



savory roots

CATERING AND EVENTS

The Edison

MENU

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...

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(352) 567-7277



Included Menu Options

APPETIZERS

Garden Graze Station

BUFFET 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

Garden Graze Pictured

Upgraded Buffet Package

Garden Grazing Station

Passed Appetizers

Sweet and Spicy Bacon Wrapped Little Smokies
Spinach Artichoke Stuffed Mushrooms

Choice of One or 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



Family Style Package



Garden Grazing Station

Passed Appetizers

Sweet and Spicy Bacon Wrapped Little Smokies

Spinach Artichoke Stuffed Mushrooms

Two Entrees

Spinach Artichoke Smothered Chicken

Chicken Marsala

Lemon Caper Chicken

Herb Crusted Pork Loin

Braised Pulled Pork

Choice of One Side

Cheesy Potatoes

Roasted Red Pepper Alfredo Tortellini

Maple Bacon Sweet Potato Hash

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 for
\$6/Person

Add a second entrée for \$4/Person

Upgrade Budget Package to Family Style: \$5.50/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