



savory roots

CATERING AND EVENTS

The Red Barn at Bushnell

ALL INCLUSIVE MENU OPTIONS

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



Exclusive Platinum Menu

APPETIZERS

Cheese and Cracker and Fruit Display
Gourmet bread and choice of dip

DINNER

Choose One Menu

Cubano Menu

Braised Pulled Pork and Chicken , Yellow Rice, Black Beans , Mixed Greens Salad, toasted Cuban Bread

BBQ Menu

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

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

ALSO INCLUDES:

Bride's Choice Dinnerware Package

Upgraded -Buffet Package

Garden Grazing Station

Passed Appetizers

Sweet and Spicy Bacon Wrapped Little Smokies
Spinach Artichoke Stuffed Mushrooms

Choice of Two Entrees

Spinach Artichoke Smothered Chicken
Caprese Chicken
Chicken Marsala
Herb Crusted Pork Loin
Braised Pulled Pork
Herb Crusted Roast Sirloin Add \$3

Choice of One Side

Cheesy Potatoes
Mashed Potato Bar
Mashed Sweet Potatoes

Also Includes

Garlic Roasted Green Beans
Mixed Green Salad
Rolls and Butter



Popular Upgrades

Farmhouse Grazing Station

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

Add Roast Sirloin Carving Station (includes carving chef)
\$6/Person

Add a second entrée for \$4/Person

Upgrade Budget Package to Family Style: \$5.50/person

Champagne Toast - \$3.85/person (includes champagne
flutes)



Decor and Rentals

Included in your package:
Bride's Choice Dinnerware Package
Charger, Dinner Plate, Fork, Knife, Choice of
Goblet, Disposable Cake Plate

Upgraded Dinnerware
Gold Silverware \$1/place setting as an add on
to the above package.

View Rental Options Here:
www.savoryrootscatering.com/rentals



Tips for a fabulous reception!

- Take notes when speaking to your vendors especially if you have a lot of details or special requests. Make sure your contract lists those special instructions that way you can make sure you are all on the same page. If something is important to you make sure you are very clear about your expectations. Many issues arise simply b/c vendor and client misunderstood each other's expectations.
- Be flexible! Everyone is human and good vendors make mistakes as well! However, good vendors are experienced at solving problems that arise. Give them a chance to correct the problem...This should be one of the best days of your life, don't dwell on the things that didn't go exactly as planned.
- Be realistic about your budget. Consider that at least 50% of your wedding budget will go towards your reception including venue, catering and décor. Don't spend your entire wedding budget on one vendor and squeeze the rest. It's also important to be realistic about our expectations FOR your budget.
- Hire a coordinator! At the very least a day of coordinator will be able to help keep everyone on schedule, instruct all the vendors and help bring everyone together for a seamless wedding day.
- Make food and drink a priority! Yes, we are a little biased about food and drink but it is a very important aspect of hosting a successful event and shouldn't be neglected.
- Incorporate your personality not only into your décor but also the other elements of your special day including your catering! Don't be afraid to be different. Couples these days are trending towards fun and unique concepts for their special day including stations and other types of dinner service other than a standard buffet or plated service.
- Ask your guests to list food allergies or dietary restrictions on your rsvp card so you can let the caterer know about any necessary menu adjustments
- SIT DOWN and eat your meal! You're running on adrenaline most of the day and it can be easy to forget to eat! You've probably put a lot of effort into choosing the food for your wedding so take a minute and enjoy it! It's also important to stay hydrated throughout the day and during the reception. A few cocktails on an empty stomach and dehydration can really put a damper on things...
- Enjoy yourselves! You will hopefully look back on your special day with fond memories of the celebration of your union.

FAQs

- **How do we set up a tasting?**

Once your venue books your date we will reach out to gather some general information and schedule a tasting. We offer periodic free group tastings called our Tasting Experience. You can view info on our next tasting at www.savoryrootscatering.com/tasting-experience. We also offer private tastings on Tuesdays for \$25/person.

- **What service style is included in our package?**

The service style included with your package is buffet. We offer other service styles including family style, stations and plated. Each service style has it's pros and cons. Family style is one of our favorites because it's somewhere in the middle, offering food served to the table on platters for your guests to pass around family style. This encourages interaction between your guests and allows them to choose how much or little and of what they would like to eat without having to stand in a buffet line! We also offer stations which are a lot of fun and guests love them! This allows guests to customize their order and have it prepared in front of them!

- **Can you handle allergies and dietary restrictions?**

Yes, we can discuss options to accommodate you or your guests with dietary restrictions and/or allergies.

- **Do I need to include vendor meals in my headcount?**

Yes, please discuss with your venue coordinator about vendors that require a meal.

- **Can I make upgrades or change our package menu?**

Yes, please let us know if you wish to discuss other menu options! You can view our full menu here: www.savoryrootscatering.com/weddings

- **Is gratuity expected?**

A gratuity is not expected but is always appreciated for excellent service.

- **Will you bring us appetizers during the cocktail hour?**

One of our staff or your wedding coordinator will make sure to bring you appetizers while you are taking photos

- **Can I take Leftovers?**

Due to regulations from the Department of Hotels and Restaurants we must dispose of food that has been left out at the unsafe "danger zone" temperatures. For liability reasons we are not able to leave left overs. Food from the buffet line is immediately discarded at the end of serving time. Any food pans that were not put out are donated to a local domestic violence shelter, homeless shelter or first responders.



www.savoryrootscatering.com
(352) 567-7277