



Rooted Boutique Events

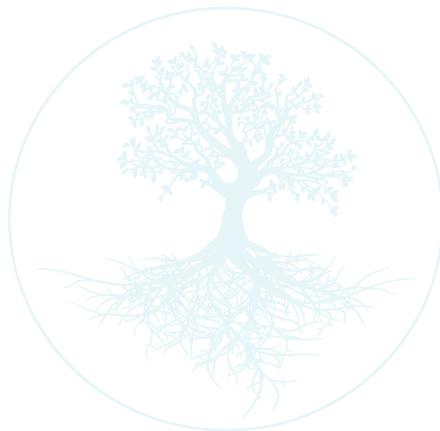
Breakfast & Brunch Menu 2021

*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



Breakfast & Brunch Menu 2021

Packages start at \$28 per person and include the following:

- Two hour event
- Event specialist to coordinate your event details
- Event manager to lead your event
- Buffet linens and decorations
- Disposable plates, flatware, cups and napkins
- Fresh squeezed lemonade and unsweetened iced tea
- The following menu selections:
 - Beginning: choose two
 - Main: choice of one entree and two sides. A second entree may be added for an additional charge.
 - Finish: choice of sweet treat

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!*



Beginnings

Breakfast

HAM & BROCCOLI CUPS
croissant pudding | cheddar cheese

ORGANIC YOGURT PARFAIT
vanilla yogurt | granola | fresh
fruit

POTATO PANCAKES
chive sour cream

SMOKED SALMON CANAPAI
caper | cream cheese | cucumber |
everything bagel seasoning

KETO CUPS
HAM | GRUYERER | EGGS

VERTICAL FRUIT DISPLAY
honey yogurt dip

COFFEE CAKE MUFFINS

CINNAMON CRUNCH
BANANA BREAD

BLOODY MARY SHRIMP
SHOOTER
pepper infused vodka |
organic vegetable juice

WALNUT STICKY BUNS

CINNAMON ROLLS
cream cheese topping

DONUT HOLES

Brunch

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

CAPRESE PICKS
balsamic reduction

BAKED GOAT CHEESE
CROSTINI
tomato jam | balsamic reduction

TOMATO BRUSCHETTA

CRAB STUFFED MUSHROOMS
button mushrooms | house
crab cake

PROSCIUTTO WRAPPED
ASPARAGUS

ANTIPASTO SKEWERS

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

Lunch

POACHED SHRIMP
house cocktail sauce

BLACKENED SHRIMP
blackberry jam

MINI CHIMICHURRI
SHRIMP TACOS
shaved red cabbage | scallion |
sour cream

SATAY CHICKEN SKEWERS
thai peanut sauce | yellow curry

PULLED PORK & SLAW
SLIDERS

THAI LETTUCE CUPS
chicken | bibb lettuce | peanut
sauce | bean sprouts | carrot

ZUCCHINI PARMESAN
CRISPS
dill creme

SPINACH & ARTICHOKE DIP
crostini | celery

FRESH VEGETABLE CUPS
dill veggie dip

TRADITIONAL HUMMUS
garlic | lemon | oil | pita chips

Main Selections

Choose one selection from the following:

BRIOCHE FRENCH TOAST

maple & strawberry syrup | chocolate hazelnut
topping | confectioners sugar

FRENCH TOAST BREAD PUDDING

vanilla cream | confectioners sugar | maple syrup

BUTTERMILK PANCAKES

maple syrup | seasonal fruit | whipped cream

KETO RICOTTA PANCAKES

sugar-free maple syrup | lemon zest | sugar-free
blueberry reduction | sugar-free whipped cream

KETO BELGIAN-STYLE MAPLE WAFFLES

sugar free maple syrup | cinnamon | sea salt butter

SAUSAGE GRAVY & BISCUITS

peppered sausage gravy | housemade biscuits

FRIED CHICKEN & WAFFLES

maple syrup | pepper gravy

BREAKFAST TACOS

ground sausage | scrambled egg | cheddar cheese |
lime sour cream |

EGG BLT

fried egg | hickory bacon | heirloom tomato | bibb
lettuce | avocado | whole grain toast

LUMP CRAB CAKE

additional \$6 per person
house-made remoulade

ITALIAN MEATBALLS

pomodoro | parmesan

FLUFFY SCRAMBLED EGGS

fresh herbs

ASPARAGUS & GRUYERE FLORENTINE

hollandaise

GREEK FLORENTINE

spinach | tomato | feta

KETO QUICHE

cauliflower crust | grueyer | tomato | spinach |
shallot

BREAKFAST BAKE

sausage | potatoes | cheddar

SPICY BREAKFAST SCRAMBLE

chorizo | bell pepper | onion |
cheddar & pepperjack cheese

VEGETABLE SCRAMBLE

Brussels sprouts | red onion | spinach | gruyere

HONEYCRISP APPLE CHICKEN SALAD

walnuts | celery | croissant

AVOCADO TURKEY CLUB

roasted turkey | avocado | mayonaise | heirloom
tomato | bibb lettuce | hickory bacon | sourdough

HAM & SWISS PRETZEL

black forest ham | baby swiss | dijonnaise | field
greens | heirloom tomato | pretzel roll

ROASTED CHICKEN BREAST

butter | garlic | herbs

CAPRESE CHICKEN

additional \$2 per person
mozzarella | pesto | grape tomatoes | basil

Side Options

Choose two selections from the following:

HICKORY SMOKED BACON

SAUSAGE LINKS

SEASONAL FRUIT SALAD

ORGANIC VANILLA YOGURT

PLAIN BAGELS
butter & cream cheese

ENGLISH MUFFIN
seasonal jam & butter

HOMESTYLE BREAKFAST POTATOES
yellow onion

HOUSE MADE BISCUITS
seasonal jam & butter

ASPARAGUS WITH LEMON HERB

FIELD GREENS SALAD
field greens | heirloom tomato | radish | shaved
parmesan | house vinaigrette

BAKED PENNE POMODORO

Sweets & Treats

Choose one selection from the following:

CANNOLI
ricotta | chocolate chips

BISCOTTI & COMPASS COFFEE
chocolate | almond

CHOCOLATE CREAM PIE MINI

THE BEST CHOCOLATE CAKE MINI
coffee | peanutbutter buttercream

LEMON BARS
mint | confectioners sugar

BROWNIE PLATTER
double chocolate | peanut butter | blondie

COOKIE PLATTER: CHOOSE THREE
chocolate chip | sugar | old fashioned peanut
butter | chocolate chip | jimmy cookie bar |

MINI CHEESECAKE
CHOICE OF: traditional | seasonal | lemon |

SEASONAL BERRY LEMON OLIVE OIL CAKE
lemon curd | mascarpone | honey lemon berry
sauce | seasonal berries

FRESH BERRY MINI SUGAR COOKIE CAKE
seasonal berries | mint | buttercream

MINI YELLOW LAYERD CAKE
vanilla custard | buttercream

OLD FASHION MINI 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