

ROOTS CATERING

BY ROOTS FOOD CO.



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The background features a central white, torn-edge paper shape. This shape is overlaid with soft, organic watercolor washes in shades of light orange, peach, and pale yellow. The washes are more concentrated in the upper right and lower left corners, creating a layered, artistic effect.

APPETIZERS

PASSED APPETIZERS

MEAT OPTIONS \$3.45 EACH

BRAISED PORK BELLY*

grilled pineapple, tamari glaze, sesame seed,
scallion (gf)

BRAISED BEEF ARANCINI

smoked gouda, fresh herbs

NASHVILLE HOT CHICKEN

pickle spiced white bread crumbs

HANDMADE SPRING ROLL

pulled pork, summer slaw, mustard bbq, scallion

MINI DUCK TACO

duck confit, blackberry, peanut, spring onion

PORK TENDERLOIN ROLL*

seeded soft roll, cherry mustard, fennel slaw

LAMB LOLLY*

pistachio crust (gf)

SPICED LAMB KEFTA*

mint z'houg, garlicky yogurt sauce (gf)

JERK CHICKEN EMPANADA

jamaican style jerk chicken, pineapple,
cilantro crema

MONGOLIAN BEEF SKEWER

thin sliced ribeye, molasses, shoyu, cilantro,
sesame (gf)

BISON SLIDER

black truffle aioli, brioche, fried shallot

BLUEBERRY BBQ BRISKET BITE*

braised brisket, fresh thyme (gf)

THAI CHICKEN CIGAR*

coconut curry, sesame, thai peanut sauce

BEEF CARPACCIO SLIDER*

brioche, truffle aioli, caramelized onion

CURRIED CHICKEN MEATBALL*

creamy korma sauce (gf)

CHICKEN GYRO SKEWER*

marinated grilled chicken, tomato, onion,
lemon tzatziki (gf)

vegetarian = vg

gluten free = gf

*denotes item can be displayed

PASSED APPETIZERS

VEGETARIAN OPTIONS \$2.95 EACH

BRUSCHETTA PICCOLO

marinated tomato, herbed goat cheese,
crostini (vg)

MISO DEVEILED EGG*

scallion, togarashi (vg, gf)

FRIED GREEN TOMATO

bacon jam, pimiento cheese (gf)

TUSCAN BEAN TARTINE

white bean, roasted garlic, truffle,
french bread (vg)

WHIPPED RICOTTA TOAST

meyer lemon, pink peppercorn, apricot,
micro arugula (vg)

WILD MUSHROOMS

mascarpone, polenta chip (vg, gf)

FOCACCIA DITO*

focaccia, caramelized onion, mozzarella,
balsamic (vg)

MARINATED FETA*

kalamata, pickled pepper, smoked sea salt,
extra virgin olive oil (vg, gf)

LENTIL MEATBALL*

rich putanesca sauce (vegan)

SEAFOOD OPTIONS \$3.65 EACH

MASSAMAN CURRY SHRIMP

fresh lime, cashew (gf)

WHITEFISH CEVICHE*

citrus, mirin, miso, serrano (gf)

SEARED TUNA*

sesame, sushi rice, wakame,
tamari glaze (gf)

MARYLAND STYLE CRAB CAKE

lemon aioli, pickled pepper

TIRADITO*

yellowtail, aji amarillo, cilantro (gf)

SMOKED SCALLOP*

sweet pea, carrot crust (gf)

CRAB CHOUX*

crab, fennel, lemon, pat a choux

SOUTHERN PICKLED SHRIMP*

jalapeno, juniper, citrus (gf)

1/2 SHELL OYSTER*

apricot chili flake mignonette,
mint water (gf)

SMOKED TROUT MOUSSE*

lemon, black pepper cracker, radish

CRAB TIMBALE*

cucumber, pineapple, avocado,
microgreens, mint-chili vinaigrette (gf)

vegetarian = vg

gluten free = gf

*denotes item can be displayed

DISPLAYED APPETIZERS

PLATTERS

MINIMUM 15 PEOPLE
[per person pricing]

FRUIT AND CHEESE \$6.55

artisan cheeses, candied nuts, dried and fresh fruits,
seeded lavash (vg)

CHARCUTERIE \$12.60

cured meats, artisanal cheeses, chef inspired
accoutrements, seeded lavash

VEGGIE CRUDO \$5.80

fresh local spring veggies with creamy herb white
balsamic dip (vg, gf)

BURRATA \$6.65

marinated tomato, herb and chili infused olive oil, rustic
italian bread (vg)

SLICED PORK TENDERLOIN \$7.35

soft rolls, cherry mustard

SLICED FILET MIGNON \$17.85

soft rolls, horseradish aioli

SMOKED SALMON \$11.80

pastrami style smoked salmon, fennel slaw, pickled onion,
lemon schmear, plain bagel chips

CHILLED SEAFOOD \$191/platter

12 oysters, 2 dozen shrimp, 1 lb crab claw per platter
apricot mignonette, cocktail sauce, lemons,
crispy salted flatbread crackers

SOUTHERN PICKLED SHRIMP COCKTAIL \$63/platter

2 dozen per platter
southern style pickled shrimp, horseradish tomato jam,
salted flatbread

vegetarian = vg
gluten free = gf

DISPLAYED APPETIZERS

DIPS

MINIMUM 15 PER ORDER
[per person pricing]

WHIPPED FETA \$6.30

marinated tomatoes, grilled sourdough (vg)

TRADITIONAL HUMMUS \$5.25

roasted bell pepper, soft pita, sliced cucumber (vegan)

LABNEH SPREAD \$7.15

marinated olives, roasted red peppers, fresh citrus, oregano, smoked sea salt, soft focaccia (vg)

GOAT CHEESE SPREAD \$6.30

caramelized onions, fresh herbs, toast points (vg)

ROASTED BEET HUMMUS \$6.80

caramelized garlic, toasted walnut, lemon, carrot spears (vegan, gf)

JALAPENO PIMIENTO CHEESE \$6.30

crispy lavash (vg)

GREEK YOGURT \$6.30

cucumber, za'atar, coriander, crispy pita (vg)

CHARRED EGGPLANT \$7.35

pomegranate, lemon zest, fresh herbs, soft pita (vg)

CREAMY RICOTTA \$7.35

honey, mint, grapefruit, toast points (vg)

AVOCADO \$7.90

sesame, sumac, orange, extra virgin olive oil, fried wontons (vg)

MOROCCAN HUMMUS \$7.35

sliced bell pepper, cucumber (vegan, gf)

KALE AND ARTICHOKE* \$6.90

artichoke hearts, wilted kale, sauteed onions, garlic, parmesan, toast points (vg)

BUFFALO CHICKEN* \$6.90

shredded chicken, buffalo sauce, melted cheddar, cream cheese, scallions, toast points

MARYLAND STYLE CRAB* \$9.25

blue crab, sauteed celery and onion, creamy old bay spread, toast points

ELOTE* \$6.90

roasted corn, fresh lime, chilis, creamy cotija spread, house fried tortilla chips (vg, gf)

ROASTED MUSHROOM* \$6.90

sauteed onion, garlic, fresh herb, cream cheese, parmesan, toast points (vg)

vegetarian = vg | gluten free = gf

*denotes hot dip

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BUFFET

BUFFET PACKAGES

TIER I

One salad, choice of bread, one entree and two sides

Dinner plate, fork, knife, linen napkin and water glass

\$41.50 per person

TIER II

One salad, choice of bread, two entrees and two sides

Dinner plate, fork, knife, linen napkin and water glass

\$49.90 per person

TIER III

One salad, choice of bread, two entrees, two sides and choice of an additional protein or side

Dinner plate, fork, knife, linen napkin and water glass

\$59.90 per person

SALADS

GARDEN

mixed greens, sliced cherry tomato, cucumber, red onion, herbed white balsamic dressing (vg, gf)

ARUGULA

arugula, mixed greens, grapes, candied pecans, gorgonzola, purple onion confit, cabernet vinaigrette (vg, gf)

LITTLE GEM

little gem lettuce, spring greens, walnuts, shaved radish, parmesan, lemon poppy vinaigrette (vg, gf)

MEZZE

bibb and romaine lettuce, pickled pepper, shaved carrot, fried chickpeas, shaved fennel, lemon feta vinaigrette (vg, gf)

BREADS

SOFT ROLLS

herbed butter (vg)

SAVORY PIMIENTO CHEESE CORNBREAD

salted butter (vg)

SOUTHERN CORNBREAD

honey butter (vg)

HOUSEMADE RUSTIC LOAVES

herbed butter (vg)

+\$1.50

BUFFET SIDES

WILD RICE AND QUINOA

bay leaf, sea salt, olive oil (vg, gf)

ROOT VEGGIE GRATIN

ancho chile cream (vg, gf)

GARLIC AND HERB ROASTED POTATOES

roasted red bliss potatoes, herbs, garlic olive oil
(vegan, gf)

GREEN CHILI MAC

gruyere, parmesan, green hatch chiles, roasted red
pepper (vg)

SMASHED POTATOES

roasted garlic, gruyere (vg, gf)

TRUFFLE PARMESAN NEW POTATOES

roasted and tossed in fresh herbs, garlic, truffle,
and parmesan (vg, gf)

CLASSIC RISOTTO

fresh herbs, mascarpone (gf)

ROASTED CARROTS

garlic herb butter (vg, gf)

SAUTEED BROCCOLINI

garlic, chili flake (vg, gf)

FIRE ROASTED VEGGIES

fresh herbs, garlic (vg, gf)

ROASTED BRUSSELS

fried shallot, tasso (gf)

SOUTHERN SUCCOTASH

sweet corn, field peas, red bell pepper, onion,
creole spice (vg, gf)

ROASTED CAULIFLOWER

sweet bell pepper, onion (vg, gf)

SAUTEED GREEN BEANS

tomato, leek, fennel (vg, gf)

ENTREE OPTIONS

SEARED CHICKEN BREAST

sherry mushroom cream sauce

GRILLED CHICKEN BREAST

herb marinated, preserved lemon, honey (gf)

WHOLE ROASTED CHICKEN

white and dark meat, tomato, bell pepper, white wine, fresh oregano (gf)

MARINATED FLANK STEAK

chimichurri verde (gf)

FLAT IRON STEAK

cabernet demi glace (gf)

BRAISED BEEF BRISKET

housemade blackberry BBQ sauce (gf)

CARDAMOM BRAISED BEEF

slow roasted beef loin sliced with black pepper
cardamom pan jus (gf)

upgrade to short rib for \$3+ per person

SEARED SALMON

honey, orange, apricot glaze (gf)

POMEGRANATE SOY GLAZED SALMON

fresh ginger (gf)

PANKO CRUSTED AMBERJACK*

saffron celery root cream

*similar fish may be substituted based on availability.

STATIONS

All station packages include plates, flatware and cocktail napkins
minimum of three stations | per person pricing

CARVED

4-5OZ PER PERSON

SOFT ROLLS AND CHOICE OF PROTEIN:

BLACK PEPPER GARLIC RUBBED TOP ROUND \$13.65
horseradish aioli

SLOW ROASTED PRIME RIB \$31.50
horseradish aioli

HERB CRUSTED FILET MIGNON \$29.40
horseradish aioli

GARLIC AND PEPPER RUBBED RACK OF LAMB \$27.30
spiced mint yogurt

GRILLED PORK TENDERLOIN \$13.65
spiced apple mustard compote

THYME AND GARLIC RUBBED TURKEY BREAST \$12.60
pomegranate cranberry chutney

SEARED RARE TUNA LOIN \$21
nicoise salad

FROM THE SEA

MARYLAND STYLE CRAB CAKES \$19.95
seared crab cakes over arugula, radicchio, lemon
aioli, and pickled pepper relish

APPROX 5OZ PER PERSON

SOUTHERN SHRIMP AND GRITS \$13.65
cheddar bacon grits, jumbo shrimp,
slivered green onion, cajun gravy
APROX 5 SHRIMP PER PERSON

VALENCIA

PAELLA \$22
saffron rice, chorizo sausage, grilled chicken, fresh
shrimp, mussels, garlic, green onions, romesco

TACO

2 TACOS PER PERSON

CHOOSE TWO:

\$13.65

AL PASTOR

slow cooked pork shoulder, cilantro marinated
red onion, cotija, lime

CHICKEN TINGA

cilantro crema, heirloom tomato pico

BARBACOA

arugula, charred bell pepper,
red onion, manchego

SPICY SHRIMP

cucumber slaw, fresh lime

add 3rd taco for \$4.20 per person

CURRY HOUSE

BUTTER CHICKEN AND

CHICKPEA MASALA \$17.85

naan, jasmine rice, coconut cilantro chutney,
raita, fresh lime

NOODLES

AUTHENTIC RAMEN AND LO MEIN \$14.70

ramen with tonkotsu broth

lo mein with thai peanut sauce

fresh basil, carrot, daikon, green onion, enoki,
bean sprouts, hot chili paste, hoisin, fresh lime

add pulled chicken \$4.75

add shrimp \$5.75

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vegetarian = vg
gluten free = gf

ROOTS
CATERING

All station packages include plates, flatware and cocktail napkins
minimum of three stations | per person pricing

SLIDERS

2 SLIDERS PER PERSON

CHOOSE TWO OPTIONS:

\$13.65

ANGUS SLIDER

truffle aioli, fried shallot, brioche

GRILLED CHICKEN

bacon jam, pimiento cheese

SOUTHERN SLIDER

pulled pork, sweet pickle slaw

LAMB SLIDER

curried tomato jam, mint, basil

VEGGIE BURGER

spicy aioli, pickled peppers (vg)

SUMMER SLIDER

heirloom tomato, mozzarella, basil aioli (vg)

SHRIMP AND LOBSTER ROLL

sweet 'n spicy celery fennel salad, sambal mayo

add 3rd slider for \$4 per person

STONE FIRED PIZZA

CHOOSE TWO OPTIONS:

\$18.90

THE GIUSEPPE

local san giuseppe pepperoni and soppressata,
herbed tomato sauce, mozzarella, asiago,
parmesan, chili flake

WILD MUSHROOM

truffle bechamel, herb roasted wild mushrooms,
shaved grana, fresh arugula

THE SIANO

local siano fresh mozzarella, heirloom tomato
slices, herb infused olive oil, cracked pepper,
sea salt, micro basil

CLASSIC CHEESE

blend of cheeses, herbed tomato sauce

PASTA

CHOOSE TWO OPTIONS:

\$13.65

MUSHROOM RAVIOLI

asparagus, herb cream, asiago (vg)

BROWN BUTTER GNOCCHI

wild mushroom, walnut, ricotta (vg)

RIGATONI ARRABIATA

roasted tomato arrabiata sauce, grated parmesan,
asiago (vg)

CARBONARA

spaghetti, olive oil, cured pork, parmesan,
pecorino, cracked black pepper

POKÉ

BUILD YOUR OWN BOWL:

\$25.20

CHOOSE ONE BASE

japanese sushi rice, japanese brown rice

CHOOSE TWO PROTEINS

raw ahi tuna, shrimp, seared salmon,
japanese tofu

TOPPINGS

cilantro, cucumber, edamame, tempura flakes,
avocado, masago, green onion, mixed greens,
sesame seeds

SAUCES

soy sauce, spicy mayo, sweet chili,
sriracha, tamari glaze

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PLATED

PLATED STARTERS

All plated packages comes with china starter and dinner plate, flatware, a water glass and a napkin
[per person pricing]

COLD STARTERS

GARDEN \$6.85

mixed greens, sliced cherry tomato,
cucumber, red onion, herbed white balsamic
dressing (vg, gf)

ARUGULA \$8.90

arugula, mixed greens, grapes, candied
pecans, gorgonzola, purple onion confit,
cabernet vinaigrette (vg, gf)

LITTLE GEM \$7.90

little gem lettuce, spring greens, walnuts,
shaved radish, parmesan, lemon poppy
vinaigrette (vg, gf)

MEZZE \$7.90

bibb and romaine lettuce, pickled pepper,
shaved carrot, fried chickpeas, shaved
fennel, lemon feta vinaigrette (vg, gf)

BURRATA \$9.45

heirloom tomato, cracked pepper, white
balsamic, basil pugliese (vg)

CRAB TIMBALE \$12.60

cucumber, pineapple, avocado, microgreens,
mint-chili vinaigrette (gf)

CUCUMBER MELON GAZPACHO \$7.35

heirloom tomato cream, mint, coriander (vg, gf)

AHI TUNA \$12.60

persillade, mixed olive, heirloom tomato,
maltaise sauce (gf)

WARM STARTERS

THAI COCONUT CARROT SOUP \$7.35

cardamom creme fraiche, lime leaf (vg, gf)

BROWN BUTTER GNOCCHI \$10.50

wild mushroom, walnut, ricotta
(vg)

MUSHROOM RAVIOLI \$12.60

asparagus, herb cream, asiago (vg)

LOBSTER BISQUE \$8.40

finochietto, chervil, milk bread toast

RIGATONI ARRABIATA \$9.45

roasted tomato arrabiata sauce, grated
parmesan, asiago (vg)

vegetarian = vg
gluten free = gf

PLATED ENTREES

SEA ENTREES

SEARED SALMON \$27.30

local honey citrus glaze, mediterranean couscous, heirloom tomato, haricot vert

CORIANDER AND CUMIN DUSTED PACIFIC HALIBUT \$37.80

roasted tomato middlin risotto, saffron cream, asparagus with verjus butter, basil oil (gf)

HERB ROASTED SALMON \$27.30

charred radicchio, lemongrass, grapefruit, pink peppercorn, pistachio, celery root cream (gf)

CAROLINA RAINBOW TROUT \$28.35

cornmeal crust, whipped sweet potato, wilted spinach, purple chicory

LAND ENTREES

BLACK PEPPER HERB CRUSTED GRILLED FLANK \$35.70

wild mushroom polenta, roasted brussels sprouts (gf)

SEARED CHICKEN BREAST \$25.20

roasted potato, fried leek, haricot vert, lemon, tomato veloute

MOROCCAN SPICED LAMB CHOP \$37.80

hard roasted cauliflower, mint, local field pea puree, tahini (gf)

GRILLED CHICKEN BREAST \$25.20

roasted corn, sweet bell peppers, fresh citrus, creamed yuca with roasted poblano (gf)

GRILLED FILET \$37.80

rainbow carrot, roasted heirloom potato, za'atar, arugula, harissa romesco

SHORT RIB \$35.70

creamy potato mash, truffle, shallot, wilted brassicas, pan jus (gf)

vegetarian = vg
gluten free = gf

PLATED ENTREES

VEGETARIAN ENTREES

RED LENTIL KOFTA \$21

roasted eggplant, charred onion, basmati rice, cucumber mint raita (vg, gf)

WHITE BEAN POLENTA \$21

sauteed bell pepper, wilted kale, shaved grana, herb oil (vg, gf)

PASTILLA \$22

curry potato, chickpea masala, sauteed spinach, herb oil
(vegan)

VEGAN SCALLOPS \$23

seared mushrooms, sweet pea puree, truffle, smoked carrot, basil oil
(vegan, gf)

PASTA ENTREES

RIGATONI ARRABIATA \$23

roasted tomato arrabiata sauce, grated parmesan, asiago (vg)

MUSHROOM RAVIOLI \$23

asparagus, herb cream, asiago (vg)

BROWN BUTTER GNOCCHI \$23

wild mushroom, walnut, ricotta
(vg)

vegetarian = vg
gluten free = gf

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LATE NIGHT BITES

LATE NIGHT BITES

SLIDERS

\$5.50 EACH

FRIED CHICKEN SLIDER

dill pickle, spicy mayo

GRILLED CHICKEN SLIDER

bacon jam, pimiento cheese

LAMB SLIDER

curried tomato jam, mint, basil

LIL MAC SLIDER

pickles, onions, american cheese, special sauce,
sesame seeded bun

SOUTHERN SLIDER

pulled pork, sweet pickle slaw

VEGGIE SLIDER

spicy mayo, pickled peppers

PHILLY CHEESESTEAK

sauteed onions, white american cheese,
amoroso roll

TACOS

\$5.50 EACH

CARNITAS TACO

pickled onion, cotija, lime

CHICKEN TINGA TACO

cilantro crema, heirloom tomato pico

SOFRITO BEEF TACO

shredded cheddar, pico de gallo

PIZZA

\$5.50 EACH

CLASSIC CHEESE

blend of cheeses, herbed tomato sauce

THE GIUSEPPE

local san giuseppe pepperoni and soppressata,
herbed tomato sauce, mozzarella,
asiago, parmesan, chili flake

THE SIANO

local siano fresh mozzarella, heirloom tomato slices,
herb infused olive oil, cracked pepper,
sea salt, micro basil

WILD MUSHROOM

truffle béchamel, herb roasted wild mushrooms,
shaved grana, fresh arugula

NOODLES

\$5.50 EACH

TRUFFLE MAC AND CHEESE

fusilli pasta, truffle béchamel,
herbed bread crumbs

AUTHENTIC RAMEN CUP

tonkotsu broth

LO MEIN CUP

thai peanut sauce

vegetarian = vg
gluten free = gf

DESSERT OPTIONS

DESSERTS

24 pieces per order | \$115.50 per order

COOKIES

Chocolate Chip

Snickerdoodle

Peanut Butter

White Chocolate Macadamia Nut

MINI CHEESECAKES

New York

Chocolate

BARS

Salted Caramel Brownie

Pecan Pie

S'mores

DESSERT GRAZING TABLE

Choose 1 selection [24 pieces] - \$125

Choose 3-4 selections [120 pieces] - \$588

CHEF'S CHOICE FLAVORS

Mini "Naked" Cakes

Macarons

Mini Tarts

Cream Puffs

Shooters

Select Shooter Flavor Only

Banana Pudding

Key Lime

Chocolate Pot de Crème

PLATED DESSERTS

CRÈME BRULÉE \$8.90

enderly coffee, westside espresso crème brulee, and a saigon cinnamon treacle biscuit

DARK CHOCOLATE TORTE \$18.65

macerated cherry, toasted almond, grand marnier chantilly, and chocolate clementine sauce

RASPBERRY LINZER \$9.45

rose chantilly cream, fresh orange, and cabernet gastrique

BAR PACKAGES

BEER & WINE PACKAGES

INCLUDES 4 BEER AND 4 WINE OPTIONS

WITH SWEET TEA AND WATER

WHITE WINE

Sauvignon Blanc, Pinot Grigio, Chardonnay,
Riesling, Rosé, Moscato, Bubbly

RED WINE

Merlot, Cabernet Sauvignon, Pinot Noir,
Red Blend, Garnacha

BEER

Bud Light | Miller Light | Michelob Ultra |
Corona Extra | Stella Artois | Blue Moon | Yuengling |
Goose Island IPA | Wicked Weed Pernicious IPA |
New Belgium Voodoo Ranger IPA | Carolina Sky Blue Kölsch |
Catawba White Zombie | Olde Mecklenburg Copper |
White Claw Hard Seltzer | Appalachian Southern Apple Hard Cider

3 Hour - \$24.15 | 4 Hour - \$31.50 | 5 Hour - \$37.80
per person pricing

FULL BAR PACKAGES

MIDTOWN PACKAGE

Includes 3 beers, 2 wines,
with sweet tea and water

Vodka Tito's

Gin Beefeater

Rum Kraken Spiced Rum

Bourbon Old Forester

Tequila el Jimador Blanco

Scotch Monkey Shoulder

Included Mixers

Coke | Diet Coke | Sprite | Ginger Ale |
Tonic | Soda | Cranberry | Pineapple

Garnishes

Lemon | Lime | Orange | Cherry

Upgrade Midtown Mixer Add On:

Simple Syrup | Sweet Vermouth | Dry Vermouth |
Bitters | Lime Juice | Lemon Juice

3 Hour - \$33.25

4 Hour - \$40.25

5 Hour - \$47.75

per person pricing

UPTOWN PACKAGE

Includes 4 beers, 3 wines,
with sweet tea and water

Vodka Tito's

Gin Hendricks

Rum Don Q Cristal

Bourbon Woodford Reserve

Tequila 1800 Silver

Scotch Glenmorangie 10 yr

Included Mixers

Coke | Diet Coke | Sprite | Ginger Ale |
Tonic | Soda | Cranberry | Pineapple |
Lemon Juice | Lime Juice | Bitters |
Simple Syrup | Sweet Vermouth |
Dry Vermouth

Garnishes

Lemon | Lime | Orange | Olive | Cherry

3 Hour - \$39.25

4 Hour - \$45.75

5 Hour - \$52.75

per person pricing

specialty bottles available per bottle at market price

ADDITIONAL BAR OPTIONS & ENHANCEMENTS

CONSUMPTION BAR

Enjoy offering a bar without the commitment of paying per guest upfront!

Select your choice of beer, wine, liquor or sodas from our bar packages and only pay for what is consumed at the end of your event.

Beer and Wine \$8
Midtown Cocktails \$10
Uptown Cocktails \$12
Sodas \$2

Card must be saved on file to bill alcohol following conclusion of event. Must guarantee number of hours bar will be open.

PRE-PURCHASE BEER AND WINE

Ask us about sourcing your favorite beer or wine to create your perfect bar menu or simply to supplement a specialty cocktail or bar package!

minimum 6 bottles wine | 24 bottles beer

BEVERAGE PAIRINGS

Elevate your celebration by allowing our beverage director to craft a wine or cocktail pairings to compliment your curated menu!

Pricing varies on selection, number of courses, and guest count.

WELCOME DRINK

Impress your guests by allowing us to serve them a glass of bubbly or your favorite featured cocktail upon their arrival to get the party started.

BUBBLY BY THE BOTTLE

Your choice of bubbly to celebrate any part of your special occasion!

Sparkling Wine \$29
Spanish Cava \$20
Italian Prosecco \$28
French Champagne \$79

each bottle serves approximately
7 full glasses | 9 toast glasses

COCKTAILS

CRAFTED COCKTAILS

serves 30 per order

WHISKY

MAPLE OLD FASHIONED \$340

whisky, maple syrup, coffee-pecan bitters, orange, cherry

CHERRY SMASH \$320

bourbon, cherry heering, fresh cherry, lime, soda, cherry, mint

APRICOT OLD FASHIONED \$340

bourbon, apricot liqueur, amontillado sherry, angostura bitters, lemon peel

PEACH ARNOLD PALMER \$290

bourbon, peach liqueur, lemon, sweet tea, honey, lemon, mint

SPICED APPLE OLD FASHIONED \$340

rye, apple brandy, brown sugar, orange bitters, orange twist

VODKA

HIBISCUS RICKY \$290

vodka, lilet rosé, hibiscus-ginger syrup, lime, soda, candied ginger

ESPRESSO MARTINI \$300

vodka, café lolita, espresso, oat milk, vanilla syrup, espresso beans

BLACKBERRY MULE \$270

vodka, blackberry syrup, mint, lime, ginger, mint sprig, blackberry

CUCUMBER MELON SPRITZ \$290

vodka, midori, dry vermouth, cucumber, sea salt, tonic, mint sprig, cucumber

COCKTAILS

CRAFTED COCKTAILS

serves 30 per order

GIN

BLACKBERRY BRAMBLE \$220

gin, creme de cassis, blackberry syrup, lemon, blackberry, mint

BASIL ELDERFLOWER TONIC \$310

gin, elderflower liqueur, smashed basil, cucumber, lemon, star anise, tonic, edible flower, cucumber

APRICOT COOLER \$320

gin, apricot liqueur, lemon, orgeat, orange bitters, angostura bitters, cherry, orange

PASSIONFRUIT '75 \$290

gin, passionfruit syrup, lemon, bubbly, lemon twist

TEQUILA/MEZCAL

ANCHO CHILI MARGARITA \$320

blanco tequila, orange liqueur, ancho reyes liqueur, lime, agave, dehydrated lime

PINK PEPPERCORN OAXACAN OLD FASHIONED \$340

reposado tequila, mezcal joven, agave, peychaud's, orange bitters, pink pepper flakes

HERBAL RICKEY \$310

blanco tequila, green chartreuse, lime, agave, cucumber, soda, seaweed salt

APPLE SOUR \$320

blanco tequila, granny smith apple, dry vermouth, lime, orgeat, egg white, cinnamon

RUM

TIKI PINEAPPLE COLADA \$320

white rum, amaro montenegro, pineapple, coconut cream, orange, fresh nutmeg, dehydrated pineapple

YELLOW DAIQUIRI \$320

aged rum, yellow chartreuse, lime, sugar, fresh nutmeg

STRAWBERRY-MANGO PUNCH \$290

white rum, strawberry syrup, mango, lemon, pressed coconut water, strawberry

AGED RUM NEGRONI \$340

aged rum, campari, sweet vermouth, chocolate bitters, orange twist & cacao nibs

COCKTAILS

DYNAMIC BAR STATIONS

Impress your guests with the addition of one or more of our dynamic bar stations that offer an engaging experience while crafting the perfect cocktail to enjoy!

Allow our Bar Director to work alongside your Event Specialist to provide cocktail options that align with your chosen station and preferred flavor profiles.

Once selected, we will provide a description to encapsulate all station aspects tailored to your event.

SMOKED BAR STATION

\$580

infuse your selected cocktail with cherry wood chips torched onsite or Flavour Blaster smoke sphere

serves 30 per order

SHAVED ICE SHOW BAR STATION

\$540

watch your custom cocktail be crafted over shaved ice from a Kakigori style ice machine with liqueurs, botanicals, syrups, and garnishes

serves 30 per order

INFUSED SIPHONED BAR STATION

\$530

enjoy your choice of infused spirit cocktail siphoned from a freestanding display with botanicals, liqueurs, syrups, dehydrated fruit, fresh herbs, and florals

serves 30 per order

EDIBLE CLOUD BAR STATION

\$560

top your choice of cocktail with Vom machine technology flavored foam

serves 30 per order

DESIGNER ICE BAR STATION

\$490

select an old fashioned style cocktail served with a clear queen cube with a patterned design and garnish

serves 30 per order

BUBBLY TOWER

\$350

allow your guests to celebrate with a glass of bubbly served from a tiered display

your choice of coupe or flute glass for an additional cost

serves 60 per order
each additional glass added is \$4.15

ZERO-PROOF COCKTAILS

BATCHED

serves 15 per batch | \$85 per order

MEAN GREEN

serrano syrup, cucumber, lime, mint, tonic, soda

ROOTS

\$85 carrot, clementine, ginger syrup, lime, soda, thai basil

SLEEPY TIME PINE

chamomile, pineapple, vanilla syrup, lime, soda, nutmeg

LOTS OF LAV

coconut water, lavender, lemon, blackberry syrup, soda

HIBISCUS HIVE

hibiscus, passionfruit, strawberry, lemon, ginger beer, honey

BLIMEY

key lime, coconut cream, pineapple, vanilla cream soda

ZEST IN SHOW

grapefruit, orange, lemon, tonic, rosemary syrup

CANNED

UPDOG KOMBUCHA \$7.6

various flavors available

ENDERLY COLD BREW \$5.3

vanilla syrup, milk, oat milk

DEVIL'S FOOT SPARKLING \$4.6

various flavors available
asheville, nc

ADDITIONAL OPTIONS

AVAILABLE BY REQUEST

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC BEVERAGE STATION

\$4.25 per person

Sweet Tea

Unsweet Tea

Lemonade

Lavender Lemonade +\$1.50

Peach Tea +\$1.50

Raspberry Tea +\$1.50

Arnold Palmer +\$1.50

SODA BY THE CASE

\$19 per dozen

Coke

Diet Coke

Sprite

Ginger Ale

Dr. Pepper

HOT BEVERAGES

HOT COFFEE

\$60

sugar, sugar subs, milk, oat milk

serves 15

COLD BREW COFFEE

\$90

sugar, sugar subs, milk, oat milk

serves 15

HOT APPLE CIDER

\$60

serves 15

HOT TEA

\$50

assorted tea, hot water, honey, lemons,

sugar, sugar subs, milk, oat milk

serves 15

