

Iola Lakeside

MENU PACKAGES

Why Savory Poots?

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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Silver Package

APPETIZERS Garden Graze Station

DINNER Choose One Menu **Cubano Menu** Braised Pulled Pork and Chicken, Yellow Rice, Black Beans , Mixed Greens Salad, toasted Cuban Bread **Italian Menu**

Meatballs with Marinara, Baked Ziti, Garlic Roasted Green Beans, Mixed Greens Salad, Garlic Bread

BBQ Menu Pulled BBQ Pork and Chicken, Baked Beans, Cheesy Potatoes, Coleslaw, Mini Cornbread Muffins

Chili Station Homemade Chili, White Chicken Chili, Rice, Shredded Cheddar, Diced Red Onion, Frito Chips, Mini Cornbread Muffins

Burger Bar

Grilled hamburgers with assorted toppings including lettuce, tomato, red onion, pickles, cheddar and pepperjack cheese,. Also includes choice of cucumber salad, potato salad, cole-slaw and garlic and herb waffle fries

Taco Station

Seasoned Ground Beef, Braised Pulled Pork, Shredded Lettuce, Diced Tomato, Diced Red Onion, Salsa, Sour Cream, Shredded Cheddar, Rice, Black Beans

Brunch

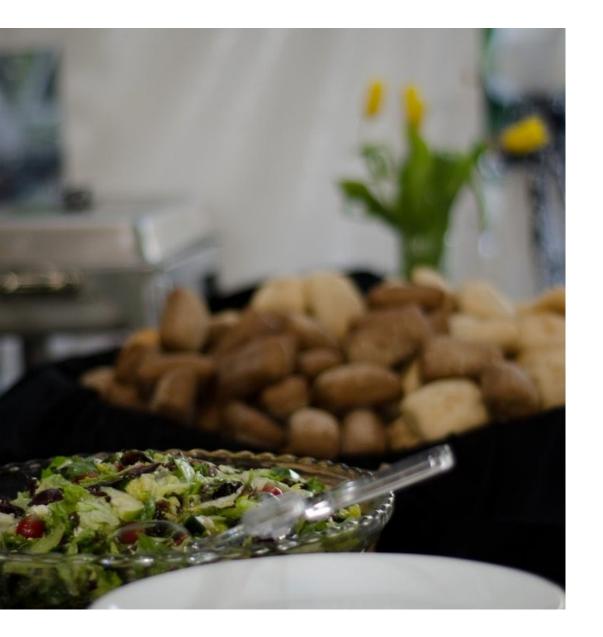
Breakfast Casserole, Bacon, Hashbrown Casserole, Cucumber Salad, Fresh Fruit Display with Yogurt Dip, Breakfast Breads

> Packages also Include: Sweetened and Unsweetened Iced Tea, Water, Coffee

Includes Bride's Choice Dinnerware Package Includes our Budget Bar Package

\$39/Person

Garden Graze Pictured



Gold Package

Garden Grazing Station Passed Appetizers Sweet and Spicy Bacon Wrapped Little Smokies Spinach Artichoke Stuffed Mushrooms

One Entree Spinach Artichoke Smothered Chicken Caprese Chicken Chicken Marsala Greek Chicken Lemon Caper Chicken Loaded Cheesy Potato Bar Mashed Potato Bar Mashed Potato Bar Mashed Sweet Potatoes Also Includes Garlic Roasted Green Beans Mixed Green Salad Rolls and Butter

Includes Bride's Choice Dinnerware Package Includes Budget Bar Package \$45.50/Person

Platinum Package



Garden Grazing Station Passed Appetizers Sweet and Spicy Bacon Wrapped Little Smokies Spinach Artichoke Stuffed Mushrooms

Two Entrees Spinach Artichoke Smothered Chicken Caprese Chicken Chicken Marsala Greek Chicken Lemon Caper Chicken **Carving Station** Herb Crusted Pork Loin Braised Pulled Pork Carved Roast Sirloin (Add \$2) Choice of One Side Loaded Cheesy Potato Bar Mashed Potato Bar Mashed Sweet Potatoes Also Includes **Garlic Roasted Green Beans** Mixed Green Salad **Rolls and Butter**

Includes Bride's Choice Dinnerware Package Includes Premium Open Bar Package \$54/Person

Bar Packages

BUDGET BAR BACKAGE Included with Silver and Gold Packages

Call Brand Gin, Scotch Whiskey, Vodka, White Rum, Spiced Rum and Bourbon. Also includes BudLight, MicUltra, Yuengling, Cabernet, Chardonnay, White Zinfandel. Includes customized signature cocktail.

PREMIUM OPEN BAR Included with Platinum Package Or \$4/Person Upgrade Bacardi Rum, Captain Morgan Spiced Rum, Tito's Vodka, Dewar's Scotch, Tanqueray Gin, Jim Be am Bourbon, Canadian Club Whiskey. Includes a customized signature cocktail and the beer and wine package.

All packages include bar, 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. Extended bar time must be arranged PRIOR to the event. Exclusive all-inclusive pricing includes one bartender per 100 ppl. Additional hour(s) add \$20/hour per bartender plus additional package charges. Per person/per hour Beer and Wine: \$1/ Budget: \$2 / Premium: \$3



Popular Upgrades

Farmhouse Grazing Station Upgrade to our Farmhouse Grazing Station for \$6/Person

Add Roast Sirloin Carving Station for \$6/Person

Add a second entrée for \$4/Person

Add a Champagne Toast for \$3/Person Includes champagne flute rental

Upgrade to Premium Bar for \$4/Person



Pehearsal Dinners



Small Groups (Under 50)

GRAZING BOARD with antipasto, gourmet cheeses, preserves, nuts, fresh produce, hummus, etc

DINNER

Spinach Artichoke Smothered Chicken Mashed Potato Bar Garlic Roasted Green Beans

> Mixed Greens Salad Fresh Baked Rolls and Butter

Sweetened and Unsweetened Iced Tea Disposables

\$20/Person

This is for Drop Off Service and Includes Delivery and Set Up