



Rooted Boutique

EVENTS



Bereavement Menu



Rooted Boutique Events is a boutique catering and event company that has served the Central Pennsylvania market since 2020. Rooted offers creative, colorful, and exciting event options paired with freshly prepared food. Our menu of inventive dishes is inspired by 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 value in doing business with local purveyors and responsibly sourcing quality ingredients. Together, we create an experience that is memorable to you and your family.

Since launching our event space in 2026, we have prided ourselves on being rooted in the community and offering something unique to the New Cumberland area. From community events to corporate meetings, social gatherings and weddings, Rooted Boutique Events can provide anything that you can dream up or imagine. We're very excited to create unforgettable memories for friendships and families and to offer a third space for everyone.

SINCERELY, AMANDA & GARY MISITI



Rooted Boutique Events Bereavement Menu

Inclusions

Event manager to plan and lead your event.
One service staff member for the duration of your event.
Black spandex table linens & centerpieces.
Beverages: iced tea | water | lemonade (unless otherwise specified)

Additional Information

All menus are priced per person and are subject to 6% Pennsylvania sales tax.
Gratuities & service charges are included in the price per person.
Catering prices reflect a minimum guest count of 20 or will be subject to an additional cost per person, depending on the desired menu selection.

Rental fees will apply.

All offsite events incur an offsite fee beginning at \$400.

Delivery fee beginning at \$50.

We can accommodate most dietary restrictions within reason.

Custom menus and dietary requests will be quoted individually. Upcharges may apply.

Upgrades & Add-ons

Additional tables with linens: \$25/table

Yard games: cornhole | ladder golf | connect 4 | giant jenga | ring toss: \$25 each or 5 for \$100

Bartender: \$45 per employee per hour for a maximum of five hours plus
two additional hours for setup and cleanup.

Sheet Cake & Cupcake Flavors

yellow with chocolate ganache | chocolate with peanut butter buttercream | sugar cookie with
buttercream | white with whipped vanilla frosting | chocolate with chocolate buttercream frosting | carrot
with cream cheese frosting | seasonal selection

Mini Dessert Choices

chocolate peanut butter | seasonal cheesecake | devils food | limoncello cake | sugar cookie &
buttercream | olive oil cake with berries | white cake | seasonal pie | seasonal trifle



Menu Selections

Brunch: \$54

Starters: Choose 2

yogurt parfait | smoked salmon canapé | fresh fruit platter | coffee cake muffins | banana bread | cinnamon rolls | donut holes | charcuterie board | cheese board | baked goat cheese crostini | tomato bruschetta | seasonal canapais | avocado toast | bloody mary shrimp shooter | prosciutto-wrapped asparagus | deviled eggs | blackened shrimp with blackberry jam | spinach & artichoke dip

Mains: Choose 2

Breakfast Items: brioche French toast | French toast bread pudding | buttermilk pancakes | Belgian-style waffles | sausage gravy & biscuits | breakfast tacos | egg BLT sandwich | fluffy scrambled eggs | eggs florentine | quiche | savory breakfast bake | Latin breakfast scramble | seasonal vegetable scramble

Lunch Items: honeycrisp apple chicken salad croissant | avocado turkey club | ham & swiss pretzel | herb-roasted chicken breast | caprese chicken | baked ham | Italian meatballs | lump crab cake \$6 per person

Sides: Choose 3

hickory-smoked bacon | sausage links | seasonal fruit salad | vanilla yogurt
assorted breads | homestyle breakfast potatoes | field greens salad | baked penne pomodoro | asparagus | oven roasted potatoes | red-skin mashed potatoes

Dessert:

Choose 2 mini desserts

Included Beverages:

coffee | hot tea | water | orange juice



Assorted Sandwiches: \$28

Salad: Choose 1

Amish macaroni | pasta salad | red potato salad |
house salad | Caesar salad | local field greens

Sandwiches: Choose 2

roast beef & cheddar | turkey club with avocado on sourdough |
ham & Muenster pretzel | turkey & provolone with pesto aioli | tuna salad wrap |
vegan wrap with hummus | honeycrisp apple chicken salad croissant

Included Sides:

seasonal veggie platter | fresh fruit | potato chips

Dessert: Choose 1

assorted cookies & brownies | cupcakes

Light Lunch: \$32

Salad: Choose 1

house salad | Caesar salad | local field greens
Includes rolls with butter.

Soup: Choose 1

tomato | chicken noodle | vegetable | creamy potato | chicken corn chowder |
Italian wedding | cream of chicken & wild rice | broccoli cheddar | seasonal
Includes soup crackers.

Sandwiches: Choose 2

roast beef & cheddar | turkey club with avocado on sourdough |
ham & Muenster pretzel | turkey & provolone with pesto aioli | tuna salad wrap |
vegan veggie wrap with hummus | honeycrisp apple chicken salad croissant

Sides:

potato chips | rolls with butter

Dessert- Choose 1:

assorted cookies | assorted brownies | cupcakes | seasonal trifle | sheet cake | seasonal pie



Simple Picnic \$32

Entrée: Choose 2

pulled pork BBQ | roasted bone-in chicken | pulled chicken BBQ |
Hamburger BBQ | angus burgers | beef hot dogs | kielbasa | Italian sausage |
hot sausage & peppers | Texas style brisket +\$4
(entrees include sandwich rolls & condiments)

Sides- Choose 3

baked mac & cheese | bourbon bbq baked beans | buttery corn | roasted green beans | coleslaw |
Amish macaroni salad | white balsamic red potato salad |
local field greens salad | Caesar salad | fresh seasonal fruit | seasonal fresh vegetables

Dessert- Choose 1

assorted cookies | assorted brownies | cupcakes | seasonal trifle | sheet cake | seasonal pie

Simple Luncheon: \$36

Salad: Choose 1

Caesar | local field greens | traditional house
Includes rolls with butter.

Entrée: Choose 1

roasted chicken breast | sliced ham | roasted pork tenderloin | pulled pork bbq |
London broil | salmon | tilapia | Italian meatballs | seasonal entree +\$

Sides: Choose 3

whipped red skin mashed potatoes with gravy | herb roasted potatoes | rice pilaf | roasted Sonoma
vegetables | buttery corn | french green beans | mixed vegetables | baked mac & cheese |
penne marinara | pasta salad | macaroni salad | potato salad | applesauce |
fresh fruit bowl | veggie tray

Dessert: Choose 1

seasonal pie | flavored sheet cake | cupcakes | cookies & brownies



Executive Luncheon: \$46

Salad: Choose 1

Caesar | traditional house | local field greens
dressings: balsamic vinaigrette, ranch & French | includes rolls with butter

Entrees: Choose 2

roasted chicken breast | sliced ham | pork tenderloin | pulled pork | London broil | salmon | tilapia | Sicilian lasagna | white vegetable lasagna | Italian meatballs

Sides: Choose 3

whipped red-skin mashed potatoes with gravy | herb-roasted potatoes | rice pilaf | seasonal vegetables |
buttery corn | French green beans | mixed vegetables |
penne marinara | baked macaroni & cheese | pasta salad | macaroni salad | potato salad |
applesauce | fresh fruit bowl | veggie tray

Dessert: Choose 2

seasonal pie | flavored sheet cake | cupcakes | assorted cookies | assorted brownies

Italian Supper: \$58

Salad: Choose 1

traditional Greek | Caesar | local field greens | heirloom caprese (seasonal availability)
includes focaccia bread with olive oil

Appetizer: Choose 2

tomato bruschetta | caprese picks | antipasto skewer | arancini |
prosciutto-wrapped asparagus | seasonal fruit ricotta crostini | cheese & salumi platter

Entrée: Choose 2

Mom's Sicilian lasagna | spaghetti pomodoro | traditional Italian meatballs | penne alla vodka | chicken alfredo | shrimp scampi | olive oil and garlic angel hair | rigatoni Bolognese |
chicken piccata | cacio e pepe | chicken parmesan |
spaghetti carbonara | eggplant parmesan | pesto angel hair

Desserts: Choose 2

cannoli | flavored sheet cake | mini dessert | tiramisu | Italian cream cake



Dinner Party \$58

Hors d'oeuvres: Choose 3

caprese picks | spanakopita | baked goat cheese crostini | tomato bruschetta | smoked salmon crostini | tenderloin crostini | soft pretzel bites | prosciutto-wrapped asparagus | vegetable spring rolls | Thai chili sauce | mini crab cakes | antipasto skewers | pulled pork & slaw sliders | picnic cheeseburgers | bloody mary shrimp shooter | Old Bay shrimp cocktail | blackened shrimp | mac & cheese bites | shaved steak tacos | blackened mahi mahi tacos | chimichurri shrimp tacos | satay chicken skewers | cheese & charcuterie board | cheese board | seasonal crudité platter | deviled eggs | traditional hummus | whipped ricotta | spinach & artichoke dip | buffalo chicken dip | Maryland crab dip +\$3

First Course Enhancements: +\$5

roasted tomato & basil bisque | minestrone soup | lemon chicken orzo soup | seasonal

Plates Salad Course: Choose 1

Caesar salad | house salad | local field greens salad |

Enhancements \$5: (subject to seasonal availability) heirloom caprese salad | traditional Greek salad | peach & burrata spinach salad | pear & goat cheese salad

Includes rolls with butter.

Entrée Selection: Choose 1

A second entrée may be included with 30 guests or more or for an additional fee.

grilled Hawaiian chicken breast | chicken piccata | herb-roasted chicken breast | creamy Tuscan garlic chicken \$2 | chicken cacciatore \$2 | caprese chicken \$2 | balsamic chicken \$3 | baked tilapia | Italian crusted cod \$3 | roasted salmon | lump crab cake \$8 | brown sugar glazed ham | slow-roasted rosemary & garlic pork loin | apple butter roasted pork loin \$2 | London broil | Swedish meatballs | rigatoni Bolognese | butcher's steak \$6 | braised short rib \$8 | filet mignon \$10 | smothered roasted portobello mushrooms | eggplant parmesan | white vegetable lasagna | stuffed shells | asparagus & mushroom risotto \$4

Side Options: Choose 2

Herb & parmesan roasted cauliflower | asparagus with lemon herb | garlic mushrooms | seasonal roasted vegetables | haricot vert | garlic broccoli | glazed carrots | roasted sweet potatoes | whipped red-skin mashed potatoes | Italian roasted garlic parmesan potatoes
| Persian rice pilaf | penne marinara | vermicelli scampi | risotto \$2
cream cheese or buttercream frosting

Dessert:

Choice of 2 mini desserts



Southern BBQ Dinner \$65

Appetizers: Choose 3

fruit skewers | cheese & meat cubes | veggie cups | deviled eggs | buffalo chicken dip | spinach dip | pimento cheese dip | hush puppies | pork rinds | mac & cheese bites

Entrée: Choose 2

St. Louis-style baby back ribs | Cajun shrimp skewers | pulled pork sliders | Misiti's signature grilled chicken legs | Texas beef brisket | grilled chicken quarters
Includes cornbread, rolls & condiments.

Sides: Choose 3

baked mac & cheese | bourbon BBQ baked beans | buttery corn | corn on the cob | roasted green beans | coleslaw | sliced melon | baked sweet potatoes | baked russet potato | Amish macaroni salad | white balsamic red potato salad | local field greens salad | Caesar salad | fresh seasonal fruit | fresh vegetables

Mini Desserts: Choose 2

s'mores | strawberry shortcake | seasonal fruit pie |
cupcakes | seasonal trifle | devil's food | cheesecake

Included Beverages:

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

Cocktail Party: \$68

Includes:

Seasonal Grazing Board: Cheese & salumi with seasonal accoutrements, fresh fruit & vegetables.

Small Bites: Choose 5

shrimp cocktail | spinach & artichoke dip | Italian meatballs | Swedish meatballs | potsticker meatballs | tomato bruschetta crostini | deviled egg trio | caprese picks | buffalo chicken dip | Maryland crab dip +\$3 | mini crab cakes + \$4 | steak crostini | antipasto skewers | smoked salmon canapé | blackened shrimp | mac & cheese bites | mini chimichurri shrimp tacos | mini flank steak tacos | satay chicken skewers | prosciutto-wrapped asparagus | vegetable spring rolls | bite-sized chicken enchilada cups | pulled pork slider | picnic cheeseburger sliders | miniature honeycrisp chicken salad croissant | parmesan Caesar salad cups

Dessert:

choose 3 mini desserts



Add-Ons Menu

Artisan Water: \$6

San Pellegrino Sparkling | Aqua Panna

Soda Packages

Coke | Diet Coke | Sprite | ginger ale: \$3
San Pellegrino Soda | \$5

Iced Tea & Lemonade: \$5

Choose 2: black tea | peach black tea | mango green tea | honey lemon green tea | pomegranate black tea | lemonade | strawberry lemonade | mango lemonade | cherry limeade

Assorted Juice: \$3

orange | apple | cranberry

Local Coffee & Tea Service: \$4

Rotating selections of local coffee roasters & Numi Herbal Tea

Bottled Spring Water: \$2

Italian Cheese & Salumi Board: \$7

Local Cheese & Bologna Board: \$7

Meatballs: \$4

Choose 1: BBQ | Swedish | Italian | buffalo chicken

Shrimp Cocktail: \$6

Fresh Vegetable Platter: \$3

Seasonal Fruit: \$5

Soft Pretzel Bar: \$5

Mini Dessert Shooter: \$5

Assorted Mini Cheesecakes: \$6

Cupcake Bar: \$18 per dozen

cake choices: yellow | chocolate | white | chocolate chip | strawberry | orange | red velvet | carrot | banana | seasonal
frosting choices: vanilla buttercream | chocolate whipped | cream cheese | peanut butter | vanilla whipped | chocolate whipped

Donut Bar: \$4

Examples: devil's food | glazed ring | powdered | iced | French cruller | sour cream | seasonal

Cookie & Brownie Platter: \$4

Faye's Ice Cream Sundae Bar: \$9

Root Beer Float Bar: \$6

Popcorn Bar: \$4

Ultimate Popcorn Bar: \$6

S'mores Bar: \$5

Candy Bar: Contact for Pricing

Nacho Bar: \$7

Chips & Salsa Bar: \$4

Macaroni & Cheese Bar: \$6

Milk & Cookies Bar: \$6



Bereavement Rental Pricing 2026

The Venue & The Meeting Space

\$200/ hr with a 2 hour minimum- \$400

Each additional hour \$100/hour

Hours beyond 9 are discounted \$75/hour

Inclusions: round guest tables, chairs, four banquet tables and black spandex linens

All events conclude by 10pm and must vacate the property no later than 11pm

Upgrades

Additional table with linen: \$25 each

120" Projector Screen: \$50

Projector with Media Stand: \$75

5'x4' Dual White Board with Markers: \$25

Rolling Podium: \$25

Portable Microphone with Speakers: \$75

Sonos Music Surround Sound: \$25

Offsite Fee: Begins at \$400 and is subject to distance, location and duration.



Notes: