



savory roots

CATERING AND EVENTS

Gatherings

SOCIAL AND CORPORATE EVENTS



# Hey There!

We're the Armstrongs and we're glad you're here! We're living our best life, doing what we love! We have three kids and our goldendoodle Woodson. There's always a lot of action in our home...but that's how we love it...never a dull moment! Sam is originally a Midwesterner that moved to Florida in 2006. I (Melanie) was raised right here in Central Florida and in 2008 I opened The Garden Café, a lunch café offering special dinner and entertainment events and catering. We met soon after as fate would have it, when Sam delivered my first food order at the restaurant. A couple years later we married (remind us to tell you how we catered our own wedding) and 3 kids came tumbling after. Eventually, after 10 years of operating our restaurant, The Garden Café in downtown Dade City, we realized our passion and the future of our family business was in the event industry. We opened Savory Roots Catering Events in May of 2018 and now we have a blast creating beautiful and enjoyable experiences for all of our clients. We feel blessed to be following our dreams with our family business and sharing our love of entertaining. We have a passion for hospitality and a love of good homestyle comfort food and we're excited to share that with you!

Come join our Savory Roots family!



*"Food is our common ground, a universal experience"*

*-James Beard*

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# 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!

## **FARMHOUSE GRAZING TABLE**

\$12/person as an Appetizer

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. Approx 1oz meat and 2 oz cheese per person.

*This table is only available with our full service catering packages.*

## **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

### **ADD ONS**

Sweet and Spicy Bacon Little Smokies \$1pp

Bruschetta Station \$3pp

Shrimp Cocktail Display w/ Ice Bowl \$4pp

Oysters on the Half Shell \$4pp

Whole Tray Honey Comb \$145





# 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

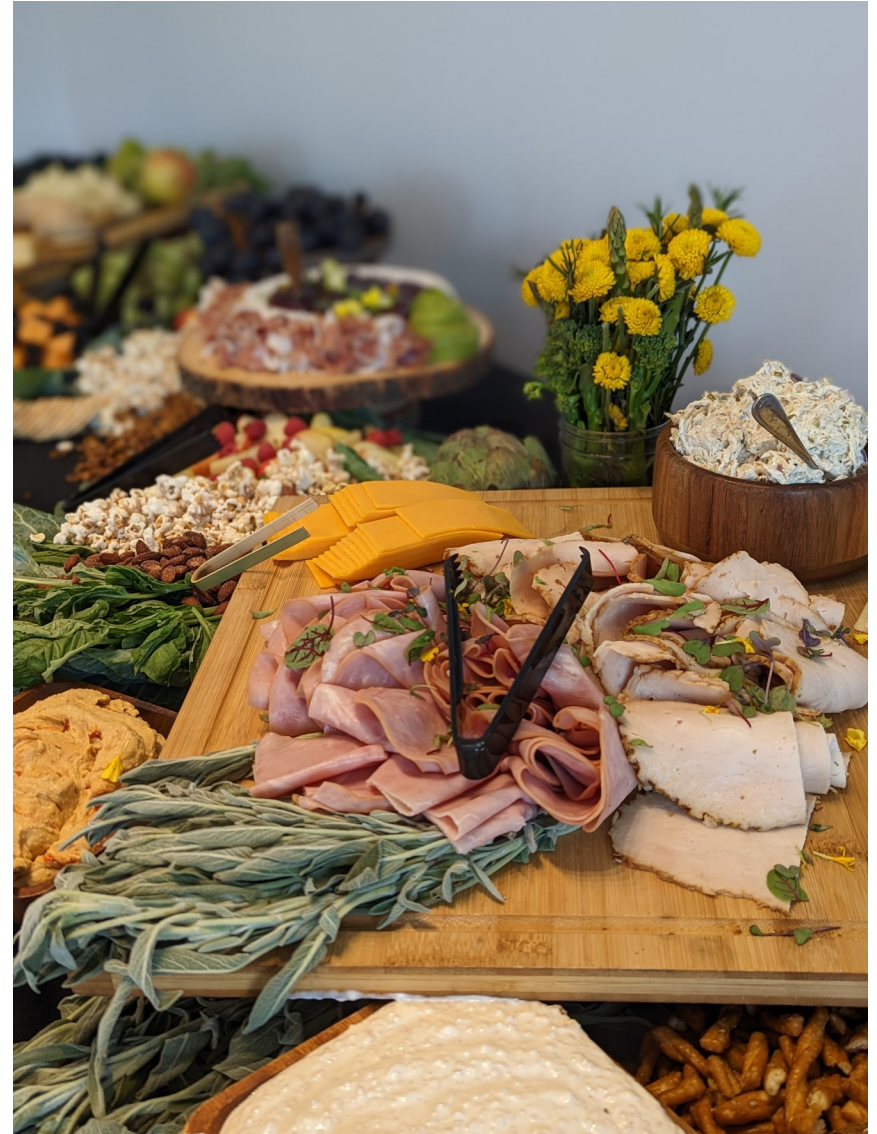
## Sandwich Buffet

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)



# 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](http://savoryrootsonthego.com)





# Passed Appetizers

(Passed or as part of a grazing table)

Prices start at \$1/person for 100+ ppl

Caprese Skewers (\$1)

Bacon Deviled Eggs (\$1)

Sweet and Spicy Bacon Wrapped Little Smokies (\$1)

Spinach Artichoke Stuffed Mushrooms (\$1)

Grilled Chicken Tenderloin Skewers (\$3)

Mini Chicken and Waffle Bites (\$2)

Basil Infused Buffalo Chicken Wings

(Traditional or Boneless) (\$2)

BBQ Pork Sliders w/ Jicama Slaw (\$3)

Antipasto Skewers (\$2)

Charcuterie Cones (\$6)

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 (\$1)

Mini Cubans (\$2)

Tea Sandwiches (\$1)

Mini Lobster Rolls (\$4)

Seared Ahi Tuna Skewers w/ Orange Ginger Sauce (\$4)

Shrimp Cocktail Shooters (\$2)

Mini Crab Cakes (\$3)

Classic Italian Bruschetta (\$1)

Smoked Salmon Bruschetta (\$2)

Pumpkin Bruschetta - seasonal (\$2)

Boursin Stuffed Medjool Dates wrapped in bacon (\$1)

# Entrees

Base Buffet Pricing (100+) \$22pp; 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 Chicken Breast 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

## FROM THE SEA

- Orange Ginger Baked Salmon Filet\*
- House Smoked Salmon w/ Lemon Butter Garlic Sauce\*
- Blackened Grouper with Pineapple Salsa \*
- Macadamia Crusted Mahi Mahi with Sweet Vidalia Onion Vinaigrette \*

**\*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 Tenderloin
- Braised Pulled Pork
- Grilled Flank Steak with Chimichurri Sauce (Add \$4)
- Carved Beef Top Round Roast Au Jus, Horseradish Cream (Add \$3)
- Braised Marsala Beef Tips (Add \$3)
- Smoked Brisket (Add \$5)
- Braised Short Ribs (Add \$6pp)
- Prime Rib Roast Carving Station\*
- Roasted Beef Tenderloin Carving Station\*
- Grilled Tomahawk Steak w/ garlic butter\*

Add steak toppings of sautéed mushrooms, gorgonzola sauce, peppercorn sauce and garlic and herb butter \$1pp

## FROM THE GARDEN

- Wild Mushroom Ravioli with Marsala Cream Sauce, Crushed Fresh Herbs (Add \$3pp)
- Baked Spaghetti Squash with Caramelized Onion and Mushrooms
- Cauliflower and Chickpea Masala over Jasmine Rice
- Vegan Lasagna Rolls (Add \$2pp)

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

## Sides

Creamy Garlic Mashed Potatoes

Mashed Potato Bar (Add \$3pp)

Cheesy 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 Puree

Maple Bacon Sweet Potato Hash

Homemade Mac and Cheese

Mac and Cheese Bar (Add \$2pp)

Rice Pilaf

Cheesy Cauliflower

## Vegetables

Garlic Roasted Green Beans

Sautéed Corn w/ bell pepper and onion

Roasted Brussel Sprouts, crispy bacon, garlic butter

Oven Roasted Broccoli

Roasted Root Vegetables

Italian Squash and Zucchini Gratin

Cheesy Cauliflower

Maple Bacon Sweet Potato Hash



“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.”

The background image shows a rustic wooden table set with several dishes. In the foreground, there's a large pile of spaghetti topped with a fresh basil leaf. To the left, a black bowl contains cubed chicken with a dark sauce. In the bottom left corner, there are several round, golden-brown bread rolls. Other dishes, including what appears to be a salad and another bowl of food, are visible in the background, all under warm, ambient lighting.

## 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.

# Lets Graze

## TASTING STATIONS

Stations are priced starting at \$10/person per station, minimum three stations; pricing for 100+ ppl

**BBQ Station** – Braised pulled chicken or pork, BBQ sauce, rolls, choice of side: coleslaw, cucumber salad, pasta salad and grilled corn

**Macaroni and Cheese Station**– homestyle mac and cheese, applewood smoked bacon, caramelized onions, fried buffalo chicken pieces, jalapenos

**Cubano Station** - Braised Mojo pulled pork, yellow rice, black beans, and chef made plantain pancakes

**Grits Station** – homestyle grits, shredded cheddar, smoked gouda cheese, chives, bacon, braised pulled pork, buttery shrimp, jalapenos Add braised brisket for \$2/person

**Southern Station** – fried chicken pieces, mashed potatoes w/ gravy, sautéed swiss chard, mini cheddar and chive biscuits

**Soup Station** – Choice of two soups, assorted baguette and crackers, grated parmesan, garnishments

**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

**Street Taco Station** - Braised Pulled Pork and Grilled Chicken with assorted toppings including shredded lettuce, diced onions, pickled onions, shredded cheddar, cotija, sauteed corn and bell pepper, sour cream, chipotle ranch, salsa, salsa verde, fresh cilantro.  
Add Flank Steak \$2pp

## Action Stations

\$12pp for 100+ ppl

**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.  
Add Caprese Carving—assorted heirloom tomatoes, fresh mozzarella, fresh herbs and assorted vinegars

**Grilled Cheese Station** – Assorted Cheeses, Pesto, Jalapenos, Sliced Tomato, Bacon, Croissants, Assorted Breads, Caramelized Onion, Garlic Aioli, Chipotle Aioli, Tomato Basil Shooters

**Mashed Potato Station** – shredded cheddar and smoked gouda, fried chicken pieces, bacon bits, chives, butter, caramelized onions, French fried onions, brown gravy.

**Stir Fry Station** – Jasmine rice, rice noodles, assorted veggies, shrimp, chicken, soy sauce, curry sauce sautéed at a wok station

**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.





# Dinner Stations

Starts at \$24pp for 100+ppl

## CHOOSE A CARVING STATION

Carved Herb Crusted Pork Tenderloin  
Carved Tender Beef Top Round Roast (Add \$4)  
Carved Flank Steak w/ Chimichurri (Add \$6)  
Carved Prime Rib\*  
Carved Beef Tenderloin\*  
Carved Tomahawk Steak\*  
Carved Macadamia Mahi Mahi\*  
Hot Smoked Salmon Filet\*

\*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:

Includes 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, Siracha Sauce, Spicy Ketchup, Gorgonzola Sauce,

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

Bacon, Chives

\$18pp for 100+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, tomatoes

Guacamole Ranch or Chipotle Ranch, Balsamic Vinaigrette

Mini Cornbread Muffins

\$18 pp for 100+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

100+ : \$16/person

Price does not include staff, service charge or tax.

# 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

\$6/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 100+ppl



# Desserts

**Smores Station** - Roasting Bar with marshmallows, assorted chocolates, Nutella, peanut butter, assorted candies, graham crackers (interactive) \$3pp

**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

**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 \$2pp

**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 \$4pp

# Bar Packages

## BEER AND WINE PACKAGE

\$16/PERSON

Beer Bud Light, 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 100+ people. Additional charges apply for guest counts under 100. Minimum of 20ppl.  
All packages include linens, ice, plastic glasses, beverage napkins, stirrers. Liquor packages include all the above plus juice, soda and fruit garnish.  
**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 \$3/Person

Plus additional staffing

Includes ceramic white dinner plate, fork  
knife, classic goblet

Couple's Choice Dinnerware Package \$4pp

Plus additional staffing

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

Formal Dinnerware Package \$6pp

Plus additional staffing

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

Linens

Napkins \$1.25 ea



\* All dinnerware packages require an additional staff person per 100 ppl

For dinnerware options please visit [www.savoryrootscatering.com/rentals](http://www.savoryrootscatering.com/rentals)



## 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  
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Credits:  
Photography By Ashley B  
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