



savory roots

CATERING AND EVENTS

White Rock Canyon

ALL INCLUSIVE MENU PACKAGES

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
www.facebook.com/savoryrootscatering
Instagram: @SavoryRootsCatering
(352) 567-7277

Included Buffet Package

Garden Grazing Station

Passed Appetizers

Sweet and Spicy Bacon Wrapped Little Smokies

Spinach Artichoke Stuffed Mushrooms

*Other options available

Choice of Two Entrees

Spinach Artichoke Smothered Chicken

Caprese Chicken

Chicken Marsala

Carving Station

Herb Crusted Pork Loin

Grilled Flank Steak w/ Chimichurri Sauce

Herb Crusted Roast Sirloin

Choice of One Side

Spaghetti Parmesan

Mashed Potato Bar

Roasted Red Pepper Alfredo Tortellini

Vanilla Bean Sweet Potato Puree

Also Includes

Garlic Roasted Green Beans

Mixed Green Salad

Rolls and Butter



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

Family Style



Garden Grazing Station

Passed Appetizers

Sweet and Spicy Bacon Wrapped Little Smokies

Spinach Artichoke Stuffed Mushrooms

*Other options available

Choose Two Entrees

Spinach Artichoke Smothered Chicken

Chicken Marsala

Lemon Caper Chicken

Herb Crusted Pork Loin

Braised Pulled Pork

Braised Marsala Beef Tips

Choice of One Side

Spaghetti Parmesan

Creamy Garlic Mashed Potatoes

Roasted Red Pepper Alfredo Tortellini

Maple Bacon Sweet Potato Hash

Also Includes

Garlic Roasted Green Beans

Mixed Green Salad

Rolls and Butter

Other entrée and side items available*

Includes Couple's Choice Dinnerware Package

Decor and Rentals

Included in your package:

Couple's Choice Dinnerware Package

Charger, Dinner Plate, Fork, Knife, Choice of
Goblet, Disposable Cake Plate

Complimentary Upgraded Dinnerware Option:

Gold Fork and Knife

View Rental Options Here:

www.savoryrootscatering.com/rentals



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

- **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. 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

- **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.



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