



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

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

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

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

Entree Selections

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

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

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