

savory roots

CATERING AND EVENTS



Weddings

Why Savory Roots?

WE'RE SORT OF A BIG DEAL

It all boils down to our roots...hospitality. We enjoy bringing people together and creating memories that will last a lifetime. We also enjoy the creative process behind designing a beautiful event where the food is a focal point with our grazing tables, stations and other displays. We design each of our dinner services to engage your guests as much as possible and make this a memorable experience for them as well. We refuse to compromise on our customer service and quality and we are constantly striving for new and innovative approaches to best serve our clients.

Let us show you what sets us apart and join us for the Savory Roots Experience...

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Cocktail Grazing

GARDEN GRAZE APPETIZER PACKAGE

Local and seasonal fresh fruits and veggies, dips, assorted cheese and crackers, brie cheese, candied walnuts, gourmet artisan breads, butter, preserves and local honey

Includes two passed appetizers (limitations on appetizers, please inquire)

\$8pp for 150+, \$9pp for 100-149, \$10pp for 75-99

FARMHOUSE GRAZING TABLE

Assorted gourmet cheese, charcuterie, antipasto, fresh veggies and fruits, house pickled veggies, assorted gourmet snack items, brie cheese with candied walnuts and local honey w/ honey comb, assorted gourmet breads and dips, fresh preserves and butter. *For full service catering events only. Serving size is an appetizer sized portion of 2oz

cheese/1oz meat per person. \$13pp for 150+, \$14pp for 100-149, \$15pp for 75-99

CROSTINI STATION

Toasted baguette with assorted toppings including classic tomato basil bruschetta, smoked salmon bruschetta, assorted chopped olives, pickled onions, sliced apples, brie cheese, prosciutto, fig preserves, whipped feta, basil pesto, honey, chopped pistachios

\$8pp for 150+, \$9 for 100-149, \$10 for 75-99

ADD ON DISPLAYS

Assorted Pickle Display \$4pp

Shrimp Cocktail Display w/ Ice Bowl \$4pp

Oysters on the Half Shell \$4pp

Whole Tray Honey Comb \$145

Appetizer packages are available with a dinner service menu only. Pricing does not include staff, service charge or tax.



*To eat is a necessity, but to eat
intelligently is an art.
- Francois de la Rochefoucauld*



Passed Appetizers

- Caprese Skewers (\$1)
- Bacon Deviled Eggs (\$1)
- Sweet and Spicy Bacon Wrapped Little Smokies (\$1)
- Spinach Artichoke Stuffed Mushrooms (\$1)
- Savory Cheesecake Bites (\$2)
- Grilled Chicken Tenderloin Skewers (\$3)
- Mini Chicken and Waffle Bites (\$1)
- Basil Infused Buffalo Boneless Chicken Wings (\$2)
- Fried Green Tomato Bites - (\$1)
- BBQ Pork Sliders w/ Jicama Slaw (\$3)
- Antipasto Skewers (\$2)
- Charcuterie Cones (\$3)
- Candied Bacon Skewers (\$1)
- Cheese Tortellini Skewer w/ Pesto Sauce (\$1)
- Southwestern Eggrolls w/ Avocado Ranch (\$2)
- Tomato Basil Soup Shooters w/ Grilled Cheese Croutons (\$2)
- Mini Pork Tacos w/Pineapple Salsa (\$1)
- Mini Blackened Fish Tacos w/ Jicama Slaw (\$2)
- Mini Barbacoa Tacos w/ Pickled Onions (\$2)
- Mini Cubans (\$2)
- Firecracker Meatballs (\$1)
- Mini Lobster Rolls (\$4)
- Seared Ahi Tuna Skewers w/ Orange Ginger Sauce (\$4)
- Shrimp Cocktail Shooters (\$2)
- Coconut Shrimp (\$2)
- Mini Crab Cakes (\$3)
- Classic Italian Bruschetta (\$1)
- Smoked Salmon Crostini (\$2)
- Pumpkin Bruschetta with Pesto, Arugula, Sunflower Seeds - seasonal (\$2)
- Roasted Beet Crostini w/whipped ricotta, crushed pistachios (\$2)
- Boursin Stuffed Medjool Dates wrapped in bacon (\$1)



Salads

Our mixed greens include romaine, iceberg, spring mix and locally grown microgreens.

Classic House Salad

Mixed greens, chopped cucumber, grape tomatoes, croutons, parmesan cheese and your choice of dressing: Balsamic Vinaigrette, Ranch, Italian, Greek - included with all buffet, family style and plated dinner services.

Dressing option (choose two):

Balsamic Vinaigrette, Ranch, Italian, Greek

Elegant Salad Upgrades

(\$2pp)

Classic Caesar Salad - Romaine, Caesar dressing, parmesan cheese and croutons

Greek Salad - Mixed greens with kalamata olives, cucumber, red onion, feta and served with Farmer Boy Greek dressing.

Harvest Salad - Mixed greens with diced Gala apples, candied walnuts, raisins and feta cheese served with Balsamic Vinaigrette.

Strawberry Harvest Salad - Mixed greens with strawberries, candied walnuts, red onion and feta cheese served with Balsamic Vinaigrette.

Grilled Peach Salad (seasonal)- Mixed greens, grilled Georgia peaches, crumbled goat cheese and crushed pistachios served with Zinfandel Vinaigrette.

Roasted Beet Root - mixed greens, roasted beets, crumbled goat cheese and roasted pumpkin seeds served with Zinfandel Vinaigrette.



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Entrees

Base Buffet Pricing (150+) \$23pp; (100-149) \$24, (75-99) \$25
Includes two entrees, side, vegetable, mixed greens salad, rolls and beverage station. Pricing does not include staff, service charge or tax.

FROM THE COOP

Parmesan Crusted Breaded Chicken tenderloin topped with fire roasted tomatoes and grated parmesan cheese

Caprese Chicken basil pesto, fire roasted tomatoes, broiled mozzarella

Chicken Marsala: lightly floured chicken tenderloin with our homemade marsala sauce

Lemon Caper Chicken with Garlic Butter Lemon Caper Sauce

Spinach Artichoke Smothered Chicken

Greek Chicken: Grilled Chicken Tenderloin with sautéed spinach and onions, Fire Roasted Tomatoes and Broiled Feta

Lemon and Herb Grilled Chicken

FROM THE SEA

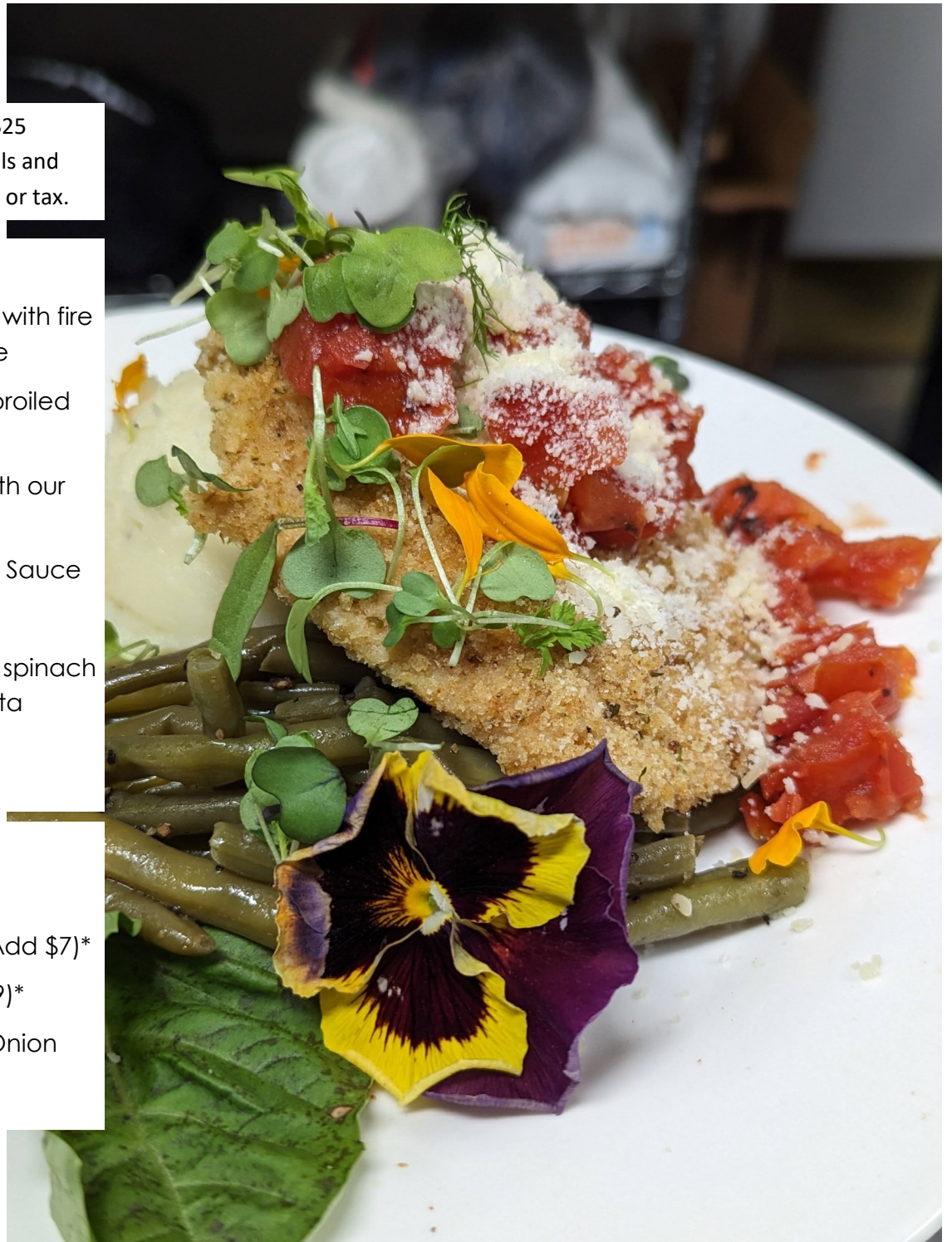
Orange Ginger Baked Salmon Filet (Add \$7)*

House Smoked Salmon w/ Lemon Butter Garlic Sauce (Add \$7)*

Blackened Grouper with Pineapple Salsa (Add \$9)*

Macadamia Crusted Mahi Mahi with Sweet Vidalia Onion Vinaigrette (Add \$9)*

***Market Pricing. Prices are not locked in until 30 days before your event. Quotes are based on average pricing with current market.**





FROM THE BUTCHER

Herb Crusted Pork Loin w/ Peppercorn Sauce

Sweet and Smoky Braised Pulled Pork

Grilled Flank Steak with Chimichurri Sauce (Add \$4pp)

Carved Beef Top Round Roast Au Jus (Add \$3pp)

Braised Marsala Beef Tips (Add \$3)

Smoked Brisket w. White BBQ Sauce (Add \$5)

Roasted Leg of Lamb w/Basil and Mint Pesto (Add \$5)

Braised Short Ribs (Add \$6pp)

Prime Rib Roast Carving Station (Add \$11)*

Roasted Beef Tenderloin Carving Station (Add \$13)*

Grilled Tomahawk Steak w/ garlic butter (Add \$13)*

Add steak toppings of sauteed mushrooms, gorgonzola sauce, peppercorn sauce and garlic and herb butter \$2pp

FROM THE GARDEN

Wild Mushroom Ravioli with Marsala Cream Sauce,
Crushed Fresh Herbs (Add \$3pp)

Baked Spaghetti Squash with Caramelized Onion and
Mushrooms in our Parmesan cream sauce

Cauliflower and Chickpea Masala over Jasmine Rice

Creamy Parmesan Polenta with Roasted Summer Ratatouille

(Contact us for customized vegan, dairy-free, gluten free options)

"Consuming **raw** or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

Sides

Creamy Garlic Mashed Potatoes

Mashed Potato Bar (Add \$2pp)

Cheesy Jalapeño Potatoes

Roasted Herbed Baby Potatoes

Roasted Red Pepper Alfredo Tortellini

Spaghetti Parmesan - parmesan cream sauce, spinach, mushrooms and caramelized onions

Buttery Vanilla Bean Sweet Potato Pureé

Maple Bacon Sweet Potato Hash

White Cheddar Mac and Cheese

Rice Pilaf

Cheesy Cauliflower

Vegetables

Garlic Roasted Green Beans

Sautéed Corn w/ bell pepper and onion

Roasted Brussel Sprouts w/ crispy bacon

Oven Roasted Broccoli

Roasted Root Vegetables

Italian Squash and Zucchini Gratin

Cheesy Cauliflower

Maple Bacon Sweet Potato Hash

Roasted Delicata Squash



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"Food is our common ground, a universal experience"

-James Beard



Family Style Service

Family style service starts at \$28pp

Chef Suggested Menu

Includes two entrees, side and vegetable

Caprese Chicken

Braised Short Ribs (pictured)

Creamy Garlic Mashed Potatoes

Roasted Root Vegetables

Mixed Greens Salad

Rolls and Butter

We love serving dinner family style! With this service style your guests remain seated while our staff serve the tables with family sized serving dishes. Your guests will pass the food around the table while being assisted with our serving staff . This style is more intimate than buffet but not as formal as a plated dinner. Keeping your guests seated encourages them to mingle with each other and keeps them from having to wait in line at a buffet.

Tasting Stations

Tasting Stations require a minimum combination of three stations and are priced for 100+ppl.

Non-Action Stations

BBQ Station – Smoked Brisket, BBQ sauce, rolls, choice of two sides: coleslaw, cucumber salad, pasta salad or grilled corn (\$12)

Macaroni and Cheese Station– homestyle mac and cheese, applewood smoked bacon, fried chicken pieces, jalapeños, caramelized onions, sundried tomatoes, jalapeños, grated parmesan, bleu cheese crumbles, crushed Takis, toasted breadcrumbs, Buffalo and BBQ sauces (\$8)

Cubano Station - Ropa Vieja, yellow rice, black beans, and fried sweet plantains (\$10)

Southern Station – fried chicken thighs, legs and tenders, mashed potatoes w/ gravy, sautéed Collard greens, mini cheddar and chive biscuits (\$12)

Soup and Salad Station – Mixed greens salad with assorted toppings; choice of two soups, assorted baguette and crackers, grated parmesan, garnishments (\$10)

Slider Station– Sliders with two meat options (braised pulled pork, hamburger, grilled chicken, sliced turkey breast, ham, chicken salad) assorted toppings, Garlic and Herb Waffle French fries (\$10)

Street Taco Station - Braised Pulled Pork or Grilled Chicken with assorted toppings including shredded lettuce, diced onions, pickled onions, shredded cheddar, cotija, sautéed corn and bell pepper, sour cream, chipotle ranch, salsa, salsa verde, fresh cilantro (\$8)

Elote Station - grilled corn off the cob with assorted accouterments including butter, mayo, chipotle mayo, sour cream, cotija cheese, crushed Takis, crushed Nacho Doritos, assorted hot sauces, limes(\$8)

Action Stations

Chopped Salad Station - Includes assorted mixed greens and toppings including: grape tomatoes, cucumber, olives, cheeses, croutons, peppers, dried cranberries, candied walnuts, sesame seeds and other chef inspired items. Salads chopped by station chef. (\$10)
Add Caprese Carving—assorted heirloom tomatoes, fresh mozzarella, fresh herbs and assorted vinegars (\$3)

Mashed Potato Creamery Station – shredded cheddar and smoked gouda, bleu cheese crumbles, fried chicken pieces, bacon bits, meatballs, caramelized onions, sautéed mushrooms, sautéed corn, brown gravy, French Fried onions, chives, butter, sour cream. (\$12)

Stir Fry Station – Jasmine rice, rice noodles, assorted veggies, shrimp, chicken, soy sauce, curry sauce sautéed at a wok station (\$12)

Pasta Station - penne, bowtie and angel hair pasta; alfredo, marinara and pesto sauce, grilled chicken pieces, bacon, meatballs, shrimp, sundried tomatoes, caramelized onions, fire roasted tomatoes, spinach, parmesan cheese, mozzarella, fresh garlic and herbs. (\$10)

Dinner Stations

Starts at \$26pp for 150+

CHOOSE A CARVING STATION

- Carved Tender Beef Top Round Roast
 - Carved Flank Steak w/ Chimichurri (Add \$6)
 - Carved Prime Rib (Add \$17pp)*
 - Carved Beef Tenderloin (Add \$21pp)*
 - Carved Tomahawk Steak (Add \$23pp)*
 - Carved Macadamia Mahi Mahi (Add \$15pp)*
 - Hot Smoked Salmon Filet (Add \$14pp)*
- *Market Pricing. Pricing is not locked in until 30 days before your event.

Includes

- Garlic Roasted Green Beans
- Mixed Greens Salad
- Fresh Baked Rolls and Butter

Included Steak Toppings:

- Sauteed Mushrooms, Gorgonzola Sauce, Peppercorn Sauce, Garlic and Herb Butter

CHOOSE AN ACTION STATION

PASTA STATION

- Angel Hair
- Bowtie
- Penne
- Toppings
 - shrimp, meatballs, grilled chicken, bacon
 - Caramelized onions, fire roasted tomatoes, roasted red peppers, sundried tomatoes, spinach, peas, fresh basil, garlic and parmesan cheese
 - Marinara, Alfredo, Pesto Sauces

MASHED POTATO CREAMERY STATION

- Creamy Mashed Potatoes
- Mixed Creamery Style with choice of toppings:
 - Grilled Chicken
 - Meatballs
 - Applewood Smoked Bacon
 - Caramelized Onions
 - Shredded Cheddar
 - Crumbled Bleu Cheese
 - Sauteed Mushrooms
 - French Fried Onion Strings
 - Peas, Corn and Gravy

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Duet-Plated Menus

Seasonal Suggested Duet Entrée Plated Menu:
Starts at \$28pp for 150+

FALL

Chicken Marsala
Braised Short Ribs
Creamy Garlic Mashed Potatoes
Roasted Delicata Squash

SPRING

Parmesan Crusted Chicken
House Smoked Salmon
Roasted Baby Potatoes
Garlic Roasted Green Beans

SUMMER

Spinach Artichoke Salmon
Grilled Flank Steak w/ Chimichurri
White Cheddar Mac and Cheese
Roasted Brussel Sprouts w/ Bacon

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Single Entrée Plated Menus

Seasonal Suggested Single Entrée Plated Menu:
Starts at \$28pp for 150+

FALL

Crème Brie Chicken

Braised Short Ribs

House Smoked Salmon w/ Lemon Butter Sauce

Creamy Garlic Mashed Potatoes

Roasted Root Vegetables

SPRING

Greek Chicken

Filet Mignon

Macadamia Crusted Mahi Mahi

Roasted Baby Potatoes

Garlic Roasted Green Beans

SUMMER

Grilled Lemon and Herb Chicken Breast

Grilled New York Strip

Blackened Grouper w/ Pineapple Salsa

Roasted Red Pepper Alfredo Tortellini

Roasted Broccoli

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Brunch Stations

BREAKFAST TACOS

\$9/person

Scrambled Eggs, Chorizo, Shredded Cheddar, Cotija Cheese, Diced Red Onions, Salsa, Sour Cream, Guacamole or Chipotle Ranch

BELGIAN WAFFLE BAR

\$12/Person

Chef attended handmade Belgian waffles, Maple syrup, fruit compote, whipped cream, butter, sliced almonds, powdered sugar, peanut butter, chicken tenders, crumbled bacon

BISCUIT BAR

\$8/person

fresh baked biscuits served with butter, preserves, syrup, peanut butter, fried chicken tenders, applewood smoked bacon, maple glazed ham, apple butter

GRITS STATION

\$8/person

Homemade grits with assorted toppings including sautéed shrimp, shredded cheddar, shredded smoked gouda, parmesan, fire roasted tomatoes, applewood smoked bacon, jalapenos, caramelized onions,

FARM FRESH OMELET BAR

\$12/person

Chef attended hand made omelets. Includes the following fillings: sautéed mushrooms, caramelized onions, sautéed bell pepper, cheddar cheese, sautéed spinach, sausage, bacon, diced tomato

Pricing is based off of 150+ppl



Brunch Buffet

ENTRÉE

Choose One:

Breakfast Casserole in Cast Iron Skillet

Shakshuka - Smoked Gouda Cheese Grits, Fire Roasted Tomato Ranchero Sauce, Farm Fresh Egg baked in a mason jar and topped with fresh herbs

ACCOMPANIMENTS

Sausage and Bacon

Hash brown Casserole

Assorted Fresh Fruit, Greek Yogurt, Granola

Mixed greens salad with candied walnuts, raisins, diced apples and feta cheese

Assorted Breakfast Breads

BEVERAGES

Assorted Juices and Sparkling Waters

Fresh Fruit and Herb Infused Water

150+ : \$16/person

Price does not include staff, service charge or tax.



Desserts

Smores Station - Roasting Bar with marshmallows, assorted chocolates, Nutella, peanut butter, assorted candies, graham crackers (interactive) \$4pp (50 person minimum)

Mini Bundt Cake Station - Chocolate w/Peanut Butter Mousse, Butter Pecan, Boston Crème, Strawberry Shortcake, Lemon Blueberry, Carrot Cake \$3ea

Mini Pies - Coconut Cream, Peanut Butter, Oreo, Fruit Tart, Apple or Blueberry with Crumb Topping, French Silk, Key Lime, Pumpkin \$4ea

Mini Tarts - Coconut Rose Panna Cotta, Key Lime, Blueberry, Chocolate Ganache w/ toasted marshmallow crème, Vanilla Bean with Raspberries \$4ea

Dessert Shooters - Lemon Blueberry, Strawberry Shortcake (seasonal), Banana Pudding, Peanut Butter Brownie, Key Lime, Cherry Cheesecake, Pumpkin Spice \$2ea

Dessert Jars - Tiramisu, Cherry Pie, Tres Leches, Strawberry Shortcake, Salted Caramel Mousse, Banana Pudding, Coconut Cream Pie \$6

Ice Cream Roll Station - vanilla bean ice cream made at an ice cream roll station and includes assorted toppings \$6pp

Churros - Fresh fried churros with Key Lime Glaze, Mexican Hot Chocolate Sauce and Dulce De Leche Sauce \$5pp

Dessert Graze with Fondue - assorted fresh fruits and small dessert bites displayed as a beautiful grazing table with dark chocolate, milk chocolate and white chocolate fondue \$6pp (50 person minimum)

Cutting Cake - inquire for cutting cake options

Pricing is for 100+ guests. Additional serving time may be required.





Late Night Snacks

Pricing starts at \$3pp for 100+ guests.
50 person minimum.

Cubans - pressed with garlic butter, individually wrapped, 3 inch Cubans \$4

Tacos - ground beef or shredded chicken tortillas served with sour cream and salsa and packaged two tacos in a grab and go bag \$3

Soft Pretzels - served warm with cheese sauce on a display \$3

Asian Takeout - lo mein served in take out containers \$4

Popcorn - buttery popcorn individually bagged \$3

Smores Station - Roasting Bar with marshmallows, assorted chocolates, Nutella, peanut butter, assorted candies, graham crackers (interactive) \$4

Churros - Fresh fried churros with Key Lime Glaze, Mexican Hot Chocolate Sauce and Dulce De Leche Sauce \$5

Additional service time may be required.

Self Serve Beverage Stations

COMPLIMENTARY BEVERAGE STATION

Our complimentary beverage station includes sweetened and unsweetened ice tea and fruit and herb infused water. Beverage station is self serve and includes (2) 10oz portions per person. Includes plastic cups, beverage napkins and ice. Beverage station is complimentary for full service events. There is a \$2pp upcharge for events without a bar. Beverage station is provided for dinner service only. Please inquire for beverage service options after dinner.

LEMONADE BAR

Mint Lemonade, Lavender Lemonade and Strawberry Basil Lemonade

Lemonade is self-serve for approximately (2) 10oz portions per person. Includes garnishments, plastic cups, beverage napkins and ice. \$4pp

HOT CHOCOLATE BAR

Includes paper cups, stirrers, hot chocolate and the following toppings: Whipped Cream, mini marshmallows, peppermint sticks, caramel chips, mini chocolate chips, Ghirardelli chocolate and caramel sauces. \$3pp

GOURMET COFFEE STATION

Assorted seasonal flavored syrups, whipped topping, chocolate and caramel sauces, peppermint sticks, mini chocolate chips, Half and Half \$3pp



Bar Packages

BEER AND WINE PACKAGE

\$20/PERSON

Miller Lite, Mic Ultra, Yuengling

Wine: Cabernet/Merlot Blend, Pinot Grigio, Moscato

Customized packages and upgraded selections available.

PREMIUM OPEN BAR

\$28/PERSON

Bacardi Rum, Captain Morgan Spiced Rum, Tito's Vodka, Dewar's Scotch, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels, Canadian Club Whiskey. Includes a customized signature cocktail and the beer and wine package.

TOP SHELF OPEN BAR

\$34/PERSON

Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Grey Goose Vodka, Titos Vodka, Captain Morgan Spiced Rum, Siesta Key Coconut Rum, Patron Silver Tequila, Bombay Gin, Empress Gin. Also includes upgraded mixer selections and two signature cocktails.

CHAMPAGNE TOAST

\$4pp

Only available as an add on to one of our bar packages.

For champagne wall or tower, please inquire

MOCKTAIL BAR PACKAGE

\$14pp

Includes Coke, Diet Coke, Coke Zero, Sprite, Orange Juice, Cranberry Juice, Classic Lemonade, Pineapple Juice, Club Soda, Sparkling Water, Fresh Herbs, Garnishments, Bar Menu with suggested Mocktails and Two Signature Mocktails.

Bar packages are for 5 hours of continuous event time.

Pricing is for 150+ people.

For guests counts 100-149, add \$1pp; 75-99 add \$2pp.

Minimum of 50 people for bar packages. All packages include linens, ice, plastic glasses, beverage napkins, stirrers. Bartenders are \$275 for 5 hours of *continuous* event time. You can add up to one more hour:

Beer and Wine \$3/ Premium \$5 / Top Shelf \$6/ Mocktail \$2.5



Tabletop

Standard Dinnerware Package \$4/Person

Includes ceramic white dinner plate, silver fork knife, classic goblet

Couple's Choice Dinnerware Package \$5pp

Includes choice of charger, white or black dinner plate, silver or gold fork and knife, choice of goblet

Formal Dinnerware Package \$7pp

Plus additional staffing

Includes above plus bread plate and knife, salad plate and knife, dinner spoon

*Complimentary disposable cake plates & forks included with all packages

Barware:

Add glassware for your signature cocktail for \$1pp for cocktail hour only.

Add glassware for your full bar for \$4pp for 2 hours only (Cocktail hour and dinner service).

Glassware packages also require additional staffing.

Linens

Linen Napkins Start at \$2ea

Tablecloths - Not Available



For dinnerware options please visit www.savoryrootscatering.com/rentals



Food brings people together on many different levels. It's nourishment of the soul and body; it's truly love...

- Giada De Laurentis

Our Event Staff Set Us Apart!



We take pride in the professionalism and customer service skills of our staff. All of our banquet captains are trained to successfully implement the catering plan we have designed for your event. Our staff will set up your catered meal, serve guests, bus tables, cut and serve your wedding cake, clean and remove trash.

Staffing is calculated based upon your menu selections, venue space and layout, guest count, rentals and other behind the scenes factors. Each event requires a banquet captain to carry out all event details from start to finish at \$300 for a 5 hour event. Cost of server is \$250 each for 5hrs of event time. After 5 hours from the start of your event (cocktail hour), there will be an additional charge of \$25/hour for each server and \$40/hr for banquet captain. Servers are available to cut and serve wedding cake or dessert for no additional charge. Servers will also bus tables and remove trash at the end of the food service.

A 20% service charge is standard for caterers and is charged based off of all food and beverage charges. The service charge is not a gratuity and covers things such as the use of our equipment, kitchen essentials, buffet décor, energy costs, licensing, liability insurance fees, credit processing fees and all necessary permits and other administrative expenses.

The base charge for staff is passed directly to the staff. Servers usually put in 10-12 hours of work for an event. It is not expected but a gratuity for excellent service is always appreciated. We recommend 10-20% of your food and beverage charges.

FAQs

- **When should I book my caterer?**

Catering should be one of the first vendors you hire after you book your venue. Most couples book catering a year in advance!

- **Where should I start with planning a budget for catering?**

It's a good idea to create a budget before you start selecting vendors. However, if you aren't sure where to start we do have some suggestions. For a two entrée buffet with appetizers you should plan on at least \$55/person. It's also important to keep in mind your guest count and length of reception time when calculating your budget. You will pay for extra staff time if you go over 4 hours for your reception. Let us talk about your vision and how we can make it work with your budget!

- **Is gratuity expected?**

A gratuity is not expected but is always appreciated for excellent service. We suggest tipping 15-20% of the food and beverage total.

- **Do you charge the same price for children?**

We offer kid's meals for \$14/meal that includes chicken tenders, macaroni and cheese and apple slices for kids under 10 or we can do a reduced meal price.

- **When is my final guest count due? Can I make menu changes?**

Menu changes can be made up until 14 days before your wedding and final guest count is due no later than 10 days before your wedding. Your final payment is also due no later than 10 days before your wedding.

- **When is my final payment due?**

Your final payment is due no later than 10 days before your event. There is a 5% late charge for payment received after the cut off. We reserve the right to cancel our contract with you if payment is not received by the cut off.

- **Can you handle allergies and dietary restrictions?**

Yes, we can discuss options to accommodate you or your guests with dietary restrictions and/or allergies.

- **Do I need to include vendor meals in my headcount?**

Yes, but please specify how many vendor meals need to be included. We charge only for the price of the meal for vendors (no appetizers, bar, etc.).

- **Will your staff cut our cake?** Yes, we will cut and help serve your cake. We also supply disposable cake plates and black plastic forks at no additional charge!

- **Will you bring us appetizers during the cocktail hour?**

One of our staff or your wedding coordinator will make every effort to bring you appetizers while you are taking photos.

- **Can I take Leftovers?**

Due to regulations from the Department of Hotels and Restaurants we must dispose of food that has been left out at the unsafe "danger zone" temperatures. For liability reasons we are not able to leave left overs. Food from the buffet line is immediately discarded at the end of serving time. Any food pans that were not put out are donated to a local domestic violence shelter, homeless shelter or first responders. 31



Credits:

Photography By Ashley B
Rabecca Cruz Photography
Rising Lotus Photography

www.savoryrootscatering.com