



*Rooted Boutique Events*

*Cocktail Party 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*



# Cocktail Party Menu 2021

Cocktail party packages start at a minimum of \$400 and include the following:

- Two hour event
- Event specialist to coordinate your event details
- Event manager to lead your event
- One service staff member up to 2 hours
- Buffet linens and decorations
- Disposable plates, flatware, cups and napkins

## 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
- 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

## Additional information:

- Discounts available for self-serve and take out
- Custom menus to be quoted upon request

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



## *Hors d'oeuvres*

---

The following items are priced to serve 10 guests. 3-4 options are suggested.

MINI PASTA CUPS: CHOOSE ONE | \$46  
rigatoni bolognese | angel hair pesto with  
tomato | spaghetti pomodoro

ZUCCHINI PARMESAN CRISPS | \$24  
dill creme

ANTIPASTO SKEWERS | \$41

CAPRESE PICKS | \$28  
balsamic reduction

ZUCCHINI FRITTERS | \$30

PHYLLO WRAPPED BRIE | \$36  
seasonal house-made fruit jam | flatbread cracker

SPANAKOPITA | \$32  
taziki sauce

ARANCINI | \$40  
red tomato jam

BAKED GOAT CHEESE CROSTINI | \$30  
tomato jam | balsamic reduction

TOMATO BRUSCHETTA | \$30

SMOKED SALMON CROSTINI | \$59  
caper & dill cream | crostini

TENDERLOIN CROSTINI | \$55  
horseradish creme

CRAB STUFFED MUSHROOMS | \$50  
button mushrooms | house crab cake | bechamel

POACHED SHRIMP | \$50  
house cocktail sauce

MINI CRAB CAKES | \$55

BLACKEN SHRIMP | \$50  
blackberry jam

PULLED PORK & SLAW SLIDERS | \$42

PICNIC CHEESEBURGER SLIDERS | \$42

PORK BELLY SLIDERS | \$45  
red onion marmalade

GRILLED CHEESE &  
TOMATO SOUP SHOOTER | \$42

BLOODY MARY SHRIMP SHOOTER | \$52

MINI PORK BELLY TACOS | \$46  
watermelon | feta | lime sour cream | jalapeno

MINI CITRUS MAHI MAHI TACOS | \$50  
shaved radish | guacamole | napa cabbage

MINI CHIMICHURRI SHRIMP TACOS | \$50  
shaved red cabbage | scallion | sour cream

MAC & CHEESE BALLS | \$35

CHEESE & SALUMI BOARD | \$60  
2 cheese | 2 meat | crudite | crostini | mustard |  
seasonal jam

BRUSCHETTA STATION | \$50  
traditional | whipped | hummus | crudite

SEASONAL CRUDITE PLATTER | \$30  
dill veggie dip

SEASONAL FRUIT PLATTER | \$30  
honey yogurt dip

TRADITIONAL HUMMUS | \$30  
garlic | lemon | oil | pita chips

WHIPPED RICOTTA | \$32  
balsamic glaze | herbs | naan

VEGETABLE SPRING ROLLS | \$28  
Thai chili sauce

## *Hors D'oeuvres Continued...*

SPINACH & ARTICHOKE DIP | \$25  
crostini | celery | tortilla chips | celery | carrots

MARYLAND CRAB DIP | \$45  
pita chips | celery | cucumber slices

BUFFALO CHICKEN DIP | \$35  
crostini | tortilla chips | bleu cheese | celery

WINGS: CHOOSE ONE | \$50  
buffalo | honey bbq | honey mustard | sweet chilli  
with bleu cheese & ranch dressing

PIGS IN A BLANKET | \$25

SATAY CHICKEN SKEWERS | \$30  
thai peanut sauce | yellow curry

ROASTED OLIVE MEDLEY | \$28  
chili flakes | garlic | balsamic | olive oil

DEVEILED EGG TRIO | \$30  
traditional | pickled & fresh dill | horseradish  
& bacon | crab + \$3

PROSCIUTTO WRAPPED ASPARAGUS | \$35

CHICKEN & WAFFLE BITES | \$40  
maple syrup

## *Sweets & Treats*

---

The following items are priced to serve 10 guests.

MINI DESSERT SHOOTERS:  
CHOOSE TWO | \$35  
chocolate peanut butter | coffee panna cotta |  
seasonal cheesecake | sugar cookie & buttercream

MINI CHEESECAKE: CHOOSE ONE | \$30  
oreo | plain | chocolate | seasonal berry

FRESH BERRY LAYER SUGAR COOKIE  
NAKED CAKE | \$60  
seasonal berries | mint | buttercream

ITALIAN CREAM CAKE | \$60  
pecans | coconut | butter | cream cheese

CANNOLI | \$30  
ricotta | chocolate chips

BISCOTTI & COMPASS COFFEE | \$70  
chocolate | almond |

CHOCOLATE CREAM PIE | \$50

THE BEST CHOCOLATE CAKE | \$60  
coffee | peanutbutter buttercream

BROWNIES PLATTER | \$20  
double chocolate | peanut butter | blondie

COOKIE PLATTER:  
CHOOSE THREE | \$35  
chocolate chip | dressed up favorites | sugar | old  
fashioned peanut butter | chocolate chip | Sicilian  
almond | jimmy cookie bar | puppy chow

POPS & RODS | \$55  
s'more pops | vanilla wafer pops | strawberry  
shortcake kabobs | chocolate pretzel rods

TRIFLE: CHOOSE ONE | \$45  
snickers | seasonal berry | boston cream pie

CARROT CAKE | \$60  
cream cheese frosting

YELLOW LAYERD CAKE | \$60  
vanilla custard | buttercream

OLD FASHION SPICE CAKE | \$50  
maple buttercream

## Beverages

---

The following items are priced per person.

ARTISAN WATER | \$6  
san pellegrino sparkling | aqua panna

SODA: CHOOSE ONE  
coke | diet coke | sprite | \$2  
san pellegrino soda | \$4  
bottled Mexican soda | \$4

BOTTLED SPRING WATER | \$2

COFFEE & TEA SERVICE | \$3  
Compass Coffee Company & Numi Herbal Tea

ICED TEA & FRESH SQUEEZED  
LEMONADE: CHOOSE TWO | \$4  
black tea | mango green tea | lemonade |  
strawberry lemonade | limeade

ASSORTED JUICE | \$3

## Add-Ons Menu

---

The following items are priced to serve 10 guests unless otherwise specified.

DIY ICE CREAM SUNDAE BAR | \$55  
chocolate & vanilla ice cream | assorted toppings

ROOT BEER FLOAT BAR | \$45  
chocolate & vanilla ice cream | whipped cream |  
maraschino cherries | rainbow jimmies

POPCORN BAR | \$30  
butter | cheese | ketel | caramel

ULTIMATE POPCORN BAR | \$60  
nuts | candy | pretzels | butter and  
caramel popcorn

S'MORES BAR | \$50  
Hershey's chocolate | marshmallows | hazelnut  
spread | strawberries | sticks | fire

CANDY BAR  
contact for pricing

COOKIES & MILK BAR | \$60  
assorted cookies | glass milk jugs | paper straws

SOFT PRETZEL BAR  
contact for pricing

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

DONUT BAR | \$14 per dozen  
glazed | devil's food | french cruller | iced |  
powdered cake

NACHO BAR | \$50  
nacho cheese | taco beef | spicy chicken | tortilla  
chips | fresh cut veggies | jalapenos | variety of  
salsas | black olives

SALSA BAR | \$30  
3-5 types of salsa | tortilla chips

MAC & CHEESE BAR | \$50  
bacon | toasted panko | stewed tomatoes | chives |  
ground hamburger | assorted cheese