



# savory roots

CATERING AND EVENTS

*Iola Lakeside*

MENU PACKAGES

# Why Savory Roots?



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...

catering@savoryrootscatering.com  
www.facebook.com/savoryrootscatering  
Instagram: @SavoryRootsCatering  
(352) 567-7277





# 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, coleslaw 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

### ***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 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 Beam 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





# Rehearsal 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