

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 APPETIZER PACKAGE

Local and seasonal fresh fruits and veggies, dips, assorted cheese and crackers, brie cheese, candied walnuts, gourmet artisan breads, butter, preserves and local honey
Includes two passed appetizers (limitations on appetizers, please inquire) \$6

FARMHOUSE GRAZING TABLE

\$12/person for Appetizer Sized Portion

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. *For full service catering events only.

ADD ON DISPLAYS

Sweet and Spicy Bacon Little Smokies \$1pp

Bruschetta Station \$3pp

Shrimp Cocktail Display w/ Ice Bowl \$4pp

Oysters on the Half Shell \$4pp

Whole Tray Honey Comb \$145



To eat is a necessity, but to eat
intelligently is an art.
- Francois de la Rochefoucauld

Passed Appetizers



(Passed or as part of a grazing table)

Prices start at \$1/person for 100+ ppl

Caprese Skewers (\$1)

Bacon Deviled Eggs (\$1)

Sweet and Spicy Bacon Wrapped Little Smokies (\$1)

Spinach Artichoke Stuffed Mushrooms (\$1)

Grilled Chicken Tenderloin Skewers (\$2)

Mini Chicken and Waffle Bites (\$1)

Basil Infused Buffalo Chicken Wings
(Traditional or Boneless) (\$2)

BBQ Pork Sliders w/ Jicama Slaw (\$2)

Antipasto Skewers (\$2)

Charcuterie Cones (\$6)

Cheese Tortellini Skewer w/ Pesto Sauce (\$1)

Southwestern Eggrolls w/ Avocado Ranch (\$1)

Tomato Basil Soup Shooters w/ Grilled Cheese Croutons (\$2)

Mini Pork Tacos (\$1)

Mini Cubans (\$1)

Tea Sandwiches (\$1)

Mini Lobster Rolls (\$4)

Seared Ahi Tuna Skewers w/ Orange Ginger Sauce (\$4)

Shrimp Cocktail Shooters (\$2)

Mini Crab Cakes (\$3)

Classic Italian Bruschetta (\$1)

Smoked Salmon Bruschetta (\$2)

Pumpkin Bruschetta - seasonal (\$2)

Boursin Stuffed Medjool Dates wrapped in bacon (\$1)



Bride

Entrees

Base Buffet Pricing (100+) \$18pp; Includes two entrees, side, vegetable, mixed greens salad, rolls and beverage station

FROM THE COOP

Parmesan Crusted Chicken Breast topped with fire roasted tomatoes and grated parmesan cheese

Caprese Chicken basil pesto, fire roasted tomatoes, broiled mozzarella

Chicken Marsala: lightly floured chicken tenderloin with our homemade marsala sauce

Lemon Caper Chicken with Garlic Butter Lemon Caper Sauce

Spinach Artichoke Smothered Chicken

Greek Chicken: Grilled Chicken Tenderloin with sautéed spinach and onions, 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 (Add \$3pp)

Baked Spaghetti Squash with Caramelized Onion and Mushrooms

Cauliflower and Chickpea Masala over Jasmine Rice

Vegan Lasagna Rolls (Add \$2pp)

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

FROM THE BUTCHER

Herb Crusted Pork Loin

Braised Pulled Pork

Grilled Flank Steak with Chimichurri Sauce (Add \$4)

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

Braised Marsala Beef Tips (Add \$3)

Smoked or Braised Beef Brisket (Add \$5)

Prime Rib Roast Carving Station*

Roasted Beef Tenderloin Carving Station*

Grilled Tomahawk Steak w/ garlic butter*

Add steak toppings of sauteed mushrooms, gorgonzola sauce, peppercorn sauce and garlic and herb butter \$1pp

FROM THE SEA

Orange Ginger Baked Salmon Filet*

House Smoked Salmon w/ Lemon Butter Garlic Sauce*

Blackened Grouper with Pineapple Salsa *

Macadamia Crusted Mahi Mahi with Sweet Vidalia Onion Vinaigrette *

*Market Pricing. Prices are not locked in until 30 days before your event. Quotes are based on average pricing with current market.

Sides

Creamy Garlic Mashed Potatoes

Mashed Potato Bar (Add \$2pp)

Cheesy Potatoes

Roasted Herbed Baby Potatoes

Roasted Red Pepper Alfredo Tortellini

Spaghetti Parmesan - parmesan cream sauce, spinach, mushrooms and caramelized onions

Buttery Vanilla Bean Sweet Potato Puree

Maple Bacon Sweet Potato Hash

Homemade Mac and Cheese

Mac and Cheese Bar (Add \$2pp)

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

Italian Squash and Zucchini Gratin

Cheesy Cauliflower

Maple Bacon Sweet Potato Hash



"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."



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

\$22/Person

Pricing is based off of 100+ ppl



Plated Service

Single Entrée

Guests select entrée with their rsvp

Chef Recommended Menu

Spinach Artichoke Chicken

Grilled Filet Mignon

Macadamia Crusted Mahi Mahi

Creamy Garlic Mashed Potatoes

Roasted Root Vegetables

Please inquire for a customized quote.

Dual Entrée

Each guest gets the same two entrée selections, side and vegetable that are selected by the client. All of our entrees and sides can be prepared as a plated dinner.

Chef Recommended Menu

Braised Short Ribs

Greek Chicken

Roasted Baby Potatoes

Garlic Roasted Green Beans

Please inquire for a customized quote

Lets Graze

TASTING STATIONS

Stations are priced starting 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

Street Taco Station - Braised Pulled Pork and Grilled Chicken with assorted toppings including shredded lettuce, diced onions, pickled onions, shredded cheddar, cotija, sauteed corn and bell pepper, sour cream, chipotle ranch, salsa, salsa verde, fresh cilantro.

Add Flank Steak \$2pp

Action Stations

\$10pp

Chopped Salad Station - Includes assorted mixed greens and toppings including: grape tomatoes, cucumber, olives, cheeses, croutons, peppers, dried cranberries, candied walnuts, sesame seeds and other chef inspired items. Salads chopped by station chef.

Add Caprese Carving—assorted heirloom tomatoes, fresh mozzarella, fresh herbs and assorted vinegars

Grilled Cheese Station – Assorted Cheeses, Pesto, Jalapenos, Sliced Tomato, Bacon, Croissants, Assorted Breads, Caramelized Onion, Garlic Aioli, Chipotle Aioli, Tomato Basil Shooters

Mashed Potato Station – shredded cheddar and smoked gouda, fried chicken pieces, bacon bits, chives, butter, caramelized onions, French fried onions, brown gravy.

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, fresh garlic and herbs.



Dinner Stations

Starts at \$22pp

CHOOSE A CARVING STATION

Blackened Chicken Breast
Carved Pork Loin
Carved Smoked Turkey Breast
Carved Roast Sirloin (Add \$2)
Carved Flank Steak w/ Chimichurri (Add \$4)
Carved Prime Rib*
Carved Beef Tenderloin*
Carved Tomahawk Steak*
Carved Macadamia Mahi Mahi*
Hot Smoked Salmon Filet*

*Market Pricing. Pricing is not locked in until 30 days before your event.

Includes
Mixed Greens Salad
Fresh Baked Rolls and Butter

Add Steak Toppings \$1pp
Includes Sautéed Mushrooms, Gorgonzola Sauce,
Peppercorn Sauce, Garlic and Herb Butter

CHOOSE AN ACTION STATION

PASTA STATION

Angel Hair
Bowtie
Penne
Toppings
shrimp, meatballs, grilled chicken, bacon
Caramelized onions, fire roasted tomatoes, roasted red peppers, 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
Sautéed Mushrooms
French Fried Onion Strings
Peas, Corn and Gravy

***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.**

Fun Stations

Gourmet Hamburger Bar

Grass Fed Beef 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, Garlic Pickles

Waffle Fry Station

Toppings;

Garlic Aioli, Siracha Sauce, Spicy Ketchup, Gorgonzola Sauce,

Ranch, Cheesy Sauce, Buffalo Sauce, Bleu Cheese Crumbles,

Bacon, Chives

\$18pp

Gourmet Taco Station

Choose 3 Proteins:

Braised Pulled Pork

Grilled Chicken

Barbacoa

Shrimp

Jackfruit

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

\$18pp

Brunch Buffet

ENTRÉE

Choose One:

Breakfast Casserole in Cast Iron Skillet

Shakshuka - Smoked Gouda Cheese Grits, Fire Roasted Tomato Ranchero Sauce, Farm Fresh Egg baked in a mason jar and topped with fresh herbs

ACCOMPANIMENTS

Sausage and Bacon

Hash brown Casserole

Assorted Fresh Fruit, Greek Yogurt, Granola

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

Assorted Breakfast Breads

BEVERAGES

Assorted Juices and Sparkling Waters

Fresh Fruit and Herb Infused Water

100+ : \$16/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

Pricing is based off of 100+ppl



Desserts

Smores Station - Roasting Bar with marshmallows, assorted chocolates, Nutella, peanut butter, assorted candies, graham crackers (interactive) \$3pp (50 person minimum)

Mini Bundt Cake Station - Chocolate w/Peanut Butter Mousse, Butter Pecan, Boston Crème, Strawberry Shortcake, Lemon Blueberry, Carrot Cake \$3ea

Mini Pies - Coconut Cream, Peanut Butter, Oreo, Fruit Tart, Apple or Blueberry with Crumb Topping, French Silk, Key Lime, Pumpkin \$4ea

Mini Tarts - Coconut Rose Panna Cotta, Key Lime, Blueberry, Chocolate Ganache w/ toasted marshmallow crème, Vanilla Bean with Raspberries \$4ea

Dessert Shooters - Lemon Blueberry, Strawberry Shortcake (seasonal), Banana Pudding, Peanut Butter Brownie, Key Lime, Cherry Cheesecake, Pumpkin Spice \$2ea

Ice Cream Roll Station - vanilla bean ice cream made at an ice cream roll station and includes assorted toppings \$6pp

Churros - Fresh fried churros with Key Lime Glaze, Mexican Hot Chocolate Sauce and Dulce De Leche Sauce \$2pp

Dessert Graze with Fondue - assorted fresh fruits and small dessert bites displayed as a beautiful grazing table with dark chocolate, milk chocolate and white chocolate fondue \$4pp (50 person minimum)

Cutting Cake-Vanilla Pound Cake with butter cream, Chocolate Cake with butter cream, Carrot Cake with cream cheese. Cakes are "naked" frosted.
Starting at \$30

Bar Packages

BEER AND WINE PACKAGE

\$12/PERSON

Beer Bud Light, Mic Ultra, Yuengling

Wine: Cabernet/Merlot Blend, Pinot Grigio, Moscato

Customized packages and upgraded selections available

PREMIUM OPEN BAR

\$18/PERSON

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

\$26/PERSON

Chivas Regal Scotch, Gentleman Jack, Crown Royal Canadian Whiskey, Grey Goose Vodka, Captain Morgan Spiced Rum, Patron Silver Tequila, Bombay Gin. Also includes upgraded beer and wine selections and includes his and hers customized signature cocktails.

BRING YOUR OWN

\$4/PERSON

You provide the liquor! We will bring our standard mixer package that includes assorted sodas, juices, tonic water and club soda, lime, ice, cups and napkins. Required for total guest count.

CHAMPAGNE TOAST \$3pp.



Above pricing is for 100+ people. Additional charges apply for guest counts under 100. Minimum of 20ppl.

All packages include 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.

Bartenders are \$200 for 4 hours of event time. Additional hour(s) add \$25/hour per bartender plus additional package charges per person/per hour (max 2hrs)

Beer and Wine \$3/ Premium \$4 / Top Shelf \$6 / Mixer \$1



Tabletop

Standard Dinnerware Package \$3/Person

Plus additional staffing

Includes ceramic white dinner plate, fork, knife, classic goblet

Couple's Choice Dinnerware Package \$4pp

Plus additional staffing

Includes charger, white dinner plate, fork, knife, choice of goblet, disposable cake plates

Formal Dinnerware Package \$6pp

Plus additional staffing

Includes above plus bread plate and knife, salad plate and knife, dinner spoon

Dinnerware Upgrades

Black Matte Stoneware Plate \$1

Gold Dinnerware (Fork and Knife) \$1

Steak Knife \$1

Linens

Most tablecloths \$20 ea

Napkins \$1.25 ea



For dinnerware options please visit www.savoryrootscatering.com/rentals

What Comes Next?

Tasting Experience

We'd love to invite you to enjoy one of our upcoming Tasting Experiences! Our taste experiences are held at our location 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!

Tasting Experience is \$25pp

www.savoryrootscatering.com/tasting-experience

Private Tasting

Private Tasting are a great way to sample specific items you are interested in from our menu. You can select up to 4 appetizers, 3 entrees, 2 sides and 2 vegetables. Private Tastings are scheduled on Wednesdays and are \$40pp.

www.savoryrootscatering.com/private-tasting

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!

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.



Food brings people together on many different levels. It's nourishment of the soul and body; it's truly love...

- Giada De Laurentis



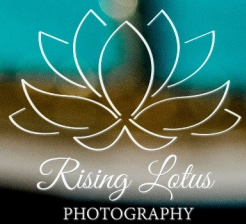
Our Event Staff Set Us Apart!

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.

Staffing is calculated based upon your menu selections, venue space and layout, guest count, rentals and other behind the scenes factors. Each event requires a banquet captain to carry out all event details from start to finish (approx. 10hrs) at \$250 for a 4 hour event. Cost of server is \$200 each for a 4 hour event. After 4 hours from the start of your event, there will be an additional charge of \$25/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 your 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

- **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 do have some suggestions. For a two entrée buffet with appetizers you should plan on roughly \$40/person. Other service styles require more staff and will be more expensive. For family style you should budget around \$50pp and for stations or plated you should budget at least \$50pp. 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 offer kid's meals for \$12/meal 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

- **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.



"Behind the Scenes"



Credits:

Photography By Ashley B
Rabecca Cruz Photography
Rising Lotus Photography

www.savoryrootscatering.com