



Rooted Boutique Events

picnic menu 2021

Amanda Misiti, Owner
Est. 2020

Rooted Boutique Events is a boutique event company that serves the Central Pennsylvania market.

Rooted offers creative, colorful and exciting event options and decorations, paired with freshly prepared food. Our menu of creative dishes is compiled of traditional American Favorites as well as Calabrian Cuisine, the region in Italy where the Misiti family originates, and offers our clients an experience that they can't get anywhere else. We embrace the power of both community and family. As such, we take pride in doing business with local prurveyors as well as donating a portion of every event to local charities. Together, we will create an experience that is memorable to you and your family.

Sincerely, Amanda Misiti



Picnic Menu 2021

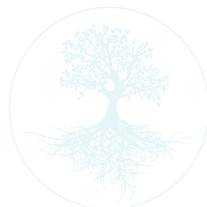
Inclusions:

- Mason Jar Dessert Choice: s'mores | strawberry shortcake | key lime pie | cupcake |
- seasonal trifle
- Buffet linens and decorations
- Plastic plates, flatware, cups & paper napkins
- One service staff member up to 4 hours
- Set up & delivery fee

Upgrades:

- Table Linens: 60" round \$15 each and 96" rectangle \$20 each
- Tableware: china, silverware, glassware & linen napkin \$6 per person
- Bartender: \$30 per employee per hour for a minimum of 2 hours, additional time billed in 30 minute increments thereafter
- Chef: \$30 per hour
- Floral arrangements: Budget is determined by client
- Full event decorations: Budget and style is determined by client
- Yard games: cornhole | quoits | bean bag | dart board with steel tipped darts | ladder golf | lawn darts | bocce ball: \$25 each or 5 for \$100

*Thank you for choosing Rooted Boutique Events,
We are very excited to be part of your celebration!*



All In The Neighborhood

Price is set at \$22 per person

ENTREE

MISITI'S SIGNATURE GRILLED CHICKEN LEGS |
BEEF BURGERS | ALL BEEF JUMBO HOT DOGS
CONDIMENT BAR: LETTUCE | TOMATO |
GREEN PEPPER RINGS | RED ONION | KETCHUP |
MUSTARD | MAYONNAISE | RELISH

SIDES

CORN ON THE COB SKEWERS | VEGGIE CUPS DIP |
AMISH MACARONI SALAD | FRESH FRUIT SKEWERS

DESSERT: CHOOSE ONE MASON JAR
S'MORES | STRAWBERRY SHORTCAKE | KEY LIME PIE |
CUPCAKE | SEASONAL TRIFLE

BEVERAGES

BOTTLED WATER | CANNED COCA-COLA SODAS

Southern Family Style

Price is set at \$38 per person

ENTREE

st. louis style baby back ribs | cajun shrimp skewers
choose one: pulled pork sliders | misiti's signature grilled chicken legs

SIDES

fresh veggie platter with dip | corn on the cob | sliced melon | creamy
coleslaw | local honey cornbread | bourbon bbq peach baked beans

SALAD: CHOOSE ONE

red potato salad | baked mac & cheese

DESSERT: CHOOSE ONE MASON JAR

s'mores | strawberry shortcake | key lime pie |
cupcake | seasonal trifle

BEVERAGES

fresh squeezed lemonade | brewed sweet tea | water with lemon slices

Italian Fare

Price is set at \$55 per person

ENTREE

CLASSIC MEATBALLS WITH POMODORO SAUCE

PESTO GRILLED SHRIMP

ASPARAGUS PENNE PASTA

CHICKEN SOUVLAKI:

HUMMUS | TZATZIKI | MARINATED OLIVES | PITA | GRILLED CHICKEN SKEWERS

SIDES

ITALIAN CHEESE & SALUMI BOARD

CROSTINI WITH PROSCIUTTO, SUSTAINABLE PEACH &

CAPUTO BROTHER'S RICOTTA

ANTIPASTO SKEWERS

CAPRESE SALAD WITH HOME GROWN BASIL

DESSERT: CHOICE ONE

CANNOLI | MASON JAR

BEVERAGES

SAN PELLEGRINO SODAS | MINERAL WATER |

AQUA PANNA SPRING WATER | LIME WEDGES

Sticks, sticks & more STICKS!

Price is set at \$36 per person

ENTREE

ANGUS SIRLOIN STEAK | THAI CHILI LIME SHRIMP |
MISITI SIGNATURE GRILLED CHICKEN

SALADS

GREEK ORZO | RED POTATO

SIDES

SEASONAL FRUIT | CORN ON THE COB |
FRESH VEGGIE PLATTER |
DEVILED EGGS: CHOOSE TWO
TRADITIONAL | BLT | RED BEET | CRAB + \$3PP

DESSERT: CHOOSE ONE MASON JAR
S'MORES | STRAWBERRY SHORTCAKE | KEY LIME PIE |
CUPCAKE | SEASONAL TRIFLE

BEVERAGES

FRESH SQUEEZED LEMONADE | UNSWEETENED ICED TEA |
WATER WITH LIME WHEELS

Add-On's Menu

The following prices are set per person.

ARTISAN WATER | \$6

san pellegrino sparkling | aqua panna

SODAS PACKAGES

coke | diet coke | sprite | \$2

san pellegrino soda | \$4

Mexican soda | \$4

ICED TEA & FRESH SQUEEZED

LEMONADE: CHOOSE TWO | \$4

black tea | mango green tea | lemonade |

strawberry lemonade | limeade

ASSORTED JUICE | \$3

COFFEE & TEA SERVICE \$3

Compass Coffee Company & Numi Herbal Tea

BOTTLED SPRING WATER | \$2

ITALIAN CHEESES & SALUMI BOARD | \$5

seasonal accoutrements

LOCAL CHEESE & BOLOGNA BOARD | \$3.25

cubed muenster, farmers, sharp cheddar and pepperjack cheese | ring bologna & sweet bologna cubes | mustard:

MEATBALLS: CHOOSE ONE | \$2.50

bbq, swedish or italian

SHRIMP COCKTAIL | \$4.25

FRESH VEGETABLE PLATTER | \$2.50

celery | carrots | broccoli | peppers | cauliflower | radish | cucumber | house-made ranch dip

FRESH GREENS SALAD | \$6.50 local greens |

grape tomato | cucumber | shaved radish | croutons | shredded cheddar cheese | house vinaigrette and ranch dressing: \$6.50pp

FRESH FRUIT KABOBS | \$2.50 seasonal fruit & melons | honey-vanilla yogurt dip

DEVILED EGG PLATTER | \$3

traditional | pickled & fresh dill | horseradish & bacon | crab + \$3

NACHO BAR | \$50

nacho cheese | taco beef | spicy chicken | tortilla chips | fresh cut veggies | jalapenos | variety of salsas | black olives

CUPCAKE BAR | \$16 per dozen

cake choices* : yellow | chocolate | white | chocolate chip | strawberry | orange | red velvet | carrot | banana

frosting choices* : buttercream | peanut butter | vanilla whipped | chocolate whipped

*flavors available in dozen increments

POPS & RODS | \$50

s'more pops | vanilla wafer pops | strawberry shortcake kabobs | chocolate pretzel rods

COOKIE AND BROWNIE PLATTER | \$3

MINI DESSERT SHOOTERS:

CHOOSE TWO | \$4

chocolate peanut butter | coffee panna cotta | seasonal cheesecake | sugar cookie & buttercream

MINI CHEESECAKE: CHOOSE ONE | \$3

chocolate cream cookie | plain | seasonal berry

S'MORES BAR | \$5

Hershey's chocolate | marshmallows | hazelnut spread | strawberries | sticks | fire