



Rooted Boutique Events

Bereavement 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



Bereavement Menu 2021

Inclusions:

- Sheet Cake Flavors: yellow with chocolate ganache | chocolate with peanut butter buttercream | sugar cookie with buttercream | white with whipped vanilla frosting | chocolate with chocolate whipped frosting
- Black buffet linens
- Plastic plates, flatware, cups & paper napkins
- One service staff member up to 2 hours
- Event manager to lead your event
- Delivery & set up

Upgrades:

- Table linens: 60" round \$15 each and 96" rectangle \$20 each
- Tableware: china, silverware, glassware & linen napkin \$6 per person
- Service staff: \$25 per employee per hour for a minimum of 4 hours
- Bartender: \$30 per employee per hour for a minimum of 2 hours
- Chef: \$30 per hour
- Floral arrangements: Budget is determined by client

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!*



Menu Selection

Prices are set per person and include fresh squeezed lemonade and iced tea.

LUNCHEON | \$17

SALAD: local field greens salad with house vinaigrette and ranch dressing
ENTREE: roasted chicken breast | sliced ham | whipped red skin mashed potatoes with gravy |
brown butter corn | french green beans | applesauce | rolls with butter
DESSERT: apple pie & chocolate cake with peanut butter buttercream

ASSORTED SANDWICHES | \$14

SALAD- CHOOSE ONE: amish macaroni | pasta salad | red potato salad
ENTREE- CHOOSE THREE: roast beef & cheddar | turkey club with avocado | ham & provolone |
turkey & muenster cheese | tuna salad wrap | veggie wrap | honeycrisp apple chicken salad wrap
SIDES: seasonal veggie platter & fruit bowl
DESSERT: assorted cookies & brownies or your choice of flavored sheet cake

SIMPLE SELECTION | \$13

SALAD- CHOOSE ONE: caesar | local field greens
ENTREE: roasted chicken breast | parmesan potatoes | seasonal vegetables | rolls with butter
DESSERT CHOOSE ONE: apple pie | flavored sheet cake

ITALIAN ROOTS | \$18

SALAD- CHOOSE ONE: traditional Greek | Caesar | local field greens
ENTREE- CHOOSE ONE: Mom's Sicilian lasagna | spaghetti pomodoro with traditional Italian meatballs
SIDES tomato bruschetta | baguette with butter
DESSERT- CHOOSE ONE: tiramisu | flavored sheet cake

HORS D'OEUVRES | \$21

STATIONAIRY: cheese & salumi board with accoutrements | seasonal fresh vegetable platter | seasonal fruit
SMALL BITES- CHOOSE TWO: shrimp cocktail | spinach & artichoke dip | Italian meatballs |
swedish meatballs | tomato bruschetta | deviled egg trio | caprese picks | buffalo chicken dip
MINI DESSERTS- CHOOSE TWO: chocolate peanut butter | seasonal cheesecake | sugar cookie &
buttercream | cannoli | olive oil cake with berries

Add-On's Menu

The following prices are set per person.

ARTISAN WATER | \$6

san pellegrino sparkling | aqua panna

SODAS PACKAGES

coke | diet coke | sprite | \$2

san pellegrino soda | \$4

Mexican soda | \$4

ICED TEA & FRESH SQUEEZED

LEMONADE: CHOOSE TWO | \$4

black tea | mango green tea | lemonade |

strawberry lemonade | limeade

ASSORTED JUICE | \$3

COFFEE & TEA SERVICE \$3

Compass Coffee Company & Numi Herbal Tea

BOTTLED SPRING WATER | \$2

ITALIAN CHEESES & SALUMI BOARD | \$5

seasonal accoutrements

LOCAL CHEESE & BOLOGNA BOARD | \$3.25

cubed muenster, farmers, sharp cheddar and pepperjack cheese | ring bologna & sweet bologna cubes | mustard:

MEATBALLS: CHOOSE ONE | \$2.50

bbq, swedish or italian

SHRIMP COCKTAIL | \$4.25

FRESH VEGETABLE PLATTER | \$2.50

celery | carrots | broccoli | peppers | cauliflower | radish | cucumber | house-made ranch dip

FRESH GREENS SALAD | \$6.50 local greens |

grape tomato | cucumber | shaved radish | croutons

| shredded cheddar cheese | house vinaigrette and ranch dressing: \$6.50pp

FRESH FRUIT KABOBS | \$2.50 seasonal fruit & melons | honey-vanilla yogurt dip

DEVILED EGG PLATTER | \$3

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

NACHO BAR | \$50

nacho cheese | taco beef | spicy chicken | tortilla chips | fresh cut veggies | jalapenos | variety of salsas | black olives

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

POPS & RODS | \$50

s'more pops | vanilla wafer pops | strawberry shortcake kabobs | chocolate pretzel rods

COOKIE AND BROWNIE PLATTER | \$3

MINI DESSERT SHOOTERS:

CHOOSE TWO | \$4

chocolate peanut butter | coffee panna cotta | seasonal cheesecake | sugar cookie & buttercream

MINI CHEESECAKE: CHOOSE ONE | \$3

chocolate cream cookie | plain | seasonal berry

S'MORES BAR | \$5

Hershey's chocolate | marshmallows | hazelnut spread | strawberries | sticks | fire

Terms and Conditions | Bereavement Menu

- **Food Service:** Menus are always subject to change based on the time of year and product availability. Caterer will work in compliance with all applicable local health department rules and regulations to food preparation and food service. The parties have agreed to have the menu attached to this Catering Agreement. Caterer reserves the right to make small changes to the menu if key ingredients are unable to be sourced locally due to reasons beyond the control of the parties. All menu items are priced per person and are subject to 6% PA sales tax. All food and beverage price quotes are subject to change and may be increased to meet the increased costs of supplies, materials, labor commodities, taxes, currency values, product and other cost increases which are effective after the signing of this agreement. All prices are guaranteed sixty (60) days prior to the function. Final Head counts must be given 2 days prior to your function. If fewer guests attend than the final count, you will be charged for the number of attendees in the original total; this is the number of people we will be staffed for, as well as the number of people we will have food for. Should attendance be greater than the estimate, we will do our best to accommodate. Additional charges per person may apply.
- **Allergies & Special Dietary Restrictions:** The Caterer will make every effort to accommodate client guests with allergies, but we can't make any guarantees. Clients should inform guests to include food allergies to their RSVPs, should they have any. Once the information has been obtained, the client should inform the Caterer as soon as possible.
- **Cake or Dessert:** Clients are allowed to bring their own cake and or/dessert, or have an additional vendor provide them. With cakes, clients must inform Caterer if they will be providing their own cake knife and server. The Caterer will slice, plate and serve cake to guests for a fee of \$1 per guest.
- **Bar Service:** The Caterer is bound by all local and state regulations governing the service and consumption of alcoholic beverages on premise. Client acknowledges that the service of alcohol is subject to Pennsylvania Liquor Control Board's rules. All bars carry a two (2) hour duration minimum and will not exceed four (4) hours. RAMP Certified Bartender required for service is \$30 per hour of service per employee, plus two (2) hours for setup and breakdown.
- **Insurance & Identification:** Caterer has, or will obtain, general liability insurance relating to Caterer's services at the Event. However, Client will indemnify and hold harmless, Caterer for any damage, theft, or loss of property of the Venue occurring at the event, caused by any of the Client's guests.
- **Administrative Service Charge and Off-site Fee:** Events within 20 miles of the Caterer's office will be waived, 21-50 miles: \$200, 51-100 miles: \$500 any distance over 100 miles will be determined on an individual basis. Our Administrative Service Charge pays for all the services that you'll receive from our staff. It includes both the event planning side, and the staff that works for the event day.
- **Cancellation:** If the client cancels the event, Client must provide written notice to Caterer along with any required cancellation fee described in this Catering Agreement, to effect cancellation. Client understands that upon entering into this contract, Caterer is committing time and resources to this event and thus cancellation would result in loss of income and lost opportunities in an amount impossible to accurately calculate. Therefore, the following cancellations limitations will apply. If a Client requests cancellation of this Contract three to five (3-5) days or before the Event, Caterer shall be entitled to 25% of the estimated total costs. At two (2) days prior to the event, Caterer shall be entitled to 100% of the estimated total cost. *The Client's deposit will be credited against cancellation fees owed. Any balance will be payable upon the notice of cancellation.
- **Resolution of Disputes:** The Parties agree not to post any negative information about the other arising out of this Contract or Event on any online forum or website without providing advance written notice of the intended content thereof, and providing the other party with an opportunity to resolve any issues between the parties amicably.
- **Jurisdiction of Venue:** This Contract will be interpreted according to the laws of the state of Pennsylvania and any legal action must be filed in the County of York and in the state of Pennsylvania.
- **Payment Terms:** In exchange for the services of Caterer as specified in this Catering Contract, the Client will agree to provide a valid credit card number and a signed contract solidifying the date of their function. The total balance due will be paid to the Caterer at the conclusion on the day of the event.