



# BANQUET MENUS

## DOWNTOWN ALPHARETTA (LOCATED ON THE ROOFTOP)



Make your event the talk of the town when you host your group at UP on the Roof in downtown Alpharetta. Treat your guests to some of the most spectacular views in the city while enjoying seasonally-inspired culinary creations from our kitchen alongside handcrafted cocktails, unique wines and craft beers.



**33 S. Main St | Alpharetta, GA**  
**770-777-5855**  
**[www.EatUpDrinkUP.net](http://www.EatUpDrinkUP.net)**

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an even order is fully executed.

# UP ON THE ROOF

# HORS D'OEUVRES

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## FROM THE RANCH

HONEY SOY CHICKEN LETTUCE WRAPS  
THAI CHICKEN SATAY SKEWERS  
ROOFTOP PRIME BURGER SLIDERS  
STEAK QUESADILLA  
PRIME BEEF STEAK SKEWERS

CYO MINI KOBE BEEF HOT DOGS  
FAJITA CHICKEN TACOS  
MUFFULETTA SLIDERS  
PORK CHEEK TACOS  
VEAL MEATBALLS BOLOGNESE

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## FROM THE SEA

DRUNKEN MUSSELS  
COCONUT SHRIMP  
SHRIMP COCKTAIL  
FRIED OYSTERS  
SMOKED SALMON CROSTINIS  
*served on a baguette or cucumber*

FISH TACOS  
MINI CRAB CAKES

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## FROM THE FARM

Vegetarian | \*Vegan

CAPRESE SKEWERS  
MUSHROOM FLATBREAD  
FRIED TRUFFLE MAC & CHEESE BALLS  
FOUR CHEESE QUESADILLAS  
MINI GRILLED CHEESE WITH TOMATO  
BISQUE SHOOTERS

HUMPTY DUMPTIES  
*chef's choice of daily deviled eggs*  
FRIED CHILE-LIME BRUSSELS SPROUTS  
GRILLED ANTIPASTO \*  
*zucchini, squash, eggplant, onions,  
peppers & olives*  
VEGETABLE SPRING ROLLS\*  
BEYOND BALLS\*

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## CREATE YOUR OWN RECEPTION

Pick 4 - \$38 per person | Pick 6 - \$50 per person | Pick 8 - \$62 per person  
Each Additional Hors d'oeuvre + \$9 per person

**SAMPLE MENUS** | MENU SELECTIONS & PRICING ARE SUBJECT TO CHANGE

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# UP ON THE ROOF

# STATIONS + DISPLAYS



## SHRIMP & GRITS STATION

*This is a self-serve station*

jumbo shrimp, creamy grits, cheese, bacon, butter, scallions

**\$15.00 PER PERSON ++**

## ITALIAN PASTA STATION

*This is a self-serve station*

penne pasta, angel hair pasta, marinara, alfredo, mushrooms, olives, sundried tomatoes, peppers, onions, shrimp, chicken, parmesan cheese

**\$15.00 PER PERSON ++**

## PRIME BEEF STATION

**CHEF SELECTION OF PRIME CUT BEEF**

*This is a self-serve station*

served on warm rolls with assorted mustards and horseradish cream sauce

**\$15.00 PER PERSON ++**

## LOCAL PROVISIONS CHARCUTERIE BLOCK

daily selection of cured meats, artisanal cheeses, grilled antipasto, and baguettes

**\$16.00 PER PERSON ++**

## MASHED POTATO BAR

*This is a self-serve station*

**GARLIC MASHED POTATOES -**  
bacon, shredded cheese, chives, sour cream, butter

**SWEET MASHED POTATOES -**  
crushed pecans, brown sugar, marshmallows, honey butter

**\$13.00 PER PERSON ++**

## SLOPPY JOE NACHOS

*This is a self-serve station*

beer cheese, bacon, lettuce, tomato, jalepeno, crème fraiche

**\$13.00 PER PERSON ++**

## LOW COUNTRY BOIL STATION

jumbo shrimp, spicy sausage, corn on the cob, red potatoes, assorted seasonings

**\$16.00 PER PERSON ++**

## DESSERT DISPLAY

chef's choice of assorted cake bites, truffles, and petit fours

**\$10.00 PER PERSON ++**



*If you would like a live chef attendant, please consult sales manager for details.*

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# UP ON THE ROOF

# LUNCH + BRUNCH

PLATED  
MENUS  
\$32 per  
person ++



## TOWN GREEN LUNCH

### APPETIZER DISPLAY

*Choose two from our hors d'oeuvres selection*

### ENTREE SELECTIONS

#### ROOFTOP PRIME BURGER

served with frites and aioli

#### TURKEY AVOCADO CLUB

served with frites and aioli

#### MARKET FRESH FISH

seasonal chef selection

#### HARVEST CHICKEN SALAD

red onion, candied pecans, feta, apple + cranberry vinaigrette dressing

### DESSERT DISPLAY

Assorted, Chef's Choice

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## BODACIOUS BRUNCH

### STARTER

*Served Family Style*

### BISCUITS & JAM

### ENTREE SELECTIONS

#### ROOFTOP BURGER

pimento cheese, bacon + onion jam,  
herb aioli

#### BAYOU CRABCAKE

green tomato + corn relish,  
remoulade, cheerwine gastrique

#### BREAKFAST POUTINE

potatoes, sausage gravy, fried  
chicken, bacon, fried egg

#### SEASONAL FRENCH TOAST

with bourbon maple syrup

### SIDES

*Served Family Style*

**Bacon | Home Fries | Roasted Asparagus with Hollandaise**



*Plated Menus with OPTIONS available for under 50 guests;  
Anything over 50 guests, requires Buffet Service,  
Hors d'oeuvres or a Dual Plate menu option.*

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# UP ON THE ROOF

# BRUNCH BUFFET

\$38 per  
person ++

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## ROOFTOP BRUNCH BUFFET

FRUIT + YOGURT PARFAITS WITH TOPPINGS

ASSORTED BREAKFAST PASTRIES

SPINACH + CHEESE QUICHE | HAM + MUSHROOM QUICHE

CHORIZO + POTATO CASSEROLE

GRITS STATION

toppings: bacon, shredded cheese, shrimp, chives

BUILD YOUR OWN FRENCH TOAST

toppings: butter, cinnamon, fruit compote, syrup

BEVERAGE STATION

Iced Tea, Coffee, Ice Water

+\$12pp - Optional Addition - Omelet Station with attendant, add \$75.00

*Minimum requirements for omelet station required; please ask sales manager for details.*

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## BRUNCH BAR PRICING

**ON CONSUMPTION**

\$10.00 PER MIMOSA

\$12.00 PER BLOODY MARY

**BOTTOMLESS BAR**

*Create your own; maximum of 3 hours.*

**MIMOSA BAR**

champagne, assorted juices, fresh fruit garnishes

\$25.00 PER PERSON ++

**BLOODY MARY BAR**

vodka, tomato juice mixes, celery, okra, bacon, pickled vegetables, olives, horseradish, peppers, salt, hot sauce

\$28.00 PER PERSON ++

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# UP ON THE ROOF DINNER

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## THE SKY HIGH TRIO

### SALAD

Mixed Greens Salad

### ENTREE

Italian Roasted Chicken | Prime Steak  
Market Fresh Fish - seasonal chef selection

### DESSERT

Chef's Choice

PLATED : \$42 PER PERSON

BUFFET : \$50 PER PERSON

## THE LIBERTY HALL

### STARTER

Please select 2 from our Hors d'oeuvres selections

### SALAD

Mixed Greens Salad

### ENTREE

Italian Roasted Chicken | Prime Steak  
Market Fresh Fish - seasonal chef selection

### DESSERT

Chef's Choice

PLATED : \$50 PER PERSON

BUFFET : \$58 PER PERSON

## THE FULL MONTY

### STARTER

Please select 3 from our hors d'oeuvres selections

### SALAD

Mixed Greens Salad

### ENTREE

Italian Roasted Chicken  
Prime Steak | Lamb T-bone  
Market Fresh Fish - seasonal chef selection

### DESSERT

Chef's Choice

PLATED : \$62 PER PERSON

BUFFET : \$72 PER PERSON

## STEAK & SHRIMP

### SALAD

Mixed Greens Salad

### ENTREE

Demi Portion of Prime Steak topped with three Jumbo Shrimp

### DESSERT

Chef's Choice

PLATED : \$54 PER PERSON

## STEAK & LOBSTER TAIL

### SALAD

Mixed Greens Salad

### ENTREE

Demi Portion of Prime Steak and a Fresh Maine 5oz. Lobster Tail

### DESSERT

Chef's Choice

PLATED : \$65 PER PERSON

## STEAK & CHICKEN

### SALAD

Mixed Greens Salad

### ENTREE

Demi Portion of Prime Steak and Demi Portion of Italian Roasted Chicken

### DESSERT

Chef's Choice

PLATED : \$52 PER PERSON

## APPETIZERS ADDITIONS

*Select from our Hors d'oeuvres Menu*

Add 1 - \$9 per person

Add 2 - \$16 per person

Add 3- \$25 per person

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## PLEASE SELECT 1 STARCH & 1 VEGGIE

### STARCH

Roasted Fingerling Potatoes, Curry Coconut Sweet Potatoes,  
Saffron Rice, Local Mushroom Risotto

### VEGGIE

Grilled Asparagus, Swiss Chard, Sauteed Broccolini, Fried Brussels Sprouts

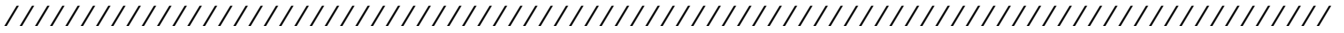
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# UP ON THE ROOF BAR *wine + beer*

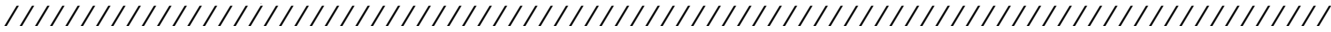


PLATINUM	DIAMOND	GOLD
<p><b>WINES</b></p> <p><b>STAG'S LEAP WINE CELLARS, KARIA</b> Chardonnay <i>Napa Valley, CA</i></p> <p><b>PATZ &amp; HALL</b> Pinot Noir <i>Sonoma Coast, CA</i></p> <p><b>DUCKHORN VINEYARDS</b> Merlot <i>Napa Valley, CA</i></p> <p><b>CANVASBACK BY DUCKHORN VINEYARDS</b> Cabernet Sauvignon <i>Red Mountain, WA</i></p> <p><b>\$68 PER BOTTLE</b></p>	<p><b>WINES</b></p> <p><b>DIORA, LA BELLE FETE</b> Rose</p> <p><b>ARGYLE</b> Brut, Sparkling, <i>Willamette Valley, OR</i></p> <p><b>DAVIS BYNUM RIVER WEST VINEYARD</b> Chardonnay</p> <p><b>FOUR VINES, THE KINKER</b> Cabernet Sauvignon,</p> <p><b>SQUARE, PLUMB AND LEVEL (SPL)</b> Pinot Noir <i>Yamhill-Carlton, Willamette Valley, OR</i></p> <p><b>\$54 PER BOTTLE</b></p>	<p><b>WINES</b></p> <p><b>BENZINGER</b> Chardonnay <i>Sonoma County, CA</i></p> <p><b>BENVOLIO</b> Pinot Grigio <i>Friuli-Venezia Giulia, IT</i></p> <p><b>SUBSTANCE CS BY CHARLES SMITH, "ELEMENTAL"</b> Cabernet Sauvignon <i>Columbia Valley, WA</i></p> <p><b>NIELSON</b> Pinot Noir <i>Santa Barbara, CA</i></p> <p><b>\$44 PER BOTTLE</b></p>
<p><b>CRAFT BEER</b></p> <p>Westbrook, Bell's, Oscar Blues, Local Craft Beer Selection</p> <p><b>\$8.5 PER BEER</b></p>	<p><b>IMPORT BEER</b></p> <p>Modelo, Stella Artois, Guinness</p> <p><b>\$7.5 PER BEER</b></p>	<p><b>DOMESTIC BEER</b></p> <p>Michelob Ultra, Bud Light, Budweiser</p> <p><b>\$5.5 PER BEER</b></p>

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# UP ON THE ROOF BAR *spirits*



<b>PLATINUM</b> <b>\$12 PER DRINK</b>	<b>DIAMOND</b> <b>\$10.5 PER DRINK</b>	<b>GOLD</b> <b>\$9 PER DRINK</b>
<i>spirits</i> Vodka <b>KETEL ONE</b> Tequila <b>CASAMIGOS BLANCO</b> Aged Tequila <b>DON JULIO</b> Gin <b>HENDRICKS</b> Rum <b>BACARDI</b> Spiced Rum <b>BRECKENRIDGE SPICED RUM</b> Dark Rum <b>ZAYA 12 YEAR</b> Tennessee Whiskey <b>GENTLEMEN JACK</b> Canadian Whisky <b>CROWN ROYAL</b> Bourbon <b>WOODFORD RESERVE</b> Bourbon #2 <b>BASIL HAYDEN'S</b> Irish Whiskey <b>WRITER'S TEARS COPPER POT</b> Scotch <b>JOHNNIE WALKER BLACK</b> Single Malt Scotch <b>BALVENIE 12 YR.</b> Triple Sec <b>GRAND MARINER</b> Vermouth <b>CARPANO ANTICA SWEET</b> <b>CARPANO DRY VERMOUTH</b> Mixers <b>COCA-COLA PRODUCT</b> <b>SODA SELECTION</b> Premium Mixers <b>Q MIXERS</b>	<i>spirits</i> Vodka <b>TITO'S</b> Tequila <b>CORAZON BLANCO</b> Aged Tequila <b>CORAZON REPOSADO</b> Gin <b>AVIATION</b> Rum <b>BACARDI</b> Spiced Rum <b>SAILOR JERRY SPICED</b> Dark Rum <b>MYER'S DARK</b> Tennessee Whiskey <b>GENTLEMEN JACK</b> Canadian Whisky <b>SEAGRAM'S VO</b> Bourbon <b>MAKER'S MARK</b> Bourbon #2 <b>1792 SMALL BATCH BOURBON</b> Irish Whiskey <b>JAMESON</b> Scotch <b>DEWAR'S WHITE LABEL</b> Triple Sec <b>COINTREAU</b> Vermouth <b>CARPANO ANTICA SWEET</b> <b>CARPANO DRY VERMOUTH</b> Mixers <b>COCA-COLA PRODUCT</b> <b>SODA SELECTION</b> Premium Mixers <b>Q MIXERS</b>	<i>spirits</i> Vodka <b>SKYY</b> Tequila <b>EL JIMADOR BLANCO</b> Gin <b>FORD'S GIN</b> Rum <b>FLOR DE CANA</b> Spiced Rum <b>CAPTAIN MORGAN SPICED</b> Tennessee Whiskey <b>JACK DANIEL'S</b> Canadian Whisky <b>CANADIAN CLUB</b> Bourbon <b>EVAN WILLIAMS BLACK</b> Bourbon #2 <b>JIM BEAM</b> Irish Whiskey <b>TULLAMORE DEW</b> Scotch <b>GRANT'S</b> Triple Sec <b>DEKUYPER TRIPLE SEC</b> Mixers <b>COCA-COLA PRODUCT</b> <b>SODA SELECTION</b> Premium Mixers <b>Q MIXERS</b>

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