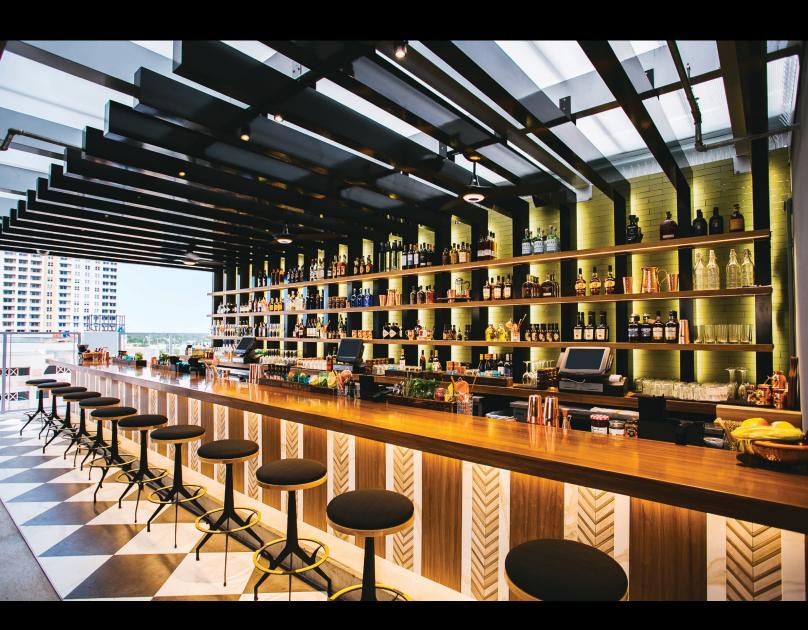
@ 1 W L O



EVENT MENUS

954.525.9001 Rooftop1WLO.com Events@TheRestaurantPeople.com

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PASS AROUND HORS D'OEUVRES

REGGIANO ARANCINI
(GF)
Tomato-Balsamic Aioli
\$3 ea

GRILLED CHEESE (Vegetarian Available) Shortrib, Aged Cheddar Cheese, Shallot Confit \$3 ea

BUFFALO CHICKEN EMPANADAS Frank's Hot Sauce, Blue Cheese Drizzle \$3 ea

PLANCHA BEEF SKEWERS
(GF)
Peanut Chili Glaze, Shishito Aioli
\$3.25 ea

DUCK EGG ROLL
(Vegan Available)
Confit Duck, (Quinoa for Vegan),
Mushroom, Cabbage, Mango-Mustard Dunk
\$3.25 ea

CHARGRILLED SHRIMP SKEWER
Blistered Tomato, Brushed With Garlic Chive Butter
\$3.50 ea

The consumption of raw or undercooked proteins may increase the risk of food-borne illness.

Substitutions will be made based on availability.

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PASS AROUND HORS D'OEUVRES

LEMONGRASS CHICKEN SKEWER Pickled Cucumber, Avocado \$4 ea

BIG EYE TUNA "NACHO" Pickled Mango, Avocado, Wakame, Sesame, Shoyu Soy \$4 ea

> LOBSTER, CRAB & CORN FRITTERS Pickled Habanero Tartar \$4 ea

AHI TUNA & CUCUMBER BOATS (Vegan Available, GF) Spicy Mayo, Avocado, Sesame \$4 ea

PIMIENTO CHEESE AND PULLED PORK SLIDER Brioche Bun, Chow Chow Slaw \$4.75 ea

TOP FLOOR FLATBREAD Seasonal Toppings \$15 ea, 8 pieces

- @ 1 W L O -

BEAUTIFUL DISPLAYS

(Small Display Feeds 20-30 Guests) Large Display Feeds 40-50 Guests)

THREE'S A PARTY - DIP TRIO
(Vegetarian, Gluten Free Available)
Black Garlic And Lentil Hummus,
Roasted Pepper Tabbouleh, Tzatziki
Served with Zha'tar Pita
\$75/\$125

CHEESE AND FRUIT PLATTER
Domestic And Imported Cheese Selection
Served with Seasonal Fruit
\$75/\$135

CHEF'S CHARCUTERIE BOARD

Hand Selected Cured Meats, Marinated Olives,
House Made Pickles, Whole Grain Mustard, and Crostini
\$90/\$140

NOODS

(Vegetarian Available)
Orecchiette with Capers, Olives, and Italian Sausage
in a Roasted Tomato Cream Sauce Topped
with Fresh Basil and Pecorino
\$115/\$200

1WLO ROLL

Big Eye Tuna, Cucumber, Avocado, Mango, Macadamia, Tobiko, Spicy Mayo, Soy Wrap \$16 each (8pcs)

HIMMARSHEE ROLL
Faroe Island Salmon, Kani, Scallion,
Cream Cheese, Avocado, Tomato, Roe
\$16 each (8pcs)

- @ 1 W L O

BAR PACKAGES

BEER & WINE

Domestic & Craft Beers - House Wines \$25 per person for 2 hours each additional hour \$13 per person

BRONZE

Well Spirits

Domestic & Craft Beers, House Wines \$32 per person for 2 hours each additional hour \$13 per person

SILVER

Premium Spirits
Domestic & Craft Beers, House Wines
\$35 per person for 2 hours
Each additional hour \$15 per person

GOLD

Platinum Spirits
Domestic & Craft Beers, House Wines
\$38 per person for 2 hours
Each additional hour is \$17 per person

BAR ON CONSUMPTION
We do offer a bar based on consumption.
All beverages will be added to the master bill presented to the host.

All mixers are included in above pricing with the exception of Red Bull & Ginger Beer. Packages exclude specialty drinks & shots.