



savory roots

CATERING AND EVENTS

Savor and Save

Limited Service - Casual - Budget Friendly

Why Savory Roots?

A couple in white wedding attire are embracing outdoors. The woman is holding a large, wide-brimmed hat decorated with greenery. They are standing behind a long, rustic wooden table set with plates of food, glasses of orange juice, and woven placemats. The background shows more of the same tables and chairs in a grassy field.

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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(352) 567-7277

What is Limited Service?

Our Savor and Save menu was carefully designed to be simple to set up and serve your guests and cost effective! For limited service we advise at least 1 server per 50-75 people.

- Server will set up buffet with disposable chafers, sternos and greenery
- Guests serve themselves with the server nearby for assistance
- Guests clear their own dirty plates and dinnerware (usually disposables)
- Server cleans up buffet at end of service time and helps host tidy up service area
- Disposable white paper plates and utensil pack is included with limited service

Pricing for Staff:

Servers - \$150 for first 2 hours, Team Lead \$200; \$40 per hour afterwards

Minimum of 50 people for partial service

Limited service requires event production fee of 10% of food and beverage charges.

BBQ

Rotisserie Pulled Chicken
Braised BBQ Pulled Pork

Choose Three:

Cheesy Jalapeno Potatoes
White Cheddar Macaroni and Cheese
BBQ Baked Beans
Marinated Cucumber Salad
Homemade Potato Salad
Southern Style Coleslaw
Jicama Coleslaw (vinaigrette based)

Includes Rolls

Pricing:

\$18PP for 150+
\$19PP for 100-149
\$20PP for 50-99

Burger Bar

Choose Two:

Hamburger
Hot Dog
Italian Sausage
Spicy Black Bean Burger

Choose Three:

Cheesy Jalapeno Potatoes
White Cheddar Macaroni and Cheese
BBQ Baked Beans
Homemade Potato Salad
Southern Creamy Coleslaw
Jicama Coleslaw (vinaigrette)
Cucumber Tomato Feta Salad

Toppings include:

Sliced tomato, green leaf lettuce, red onion,
sauteed onion, sliced pickles, cheddar cheese,
pepperjack cheese, bleu cheese crumbles, mayo,
garlic aioli, mustard and ketchup.

\$18PP for 150+
\$19PP for 100-149
\$20PP for 50-99

Taco Bar

Includes crunchy corn shells and flour tortillas

Choose Two:

Ground Taco Beef

Chipotle Shredded Chicken

Braised Pulled Pork

Grilled Flank Steak (Add \$3pp)

Barbacoa (Add \$2pp)

Toppings: Shredded Cheddar, Diced Red Onion,
Pickled Onions, Sour Cream, Salsa, Salsa Verde,
Lettuce, Jalapeno, Chopped Cilantro

Also Includes:

Mexican Rice

Black Beans

Elote Style Corn

\$18PP for 150+

\$19PP for 100-149

\$20PP for 50-99

Cuban Dinner

Cuban Chicken Fricasse OR
Braised Mojo Pork

Sides:

Seasoned Yellow Rice

Black Beans

Cucumber Tomato Salad

Toasted Cuban Bread

\$18PP for 150+

\$19PP for 100-149

\$20PP for 50-99

Chicken and Pasta

Lemon and Herb Grilled Chicken Breast w/ Lemon
Butter Sauce

Choice of One Pasta:

Roasted Red Pepper Alfredo Tortellini
Creamy Basil Rigatone
Tuscan Penne

Choice of Vegetable:

Garlic Roasted Green Beans
Roasted Broccoli

Includes Classic House Salad OR Caesar Salad
Artisan Rolls and Butter

\$18PP for 150+

\$19PP for 100-149

\$20PP for 50-99

Italian Buffet

Choose One

Baked Ziti w/ Meat Sauce on the side
Three Cheese Pasta and Meat Sauce

Tuscan Penne and Chicken

Chicken Florentine Rigatoni

Spinach and Ricotta Stuffed Shells w/ Marinara

Choice of Vegetable:

Garlic Roasted Green Beans
Roasted Broccoli

Mixed Greens Salad OR Caesar Salad

Artisan Rolls and Butter

\$16PP

Brunch Buffet

Choice of Breakfast Casserole

- spinach, sundried tomatoes, goat cheese
- sausage, cheddar and poblano pepper
- bacon, caramelized onion, cheddar
- spinach, mushroom, caramelized onion

Breakfast Potatoes OR Hashbrown Casserole

Choose One:

Applewood Smoked Bacon

Turkey Sausage

Pork Sausage

Assorted Fresh Fruit

\$16PP

Pancake Buffet

Homemade Pancakes

Toppings including:

Fresh fruit, cinnamon apples, mini chocolate chips,
toasted coconut, sprinkles, chopped walnuts, Nutella,
peanut butter, maple syrup, butter and
whipped cream

Choose One:

Applewood Smoked Bacon

Turkey Sausage

Pork Sausage

Includes Assorted Fresh Fruit

\$16PP

Desserts

Assorted Jumbo Cookies - \$3 each

Chocolate Chunk Brownies - \$2 each

Dessert Shooters - \$2 each

Flavors include: Strawberry Shortcake, Peanut Butter Brownie, Key Lime Pie, Banana Pudding, Tiramisu, Caramel Apple Pie, Lemon Blueberry, Oreo, Coconut Cream, Cherry Cheesecake

Cinnamon Bread Pudding Tray (Serves approx 12): \$45

Served with whipped topping and vanilla sauce

Banana Pudding Tray (Serves approx 12): \$25

Caramel Apple Crisp (Serves approx 12): \$36

Dessert Graze Box

Assortment of dessert bites with chocolate dipping sauce

Small (Serves 12-15) \$95 Large (Serves 25-30) \$165

Churros Box

Fried Churros tossed in cinnamon and sugar; chocolate sauce, key lime glaze and dulce de leche; mini chocolate chips, toasted coconut, chopped pistachios, sprinkles

Small (Serves 10) \$50 Large (Serves 25) \$105





Check out our full menu for additional upgrades or enhancements to your menu!

www.savoryrootsonthego.com

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