



savory roots

CATERING AND EVENTS

Gatherings

SOCIAL AND CORPORATE EVENTS



Menu Contents

6 | WHY SAVORY ROOTS?

4 | APPETIZERS

COCKTAIL GRAZING STATIONS

PASSED APPETIZERS

8 | LUNCH

9 | DINNER

MAIN COURSE

VEGETABLES AND SIDES

12 | FAMILY STYLE SERVICE

13 | LETS GRAZE

TASTING STATIONS

DINNER STATIONS

17 | PLATED SERVICE

18 | DESSERTS

19 | BAR PACAKGES

21 | RENTALS

22 | "DROP OFF" CATERING

23 | STAFFING

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...





Custom Grazing

Our customized grazing stations are designed as stand alone meals. Let's chat about how we can customize one to go with the vision of your event!

CUSTOM STAND ALONE GRAZING TABLES

This is a showstopper! Our customized grazing tables can serve as a full meal and includes everything in the Farmhouse Grazing Table plus smoked salmon, slider board and more! We can do themed grazing stations, brunch, lunch or dinner and more! Pricing starts at \$22/Person for 100+ppl

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.



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)

Sandwiches, Soups and Salads

Pricing is based on 100+ people. For guest counts 75-99 add \$1pp, 50-75 add \$2pp, 25-50 Add \$3pp

Lunch Graze

Fresh veggies, fruits, dips, assorted cheeses, crackers, and other snack items, tortilla chips. Slider board with assorted meats, cheeses, breads and condiments.

\$16/Person

Salad Bar and Soup

Assorted mixed greens and toppings. Choice of two homemade soups Tomato Basil, Broccoli Cheddar, Smoked Ham and Bean, Black Bean with Cilantro Sour Cream, Seafood Bisque,

\$14/Person

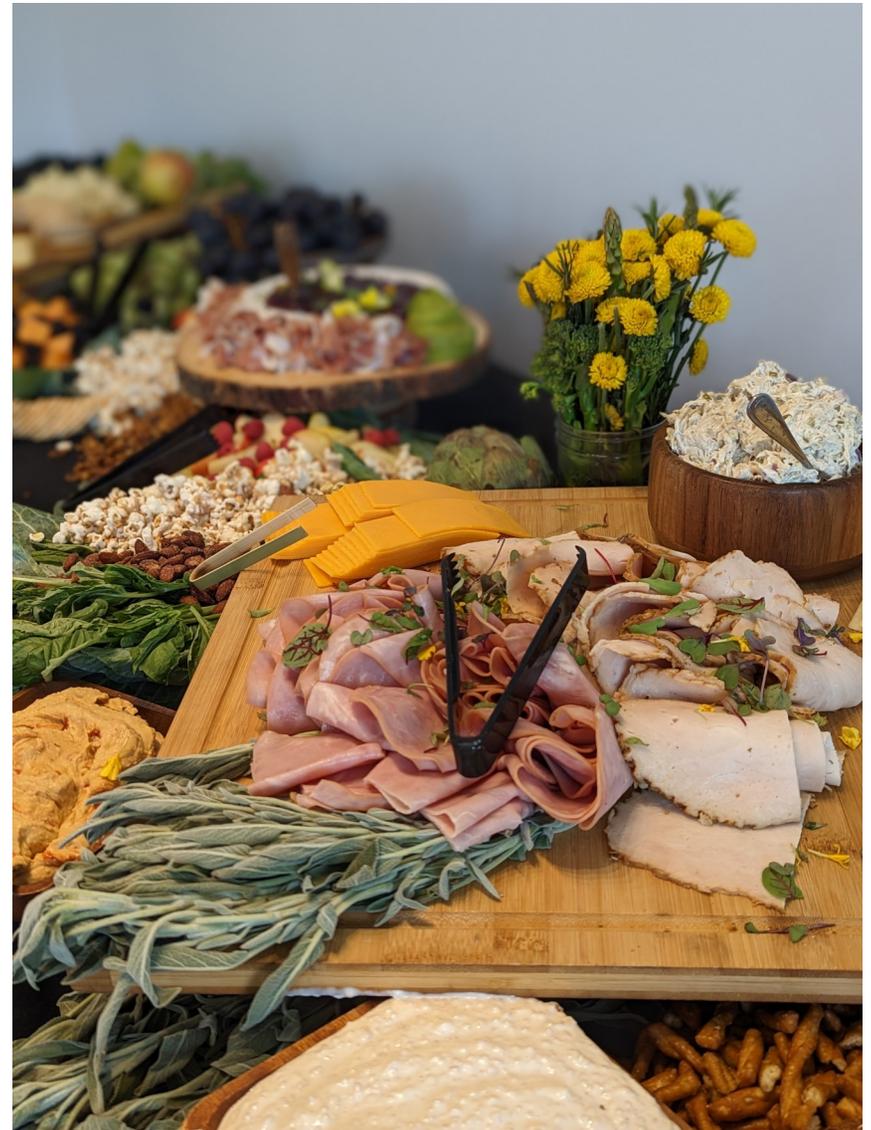
Sandwich Buffet

Assorted sandwiches and choice of two sides (cucumber salad, potato salad, Ms. Vicki's Kettle Chips, Fruit Salad

\$12/person

Boxed Lunches

Includes choice of sandwich (Meat: Turkey, Ham, Roast Beef, Chicken Salad, Veggie; Bread: White, Wheat, MultiGrain, Croissant). Also includes choice of side: Chips, Potato Salad or Fruit (Side Salad +\$1) and Cookie: Chocolate Chip, Peanut Butter, Oatmeal Raisin \$12/person (minimum 20)



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

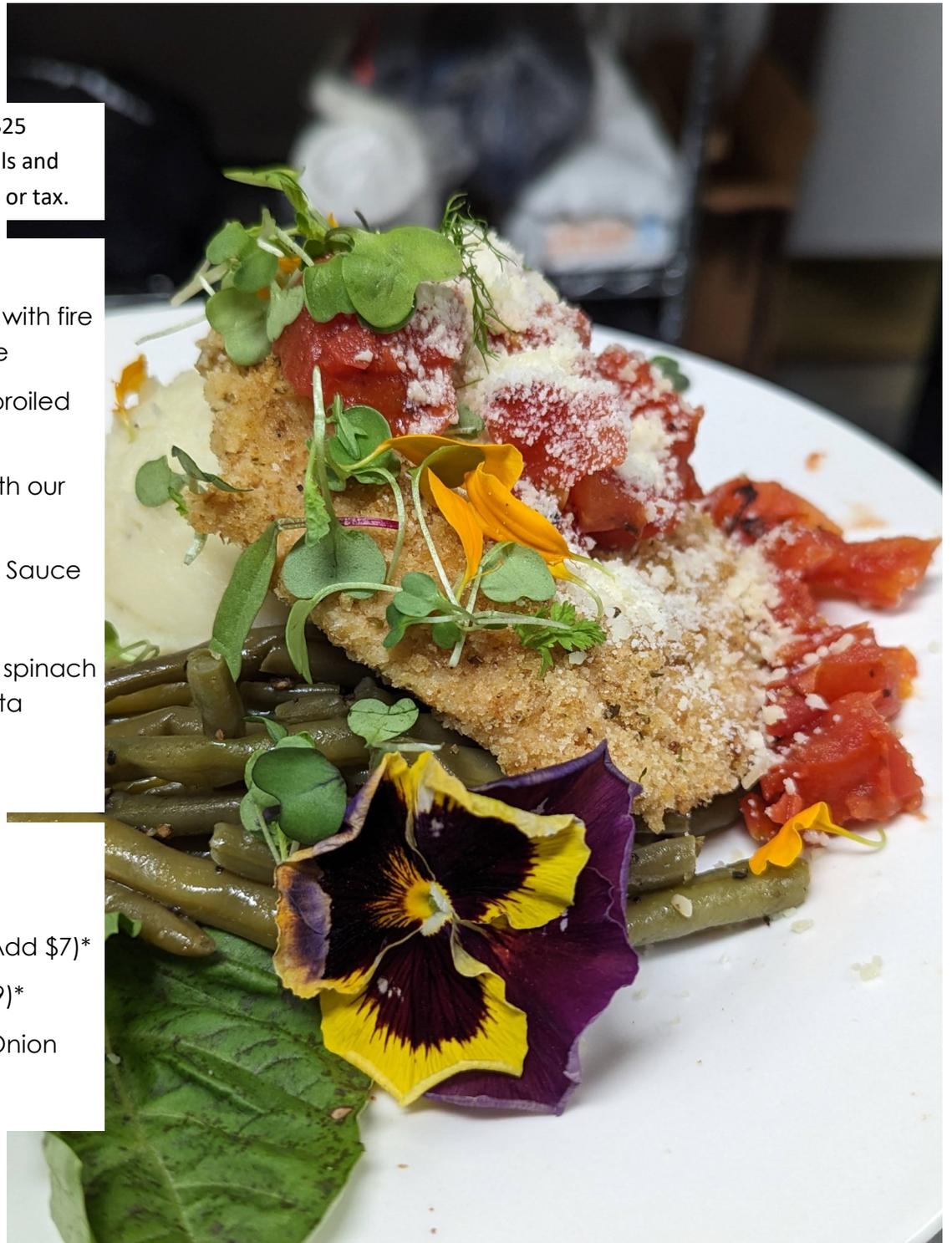
Orange Ginger Baked Salmon Filet (Add \$7)*

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



“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.”



Family Style Service

Most of our entrees can be served family style

Chef Suggested Menu:

Parmesan Crusted Chicken with fire roasted tomatoes and
parmesan cheese

Braised Short Ribs

Creamy Garlic Mashed Potatoes

Garlic Roasted Green Beans

Mixed Greens Dinner Salad

Fresh Baked Artisan Rolls and Butter

\$32/Person

Pricing is based off of 100+ ppl

Price does not include serving staff, service charge or tax.

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

***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.**



Fun Stations

Gourmet Hamburger Bar

Grass Fed Beef Hamburger Patties

Assorted hamburger buns

Assorted Toppings Including:

Caramelized Onions

Sauteed Mushrooms

Applewood Smoked Bacon

Fried Onion Strings

Cheddar, PepperJack, Havarti and Bleu Cheese Crumbles

Lettuce, Tomato, Onion, Garlic Pickles

Waffle Fry Station

Toppings:

Garlic Aioli, Sriracha Sauce, Spicy Ketchup, Gorgonzola Sauce,

Ranch, Cheesy Sauce, Buffalo Sauce, Bleu Cheese Crumbles,

Bacon, Chives

\$18pp for 150+ppl

Gourmet Taco Station

Choose 3 Proteins:

Braised Pulled Pork

Grilled Chicken

Barbacoa

Shrimp

Jackfruit

Toppings:

Shredded Cheddar, Diced Red Onion, Sauteed Bell

Pepper and Onion, Sour Cream, Salsa, Salsa Verde,

Shredded Cabbage, Pineapple Salsa

Mexican Rice

Black Beans

Mixed Greens Salad w/ grilled corn, tortilla strips, toma-

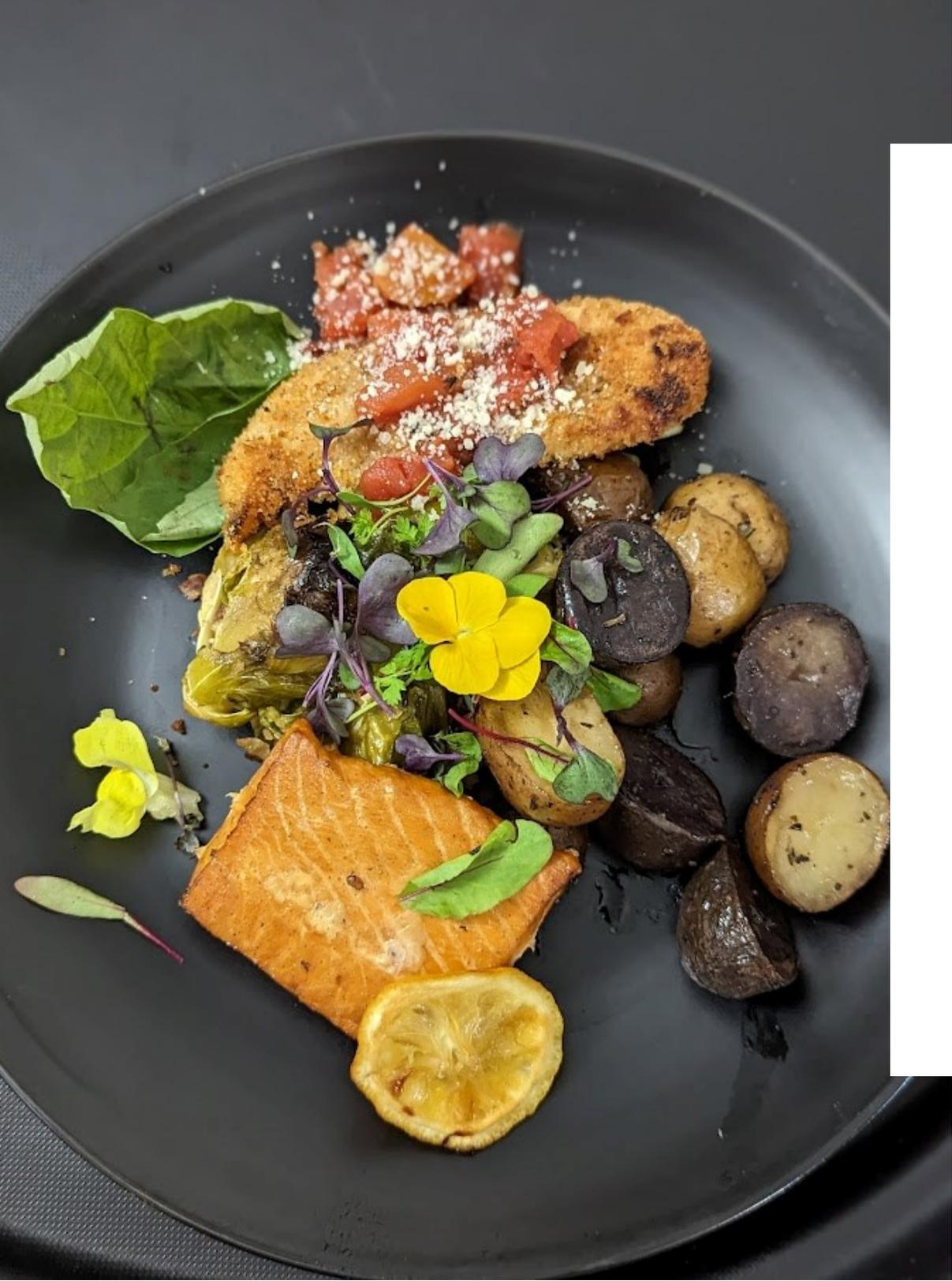
toes

Guacamole Ranch or Chipotle Ranch, Balsamic Vinaigrette

grette

Mini Cornbread Muffins

\$18pp for 150+ppl



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

“Consuming **raw** or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”



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.

Bar Packages

BEER AND WINE PACKAGE

\$16/PERSON

Miller Lite, Mic Ultra, Yuengling

Wine: Cabernet/Merlot Blend, Pinot Grigio, Moscato

Customized packages and upgraded selections available

PREMIUM OPEN BAR

\$22/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

\$28/PERSON

Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Grey Goose Vodka, Captain Morgan Spiced Rum, Patron Silver Tequila, Bombay Gin. Also includes upgraded beer and wine selections and includes his and hers customized signature cocktails.

CHAMPAGNE TOAST \$3pp.



Above 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.

Bar packages are for 4 hours.

Bartenders are \$250 for 4 hours of event time. Additional hour(s) add \$25/hour per bartender plus additional package charges per person/per hour (max 2hrs)

Beer and Wine \$4/ Premium \$6 / Top Shelf \$8



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

Drop Off Catering

Savory Roots is a full service catering company that has built our reputation on providing excellent staff and customer service to help make your event go smoothly as possible! However, we do understand that sometimes you may have a small gathering and you want Savory Roots to be a part of it! With our Grazing Boards and our Dinner Party package, we've created a Drop Off Menu for those Intimate Gatherings that will be sure to make your event memorable.

You can view our current menu online at: savoryrootsonthego.com





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 (approx. 10hrs) at \$275 for a 4 hour event. Cost of server is \$225 each for a 4 hour event. After 4 hours from the start of your event, 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.



Savory Roots Catering
14326 7th St
Dade City, FL 33523
352.567.7277
www.savoryrootscatering.com

Follow Us On:



Credits:

Photography By Ashley B

Rabecca Cruz Photography

Rising Lotus Photography