagna

handkerchief pasta, spinach, roasted red peppers, eggplant, mozzarella, marinara

Lamb Bolognese with Pappardelle

homemade pasta, sauteed spinach, shaved parmesan, 12-hour sauce

Dessert Course (guest has choice of one):

Seasonal Dessert

Chocolate Mousse

