



*Rooted Boutique Events*

*Dinner 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*



# Dinner Party Menu 2021

## Dinner party packages start at \$48 per person and include the following:

- Three hour dinner event
- Event specialist to coordinate your event details
- Event manager to lead your event
- Buffet linens and decorations
- Disposable plates, flatware, cups and napkins
- The following menu selections:
  - Cocktail Hour: choice of three introductions
  - Salad Course with rolls and sea salt butter
  - Entree Course: choice of entree and two sides. A second entree selection can be added for parties of more than twenty guests
  - Dessert Course: choice of one dessert

## Upgrades:

- Plated and served meal: \$10 per person
- 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!*



# Introductions

## *Hors D'oeuvres*

Two selections from the following:

ZUCCHINI PARMESAN CRISPS  
dill creme

CAPRESE PICKS  
balsamic reduction

SPANAKOPITA  
taziki sauce

BAKED GOAT CHEESE  
CROSTINI  
tomato jam | balsamic reduction

TOMATO BRUSCHETTA

SMOKED SALMON CROSTINI  
caper & dill cream | crostini

TENDERLOIN CROSTINI  
horseradish creme

CRAB STUFFED MUSHROOMS  
button mushrooms | house crab  
cake | bechamel

SOFT PRETZEL BITES  
cinnamon sugar | butter & salt |  
honey mustard | cheese

PROSCIUTTO WRAPPED  
ASPARAGUS

VEGETABLE SPRING ROLLS  
Thai chili sauce

MINI CRAB CAKES

ANTIPASTO SKEWERS

VEGETABLE SPRING ROLLS  
thai chili sauce

PULLED PORK & SLAW  
SLIDERS

PICNIC CHEESEBURGER  
SLIDERS

PORK BELLY SLIDERS  
red onion marmalade

BLOODY MARY SHRIMP  
SHOOTER

POACHED SHRIMP  
house cocktail sauce

BLACKENED SHRIMP  
blackberry jam

MAC & CHEESE BALLS

PORK BELLY TACOS  
watermelon | feta | lime sour  
cream | jalapeno

CITRUS MAHI MAHI TACOS  
shaved radish | guacamole | napa  
cabbage

CHIMICHURRI SHRIMP  
TACOS  
shaved red cabbage | scallion | sour  
cream

SATAY CHICKEN SKEWERS  
thai peanut sauce | yellow curry

ROASTED OLIVE MEDLEY  
chili flakes | garlic | balsamic |  
olive oil

## *Stationary Dip & Crudite*

One selection from the following:

ITALIAN CHEESES & SALUMI  
2 cheese | 2 meat | crudite |  
crostini | mustard | fig jam

CHARCUTERIE BOARD  
3 meat | crudite | seasonal fruit |  
spicy mustard | house jam

CHEESE BOARD  
3 cheese | crudite | mustard  
seasonal fruit | house jam

SEASONAL CRUDITE  
PLATTER  
dill veggie dip

SEASONAL FRUIT PLATTER  
honey yogurt dip

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

TRADITIONAL HUMMUS  
garlic | lemon | oil | pita chips

WHIPPED RICOTTA  
balsamic glaze | herbs | naan

BRUSCHETTA STATION  
traditional | whipped | hummus |  
crudite

SPINACH & ARTICHOKE DIP  
crostini | celery

BUFFALO CHICKEN DIP  
tortilla chips | celery | carrots

MARYLAND CRAB DIP  
pita chips | celery | cucumber  
slices

# Dinner Menu

## FIRST COURSE ENHANCEMENTS

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Additional \$4.50 per person

Roasted Tomato & Basil Bisque (v.)

Minestrone Soup  
topped with grated Parmesan (v. vgn.)

Lemon Chicken Orzo Soup

White Chicken Chili

## SALAD COURSE

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One selection from the following:

### CAESAR SALAD

romaine lettuce | caesar dressing | parmesan | cracked black pepper | house croutons

### HOUSE SALAD

field greens | red onion | radish | cucumber | tomato | house vinaigrette

## SALAD COURSE ENHANCEMENTS

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Additional \$3 per person

\*\*subject to seasonal availability

### CAPRESE SALAD

sliced heirloom tomatoes | fresh sliced mozzarella | mozzarella pearls | fresh basil | olive oil

### TRADITIONAL GREEK SALAD

cherry tomatoes | kalamata olives | red onion | cucumber | green bell pepper | cubed feta | Greek vinaigrette

### SPINACH SALAD

peach | spinach | red onion | toasted almonds | feta cheese | white balsamic vinaigrette

### PEAR & GOAT CHEESE SALAD

penne | radicchio | iceberg lettuce | walnuts | pears | arugula | tomatoes | onion | carrot |  
goat cheese | house vinaigrette

# Entrée Selections

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Choose one selection from the following:

## GRILLED HAWAIIAN CHICKEN BREAST

bell peppers | pineapple | teriyaki

## CHICKEN PICCATA

chicken breast | lemon | garlic | parmesan | capers

## ROASTED CHICKEN BREAST

butter | garlic | herbs

## CREAMY TUSCAN GARLIC CHICKEN

additional \$2 per person

chicken breast | garlic cream | spinach |  
sun dried tomatoes

## CHICKEN CACCIATORE

additional \$2 per person

chicken quarters | red onion | garlic | chopped  
tomatoes | parsley | basil | sundried tomatoes |  
red wine | mushrooms

## CAPRESE CHICKEN

additional \$2 per person

mozzarella | pesto | grape tomatoes | basil

## BALSAMIC CHICKEN

additional \$2 per person

portobello mushroom | cream | spinach |  
sundried tomatoes

## BAKED TILAPIA

butter | lemon | parsley

## ITALIAN COD

additional \$2 per person

baked cod | chopped walnuts | lemon | rosemary |  
parsley | crushed garlic | red chili | whole wheat  
bread crumbs

## ROASTED SALMON

additional \$4 per person

dijon | honey | butter

## LUMP CRAB CAKE

additional \$6 per person

house-made remoulade

## SLOW-ROASTED PORK LOIN

rosemary jus | fennel | garlic | white wine

## APPLE BUTTER ROASTED PORK LOIN

additional \$2 per person

pork loin brown sugar | cinnamon | cloves

## LONDON BROIL

thyme demi

## SWEDISH MEATBALLS

sherry gravy

## BUTCHERS STEAK

additional \$6 per person

balsamic demi glace

## BRAISED SHORT RIB

additional \$7 per person

beef roast | onion | celery | carrot | tomato |  
garlic | thyme

## BRAISED LAMB SHANKS

additional \$8 per person

roasted onion | garlic | rosemary | carrots

## SMOTHERED ROASTED PORTOBELLO MUSHROOMS

portobello caps | garlic butter | mozzarella | grape  
tomatoes | basil | balsamic glaze

## EGGPLANT PARMESAN

panko | marinara | mozzarella | parmesan

## VEGETABLE LASAGNA

seasonal vegetables | alfredo | mozzarella

## ASPARAGUS RISOTTO

additional \$4 per person

asparagus | local mushrooms | pine nuts |  
parmesan

## Side Options

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Choose two selections from the following:

ROASTED EGGPLANT

ASPARAGUS WITH LEMON HERB

GARLIC MUSHROOMS

SEASONAL ROASTED VEGETABLES

HARICOT VERT

GARLIC BROCCOLI

ROASTED CARROTS

WHIPPED RED SKIN MASHED POTATOES

ITALIAN ROASTED GARLIC PARMESAN  
POTATOES

PERSIAN RICE PILAF

PENNE MARINARA

VERMICELLI SCAMPI

SEASONAL RISOTTO  
additional \$2 per person

## Sweets & Treats

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Choose one selection from the following:

ITALIAN CREAM CAKE

pecans | coconut | butter | cream cheese

COFFEE PANNA COTTA

espresso | chocolate covered coffee beans |  
chocolate ganache

LEMON POUND CAKE

lemon glaze | lemon cream cheese frosting

BREAD PUDDING

apple | orange | cream

CANNOLI

ricotta | chocolate chips

BISCOTTI & COMPASS COFFEE

chocolate | almond

CHOCOLATE CREAM PIE

THE BEST CHOCOLATE CAKE

coffee | peanutbutter buttercream

LEMON BARS

mint | confectioners sugar

CHEESECAKE

CHOICE OF: traditional | seasonal | lemon |

SEASONAL BERRY LEMON OLIVE OIL CAKE

lemon curd | mascarpone | honey lemon berry  
sauce | seasonal berries

TIRAMISU

cocoa | black coffee | rum | mascarpone | custard

FRESH BERRY SUGAR COOKIE

NAKED CAKE

seasonal berries | mint | buttercream

CARROT CAKE

cream cheese frosting

YELLOW LAYERD CAKE

vanilla custard | buttercream

OLD FASHION SPICE CAKE

maple buttercream

WARM SEASONAL COBBLER

vanilla bean ice cream

# Add-Ons Menu

The following selections are priced to serve 10 guests unless otherwise specified

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

SODAS | price is per person  
coke | diet coke | sprite | \$2  
san pellegrino soda | \$4  
Mexican soda | \$4

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

ASSORTED JUICE | \$3 per person

COFFEE & TEA SERVICE \$3 per person

BOTTLED SPRING WATER | \$2 per person

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

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

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

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

POPS & RODS | \$50  
s'more pops | vanilla wafer pops | strawberry  
shortcake kabobs | chocolate pretzel rods

DIY ICE CREAM SUNDAE BAR | \$50  
chocolate & vanilla ice cream | assorted toppings

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

ROOT BEER FLOAT BAR | \$50  
chocolate & vanilla ice cream | whipped cream |  
maraschino cherries | rainbow jimmies

ULTIMATE POPCORN BAR | \$60  
Nuts | candy | pretzels | butter & caramel popcorn

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

CANDY BAR  
contact for pricing

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

SOFT PRETZEL BAR | \$40  
contact for pricing

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

CUPCAKE BAR | \$16 per dozen  
cake choices\* : yellow | chocolate | white | choco-  
late chip | strawberry | orange | red velvet |  
carrot | banana  
frosting choices\* : buttercream | peanut butter |  
vanilla whipped | chocolate whipped  
\*flavors available in dozen increments

DONUT BAR | \$13 per dozen  
glazed | devil's food | french cruller | iced |  
powder cake