

savory roots

CATERING AND EVENTS



2025 Wedding Menu

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...



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For me, food wasn't a competition about who could make the best dish. It's greatest power was to make taste and turn it into a long lasting memory.

- Erin French

Cocktail Grazing

FARMHOUSE GRAZING TABLE

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. Serving size is an appetizer sized portion of 2oz cheese/1oz meat per person. \$13pp for 150+, \$14pp for 100-149, \$15pp for 75-99

CRUDITE STATION

Assorted fresh vegetables, crackers and baguette and choice of three dips: Spinach Artichoke, Classic Hummus, Roasted Red Pepper Hummus, Greek Feta Dip, Whipped Cream Cheese and Pepper Jelly, Whipped Feta with Honey and Pistachios, Beer Cheese Fondue \$4pp for 150+, \$5 for 100-149, \$6 for 75-99

GARDEN GRAZE TABLE

Assorted fresh vegetables, fresh fruit, cheese curds, pepperjack and gouda cheese cubes, Brie cheese w/ Honey, assorted crackers and baguette, hummus and spinach artichoke dip \$5pp for 150+, \$6 for 100-149, \$7 for 75-99

CROSTINI STATION

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 \$8pp for 150+, \$9 for 100-149, \$10 for 75-99

SEAFOOD DISPLAY

Assorted beautiful seafood display including oysters on the half shell, cocktail shrimp, assorted sauces, halibut ceviche, seared Ahi Tuna. \$13pp for 150+, \$14pp for 100-149, \$15pp for 75-99

ADD ON DISPLAYS

Assorted Pickle Display \$2pp
Shrimp Cocktail Display w/ Ice Bowl \$3pp
Oysters on the Half Shell \$4pp
Whole Tray Honey Comb \$145

Passed Appetizers

Prices start at \$1 ea

Caprese Skewers GF, V

Bacon Deviled Eggs GF

Sweet and Spicy Bacon Wrapped Little Smokies GF

Boursin Stuffed Medjool Dates wrapped in bacon GF

Spinach Artichoke Stuffed Mushrooms GF, V

Mini Chicken and Waffle Bites

Fried Green Tomato Bites V

Candied Bacon Skewers GF

Cheese Tortellini Skewer w/ Pesto Sauce V

Mini Pork Tacos w/ Pineapple Salsa

Mini Short Rib Tacos w/ Pickled Onions and Goat Cheese

Mini Blackened Fish Tacos w/ Jicama Slaw (\$2)

Firecracker Meatballs w/ Siracha Sauce

Basil Infused Buffalo Cauliflower Bites V

Classic Italian Bruschetta V

Savory Cheesecake Bites V

Goat Cheese and Fig Crostini w/ chopped walnuts, honey and thyme V

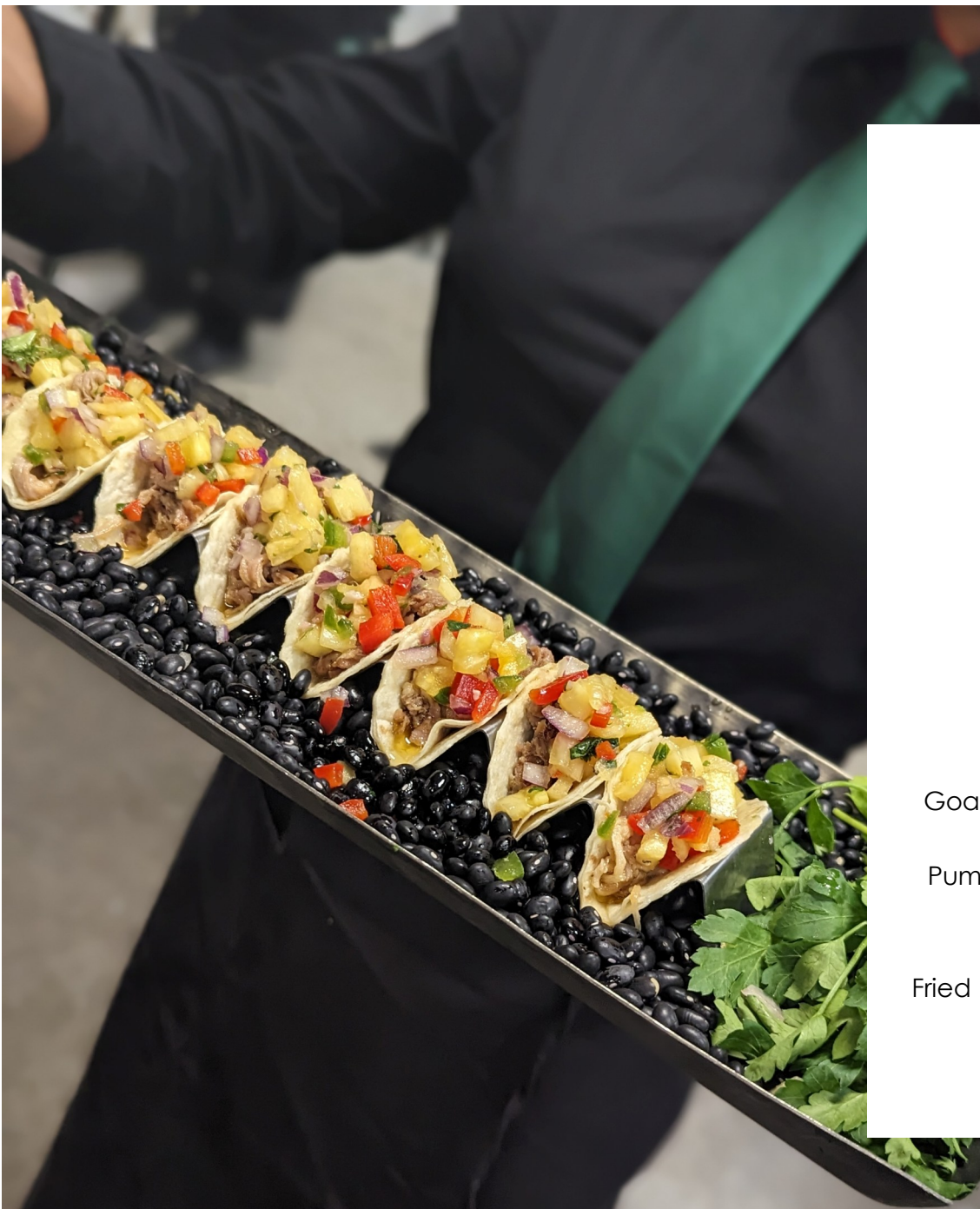
Roasted Beet Crostini w/ whipped ricotta, crushed pistachios V

Pumpkin Bruschetta with Pesto, Arugula, Sunflower Seeds - VE, Seasonal

Chicken Croquette w/ bechamel

Smoked Salmon Croquette w/ remoulade

Fried Ravioli - cheese ravioli served with marinara and grated parmesan V





Passed Appetizers

BIG BITES

- Vegetable Spring Rolls w/ Sweet Thai Chili Sauce V(\$2)
- Basil Infused Buffalo Boneless Chicken Wings (\$2)
- Antipasto Skewers (\$2)
- Southwestern Eggrolls w/ Avocado Ranch (\$2)
- Tomato Basil Soup Shooters w/ Grilled Cheese Croutons (\$2)
- Fish Fry Bites - Fried smelt filets with homemade tartar (\$2)
- Mini Cubans (\$2)
- Shrimp Cocktail Shooters (\$2)
- Coconut Shrimp (\$2)
- Smoked Salmon Crostini (\$2)
- Crab Rangoon w/ Sweet Chili Sauce (\$2)

PREMIUM OPTIONS

- Grilled Chicken Tenderloin Skewers (\$3)
- BBQ Pork Sliders w/ Jicama Slaw (\$3)
- Mini Chicken Pot Pies (\$3)
- Mini Crab Cakes (\$3)
- Smoked Salmon Burnt Ends (\$3)
- Smoked Tuna Bites w/ Sriracha Sauce (\$3)
- Seared Ahi Tuna Skewers w/ Orange Ginger Sauce (\$3)
- Charcuterie Cones (\$3)
- Tuna Crudo (\$3)
- Halibut Ceviche (\$3)
- Mini Lobster Rolls (\$4)



Salads

Our mixed greens include romaine, iceberg, spring mix and locally grown microgreens.

Classic House Salad

Mixed greens, chopped cucumber, grape tomatoes, croutons, parmesan cheese and your choice of dressing: Balsamic Vinaigrette, Ranch, Italian, Greek - included with all buffet, family style and plated dinner services.

Dressing Options: Balsamic Vinaigrette, Ranch, Italian, Greek

Classic Caesar Salad

Romaine, Caesar dressing, parmesan cheese and croutons

Elegant Salad Upgrades

(\$2pp for Buffet or Family Style; Included with Plated)

Greek Salad - Mixed greens with kalamata olives, cucumber, red onion, feta and served with Farmer Boy Greek dressing.

Harvest Salad - Mixed greens with diced Gala apples, candied walnuts, raisins and feta cheese served with Balsamic Vinaigrette.

Caprese Salad - Sliced garden grown beefsteak tomatoes, fresh mozzarella cheese, fried capers, fresh basil and olive oil.

Charred Beet Root - mixed greens, charred beets, fennel, oranges and goat cheese.

Spring Strawberry Salad - Mixed greens with sliced strawberries, candied walnuts, shaved red onion with champagne vinaigrette
Florida Citrus Salad -

Entrees

Base Buffet Pricing (150+) \$23pp; (100-149) \$24, (75-99) \$25
Includes a chicken and pork entree, side, vegetable, mixed greens salad, rolls and beverage station. Pricing does not include staff, service charge or tax.

FROM THE COOP

Italian Parmesan Crusted Chicken— chicken breast baked with seasoned bread crumbs and parmesan cheese topped with fire roasted tomatoes and shaved parmesan cheese

Caprese Chicken - pan seared chicken breast, basil pesto, fire roasted tomatoes and mozzarella cheese GF

Chicken Marsala- lightly floured chicken breast with our home-made marsala sauce topped with fresh herbs and shaved parmesan cheese

Lemon Caper Chicken - lightly floured chicken breast served with our lemon caper sauce

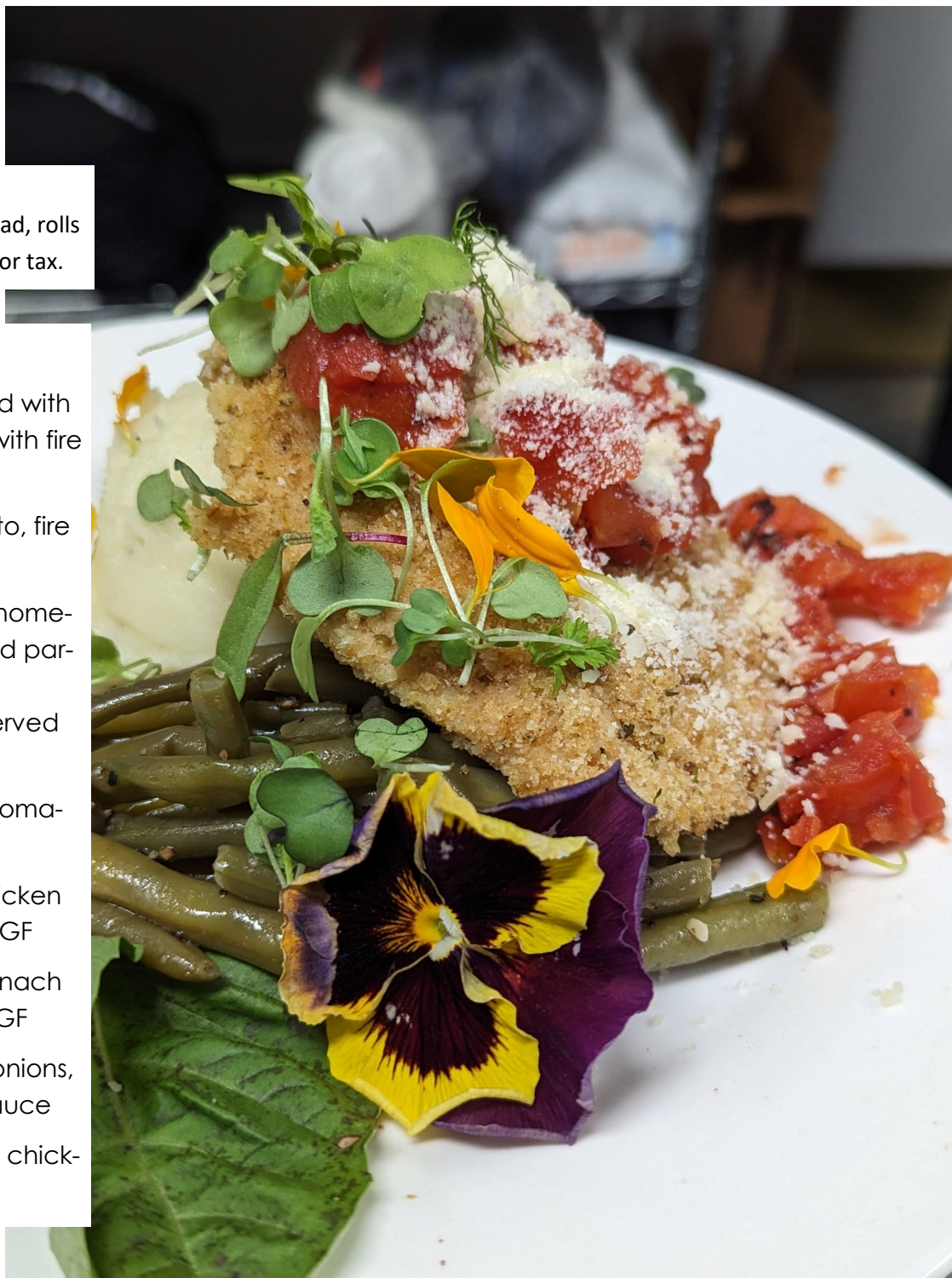
Tuscan Chicken - pan seared chicken breast, sundried tomatoes, goat cheese, spinach and fresh herbs

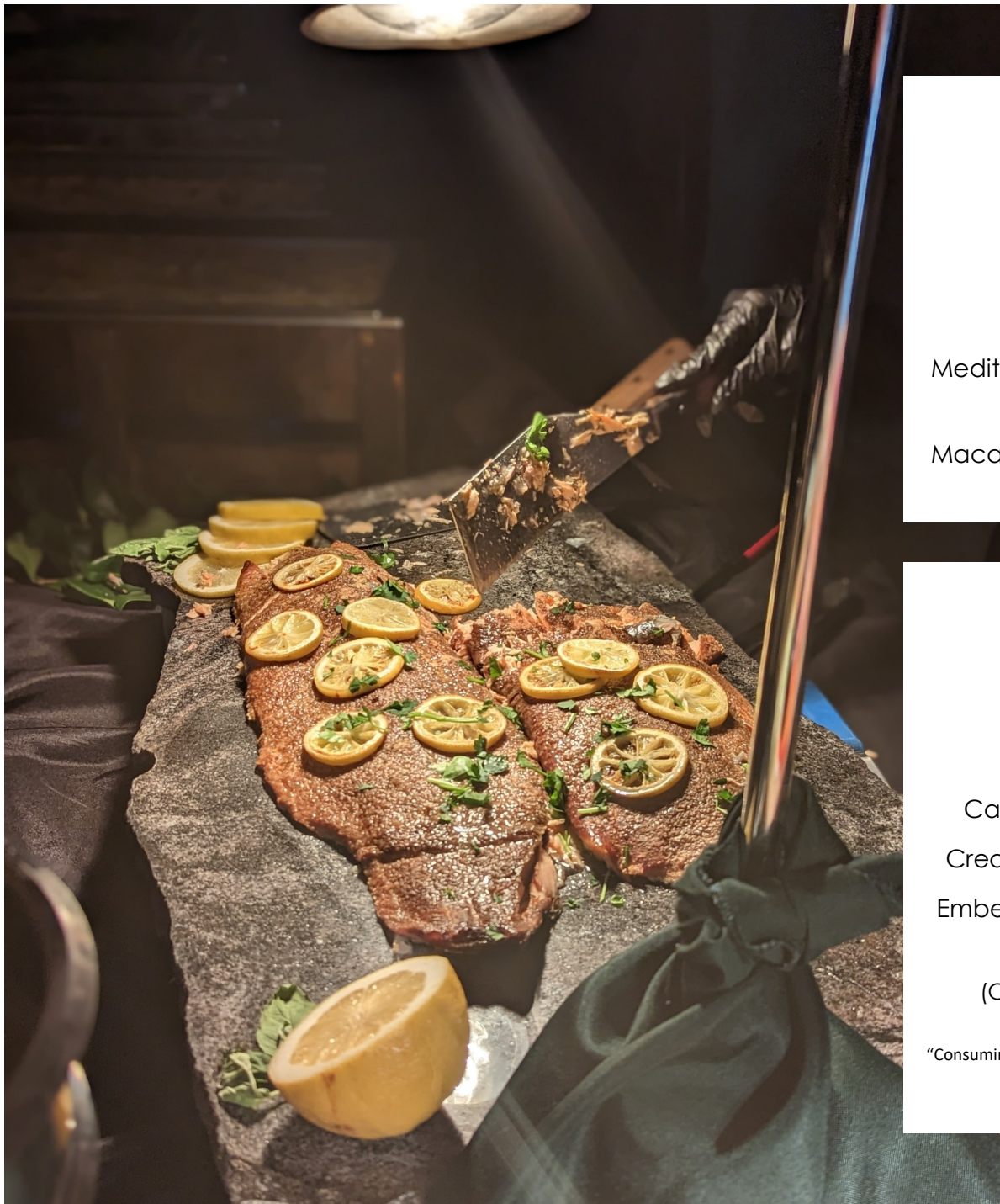
Spinach Artichoke Smothered Chicken - pan seared chicken breast topped with creamy spinach artichoke sauce GF

Greek Chicken - Grilled chicken breast with sautéed spinach and onions, Fire Roasted Tomatoes and Broiled Feta GF

Chicken Fricasse - boneless chicken thighs braised with onions, garlic, carrots and fresh herbs in a white wine cream sauce

Lemon and Herb Grilled Chicken Breast - wood fire grilled chicken breast with lemon and herb sauce GF





FROM THE SEA

We order only the freshest seafood at market pricing

Orange Ginger Baked Salmon Filet*

House Smoked Salmon w/ Lemon Beurre Blanc*

Blackened Grouper with Pineapple Salsa*

Mediterranean Baked Cod - with blistered grape tomatoes, fresh herbs, olives, charred red onion

Macadamia Crusted Mahi-Mahi with Sweet Vidalia Onion Sauce

FROM THE GARDEN

Wild Mushroom Ravioli with Marsala Cream Sauce,
Crushed Fresh Herbs (Add \$3pp)(V)

Baked Spaghetti Squash with Caramelized Onion and
Mushrooms in our Parmesan cream sauce (V)

Cauliflower and Chickpea Masala over Jasmine Rice (VG, GF)

Creamy Parmesan Polenta with Roasted Summer Ratatouille (GF)

Ember Roasted Acorn Squash with stuffed poblano dirty rice, cotija
cheese and Mexican crema. (VE, GF)

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

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



FROM THE BUTCHER

Flame Grilled Pork Loin with Peppercorn Sauce (GF)

Grilled Pork Medallions with Cherry Bourbon Sauce (GF)

Braised Marsala Beef Tips w Mushrooms, Onions and Fresh Herbs

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

Carved Beef Top Round Roast Au Jus (Add \$3pp) (GF)

Cabernet Braised Short Ribs (Add \$6pp)(GF)*

Smoked Brisket Carving Station w. White BBQ Sauce (Add \$5) (GF)

Roasted Leg of Lamb Carving Station w/Basil and Mint Pesto (Add \$5) (GF)

Prime Rib Roast Carving Station Au Jus and Horseradish Cream (Add \$11) (GF)*

Fire Roasted Beef Tenderloin Carving Station (Add \$13)*

Grilled Tomahawk Steak Carving Station w/ herbed garlic butter (Add \$13)*

Wood Fire Grilled Steak - Filet Mignon, Ribeye, New York Strip options available for plated dinners*

Add steak toppings of sauteed mushrooms, gorgonzola sauce, peppercorn sauce and garlic and herb butter \$2pp

Sauce Accompaniments include: Peppercorn, AuJus,

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Sides

Creamy Garlic Mashed Potatoes (GF, V)
Mashed Potato Bar (Add \$2pp)
Cheesy Jalapeño Potatoes (GF, V)
Roasted Herbed Baby Potatoes (GF, V)
Fire Roasted Red Pepper Alfredo Tortellini (V)
Creamy Basil Rigatone (V)
Rustic White Cheddar Mac and Cheese (V)
Tuscan Penne - parmesan cream sauce, spinach, mushrooms
and caramelized onions (V)
Creamy Lemon and Dill Couscous (V)
Smoked Gouda Cheese Grits (V)
Buttery Vanilla Bean Sweet Potato Puree (GF, V)
Maple Bacon Sweet Potato Hash (GF)
Rice Pilaf with wild mushrooms, caramelized onions, chopped
parsley, sliced almonds (GF, VG)
Cheesy Cauliflower (GF, V)



Vegetables

Garlic Roasted Green Beans (GF, V)

Roasted Brussel Sprouts w/ Crispy Bacon (GF)

Charred Broccoli Florets (VG)

Roasted Root Vegetables with fresh herbs (VG, GF)

Roasted Summer Ratatouille (VG, GF)

Roasted Delicata Squash (Seasonal September-December) (VG, GF)

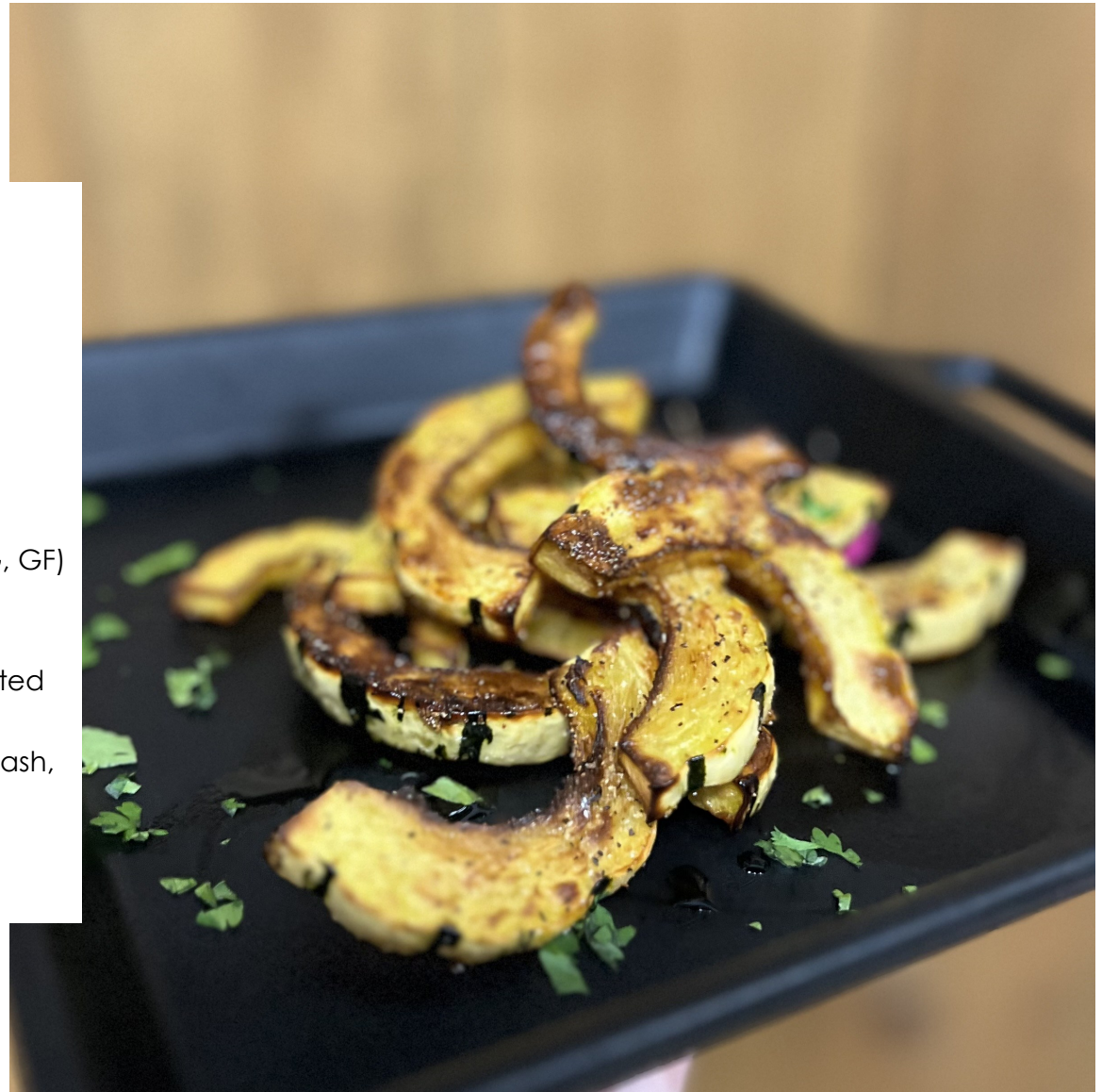
Roasted Butternut Squash (VG, GF)

Cheesy Cheddar and Parmesan Riced Cauliflower (V, GF)

Italian Squash and Zucchini w. mozzarella, parmesan and toasted bread crumbs (V)

Fresh From Florida Medley including snap beans, tomatoes, squash, bell pepper and corn off the cob (V, GF)

Southern Collard Greens (GF)





"Food is our common ground, a universal experience"

-James Beard

Family Style Service

Family style service starts at \$28pp

Most of our menu items can be served family style. With this service style your guests remain seated while our staff serve your menu on family style serving dishes. Your guests will pass the food around the table while being assisted with our serving staff. This style is more intimate than buffet but not as formal as a plated dinner. Keeping your guests seated encourages them to mingle with each other and keeps them from having to wait in line at a buffet. It can also be the fastest way to serve your guests!



Tasting Stations

Tasting Stations require a minimum combination of three stations and are priced for 100+ ppl.

Non-Action Stations

- BBQ Station** – Smoked Brisket, BBQ sauce, rolls, cheesy jalapeno potatoes OR white cheddar macaroni and cheese baked beans (\$10)
- Macaroni and Cheese Station**– homestyle mac and cheese, applewood smoked bacon, fried chicken pieces, jalapeños, caramelized onions, sundried tomatoes, jalapeños, grated parmesan, bleu cheese crumbles, crushed Takis, toasted breadcrumbs, Buffalo and BBQ sauces (\$8)
- Cubano Station** - Ropa Vieja, yellow rice, black beans, and fried sweet plantains (\$8)
- Southern Station** – fried chicken thighs or tenders (choose one), rustic white cheddar macaroni and cheese, sautéed Collard greens, mini cheddar and chive biscuits (\$10)
- Soup and Salad Station** – Mixed greens salad with assorted toppings; choice of two soups, assorted baguette and crackers, grated parmesan, garnishments (\$8)
- Rustic Soup Bar:** Choice of 3 seasonal soups with garnishments and homemade French and Sourdough bread (see Event Designer for soup options) (\$7)
- Pasta Bar** - Choice of three: Roasted Red Pepper Alfredo Tortellini, Creamy Basil Rigatoni, Fettucine Alfredo, Pesto Cavatappi, White Cheddar Mac and Cheese. Includes freshly grated Parmesan cheese and breadsticks. (\$7)
- Slider Station**– Sliders with two meat options: braised pulled pork, hamburger, grilled chicken thighs, roasted turkey breast, Spiral Cut Honey Glazed Ham; assorted toppings, Garlic and Herb Waffle French fries (\$8)
- Street Taco Station** - Braised Pulled Pork, Grilled Chicken, Barbacoa, Blackened Shrimp (choose two) with assorted toppings including shredded lettuce, diced onions, pickled onions, shredded cheddar, cotija, sautéed corn and bell pepper, sour cream, chipotle ranch, salsa, salsa verde, fresh cilantro (burrito bowl and taco salad options also available) (\$8)
- Elote Station** - grilled corn off the cob with assorted accouterments including butter, mayo, chipotle mayo, sour cream, cotija cheese, crushed Takis, crushed Nacho Doritos, assorted hot sauces, limes (\$6)
- Poke Bowl Station**- Choose 2 poke: salmon, tuna, grilled chicken, Teriyaki shrimp. Includes: white and brown rice, seaweed salad, local micro greens, avocado, bell pepper, shredded carrots, cream cheese, cucumber, edamame, ginger, jalapenos, pineapple, red cabbage, sweet corn, scallions, tomatoes, sesame seeds, sliced almonds, eel sauce, wasabi mayo, siracha mayo (\$12)

Action Stations

opped 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. (\$8)

Add Caprese Carving—assorted heirloom tomatoes, fresh mozzarella, fresh herbs and assorted vinegars (\$3)

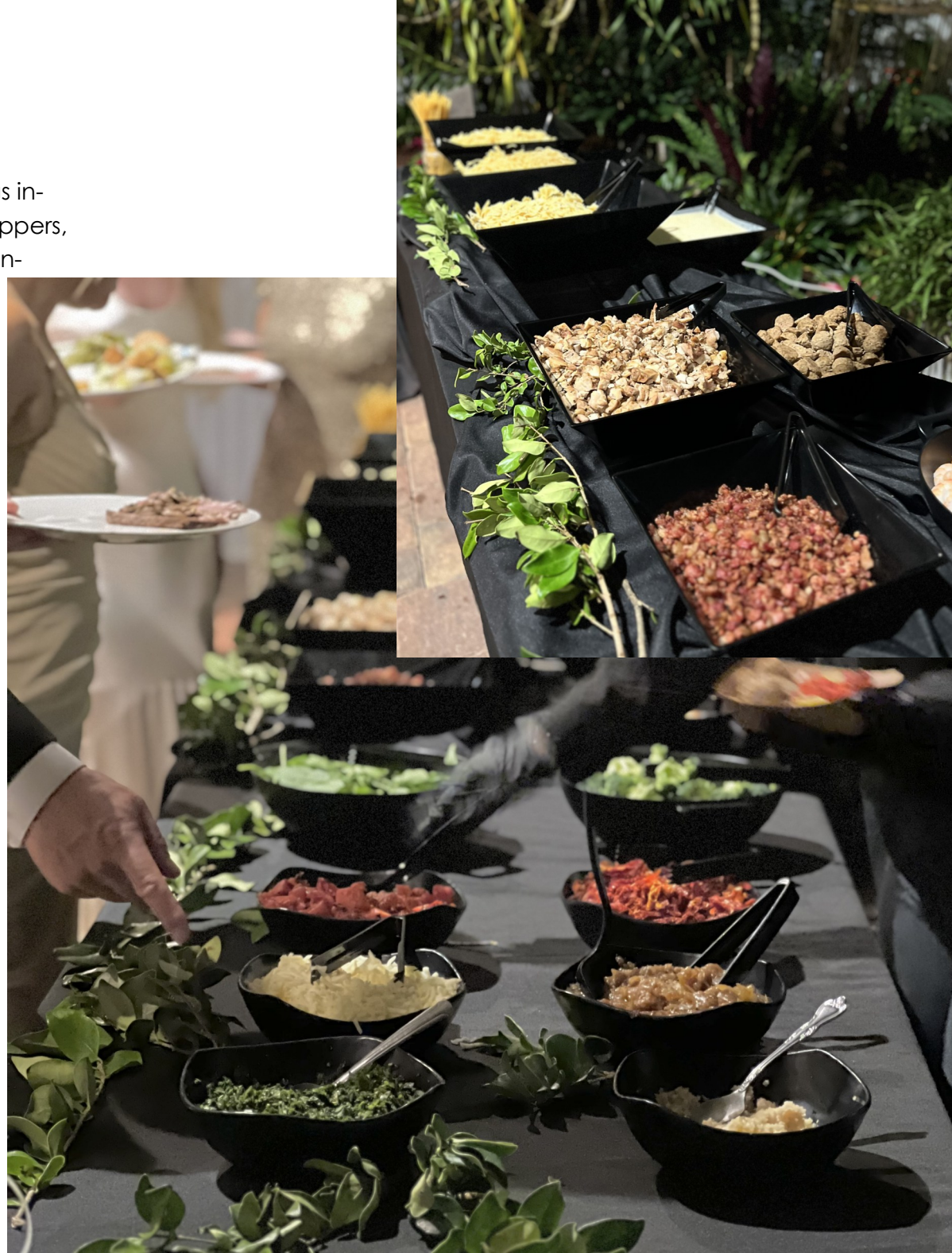
Mashed Potato Creamery Station – shredded cheddar and smoked gouda, bleu cheese crumbles, fried chicken pieces, bacon bits, meatballs, caramelized onions, sautéed mushrooms, sautéed corn, brown gravy, French Fried onions, chives, butter, sour cream. (\$12)

Stir Fry Station – Jasmine rice, rice noodles, assorted veggies, shrimp, chicken, soy sauce, curry sauce sautéed at a wok station (\$12)

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. (\$12)

Churrasco Tasting Station

Choose two churrasco carving stations 4oz serving): Beef Tenderloin, Filet Mignon wrapped in bacon, Tomahawk steak, Beef Picanha, Lamb Chops. Includes Hearts of Palm Salad and Fried Yucca OR Steak Fries. (\$18)





Dinner Stations

Starts at \$26pp for 150+

CHOOSE TWO CARVING STATIONS

Garlic Parmesan Chicken Churrasco
Wood Grilled Pork Tenderloin w/ Cherry Bourbon Sauce
Carved Tender Beef Top Round Roast w/ Horseradish Cream
Carved Flank Steak w/ Chimichurri (Add \$6)
Carved Prime Rib (Add \$17pp)*
Carved Beef Tenderloin (Add \$21pp)*
Carved Tomahawk Steak (Add \$23pp)*
Carved Macadamia Mahi Mahi (Add \$15pp)*
Hot Smoked Salmon Filet (Add \$14pp)*
*Market Pricing. Pricing is not locked in until 30 days
before your event.

Includes

Garlic Roasted Green Beans
Mixed Greens Salad
Fresh Baked Rolls and Butter

Includes Steak Toppings:

Sauteed Mushrooms, Gorgonzola Sauce or
Chimichurri, 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 pep-
pers, 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
Sauteed Mushrooms
French Fried Onion Strings
Peas, Corn and Gravy

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Single Entree Plated Menus

Starts at \$26pp for 150+

Roasted Airline Chicken Breast - served with choice of sauce: Mushroom Brie, Lemon Butter w/Dill, Creamy Sun-dried Tomato, White BBQ Sauce, Chimichurri Sauce

Grilled Pork Tomahawk w/ Peppercorn Sauce

Grilled Pork Medallions w. Cherry Bourbon Sauce

Baked Mediterranean Cod - with blistered grape tomatoes, kalamata olives, bell peppers, lemon and fresh herbs

House Smoked Salmon w. Lemon and Herb Butter Sauce

Grilled Ribeye w/ Peppercorn Sauce - 10oz

Flame Roasted Beef Tenderloin

Filet Mignon w/Peppercorn Sauce

Braised Lamb Shank with Pan gravy

Grilled Lamb Chops with Mint and Basil Pesto

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Desserts

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 \$3ea

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

Mini Tarts - Coconut Rose Panna Cotta, Key Lime, Blueberry, Chocolate Ganache w/ toasted marshmallow crème, Fresh Fruit and Vanilla Cream \$4ea

Crème Brulee - 3in crème brulee with fresh berries - \$4

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 \$2ea

Dessert Jars - Tiramisu, Cherry Pie, Tres Leches, Strawberry Shortcake, Salted Caramel Mousse, Banana Pudding, Coconut Cream Pie, Cinnamon Bread Pudding, Smore's Mousse \$5

Cutting Cake - 8in cake; inquire for options

Pricing is for 100+ guests. Additional serving time may be required.

Dessert Stations



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

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

Hand Scooped Ice Cream Sundae Station - vanilla and chocolate ice cream with assorted toppings \$5pp

Donut Glazing Station - Fresh mini donuts glazed at the station with assorted toppings including crushed peanuts, mini chocolate chips, crushed oreos, sprinkles, cinnamon apple topping, chopped strawberries \$5pp

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) \$7pp

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 \$8pp

Churros - Fresh fried churros with Key Lime Glaze, Mexican Hot Chocolate Sauce and Dulce De Leche Sauce \$5pp

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 \$6pp

Self Serve Beverage Stations

COMPLIMENTARY BEVERAGE STATION

Our complimentary beverage station includes sweetened and unsweetened ice tea and fruit and herb infused water. Beverage station is self serve and includes (2) 10oz portions per person. Includes plastic cups, beverage napkins and ice. Beverage station is complimentary for full service events. There is a \$2pp upcharge for events without a bar. Beverage station is provided for dinner service only. Please inquire for beverage service options after dinner.

LEMONADE BAR

Mint Lemonade, Lavender Lemonade and Strawberry Basil Lemonade

Lemonade is self-serve for approximately (2) 10oz portions per person. Includes garnishments, plastic cups, beverage napkins and ice. \$4pp

HOT CHOCOLATE BAR

Includes paper cups, stirrers, hot chocolate and the following toppings: Whipped Cream, mini marshmallows, peppermint sticks, caramel chips, mini chocolate chips, Ghirardelli chocolate and caramel sauces. \$3pp

GOURMET COFFEE STATION

Freshly brewed coffee, iced coffee; Assorted seasonal flavored syrups, whipped topping, chocolate and caramel sauces, peppermint sticks, mini chocolate chips, Half and Half \$3pp



Bar Packages

PREMIUM OPEN BAR

\$28/PERSON

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

TOP SHELF OPEN BAR

\$34/PERSON

Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Grey Goose Vodka, Titos Vodka, Captain Morgan Spiced Rum, Siesta Key Coconut Rum, Patron Silver Tequila, Bombay Gin, Empress Gin. Beer selections include Miller Lite, Michelob Ultra, Yuengling plus either a specialty beer upgrade or seltzer.

Wine selections include

Cooper & Thief Cab/Merlot Blend, Cavit Pinot Grigio, Stella Rosa Moscato

Also includes upgraded mixer selections and two signature cocktails.

BEER AND WINE PACKAGE

\$20/PERSON

Miller Lite, Mic Ultra, Yuengling

Wine: Cabernet/Merlot Blend, Pinot Grigio, Moscato

Customized packages and upgraded selections available.

MIXER PACKAGE

\$9pp

You bring the alcohol! Mixers include Coke, Diet Coke, Sprite, ginger ale, club soda, tonic water, lime and grapefruit juices, sweet and sour mix, bitters, margarita mix and salt, grenadine and simple syrup. Garnishes include lemons, limes, oranges, cherries and mint. Ice, plastic cups and beverage napkins also included!

Mocktail Bar: \$10pp

CHAMPAGNE TOAST

\$4pp

Only available as an add on to one of our bar packages.

For champagne wall or tower, please inquire

Bar packages are quoted for 5 hours of continuous serving time.

Pricing is for 150+ people. For guests counts 100-149, add \$1pp; 75-99 add \$2pp

Minimum of 50 people for bar packages. All packages include linens, ice, plastic glasses, beverage napkins, stirrers.

Bartenders are \$225 for 5 hours of *continuous* event time. Package does NOT include bar structure.



Tabletop

Standard Dinnerware Package \$3/Person

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

Couple's Choice Dinnerware Package \$5pp

Includes choice of charger, white or black dinner plate, silver or gold fork and knife, choice of goblet

Formal Dinnerware Package \$7pp

Plus additional staffing
Includes above plus bread plate and knife,
salad plate and fork, dinner spoon

*Complimentary disposable cake plates & forks included with all packages

Barware:

Add glassware for your signature cocktail for \$1pp for cocktail hour only.

Add glassware for your full bar for \$4pp for 2 hours only (Cocktail hour and dinner service).

Glassware packages also require additional staffing.

Linens

Linen Napkins Start at \$2ea
Tablecloths - Not Available

View dinnerware options on our website!





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. 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 bus tables and remove trash at the end of the food service.

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. We recommend 10-20% of your food and beverage charges.

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!

- **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 at least \$55/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. We suggest tipping 15-20% of the food and beverage total.

- **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.

- **When is my final guest count due? Can I make menu changes?**

Menu changes can be made up until 14 days before your wedding and final guest count is due no later than 10 days before your wedding. Your final payment is also due no later than 10 days before your wedding.

- **When is my final payment due?**

Your final payment is due no later than 10 days before your event. There is a 5% late charge for payment received after the cut off. We reserve the right to cancel our contract with you if payment is not received by the cut off.

- **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.).

- **Will your staff cut our cake?** Yes, we will cut and help serve your cake. We also supply disposable cake plates and black plastic forks at no additional charge!

- **Will you bring us appetizers during the cocktail hour?**

One of our staff or your wedding coordinator will make every effort 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.



Credits:

Photography By Ashley B
Rabeca Cruz Photography
Rising Lotus Photography

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