

The logo for Rooted Boutique Events features the company name in a serif font. 'Rooted Boutique' is in a dark blue color, and 'EVENTS' is in a gold color. The text is flanked by two gold-colored illustrations of leafy branches.

Rooted Boutique EVENTS

Rooted Boutique Events Corporate Menu

Inclusions:

One service staff member up to 2 hours

Event manager to lead your event

Beverages: iced tea | water | lemonade

Upgrades & Add-ons:

Bartender: \$45 per employee per hour for a minimum of 2 hours

Chef: \$55 per hour

Additional Information:

All menus are priced per person and are subject to 6% Pennsylvania sales tax.

Catering prices reflect a minimum guest count of 20 or will be subjected to an additional cost per person depending on the desired menu selection.

There is an additional charge for any menus that are takeout or delivery.

Custom menus and dietary requests will be quoted upon request.

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 whipped frosting

Mini Dessert Choices:

chocolate peanut butter | seasonal cheesecake | sugar cookie & buttercream | cannoli | olive oil cake with berries | the white cake | seasonal pie | seasonal trifle

Rooted Boutique **EVENTS**

Menu Selections

Continental Breakfast: \$18

Food: assorted muffins, pastries, croissants | fresh fruit | yogurt with granola | cheese cubes

Beverages: coffee | hot tea | water | orange juice

American Breakfast: \$25

Mains: Choose 2: French toast | buttermilk pancakes | waffles | fluffy scrambles eggs

Included Sides: fresh fruit | homestyle breakfast potatoes

Sides- Choose 2: bacon | sausage links | yogurt | plain bagels with cream cheese |
english muffin | cheese cubes

Beverages: coffee | hot tea | water | orange juice

Assorted Sandwiches: \$20

Salad- Choose 1: amish macaroni | pasta salad | red potato salad |
house salad | Caesar salad | local field greens

Entrée- Choose 2: roast beef & cheddar | turkey club with avocado on sourdough |
ham & munster pretzel | turkey & provolone with pesto aioli | tuna salad wrap |
vegan veggie wrap with hummus | honey crisp apple chicken salad croissant

Included Sides: seasonal veggie platter | fresh fruit | potato chips

Dessert- Choose 1: assorted cookies & brownies | cupcakes

Light Lunch: \$24

Salad- Choose 1: house salad | Caesar salad | local field greens

Soup- Choose 1: tomato | chicken noodle | minestrone | french onion | creamy potato | chicken corn
chowder | Italian wedding | cream of chicken & wild rice | broccoli cheddar | seasonal bisque

Sandwiches- Choose 2: roast beef & cheddar | turkey club with avocado on sourdough |
ham & munster pretzel | turkey & provolone with pesto aioli | tuna salad wrap |
vegan veggie wraps with hummus | honey crisp apple chicken salad croissant

Sides: potato chips | rolls with butter

Dessert: assorted cookies



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BBQ Picnic: \$25

Entrée- Choose 3: pulled pork | brisket | roasted bone in chicken | pulled chicken | hamburger bbq | angus burgers | beef hot dogs | kielbasa | Italian sausage | hot sausage & peppers
(entrees include sandwich rolls & condiments)

Sides- Choose 3: baked mac & cheese | bourbon bbq baked beans | buttery corn | cornbread | 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 2: assorted cookies | assorted brownies | assorted cupcakes (counts as 2) | seasonal trifle | sheet cake | seasonal pie

Simple Luncheon: \$30

Salad- Choose 1: caesar | local field greens | traditional house | dressings: house vinaigrette, ranch, french | rolls with butter

Entree- Choose 1: roasted chicken breast | sliced ham | roasted pork tenderloin | pulled pork | London broil | salmon | tilapia | italian meatballs

Sides- Choose 3: whipped red skin mashed potatoes with gravy | herb roasted potatoes | rice pilaf | seasonal roasted 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: \$39

Salad-Choose 1: Caesar | traditional house | local field greens | dressings: house 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



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Hors D'oeuvres: \$49

Seasonal Grazing Board: cheese & salumi with accoutrements | fresh fruit & vegetables

Small Bites– Choose 4: shrimp cocktail | spinach & artichoke dip | Italian meatballs | Swedish meatballs | potsticker meatballs | tomato bruschetta crostini | deviled egg trio | caprese picks | buffalo chicken dip | mini crab cakes | steak crostini | arancini | 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

Mini Desserts– Choose 2: chocolate peanut butter | seasonal cheesecake | sugar cookie & buttercream | cannoli | olive oil cake with berries | the white cake | seasonal pie | seasonal trifle | cookies | brownies

Italian Roots: \$49

Salad– Choose 1: traditional Greek | Caesar | local field greens | includes: focaccia bread with olive oil

Appetizer– Choose 2: tomato bruschetta | caprese picks | anti-pasta 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 a la vodka | chicken alfredo | shrimp scampi | olive oil and garlic angel hair | rigatoni bolognese | chicken piccata | cacao e pepe | chicken parmesan | spaghetti carbonara | eggplant parmesan

Dessert Choose 2: cannoli | flavored sheet cake | mini dessert | tiramisu



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Add-On's Menu

Artisan Water: \$6

san Pellegrino sparkling | aqua panna

Soda Packages:

coke | diet coke | sprite | ginger-ale | water: \$3

San Pellegrino soda | \$5

Mexican 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 | potsticker

Shrimp Cocktail: \$6

Fresh Vegetable Platter: \$3

Seasonal Fruit: \$5