



savory roots

CATERING AND EVENTS

Weddings



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 fun 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

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Why Savory Roots?

WE'RE SORT OF A BIG DEAL

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...



Cocktail Grazing

GARDEN GRAZE DISPLAY

\$4/person

Local and seasonal fresh fruits and veggies, choice of two dips, assorted cheese and crackers, gourmet artisan breads, butter, preserves and local honey

APPETIZER PACKAGE

Includes our Garden Graze Table display and two passed appetizers for \$5/person - limitations on appetizers, please inquire

FARMHOUSE GRAZING TABLE

\$8/person

Assorted gourmet cheese, charcuterie, antipasto, fresh veggies and fruits, house pickled veggies, assorted gourmet snack items, brie cheese with candied walnuts and local honey w/ honey comb, assorted gourmet breads and dips, fresh preserves and butter

ADD ON DISPLAYS

Prices start at \$1/person

- Sweet and Spicy Bacon Little Smokies
- Caramel Covered Brie/ Candied Walnuts
- Bruschetta Station
- Shrimp Cocktail Display w/ Ice Bowl (\$2.00)
- Oysters on the Half Shell (\$3.00)
- Whole Tray Honey Comb (\$160)



Thank you and your team for helping make my daughters wedding a true fairytale. The grazing table was a huge success!

- Sherry

Passed Appetizers



(Passed or as part of a grazing table)

Prices start at \$1/person

Caprese Skewers

Deviled Eggs

Sweet and Spicy Bacon Wrapped Little Smokies

Spinach Artichoke Stuffed Mushrooms

Mini Chicken Cordon Bleu

Grilled Chicken Tenderloin Skewers (\$2.00)

Mini Chicken and Waffle Bites (\$2.00)

Mini Quiche

Chicken Wings (\$1.25)

Mini Beef Wellington (\$1.75)

Mini Crème Brie Chicken en Croute (\$1.25)

Spanakopita

Chicken and Pineapple Skewers w/ Orange Ginger Sauce

Meatball Sliders (\$1.50)

Antipasto Skewers (\$1.25)

Cheese Tortellini Skewer w/ Pesto Sauce

Southwestern Eggrolls w/ Avocado Ranch (\$1.50)

Mini Pork Tacos (\$1.50)

Mini Cubans

Tea Sandwiches

Mini Lobster Rolls (\$2.00)

Sesame Seared Ahi Tuna Skewers w/ Orange Ginger Sauce
(\$3.00)

Shrimp Cocktail Shooters (\$2.00)

Mini Crab Cakes (\$2.00)

Chicken and Waffle Fries Cones w/ Maple Syrup Butter
(\$3.00)



Bride

Entrees

FROM THE COOP

Parmesan Crusted Chicken Breast

Caprese Chicken basil pesto, fire roasted tomatoes,
broiled mozzarella

Chicken Marsala

Lemon Caper Chicken with Garlic Butter Lemon Caper
Sauce

Spinach Artichoke Smothered Chicken

Grilled Chicken Tenderloin with Sautéed Spinach and On-
ions, Fire Roasted Tomatoes and Broiled Feta

FROM THE GARDEN

Three Cheese Tortellini with Roasted Red Pepper Alfredo

Wild Mushroom Ravioli with Marsala Cream Sauce,
Crushed Fresh Herbs

Baked Spaghetti Squash with Caramelized Onion and
Mushrooms

(Contact us for customized vegan, dairy-free, gluten free options)

FROM THE BUTCHER

Herb Crusted Pork Loin - oven seared and slow roasted

Braised Pulled Pork - Sweet and smoky braised pork butt

Grilled Flank Steak with Chimichurri Sauce (Add \$3)

Carved Roast Sirloin Au Jus, Horseradish Cream (Add \$3)

Braised Marsala Beef Tips (Add \$3)

Smoked or Braised Beef Brisket (Add \$4)

Prime Rib Roast Carving Station (Add \$7)

Roasted Beef Tenderloin Carving Station (Add \$8)

Grilled Tomahawk Steak w/ garlic butter and Peppercorn Sauce
(Add \$8)

FROM THE SEA

Orange Ginger Baked Salmon Filet (Add \$4)

Oven Baked Rainbow Trout with Butter Garlic Sauce (Add \$4)

Blackened Grouper with Pineapple Salsa (Add \$4)

Macadamia Crusted Mahi Mahi with Sweet Vidalia Onion
Vinaigrette (Add \$4)

"Consuming **raw** or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."

Sides

Creamy Garlic Mashed Potatoes
Mashed Potato Bar (Add \$1)
Cheesy Potatoes
Loaded Cheesy Potato Bar (Add \$1)
Twice Baked Potatoes (Add \$1)
Roasted Herbed Diced Potatoes
Roasted Red Pepper Alfredo Tortellini
Buttery Vanilla Bean Sweet Potato Puree
Maple Bacon Sweet Potato Hash
Homemade Mac and Cheese
Rice Pilaf
Cheesy Cauliflower

Vegetables

Garlic Roasted Green Beans
Sautéed Corn w/ bell pepper and onion
Roasted Brussel Sprouts, crispy bacon, garlic butter
Oven Roasted Broccoli
Roasted Root Vegetables, Garlic Butter, Fresh Herbs
Squash and Zucchini Gratin, Italian seasonings, fire roasted tomatoes, broiled mozzarella and parmesan cheeses
Sautéed Swiss Chard





Family Style Service

All of our entrees can be served family style (Add \$2/Person)

Chef Suggested Menu:

Parmesan Crusted Chicken with fire roasted tomatoes and parmesan cheese

Braised Marsala Beef Tips

Creamy Garlic Mashed Potatoes

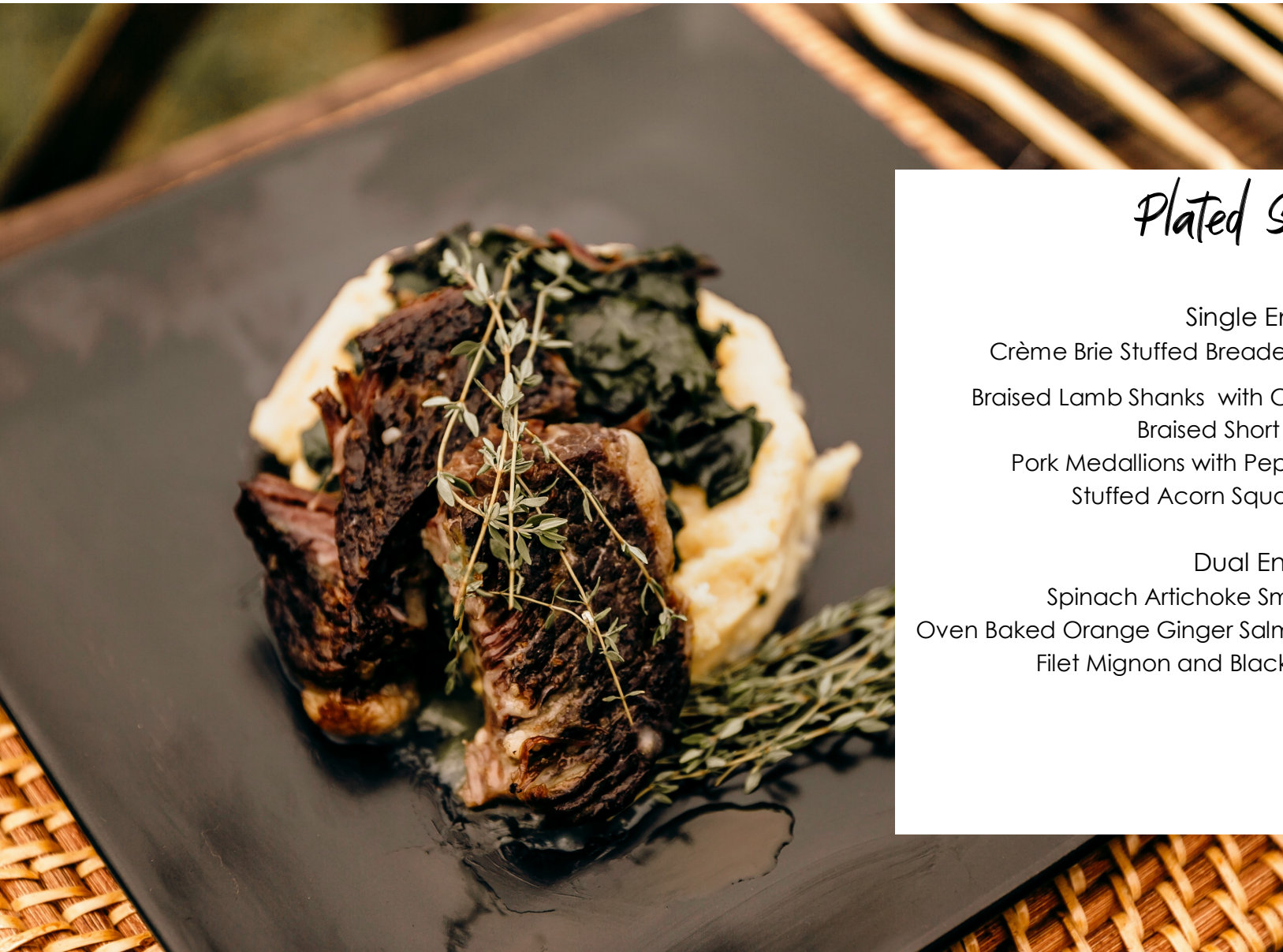
Squash and Zucchini Gratin

Mixed Greens Dinner Salad

Fresh Baked Artisan Rolls and Butter

\$18/Person

Requires one server per 30 ppl



Plated Service

Single Entrée

Crème Brie Stuffed Breaded Chicken Breast (\$17)

Braised Lamb Shanks with Crushed Fresh Herbs (\$22)

Braised Short Ribs (\$18)

Pork Medallions with Peppercorn Sauce (\$17)

Stuffed Acorn Squash (Vegan \$18)

Dual Entrée

Spinach Artichoke Smothered Chicken

Oven Baked Orange Ginger Salmon with Shrimp Skewers (\$22)

Filet Mignon and Blackened Shrimp (\$30)

Lets Graze

TASTING STATIONS

Stations are priced at \$8/person per station, minimum three stations

BBQ Station – Braised pulled chicken or pork, BBQ sauce, rolls, choice of side: coleslaw, cucumber salad, pasta salad and grilled corn

Macaroni and Cheese Station– homestyle mac and cheese, applewood smoked bacon, caramelized onions, fried buffalo chicken pieces, jalapenos

Cubano Station - Braised Mojo pulled pork, yellow rice, black beans, and chef made plantain pancakes

Grits Station – homestyle grits, shredded cheddar, smoked gouda cheese, chives, bacon, braised pulled pork, buttery shrimp, jalapenos Add braised brisket for \$2/person

Southern Station – fried chicken pieces, mashed potatoes w/ gravy, sautéed swiss chard, mini cheddar and chive biscuits

Soup Station – Choice of two soups, assorted baguette and crackers, grated parmesan, garnishments

Slider Station– Sliders with two meat options (braised pulled pork, hamburger, grilled chicken, sliced turkey breast, ham, chicken salad) assorted toppings, Garlic and Herb Waffle French fries

Taco or Nacho Station - Ground Beef and Grilled Chicken with assorted toppings including shredded lettuce, diced onions, sour cream, chipotle ranch, salsa, salsa verde, fresh cilantro, diced tomato and jalapeno, cheese sauce

Seafood Station - Selections of iced seafood including shrimp, oysters, scallops, crab legs (Add \$4/person)

Action Stations (\$10/person)

Grilled Cheese Station – Assorted Cheeses, Pesto, Jalapenos, Sliced Tomato, Bacon, Croissants, Assorted Breads, Caramelized Onion, Garlic Aioli, Chipotle Aioli, Tomato Basil Shooters (Add \$2/Person)

Mashed Potato Station – shredded cheddar and smoked gouda, fried chicken pieces, bacon bits, chives, butter, caramelized onions, French fried onions, brown gravy. Add Sweet Potatoes with toppings for \$2/person more.

Stir Fry Station – Jasmine rice, rice noodles, assorted veggies, shrimp, chicken, soy sauce, curry sauce sautéed at a wok station

Pasta Station - penne, bowtie and angel hair pasta; alfredo, marinara and pesto sauce, grilled chicken pieces, bacon, meatballs, shrimp, sundried tomatoes, caramelized onions, fire roasted tomatoes, spinach, parmesan cheese, mozzarella (Add \$2/person)*

Budget Tip: Stations require a lot of staff but they are a lot of fun and one of our favorite types of dinner service! With all the staffing charges you should budget at least \$50/person for tasting stations.



Dinner Stations

CHOOSE A CARVING STATION

Blackened Chicken Breast
Carved Pork Loin
Carved Smoked Turkey Breast
Carved Roast Sirloin (Add \$2)
Carved Prime Rib (Add \$5)
Carved Beef Tenderloin (Add \$6)
Carved Tomahawk Steak (Add \$7)

Includes
Mixed Greens Salad
Fresh Baked Rolls and Butter

Beverage Station
Sweetened and Unsweetened Iced Tea, Fruit and
Herb Infused Water

CHOOSE AN ACTION STATION

PASTA STATION

Angel Hair
Bowtie
Penne

Toppings

Choose three meats:

shrimp, meatballs, grilled chicken, bacon

Caramelized onions, fire roasted tomatoes, sundried tomatoes, spinach, peas, fresh basil, garlic and parmesan cheese

Marinara, Alfredo, Pesto Sauces

MASHED POTATO CREAMERY STATION

Creamy Mashed Potatoes
Mixed Creamery Style with choice of toppings:

Grilled Chicken
Meatballs
Applewood Smoked Bacon
Caramelized Onions
Shredded Cheddar
Crumbled Bleu Cheese
Peas
Corn
Gravy

“Consuming **raw** or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Pizza Bar

Meat Lover's with Pepperoni, Sausage and Bacon
Magherita Pizza w/ fresh mozzarella, basil and sliced tomatoes
Caramelized Onion, Bacon, date and Goat Cheese
Chicken, Spinach and Roasted Red Pepper

Caprese Salad Platter
Roasted Root Veggie Platter
Buttery Garlic Knots
\$16/Person

Hamburger Bar

Grass Fed Hamburger Patties
Assorted hamburger buns
Assorted Toppings Including:
Caramelized Onions
Sauteed Mushrooms
Applewood Smoked Bacon
Fried Onion Strings
Cheddar, PepperJack, Havarti and Bleu Cheese Crumbles
Lettuce, Tomato, Onion, Pickles

Also Served with
Coleslaw
Garlic and Herb Waffle Fries
\$16/Person

Gourmet Taco Station

Braised Pulled Pork
Grilled Chicken
Barbacoa
Shrimp

Toppings:
Shredded Cheddar, Diced Red Onion, Sauteed Bell
Pepper and Onion, Sour Cream, Salsa, Salsa Verde,
Shredded Cabbage, Pineapple Salsa

Mexican Rice
Black Beans
Mixed Greens Salad w/ grilled corn, tortilla strips, tomatoes
Guacamole Ranch or Chipotle Ranch, Balsamic Vinaigrette
Mini Cornbread Muffins
\$18/Person

Brunch Buffet

ENTRÉE

Breakfast Casserole in Cast Iron Skillet

Mason Dixon Breakfast - Smoked Gouda Cheese Grits, Fire Roasted Tomato Ranchero Sauce, Farm Fresh Egg, Fresh Herbs baked in a mason jar

ACCOMPANIMENTS

Hash brown Casserole

Assorted Fresh Fruit, Greek Yogurt, Granola

Mixed greens salad with candied walnuts, craisins, diced apples and feta cheese

Assorted Breakfast Breads

BEVERAGES

Assorted Juices and Sparkling Waters

Fresh Fruit and Herb Infused Water

100+ : \$14/person

Price does not include staff, service charge or tax.

Brunch Stations

BREAKFAST TACOS

\$9/person

Scrambled Eggs, Chorizo, Shredded Cheddar, Cotija Cheese, Diced Red Onions, Salsa, Sour Cream, Guacamole or Chipotle Ranch

BELGIAN WAFFLE BAR

\$12/Person

Chef attended handmade Belgian waffles, Maple syrup, fruit compote, whipped cream, butter, sliced almonds, powdered sugar, peanut butter, chicken tenders, crumbled bacon

BISCUIT BAR

\$6/person

fresh baked biscuits served with butter, preserves, syrup, peanut butter, fried chicken tenders, applewood smoked bacon, maple glazed ham, apple butter

GRITS STATION

\$6/person

Homemade grits with assorted toppings including sautéed shrimp, shredded cheddar, shredded smoked gouda, fire roasted tomatoes,

FARM FRESH OMELET BAR

\$9/person

Chef attended hand made omelets. Includes the following fillings: sautéed mushrooms, caramelized onions, sautéed bell pepper, cheddar cheese, sautéed spinach, sausage, bacon, diced tomato

DIY PARFAIT

\$5/person

Yogurt Parfait Station – Greek yogurt, fruit toppings, granola toppings, sliced almonds



Desserts

Smores Station - Roasting Bar with marshmallows, assorted chocolates, Nutella, peanut butter, assorted candies, graham crackers (interactive) \$3pp

Mini Bundt Cake Station—assorted flavors and icings on display \$2ea

Mini Pies - Coconut Cream, Peanut Butter, Oreo, Fruit Tart, Apple w/ Streusel Topping, Mixed Berry w/ Streusel Topping \$2ea

Mason Jar Parfait Bar - Strawberry Shortcake (seasonal), Banana Pudding, Peanut Butter Brownie served in an 8oz mason jar - \$4pp

Cobbler Station—Assorted Cobblers in cast iron skillets, sweetened whipped cream \$3pp

Cutting Cake—Vanilla Pound Cake with butter cream, Chocolate Cake with butter cream, Carrot Cake with cream cheese, assorted fillings available.
Starting at \$30

Looking for....

A Donut Station? We can arrange or suggest a local vendor to supply donuts for your donut station!

A Wedding Cake?

Ask us for our preferred local wedding cake vendors!

Bar Packages

BEER AND WINE PACKAGE

\$10/PERSON

Beer Bud Light, Mic Ultra, Yuengling

Wine: Cabernet/Merlot Blend, Chardonnay, Moscato

PREMIUM OPEN BAR

\$17

Bacardi Rum, Captain Morgan Spiced Rum, Tito's Vodka, Dewar's Scotch, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels, Canadian Club Whiskey. Includes a customized signature cocktail and the beer and wine package.

TOP SHELF OPEN BAR

\$22

Chivas Regal Scotch, Gentleman Jack, Crown Royal Canadian Whiskey, Grey Goose Vodka, Captain Morgan Spiced Rum, Patron Silver Tequila Also includes beer and wine package and one craft or premium beer add on, or wine upgrade

Also includes his and hers customized signature cocktails.





Rentals

Standard Dinnerware Package \$2/Person
Plus additional staffing
Includes dinner plate, fork knife, goblet

Bride's Choice Dinnerware Package \$3.50/Person
Plus additional staffing
Includes charger, white or black dinner plate, cake plate, fork, knife, choice of goblet

Dinnerware Upgrades
Black Matte Stoneware Plate \$1
Gold Dinnerware (Fork and Knife) \$1
Rose Gold Dinnerware (Fork and Knife) \$1

Linens
Most tablecloths \$18
Napkins \$.75

Tables and Chairs
Inquire for pricing from local vendors



What Comes Next?

Tasting Experience

We'd love to invite you to enjoy one of our tasting experiences! Our monthly taste experiences are held at the Dade City Women's Club in downtown Dade City. You can find out upcoming dates on our website or from your Savory Roots event coordinator. This is a great fun and casual way to try a variety of options from our menu.

We also have a full bar with signature cocktails to try, dessert stations, local cake vendors and more!

Securing the Date

In order to book us for your event a 10% or \$250 (whichever is greater) deposit is required. Once we have your date on our calendar, you can rest easy knowing one of the most important decisions for your event is in safe hands! You can continue to make changes to your menu up until 10 days before your event. At that time all final menu choices are due as well as final payment.

Designing Your Menu

Not only do we enjoy creating good food we enjoy the creative process behind designing a beautiful event where the food is a focal point! We want to hear your vision and we want to make it happen! All of our menus are customizable and we can help you make decisions that maximize your budget! We can arrange vendors, entertainment, dinnerware, linens, tables and chairs, etc.. Custom and personalized quotes can take up to two weeks to prepare.

Let's arrange a meeting and get started!



*We are so thankful to have had you as a special part of our big
day! We can't say enough great things about you*

- Demyana and Karim

Our Event Staff Set Us Apart!



We take pride in the professionalism and customer service skills of our staff. All of our banquet captains are trained to successfully implement the catering plan we have designed for your event. Our staff will set up your catered meal, serve guests, bus tables, cut and serve your wedding cake, clean and remove trash.

Each event requires a banquet captain to carry out all event details from start to finish at \$175 for a 4 hour event. At least one server per 30-40 people is required for a buffet dinner, per 30 people for family style and per 20 people for a seated dinner. Cost of server is \$145 each for a 4 hour event. Station Chefs are \$150. After 4 hours from the start of your event, there will be an additional charge of \$20/hour for each server and \$40/hr for banquet captain. Servers are available to cut and serve wedding cake or dessert for no additional charge. Servers will also bus tables and remove trash at the end of the food service.

A 20% service charge is standard for caterers and is charged based off of all food and beverage charges. The service charge is not a gratuity and covers things such as the use of our equipment, kitchen essentials, buffet décor, energy costs, licensing, liability insurance fees, credit processing fees and all necessary permits and other administrative expenses.

The base charge for staff is passed directly to the staff. Servers usually put in 10-12 hours of work for an event. It is not expected but a gratuity for excellent service is always appreciated.





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.
- Focus on Food and Drink! 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

- **When should I book my caterer?**

Catering should be one of the first vendors you hire after you book your venue. Most couples book catering a year in advance!

- **What service styles do you offer?**

We offer buffet, plated, family style and stations. Each service style has it's pros and cons. Buffet is generally the most affordable way to feed a large group of people and plated is ideal for couples that are looking for a more formal presentation. 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, but please specify how many vendor meals need to be included. We charge only for the price of the meal for vendors (no appetizers, bar, etc.).

- **Where should I start with planning a budget for catering?**

It's a good idea to create a budget before you start selecting vendors. However, if you aren't sure where to start we have some suggestions. If you are paying less than \$20/person for catering you're likely compromising on either quality or service. The national average is \$70/person! We can work with your budget anywhere in between those numbers or above for more extravagant events. For a two entrée buffet with appetizers you should plan on roughly \$25-\$30/person. Other service styles require more staff and will be more expensive. For stations you should budget at least \$50/person. It's also important to keep in mind your guest count and length of reception time when calculating your budget. You will pay for extra staff time if you go over 4 hours for your reception. Let us talk about your vision and how we can make it work with your budget!

- **Is gratuity expected?**

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

- **Do you charge the same price for children?**

We can do kid's meals for \$10/child that includes chicken tenders, macaroni and cheese and apple slices for kids under 10 or we can do a reduced meal price.

- **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



"Behind the Scenes"



Savory Roots Catering

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Follow Us On:



Credits:

Photography By Ashley B

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