



Tin Roof Catering

SANDWICHES *minimum order 12 sandwiches or wraps*

Smoked Salmon | 8.00

Smoked salmon, cream cheese, cucumber & alfalfa sprouts on plain bagel

Caprese | 6.50

Mozzarella, tomato & basil pesto on Ace bakery demi baguette

Rustic Club | 9.00

Sliced chicken breast, bacon, cheddar, tomato, red onion, alfalfa sprouts & chipotle mayonnaise on Ace bakery ciabatta

Tuscan Chicken | 9.00

Sliced chicken breast, mozzarella, sun dried tomato olive tapenade, red onion, alfalfa sprouts & basil pesto on Ace bakery demi baguette

Smashed Chickpea *vegan* | 9.00

House-made chickpea salad (chickpea, white bean, celery, green onion, dill pickles, bell pepper & vegan mayo) mixed greens & alfalfa sprouts of Goodfellows bakery focaccia bun

WRAPS *minimum order 12 sandwiches or wraps*

Mediterranean | 9.25

Sliced chicken breast, feta cheese, cucumber, red onion, mixed greens & sun dried tomato olive tapenade on a spinach tortilla

California | 9.25

Sliced turkey, goat cheese, avocado, alfalfa sprouts, mixed greens, red onion & house-made fig jam on a spinach tortilla



We require 48 hours notice for all catering requests.



HOUSE SALADS

TRC Chopped Salad | 10.00 each 24 oz bowl (serves 1 as a meal)

Mixed greens, grape tomatoes, mozzarella, cheddar, chickpeas, green onion, cucumber, chopped egg & green goddess dressing* (*house made creamy herb dressing)

Grain Salad | 25.00 48oz bowl (serves 6-8 as a side)

Israeli Cous Cous

Cous cous, orzo pasta, red quinoa, bulgur, red pepper, green onion, carrot, parsley & lemon dijon vinaigrette

Mediterranean Cous Cous

Cous cous, orzo pasta, red quinoa, bulgur, red onion, grape tomato, bell pepper, capers, feta cheese, fresh herbs & lemon dijon vinaigrette

Moroccan Harvest

Cous cous, orzo pasta, red quinoa, bulgur, roasted spiced carrots, fresh herbs, red onion, raisins, sliced almonds & maple dijon vinaigrette

Quinoa Salad | 25.00 48oz bowl (serves 6-8 as a side)

Antioxidant

Organic quinoa, shredded beet, kale, carrot, dried blueberries, toasted walnuts, fresh herbs & lemon basil vinaigrette

Power

Organic quinoa, roasted sweet potato, chickpea, kale, carrot, dried blueberries, pumpkin seeds, parsley & maple rosemary vinaigrette

California

Organic quinoa, edamame, red onion, carrot, coconut, pepper, dried cranberries, currants, sliced almonds, cilantro & raspberry citrus vinaigrette
Succotash: organic quinoa, edamame, corn, bell pepper, cherry tomato, red onion, basil, mint & lemon dijon vinaigrette

Cranberry Feta

Organic quinoa, feta cheese, dried cranberries, sliced almonds, bell pepper, celery, fresh herbs & raspberry citrus vinaigrette



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Rice Salad | 25.00 48oz bowl (serves 6-8 as a side)

Rosemary Pecan + Wild Rice Salad

Brown rice, wild rice, spiced rosemary brown sugar pecans, celery, dried cranberries, parsley, green onion, & raspberry maple vinaigrette

Asian Sesame Rice Salad

Brown rice, wild rice, edamame, red bell pepper, carrot, broccoli, cilantro, basil, green onion & ginger sesame vinaigrette

Classic Bean Salad | 22.00 48oz bowl (serves 6-8 as a side)

Garden Chickpea

Chickpeas, carrot, celery, red bell pepper, green onion, dill & white wine vinaigrette

Three Bean

Chickpeas, black beans, kidney beans, celery, cucumber, red onion, bell pepper, dill & white wine vinaigrette

Mexican Bean

Black beans, kidney beans, corn, celery, cucumber, bell pepper, red onion & lemon cilantro vinaigrette

Chipotle Bean

Black beans, kidney beans, chickpeas, cherry tomatoes, celery, cucumber, bell pepper, corn, red onion, cilantro & maple chipotle vinaigrette

Specialty Bean Salad | 25.00 48oz bowl (serves 6-8 as a side)

Chickpea Feta

Chickpeas, grape tomato, feta cheese, celery, bell pepper, green onion, dill & white wine vinaigrette

Sweet Potato Chipotle & Black Bean

Black beans, roasted sweet potato, red onion, carrot, feta, cilantro & maple chipotle vinaigrette

Curried Sweet Potato & Chickpea

Chickpeas, roasted sweet potato, green onion, carrot, cilantro, capers & curry honey citrus vinaigrette



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