



The Red Barn at Bushnell

ALL INCLUSIVE MENU OPTIONS



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



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

Italian Menu

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

BBQ Menu

Pulled BBQ Pork and Pulled 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

Platinum Deluxe Buffet



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

Loaded Cheesy Potato Bar
Mashed Potato Bar
Mashed Sweet Potatoes

Also Includes

Garlic Roasted Green Beans
Mixed Green Salad
Rolls and Butter
Upgrade Charges
\$9/Person for 100+
\$11/Person for Under 100

Bar Packages

BUDGET BAR BACKAGE

\$15/PERSON

Call Brand Gin, Scotch Whiskey, Vodka, White Rum, Spiced Rum and Bourbon. Includes customized signature cocktail and the beer and wine package .

PREMIUM OPEN BAR

\$18

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



Decor and Rentals

Standard Dinnerware Package
Dinner Plate, Fork, Knife, Goblet
\$3.50/Person

Bride's Choice Dinnerware Package
Charger, Dinner Plate, Fork, Knife, Goblet,
Cake Plate
\$4.50/Person

Upgraded Dinnerware
Copper Silverware \$2/place setting as an add
on to an above package

Tablecloths
Wide Selection of Colors \$16 each

Linen Napkins
Wide Selection of Colors \$.75 each





www.savoryrootscatering.com
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