



**savory roots**

CATERING AND EVENTS



*White Rock Canyon*

**ALL INCLUSIVE MENU PACKAGE**



# Why Savory Roots?

A photograph of a couple embracing outdoors at a dining table. The woman is wearing a white dress and holding a large brown hat. The man is wearing a white shirt and dark pants. The table is set with plates of food, glasses of beer, and silverware. In the background, there are more tables and chairs set up in a grassy area.

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](mailto:catering@savoryrootscatering.com)  
[www.facebook.com/savoryrootscatering](https://www.facebook.com/savoryrootscatering)  
Instagram: @SavoryRootsCatering  
(352) 567-7277



# Included Buffet

## ***Garden Grazing Station w/ Passed Appetizers***

Sweet and Spicy Bacon Wrapped Little Smokies  
Mini Pork Tacos w/ Pineapple Salsa  
\*Other options available

## ***Choice of Two Entrees***

Chicken Entrée Suggestion:

Greek Chicken - wood fire grilled chicken breast, sauteed spinach and onions, fire roasted tomatoes and broiled feta

## ***Carving Station***

Options:

Herb Crusted Pork Loin w/ Peppercorn Sauce  
Grilled Flank Steak w/ Chimichurri Sauce  
Herb Crusted Roast Sirloin w/ Horseradish Cream

## ***Choice of One Side***

Suggested: Spaghetti Parmesan - spaghetti with house alfredo, fresh spinach, caramelized onions, sundried tomatoes and mushrooms

## ***Choice of Vegetable***

Suggested: Garlic Roasted Green Beans  
Mixed Green Salad  
Rolls and Butter

Other Side Options and Entrees Available  
Couple's Choice Dinnerware Package Included



# Family Style

INCLUDED FOR GUEST COUNTS 150+  
For lower guest counts please enquire for pricing



## **Passed Appetizers**

Bacon Wrapped Stuffed Dates

Caprese Skewers

SW Egg Rolls w/ Guacamole Ranch

Firecracker Meatballs

\*Other options available

## **Choice of Two Entrees**

Suggestions:

Spinach Artichoke Smothered Chicken

Braised Marsala Beef Tips

Please inquire about other entrees included with your package

## **Choice of One Side**

Suggested: Roasted Red Pepper Alfredo Tortellini

## **Choice of Vegetable**

Suggested: Roasted Root Vegetables

## **Also Includes:**

Mixed Green Salad

Rolls and Butter

Other Side Options and Entrees Available  
Couple's Choice Dinnerware Package Included



# Decor and Rentals

Included in your package:

Couple's Choice Dinnerware Package

Charger, Dinner Plate, Silver or Gold Fork, Knife, Choice of Goblet, Disposable Cake Plate

\*Cake Cutting is Complimentary

View Rental Options Here:

[www.savoryrootscatering.com/rentals](http://www.savoryrootscatering.com/rentals)



# 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 group tastings called our Tasting Experience. You can view info on our next tasting at [www.savoryrootscatering.com/tasting-experience](http://www.savoryrootscatering.com/tasting-experience). We also offer private tastings on Wednesdays (please inquire with your event designer).

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

The service style included with your package is buffet or family style. We offer other service styles including stations and plated service for an additional charge. 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](http://www.savoryrootscatering.com/weddings)

- **Is gratuity expected?**

A gratuity is not expected but is always appreciated for excellent service. Clients typically tip \$50-\$100 per service member.

- **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.



# 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. Every person that we send to your event is a trained employee of Savory Roots. All of our staff are also ServSafe Certified Food Handlers.

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 at \$300 for a 5 hour event. Cost of server is \$250 each for 5hrs of event

time. After 5 hours from the start of your event (cocktail hour), 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







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