

ROOFTOP

@1WLO



EVENT MENUS

954.525.9001

Rooftop1WLO.com

Events@TheRestaurantPeople.com

ROOFTOP

— @ 1 W L O —

PASS AROUND HORS D'OEUVRES

REGGIANO ARANCINI

(GF)

Tomato-Balsamic Aioli

\$3.50 ea

GRILLED CHEESE

(Vegetarian Available)

Shortrib, Aged Cheddar Cheese, Shallot Confit

\$3.50 ea

BUFFALO CHICKEN EMPANADAS

Frank's Hot Sauce, Blue Cheese Drizzle

\$3.50 ea

BEEF BULGOGI SKEWERS

(GF)

Kimchee Cauliflower Chimi, Gochujang Aioli

\$4.00 ea

SHORTTRIB EGG ROLL

(Vegan Available)

Beef Shortrib, Cabbage, Edamame, Carrot

Kimchee Aioli

\$4.00 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.

ROOFTOP

— @ 1 W L O —

PASS AROUND HORS D'OEUVRES

LEMONGRASS CHICKEN SKEWER

Pickled Cucumber, Avocado

\$3.50 ea

LOBSTER & SHRIMP CORNDOG

Pickled Habanero Tartar

\$5 ea

AHI TUNA & CUCUMBER BOATS

(Vegan Available, GF)

Spicy Mayo, Avocado, Sesame

\$4 ea

KOREAN FRIED CHICKEN SLIDER

Midnight Bun, Slaw, Ginger Pickled Cucumber

\$5 ea

TOP FLOOR FLATBREAD

Seasonal Toppings

\$16 ea, 8 pieces

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

Substitutions will be made based on availability.

ROOFTOP

— @ 1WLO —

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 Zahtar 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, Italian Chicken 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)

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

Substitutions will be made based on availability.

ROOFTOP

— @ 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.