

ALL INCLUSIVE

tasting stations



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.

Passed Hor D'oeuvres - Single Bites - Select 4

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

lrmushroom 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

Candied Bacon Skewers GF

sweet and spicy bacon skewers

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

Goat Cheese and Fig Crostini V

Served with chopped walnuts, honey and thyme.

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.

ENHANCED PREMIUM BITES

Shrimp Cocktail Shooters

Served with cocktail sauce

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 Sriracha aioli and toasted sesame seeds

Seared Ahi Tuna Skewers

Served with orange ginger sauce.

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Tasting Stations - Choose Three

BBQ Station

Smoked Brisket, BBQ sauce, rolls, cheesy jalapeno potatoes OR white cheddar macaroni and cheese, baked beans

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

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.

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)

Cubano Station

Ropa Vieja, yellow rice, black beans, and fried sweet plantains

Southern Station

Fried chicken thighs or tenders (choose one), rustic white cheddar macaroni and cheese, sautéed Collard greens, mini cheddar and chive biscuits

Soup and Salad Bar

Mixed greens salad with assorted toppings; choice of two soups, assorted baguette and crackers, grated parmesan, garnishments

Rustic Soup Bar

Choice of 3 seasonal soups with garnishments and homemade French and Sourdough bread

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

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.

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Enhanced Action Stations

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

Mashed Potato Creamery Station

shredded cheddar and smoked gouda, bleu cheese crumbles, fried chicken pieces, ba-con bits, meatballs, caramelized onions, sautéed mushrooms, sautéed corn, brown gravy, French Fried onions, chives, butter, sour cream

Asian Take Out Station

Jasmine rice, rice noodles, assorted veggies, shrimp, chicken, soy sauce, curry sauce sautéed at a wok station

Churrasco Tasting Station

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

Desserts & Sweet Enhancements

Additional fee added for any dessert enhancements.

Smore's Station

Roasting Bar with marshmallows, assorted choc-olates, 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

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Late Night Enhancement

Additional fee added for any late night enhancements.

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

Booking Instructions & Reminders

Please circle your options above and send back to your wedding planner & the TWE Venue Manager.

Enhancements & Late Night Snacks

If you wish to add on any of the enhancements, our all inclusive caterer will be in touch with a quote for the additional charges.

Tastings

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

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

For clients who have not secured a date, the tasting is \$50 total for up to 6 people.

Once client books a date, this tasting fee can be applied to any of our add ons at TWE.

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

Food Choice Deadline

Food choices need to be confirmed 30 days prior to event date
(if any changes are made after the 30 days window, an additional \$200 is charged for administration)

Guest Count Deadline

Guest count needs to be confirmed 30 days prior to event date. If guest count exceeds the current package the day of the event, payment at the next all inclusive level will be required.

If you have additional questions in regards to the all inclusive package, please contact our TWE venue manager
@ 727-363-4255