



buffet menu

ALL INCLUSIVE

Package includes Chargers, China, Flatware & Glassware of Choice, Service Staff, Equipment for Food Stations & Production Fee. *Enhanced options would be subject to an additional charge.

Appetizers - Single Bites

Caprese Skewers GF, V

grape tomatoes, marinated fresh mozzarella and basil drizzled with balsamic glaze

Bacon Deviled Eggs GF

topped with crispy bacon bits

Sweet & Spicy Bacon Wrapped Little Smokies GF

little smokies wrapped in bacon with brown sugar and chili pepper

Boursin Stuffed Medjool Dates Wrapped in Bacon GF

Dates stuffed with boursin cheese and wrapped in bacon

Spinach Artichoke Stuffed Mushrooms GF, V

mushroom caps stuffed with creamy spinach artichoke dip

Mini Chicken and Waffle Bites

sugary liege waffle and chicken bites drizzled with real maple syrup

Fried Green Tomato Bites V

green tomatoes marinated in buttermilk fried with a cornmeal batter and served with ranch dressing

Cheese Tortellini Skewers V

Served with pesto sauce.

Mini Pork Tacos w/ Pineapple Salsa

braised pulled pork taco with pineapple salsa

Mini Short Rib Tacos

Served with pickled onions and goat cheese.

Mini Blackened Fish Tacos

Served with Jicama Slaw.

Firecracker Meatballs w/ Sriracha Sauce

Spicy beef meatballs with siracha sauce

Basil Infused Buffalo Cauliflower Bites V

Fried cauliflower bites tossed in our basil infused buffalo sauce

Classic Italian Bruschetta V

toasted baguette topped with our classic bruschetta and balsamic glaze

Savory Cheesecake Bites V

creamy cheesecake made with cream cheese and goat cheese with herbs and blistered tomatoes

Candied Bacon Skewers GF

sweet and spicy bacon skewers

Goat Cheese and Fig Crostini V

Crispy crostini with herbed goat cheese, fig preserves, chopped walnuts

Roasted Beet Crostini V

Garnished with whipped ricotta and crushed pistachios

Pumpkin Bruschetta VE

Garnished with pesto, arugula, and sunflower seeds (Seasonal).

Chicken Croquette w/ Remoulade

seasoned minced chicken and breadcrumbs fried crispy and served with spicy remoulade

Smoked Salmon Croquettes

house smoked salmon breaded, fried crispy and served with a creamy dill sauce

Fried Cheese Ravioli

Served with marinara and grated parmesan cheese.

Vegetable Spring Rolls V

Served with a sweet thai chili sauce.

Buffalo Boneless Chicken Wings

boneless chicken wings with basil infused buffalo sauce

Southwestern Eggrolls

Served with an avocado ranch sauce.

PREMIUM BITES

Shrimp Cocktail Shooters

Item explanation needs to go here in.

Coconut Shrimp

served with sweet Thai chili sauce

Smoked Salmon Crostini

Diced tomatoes, red onion, basil, smoked salmon with balsamic glaze

Crab Rangoon

Served with a sweet chili sauce.

Grilled Chicken Tenderloin Skewers

with Orange Ginger glaze

Smoked Pork Belly Burnt Ends

Slow smoked and caramelized pork belly bites

Smoked Salmon Burnt Ends

Slow smoked with a maple bourbon glaze

Mini Crab Cakes

Served with Siracha aioli and toasted sesame seeds

Seared Ahi Tuna Skewers

Served with orange ginger sauce.



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Appetizer Packages - Choose One

Garden Graze Appetizer Package

Includes our Garden Graze Display of mixed fruits and vegetables, dips, assorted cheeses, crackers and baguette. *Includes two passed appetizers from the Single Bites menu.*

Passed Appetizer Package

Includes three Single-Bite appetizers and 2 Premium Appetizers

Crostini Station w/ Passed Apps

Toasted baguette with assorted toppings including classic tomato basil bruschetta, smoked salmon bruschetta, assorted chopped olives, pickled onions, sliced apples, brie cheese, prosciutto, fig preserves, whipped feta, basil pesto, honey, chopped pistachios.
Includes two Single Bite appetizers.

Salad- Select One

Classic Mixed Greens Salad

Fresh mixed greens, grape tomatoes, English cucumber, shredded parmesan and croutons. Served with choice of two dressings.

Caesar Salad

Chopped romaine lettuce, seasoned croutons, parmesan cheese and Caesar dressing.

First Entree - Select One

Caprese Chicken

Basil pesto, fire roasted tomatoes, broiled mozzarella.

Chicken Marsala

Lightly floured chicken tenderloin with our homemade marsala sauce.

Spinach Artichoke Smothered Chicken

Sauteed chicken breast covered with spinach and artichoke cream sauce.

Greek Chicken

Grilled chicken breast with sautéed spinach and onions, fire roasted tomatoes and broiled feta.

Lemon and Herb Grilled Chicken

Marinated with fresh herbs and citrus and grilled over an open flame.

Tuscan Chicken

Pan seared chicken breast, sundried tomatoes, goat cheese, spinach and fresh herbs



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Carving Station - Select One

Grilled Flank Steak

A chef-attended station with thinly sliced flank steak with a chimichurri sauce

Herb Crusted Top Round

A Chef attended station with roasted Top Round Au Jus and horseradish cream sauce

Grilled Pork Tenderloin

A Chef attended station with grilled pork tenderloin and cherry bourbon sauce OR peppercorn sauce

Smoked Brisket with White BBQ Sauce

House smoked brisket served with our homemade white bbq sauce

Vegetable - Select One

Florida Fresh Vegetable Medley

Our Chef's selection of seasonal vegetables (VG)

Roasted Root Vegetables

Roasted carrots, parsnips, rutabaga and beets with olive oil and fresh herbs

Charred Broccoli Florets

Broccoli florets roasted with olive oil

Garlic Roasted Green Beans

Whole green beans with garlic and butter

Side Options - Select One

White Cheddar Macaroni & Cheese

Cavatappi pasta with creamy sharp cheddar sauce

Roasted Red Pepper Alfredo Tortellini

Cheese tortellini with our creamy roasted red pepper alfredo sauce

Creamy Basil Rigatone

Rigatone with creamy basil alfredo

Lemon and Dill Couscous

Creamy pearl pasta with fresh lemon and dill

Creamy Garlic Mashed Potatoes

mashed potatoes with butter and garlic

Rice Pilaf

with mushrooms, caramelized onions, sliced almonds, fresh parsley

Tuscan Penne

Parmesan cream sauce, spinach, mushrooms and caramelized onions

Cheesy Jalapeno Potatoes

Cheesy red potatoes with fresh jalapeno (not spicy)

Herb Roasted Baby Potatoes

Roasted with fresh rosemary, thyme and garlic

Maple Bacon Sweet Potato Hash

Sweet potatoes, caramelized onions, bacon bits and real maple syrup

UPGRADE - SELF SERVE STATIONS

Mashed Potato Bar

Self serve toppings include:

Applewood Smoked Bacon
Caramelized Onions
Sour Cream
Shredded Cheddar
Sauteed Corn Chives
Garlic and Herbed Butter

Macaroni and Cheese Bar

Self serve toppings include:

Bacon Bits
Caramelized Onions
Sauteed Mushrooms
BBQ Sauce
Buffalo Sauce
Toasted Breadcrumbs
Crushed Takis



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Carving Station Upgrades

Prime Rib

slow roasted prime rib with a garlic and herb crust

Beef Tenderloin

tender herb crusted beef tenderloin served with peppercorn sauce

Tomahawk Steak

grilled tomahawk steak served with peppercorn sauce

Roasted Leg of Lamb

Chef station with roasted lamb served with a basil and mint pesto.

Grilled Lamb Chops

Grilled lamb chops served with mint basil pesto

House Smoked Salmon

House smoked salmon filet served on a heated granite slab with Lemon and Herb Butter Sauce

Orange Ginger Baked Salmon Filet

Orange Ginger glazed salmon

Blackened Grouper with Pineapple Salsa

Blackened grouper filet served on granite slab and fresh homemade pineapple salsa

Desserts & Sweet Enhancements

Smore's Station

Roasting Bar with marshmallows, assorted chocolates, Nutella, peanut butter, assorted candies, graham crackers (interactive) \$4pp (50 person minimum)

Hand Scooped Ice Cream Station

Vanilla and chocolate ice cream with assorted toppings including mini chocolate chips, chopped strawberries, chopped pistachios, crushed oreos, crushed butterfinger, sprinkles and whipped cream

Churro Station

Fresh fried churros with Key Lime Glaze, Mexican Hot Chocolate Sauce and Dulce De Leche Sauce with rainbow sprinkles, crushed pistachios, toasted coconut, mini chocolate chips

Strawberry Shortcake Station

Sweetened biscuits and sponge cake with fresh strawberries, ice cream, fresh whipped cream and toppings including chopped peanuts, sprinkles, toasted coconut, mini chocolate chips (seasonal)

Cheesecake Bar

Vanilla New York style cheesecake with assorted toppings including fresh fruit, whipped cream, chocolate and caramel sauce, mini chocolate chips, crushed oreos, candied walnuts

Dessert Graze w/ Fondue

assorted fresh fruits and small dessert bites displayed as a beautiful grazing table with dark chocolate, milk chocolate and white chocolate fondue

Mini Pies

Coconut Cream, Peanut Butter, Oreo, Apple or Blueberry with Crumb Topping, French Silk, Key Lime, Kumquat

Mini Bundt Cakes

Chocolate w/Peanut Butter Mousse, Butter Pecan, Boston Crème, Strawberry Shortcake, Lemon Blueberry, Carrot Cake, Hummingbird Cake, Caramel Apple Upside Down Cake

Dessert Shooters

Lemon Blueberry, Strawberry Shortcake, Banana Pudding, Peanut Butter Brownie, Key Lime, Cherry Cheesecake, Caramel Apple, Oreo Pie, Coconut Cream Pie, Ginger Snap and Pumpkin Spice

Late Night Enhancement

Cubans

pressed with garlic butter, individually wrapped, 3 inch Cubans

Taco Station

ground beef or shredded chicken tortillas served with sour cream and salsa and packaged two tacos in a grab and go bag

Popcorn

buttery popcorn popped on site and served in individual bags

Soft Pretzels

served warm with cheese sauce on a display

Chicken Slider w/ Waffle Fries

served with chic-fil-a sauce, honey mustard and ketchup



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Booking Instructions & Reminders

Enhancements & Late Night Snacks

If you wish to add on any of the enhancements/upgrades, an event coordinator from Savory Roots will reach out to you to discuss.

Tastings

Tastings are provided at Savory Roots Headquarters
Wednesday and Thursday 4pm and 5:30pm

Clients confirmed & booked w/ all inclusive package (w/ deposit paid) may receive 1 tasting for 2 people complimentary.

Tasting Address: 14326 7th Street, Dade City FL 33523

Food Choice Deadline

Food choices need to be confirmed 14 days prior to event date

Guest Count Deadline

Guest count needs to be confirmed 20 days prior to your event date.

If you have additional questions in regards to the all inclusive package, please contact our Savory Roots at (352) 567-7277