

ALL INCLUSIVE

duet plated menu



Package includes Chargers, China, Flatware & Glassware of Choice, Service Staff, Equipment for Food Stations & Production Fee. *Enhanced options would be subject to an additional charge.

Passed Hor D'oeuvres - Single Bites (Choose Four)

Caprese Skewers GF, V

grape tomatoes, marinated fresh mozzarella and basil drizzled with balsamic glaze

Bacon Deviled Eggs GF

topped with crispy bacon bits

Sweet & Spicy Bacon Wrapped Little Smokies GF

little smokies wrapped in bacon with brown sugar and chili pepper

Boursin Stuffed Medjool Dates Wrapped in Bacon GF

Dates stuffed with boursin cheese and wrapped in bacon

Spinach Artichoke Stuffed Mushrooms GF, V

lrmushroom caps stuffed with creamy spinach artichoke dip

Mini Chicken and Waffle Bites

sugary liege waffle and chicken bites drizzled with real maple syrup

Fried Green Tomato Bites V

green tomatoes marinated in buttermilk fried with a cornmeal batter and served with ranch dressing

Candied Bacon Skewers GF

sweet and spicy bacon skewers

Cheese Tortellini Skewers V

Served with pesto sauce.

Mini Pork Tacos w/ Pineapple Salsa

braised pulled pork taco with pineapple salsa

Mini Short Rib Tacos

Served with pickled onions and goat cheese.

Mini Blackened Fish Tacos

Served with Jicama Slaw.

Firecracker Meatballs w/ Sriracha Sauce

Spicy beef meatballs with siracha sauce

Basil Infused Buffalo Cauliflower Bites V

Fried cauliflower bites tossed in our basil infused buffalo sauce

Classic Italian Bruschetta V

toasted baguette topped with our classic bruschetta and balsamic glaze

Savory Cheesecake Bites V

creamy cheesecake made with cream cheese and goat cheese with herbs and blistered tomatoes

Goat Cheese and Fig Crostini V

Served with chopped walnuts, honey and thyme.

Roasted Beet Crostini V

Garnished with whipped ricotta and crushed pistachios

Pumpkin Bruschetta VE

Garnished with pesto, arugula, and sunflower seeds (Seasonal).

Chicken Croquette w/ Remoulade

seasoned minced chicken and breadcrumbs fried crispy and served with spicy remoulade

Smoked Salmon Croquettes

house smoked salmon breaded, fried crispy and served with a creamy dill sauce

Fried Cheese Ravioli

Served with marinara and grated parmesan cheese.

Vegetable Spring Rolls V

Served with a sweet thai chili sauce.

Buffalo Boneless Chicken Wings

boneless chicken wings with basil infused buffalo sauce

Southwestern Eggrolls

Served with an avocado ranch sauce.

ENHANCED APPETIZER DISPLAYS

Garden Graze Appetizer Package

Includes our Garden Graze Display of mixed fruits and vegetables, dips, assorted cheeses, crackers and baguette. Includes two passed appetizers from the Single Bites menu.

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.

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Salad Options - Choose One

Classic Mixed Greens Salad

Fresh mixed greens, grape tomatoes, English cucumber, shredded parmesan and croutons. Served with choice of two dressings.

Caesar Salad

Chopped romaine lettuce, seasoned croutons, parmesan cheese and Caesar dressing.

Entrees - Select Two

Caprese Chicken

Basil pesto, fire roasted tomatoes, broiled mozzarella.

Chicken Marsala

Lightly floured chicken tenderloin with our homemade marsala sauce.

Spinach Artichoke Smothered Chicken

Sauteed chicken breast covered with spinach and artichoke cream sauce.

Greek Chicken

Grilled chicken breast with sautéed spinach and onions, fire roasted tomatoes and broiled feta.

Lemon and Herb Grilled Chicken

Marinated with fresh herbs and citrus and grilled over an open flame.

Tuscan Chicken

pan seared chicken breast, sundried tomatos, goat cheese, spinach and fresh herbs

Grilled Pork Tenderloin

Grilled pork tenderloin and cherry bourbon sauce OR peppercorn sauce

Braised Marsala Beef Tips

Braised beef tips with Marsala wine, onions, mushrooms and fresh herbs

Smoked Brisket with White BBQ Sauce

House smoked brisket served with our homemade white bbq sauce

ENHANCED ENTREE OPTIONS

Grilled Flank Steak

grilled and thinly sliced Flank steak with chimichurri sauce

House Smoked Salmon

house smoked salmon with lemon and herb butter sauce

Grilled Pork Tomahawk

grilled bone-in pork chop served with peppercorn sauce

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Vegetable - Select One

Florida Fresh Vegetable Medley

Our Chef's selection of seasonal vegetables (VE)

Roasted Root Vegetables

roasted carrots, parsnips, rutabaga and beets with olive oil and fresh herbs (VE)

Garlic Roasted Green Beans

Whole green beans with garlic and butter (V)

Charred Broccoli Florets

Broccoli florets roasted with olive oil (VE)

Side - Select One

White Cheddar Macaroni & Cheese

Cavatappi pasta with creamy sharp cheddar sauce

Roasted Red Pepper Alfredo Tortellini

Cheese tortellini with our creamy roasted red pepper alfredo sauce

Creamy Basil Rigatone

Rigatone with creamy basil alfredo

Lemon and Dill Couscous

Creamy pearl pasta with fresh lemon and dill

Creamy Garlic Mashed Potatoes

mashed potatoes with butter and garlic

Rice Pilaf

With mushrooms, caramelized onions, sliced almonds, fresh parsley

Tuscan Penne

Parmesan cream sauce, spinach, mushrooms and caramelized onions

Cheesy Jalapeno Potatoes

Cheesy red potatoes with fresh jalapeno (not spicy)

Herb Roasted Baby Potatoes

roasted with fresh rosemary, thyme and garlic

Maple Bacon Sweet Potato Hash

sweet potatoes, caramelized onions, bacon bits and real maple syrup

Late Night Enhancement

Additional fee added for any late night enhancements.

Taco Stand

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

Popcorn

buttery popcorn popped on site and served in individual bags

Soft Pretzels

served warm with cheese sauce on a display

Chicken Slider w/ Waffle Fries

served with chic-fil-a sauce, honey mustard and ketchup

Cubans

pressed with garlic butter, individually wrapped, 3 inch Cubans

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Desserts & Sweet Enhancements

Churro Station

Fresh fried churros with Key Lime Glaze, Mexican Hot Chocolate Sauce and Dulce De Leche Sauce with rainbow sprinkles, crushed pistachios, toasted coconut, mini chocolate chips

Hand Scooped Ice Cream Station

Vanilla and chocolate ice cream with assorted toppings including mini chocolate chips, chopped strawberries, chopped pistachios, crushed oreos, crushed butterfinger, sprinkles and whipped cream

Dessert Graze w/ Fondue

assorted fresh fruits and small dessert bites displayed as a beautiful grazing table with dark chocolate, milk chocolate and white chocolate fondue

Dessert Shooters

Lemon Blueberry, Strawberry Shortcake, Banana Pudding, Peanut Butter Brownie, Key Lime, Cherry Cheesecake, Caramel Apple, Oreo Pie, Coconut Cream Pie, Ginger Snap and Pumpkin Spice

Mini Pies

Coconut Cream, Peanut Butter, Oreo, Apple or Blueberry with Crumb Topping, French Silk, Key Lime, Kumquat

Mini Bundt Cakes

Chocolate w/Peanut Butter Mousse, Butter Pecan, Boston Crème, Strawberry Shortcake, Lemon Blueberry, Carrot Cake, Hummingbird Cake, Caramel Apple Upside Down Cake

Booking Instructions & Reminders

Please circle your options above and send back to your wedding planner & the TWE Venue Manager.

Enhancements & Late Night Snacks

If you wish to add on any of the enhancements, our all inclusive caterer will be in touch with a quote for the additional charges.

Tastings

Tastings are provided at Savory Roots Headquarters
Wednesday and Thursday 4pm and 5pm

Clients confirmed & booked w/ all inclusive package (w/ deposit paid) may receive 1 tasting for 2 people complimentary.

For clients who have not secured a date, the tasting is \$50 total for up to 6 people.

Once client books a date, this tasting fee can be applied to any of our add ons at TWE.

Tasting Address: 14326 7th Street, Dade City FL 33523

Food Choice Deadline

Food choices need to be confirmed 30 days prior to event date
(if any changes are made after the 30 days window, an additional \$200 is charged for administration)

Guest Count Deadline

Guest count needs to be confirmed 30 days prior to event date. If guest count exceeds the current package the day of the event, payment at the next all inclusive level will be required.

If you have additional questions in regards to the all inclusive package, please contact our TWE venue manager
@ 727-363-4255