

Our Catering Event Guide



True Roots Catering



www.truerootscatering.com



Why Choose Us?

HERE'S WHY....

“ At True Roots Catering, we go beyond the typical restaurant & catering experience by offering **elevated classics** and **new age creations** that infuse **luxury** and **versatility** into every event.

Our commitment to reconnecting the chef to your table ensures **creative presentations** and **seamless, hands-on service** that will leave a **lasting impression** on you and your guests. ”



We Can Observe You...



PERSONALIZATION & COLLABORATION

We know that every event is one-of-a-kind, and we pride ourselves on creating personalized menus that reflect your style, preferences, and cultural heritage. Our culinary experience spans the globe, with offerings from Italy, France, Cuba, Puerto Rico, Peru, American/BBQ, Japan, India and more. We are also delighted to provide thoughtfully curated Gluten-Free and Vegan menus to ensure every guest feels included.



EXEMPLARY GUEST DELIGHT

At True Roots Catering, we don't merely serve meals; we curate emotions. Our attentive and warm service, coupled with the artistic presentation of our dishes, takes the guest experience to new heights. From the first bite-sized delight to the final indulgence, we invite your guests on a journey of the senses that will linger in their hearts long after the festivities conclude.



THE TRUE ROOTS EXPERIENCE

Indulge in the culinary artistry of Chef Mike Febre, a master of flavors with over a decade of experience. Coming as a Sous Chef at world renowned Miami Restaurants, Chef Mike is fueled by a thirst for creativity. He brings his international flair to this area, delivering exceptional dishes and unforgettable wedding experiences. Join us in savoring the extraordinary as Chef Mike transforms each event into a culinary masterpiece.



Buffet Menu

THE TRUE ROOTS

Elevate your celebration with True Roots Catering's exquisite hor d'oeuvres and buffet menu. Our culinary offerings, served by professional and attentive waitstaff, showcase a symphony of flavors with a range of delicacies presented in our elegant platters and chafing dishes. Immerse your guests in a seamless blend of taste and sophistication, making your special day a feast for both the eyes and the palate. Vegan and Gluten free options are also available.

HORS D'OEUVRES

Menu

Our small, bite sized delicacies are curated to enhance the appetite of you and your guests and provide a variety of flavors and textures. Each hor d'oeuvres are delicately plated on elegant platters accompanied with sauces and garnishes. These items are also perfect for a cocktail style event.

FRITTERS/FRIED

Arancini - Fried Risotto *Choose one flavor*

Peruvian Shrimp
Smokey Brisket
Fried Rice VG optional
Truffle Garlic VG

Thai Glazed Coconut Shrimp

Jumbo Shrimp - Panko - Coconut Flakes -
Thai Chili Glaze

Mini Empanadas *Choose one flavor*

Manchego Chorizo
Crispy Duck Confit
Aji de Gallina (*marinated creamy chicken*)
Charred Corn Veggie VG

Saffron Salmon Croquettes

Salmon - Panko - Old Bay - Chimichurri -
Aioli

Sriracha Chicken Egg Rolls

Wonton - Sriracha Chicken - Feta -
Mozzarella - Roasted Garlic Sriracha
Cream

Hearts of Palm Croquettes

Hearts of Palm - Panko - Old Bay -
Chimichurri Aioli

Mofongo Croquettes

Green Plantains - Pork Belly - Manchego -
Garlic-Lime Aioli

Stuffed Patacones (Plantains) *Choose one flavor*

Pork Belly
Mojo Carnitas
Shrimp Ceviche
Avocado Lime Chicken

CROSTINIS/PLATFORMS

Chicken & Honey Goat Cheese Bruschetta

Chicken - Honey - Goat Cheese - Bruschetta
- Balsamic Glaze

Tuna Nikkei Tostada

Ahi tuna - Avocado - Leche de tigre - Sesame
- Huacatay Aioli

Shanghai Pork Belly

Pork Belly - Wasabi - Aji Amarillo - Potato
Mash

Seared Salmon Tartar Wonton

Salmon Tartar - Egg Roll Wonton - Caviar
- Watermelon Radish Slaw

Brie Puff Pastry Bites Trio VG

Creamy Brie Puff Pastry - Choice of Guava,
Cranberry, or Mixed Berry Compote

Spicy Shrimp Crostini

Baguette - Argentine Prawns - Garlic Hot
Sauce - Parsley

Braised Brisket Crostini

Braised Brisket - Caramelized Onion -
Cream - Crostini

Wasabi Tuna Spoons

Seared Sesame Tuna - Caviar - Cucumber
Gazpacho - Spicy Aioli

Chili Crunch Shrimp Crostini

Argentina Prawn - Chili Crunch - Spicy
Brussels Slaw

Tuna Tar-Tarot Tacos

Tarot Taco Shells - Tuna Tartar - Watermelon
Radish Slaw - Srirach Sesame Aioli

VG - Vegetarian



HORS D'OEUVRES

Menu

VEGETARIAN

Baby Corn Elotes

Baby Corn - Crema - Cotija Cheese - Lime - Cilantro

Sherry Glazed Mushroom Crostini

Cremini - Sherry Wine - Mascarpone - Manchego - Finishing Glaze

Street Corn Phyllo Cups

Charred Corn - Crema - Cotija - Lime - Cilantro

Pesto Watermelon Caprese Skewers

Pesto - Watermelon - Fresh Mozzarella - Fresh Basil - Balsamic Reduction

Mini Vegetable Empanadas

Corn - Peppers - Onion - Zucchini - Garlic

WRAPPED/SKEWERS

Tuna Avocado Tataki Skewers

Tuna - Avocado - Ponzu - Ginger - Carrot - Scallions - Sesame

Million Dollar Meatballs

Applewood bacon - meatball - brown sugar - white BBQ sauce

Machu Picchu Brisket Bites

Smoked Brisket - Aji Amarillo - Aji Panca - Smoked Potato - Corona

Bacon Wrapped Gnocchi

Gnocchi - Applewood Bacon - Cherry Tomato - Truffle Cream

Crispy Shrimp Harissa Skewers

Argentina Prawns - Harissa - Citrus-Coconut Dipping Sauce

CEVICHE CORNER

Seabass Mango Ceviche

A refreshing ceviche featuring seabass, mango, and a zesty lime-infused marinade

Aji Amarillo Seafood Ceviche

A medley of mixed seafood bathed in the bold flavors of Aji Amarillo (yellow peppers), creating a vibrant and spicy ceviche

Leche de Tigre Shrimp Shooters

Succulent shrimp marinated in the vibrant and tangy "tiger's milk" ceviche marinade.

ASK ABOUT OUR CEVICHE TOWERS

PREMIUM HOR D'OEUVRES

Spiced Lamb Chop Lollipops

Succulent lamb chops with a Mediterranean spice blend, served with a refreshing kiwi mint chimichurri.

Petit Beef Wellington

Puff Pastry cups stuffed with Seared tenderloin cubes, mushroom duxelle, crispy prosciutto and dijon

Popcorn Coconut Lobster

Lobster bites coated in coconut and panko and served with a zesty orange glaze.

Crispy Lemongrass Duck

Fava bean puree topped with a bite sized crispy duck medallion. Garnished with lemongrass sauce and a sesame rice tuile.

MAJORITY OF MENU ITEMS ON THIS MENU
CAN BE ADJUSTED ACCORDING TO ANY FOOD
ALLERGIES AND DIETARY RESTRICTIONS



BUFFET

Menu

SALADS

Caesar

Romaine - Parmesan - Baguette Croutons -
Caesar Dressing

Champagne Citrus

Spring Mix - Red Radish - Onion - Cherry
Tomato - Cucumber - Carrot - Champagne
Vinaigrette

Chef Seasonal

Spring Mix - Watermelon Radish - Red
Onion - Cherry Tomato - Cucumber -
Hibiscus Vinaigrette

Quinoa

Quinoa - Spinach - Red Cabbage - Yellow
Tomato - Red Onion - White Wine
Vinaigrette

Cucumber

English Cucumber - Heirloom Tomato -
Spanish Onion - Garlic Basil Olive Oil

Orzo

Orzo - Spinach - Feta - Bell Peppers -
Garlic - Mediterranean Spice Blend - Citrus
Vinaigrette

DRESSINGS

Creamy Caesar

Creamy Avocado Caesar

Champagne Vinaigrette

Creamy Lemongrass

Citrus Vinaigrette

Hibiscus Vinaigrette

Creamy Garlic Basil

MAINS

Chimichurri Roasted Picanha

Adams Ranch Picanha (Coulotte) - Roasted
Garlic Chimichurri

Garlic Butter Tenderloin

Adams Ranch Tenderloin - Garlic Butter -
Signature House Blend

Chimichurri Grilled Skirt Steak

Adams Ranch Outside Skirt Steak -
Chimichurri - Sour Orange - Cilantro Aioli

Churrasco with Togarashi Butter

Grilled Skirt Steak - Togarashi (5 Spice) -
Compound Butter

Creamy Mushroom Meatballs

Meatballs - Mushroom Au Jus - Heavy Cream

Smoking Braised Brisket

Adams Ranch Brisket - Coffee Rub -
Smoked Tallow Gravy

Guava Rum Braised Brisket

Adams Ranch Brisket - Guava - Puerto Rican
Rum - Au Jus

Orange Agave Glazed Pork Tenderloin

Pork Tenderloin - Sweet Orange Thai Glaze -
Soy - Miso

Pato Frita (Cuban Inspired Duck Confit)

Shredded Duck Confit - Sautéed Onions - Mojo

Lamb Chops with Tabbouleh Chimichurri

Grilled Lamb - Sumac - Chimichurri - Bulgur
Wheat - Champagne Vinegar - Garlic Oil

Lemon Caper Salmon

Lemon - Saffron - Caper - Moscato -
Chicken Broth

Creamy Herb Grouper

Citrus - Butter - Heavy Cream - Dill - Basil

Citrus Herb Seabass

Lemon - Garlic - Herb - White Wine

Crispy Snapper with Huacatay Beurre Blanc

Pan-Seared Snapper - Peruvian Black Mint
- Butter - Wine



BUFFET Menu

MAINS

Creamy Ancho Shrimp

Ancho Spice - Corona - Butter - Heavy Cream

Tuscany Chicken

Chicken Thighs - Heavy Cream - Sun Dried Tomatoes - Garlic - White Wine

Moscato Chicken Francese

Chicken Thighs - Egg - Lemon - Garlic - White Wine - Parsley

SIDES

Confit Garlic Mash

Garlic Confit - Heavy Cream - Signature House Seasoning

Sherry Glazed Mushrooms

Sherry Wine - Port Wine - Garlic - Turkey Broth

Lemon Garlic Green Beans

Lemon - Garlic - Onions - Dried Herbs

Charred Cajun Succotash

Corn - Bell Peppers - Heavy Cream - Green Beans - Edamame - Cajun Spice

Chef's Seasonal Vegetable Medley

Zucchini - Bell Peppers - Onions - Brussels - Corn - Garlic Butter

Bacon Brussel Sprouts

Crispy Thick Cut Bacon - Chives - Garlic - Butter - White Balsamic Glaze

Charred Lemon Broccolini

Charred Lemon - Baby Broccoli - Pepper

Corn & Achiote Polenta

Creamy Polenta - Achiote Oil And - Fire-Roasted Corn

SIDES

Orzo Pilaf

Herbed Butter - Red Onions - Parsley - Saffron - Garlic

Peruvian Tacu Tacu With Black Beans

Jasmine Rice - White Bean - Citrus Crema

Smoked Paprika & Coconut Rice

Jasmine Rice - Smoked Paprika - Coconut Milk - Fresh Thyme

Cilantro Lime Rice

Jasmine Rice - Chimichurri - Lime Zest

Abuelas Cuban Black Beans

Black Beans - Sofrito - Turkey Stock

Jasmine Rice Pilaf

Herbed Butter - Shredded Carrots - White Wine Vinegar

Pasta Primavista

Garlic - Zucchini - Squash - Brussels - Cherry Tomatoes - White Wine Reduction

Aji Amarillo Mac & Cheese

Creamy Mac - Aji Amarillo - Manchego - Smoked Paprika Breadcrumbs

Please contact

info@truerootscatering.com for more menu options including American, BBQ, Cuban, Puerto Rican, Peruvian, Japanese, Italian, French, Indian, Gluten Free, Vegan and more.



VEGAN Menu

HOR D'OEUVRES

Hearts of Palm Croquettes
Stuffed Mushrooms
Cauliflower and Hearts of Palm Ceviche
Creamed Spinach Fritters
Moscato Arancini
Vegan Cheese Board

SALADS

Roasted Corn Succotash
Watermelon Feta Romaine Salad
Shredded Kale and Quinoa On the Border Salad

MAIN COURSE

Eggplant Rollatini
Chimichurri Cauliflower Steak
Zucchini Steaks with Roasted Garlic Pesto
Beet Medallions with Vegan Demi Glaze
Shredded Smoked Mushrooms
Smoked Vegan Sausage & Peppers with Broccoli Rabe

SIDES

Warm Lemon and Herb Chickpea Medley
Roasted Carrots and Pearl Onions
Chef's Vegetable Medley
Zesty Volcano Rice (Brown and Red Rice)
Zucchini Ribbons - Garlic and Olive Oil Sauce
Golden Raisin Couscous
Quinoa Pilaf



DESSERT SHOOTERS

Menu

DESSERT SHOOTERS

choose 1-2 flavors

Ferrero Rocher Chocolate Mousse

Cuban Espresso Tiramisu

Orange Key Lime Pie

Biscoff Explosion Trifle

Guava Surprise Cheesecake

Mixed Berry-licious Cheesecake

Peanut Butter Crunch Cheesecake

Mixed Berry Shortcake Trifle

Cookies & Cream Mousse Trifle

Blueberry Cobbler Trifle

Mango Peach Drop Biscuit Shortcake

Blueberry Bourbon Bread Pudding

Cinnamon Toast Crunch Bread Pudding



CHARCUTERIE *Menu*

Indulge in our exquisite arrangements of fresh charcuterie and crudités. For custom packages and further information, please do not hesitate to contact us.

PRICING RANGES FROM \$15 TO \$30 PER PERSON



CHARCUTERIE ITEMS

Cheeses

Cheddar
Swiss
Manchego
Colby Jack
Brie
Jarlsberg
Havarti
Pepperjack
Smoked Gouda

Meats

Prosciutto
Salami
Bresaola

Fruit

Strawberries
Blueberries
Blackberries
Oranges
Watermelon
Kiwi

Crackers

Multigrain 5 Seed Crackers
Classic Buttercrisp
Rosemary & Olive Oil

Crudite

Tri Color Bell Peppers
Cucumber
Celery
Tomatoes

Jellies & Jams

Red Pepper Jam
Apricot Jam
Fig Jam
Guava Jam

ADD ONS

Chicken & Honey Goat Cheese Bruschetta

Chicken - Honey - Goat Cheese - Bruschetta -
Balsamic Glaze

Brie Puff Pastries

Creamy Brie Puff Pastry - Choice of Guava,
Cranberry, or Mixed Berry Compote

Pesto Watermelon Caprese Skewers

Pesto - Watermelon - Fresh Mozzarella -
Fresh Basil - Balsamic Reduction

Antipasto Skewers

Cheese Tortellini - Tomato - Basil - Olive

Roasted Red Pepper Hummus

Served with Pita Chips



DROP OFF Menu

We've created a special hor d'oeuvres drop-off menu designed for travel and easy serving. For our more delicate chef-prepared hors d'oeuvres, we recommend on-site service. All the mains and sides above are drop off friendly as well.

Mini Empanadas *Choose one flavor*

Manchego Chorizo
Crispy Duck Confit
Aji de Gallina (*marinated creamy chicken*)
Charred Corn Veggie VG

Ask about our Empanada Phyllo Cups

Tuna Avocado Tataki Skewers

Tuna - Avocado - Ponzu - Ginger - Carrot -
Scallions - Sesame

Million Dollar Meatballs

Applewood bacon - meatball - brown sugar
- white BBQ sauce

Pesto Watermelon Caprese Skewers

Pesto - Watermelon - Fresh Mozzarella -
Fresh Basil - Balsamic Reduction

Baby Corn Elotes

Baby Corn - Crema - Cotija Cheese - Lime -
Cilantro

Chef's Charcuterie or Grazing Table

A curated selection of charcuterie and cheeses
for a sophisticated grazing experience. Vegan
cheese boards are available.

Chicken & Honey Goat Cheese Bruschetta

Chicken - Honey - Goat Cheese - Bruschetta
- Balsamic Glaze

Smoked Prawn Cocktail

Succulent smoked prawns served in a classic
cocktail style

Brie Puff Pastry Bites Trio

Creamy Brie Puff Pastry - Choice of Guava,
Cranberry, or Mixed Berry Compote

Machu Picchu Brisket Bites

Smoked Brisket - Aji Amarillo - Aji Panca -
Smoked Potato - Corona

Minianoches (Mini Midnight Sandwich)

Ham - Pork - Swiss - Mustard - Pickle

Mini Hot Honey Fried Chicken Sandwiches

Fried Breaded Chicken - Housemade Slaw -
Hot Honey - Hawaiian Roll



Catering Packages

Embark on a culinary journey with our customizable catering packages. Our offerings are curated with an exquisite touch, ensuring a delightful fusion of flavors that will elevate your special day. We take pride in providing a range of flexible options, allowing for seamless personalization of menus tailored to your unique preferences and dietary requirements. Please feel free to reach out and request additions you do not see in our menu. Call/email/text us for pricing and drop off services. **30 guest minimum.** Exceptions may apply. Final quote is based on food costs and prep time of your selected menu items. Feel free to ask for add ons menu items for these packages. Gratuity and tax not included below.



SILVER PACKAGE

STARTING AT \$50-\$80PP

Buffet Service with choice of
2 apps, 1 salad, 1 entree and 2
sides

add ons are available



GOLD PACKAGE

STARTING AT \$65-\$100PP

Buffet Service with choice of
3 apps, 1 salad, 2 entrees, 2
sides & dessert shooters

*add on appetizers are
available*



DIAMOND PACKAGE

STARTING AT \$100-\$150PP

Plated Service with choice of
3-4 passed appetizers, 1 salad,
2 entrees, 2 sides & dessert
shooters



Event Add-Ons



BARTENDERS & BAR SERVICES

Our bartending and bar services are second to none, providing a delightful experience for every event. Our talented bartenders craft a wide range of exquisite cocktails, tailored to your tastes and preferences. Friendly and professional, they ensure every guest feels special and entertained. Feel free to ask for any customizations and specialty drinks, no matter how big or small.

BARTENDER \$250 EACH

BAR SERVICE STARTING AT \$400



WAITSTAFF

Our professional waitstaff deliver an unmatched level of service, combining elegance, warmth, and efficiency to create a seamless dining experience. Attentive yet unobtrusive, they ensure every guest feels cared for, from timely wine pours to anticipating needs before they're spoken. Their polished presentation and genuine hospitality elevate your wedding or event, allowing you and your guests to relax and fully enjoy the moment.

\$25 PER HOUR (6 HOUR MINIMUM)



COFFEE & HOT TEA BAR

Featuring our premium coffee, wide variety of teas, sugars, honey and flavored creamers, our coffee & hot tea bar allows guests to customize their hot beverages to their liking.

STARTING AT \$200

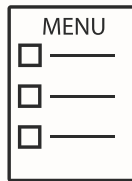
**Also ask about our
Flatbread/Pasta/Sushi/Carving Stations**

Next Steps



SCHEDULE A CALL

Email info@truerootscatering.com or call/text **772.259.1972** to schedule a call with us to go over menu options, services, guest count and all information regarding your event.



MENU OPTIONS

Whenever you are ready, email us your menu choices and we will send over an estimate. We customize your selections to your preferences and dietary restrictions.



DEPOSIT

When menu selections are confirmed, we will send you a link to our **guest portal** to view all event documents. There you will have access to pay your deposit (33%) and sign your BEO and contract.



CONFIRMATION

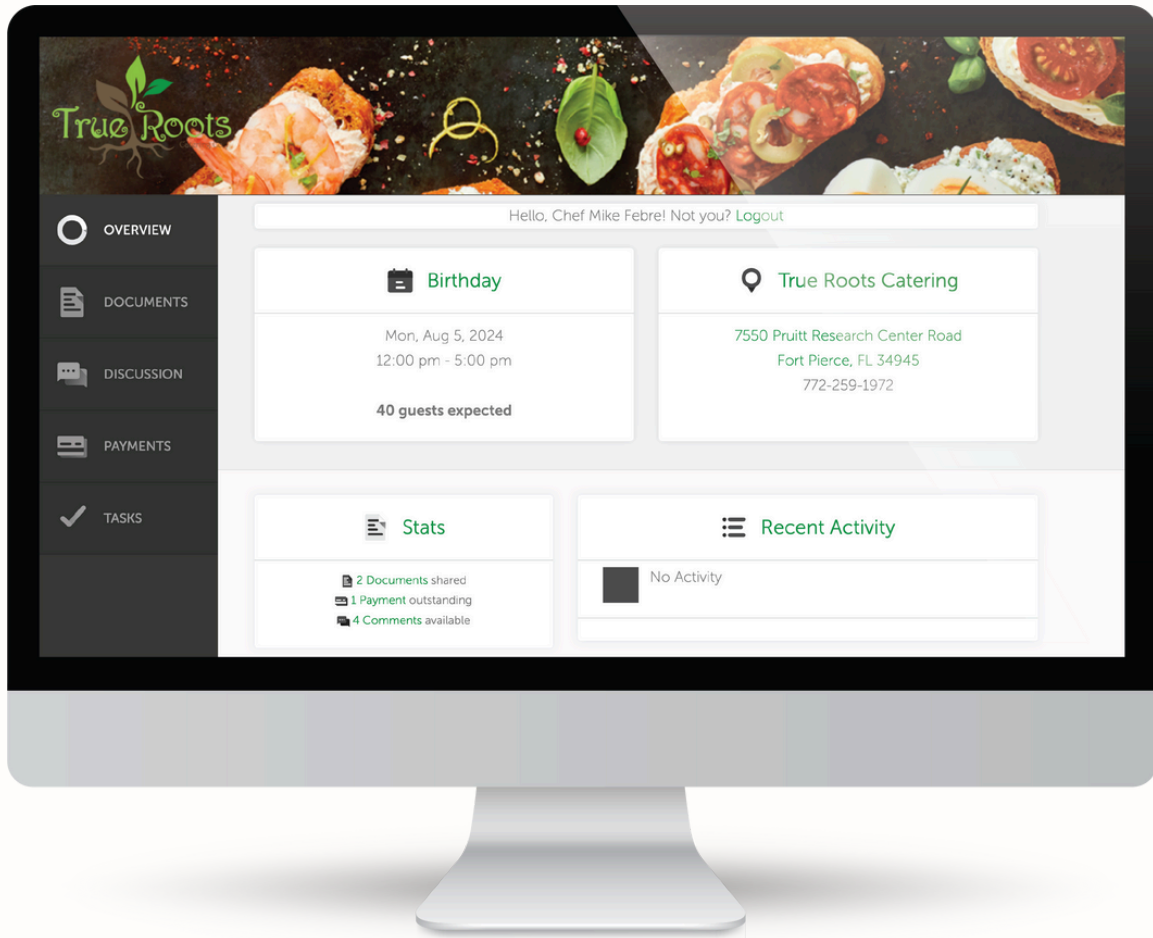
After deposit is paid, your date is locked and becomes our priority. We will follow up with a phone call within two weeks prior with you or your event planner to confirm all important details.



DAY OF EVENT

When your celebration day is finally here, we will arrive 1-2 hours prior for set up/drop off. Then, the wait is over! You can finally savor the tastes and understand what it's like truly enjoy the wonders of a True Roots experience.

the Guest Portal



As a client of True Roots Catering, you will have 24 hour access to our Guest Portal containing all your event's menus, documents and invoices. With our super convenient payment processing system, payments are never a hassle.

The discussion board keeps all communications organized with your event manager and you can see real time updates about your event. Let us make catering your wedding as easy and simple as it should be.



Google Reviews

True Roots Catering was incredible to work with! They catered a welcome party for my brother's wedding and made a truly delicious, entirely vegan meal! Chef Mike and Natalia were wonderful to work with. They were responsive throughout the process...

LAUREN D.

True Roots Catering is amazing; Chef Mike's culinary skills are outstanding. Having attended events and birthday parties catered by the company, I can attest that every dish served was not only delicious but a testament to Chef Mike's expertise....

JODIANN B.

Honestly, I could not be more happy with the service and care that was taken into account with every dish! Mike came very highly recommended, but even still, we got way more than we expected! You can tell he takes pride in his craft...

LEGACY GOT BARS

Search True Roots Catering on Google.com
to view more **five star** reviews.

Portfolio

Explore the captivating gallery of our weddings and events by visiting the Gallery at www.truerootscatering.com. Immerse yourself in a visual journey showcasing the beauty and memorable moments of our extraordinary meals and occasions.



Frequently ASKED Questions

Q

What are your catering responsibilities?

We provide all necessary catering personnel and equipment. Ensure that all food is prepared and presented in a beautiful, safe and hygienic manner. Set up and clean up the catering area.

A

Q

Do you offer tastings?

We most definitely do! Our tasting consist of 8 choices you pick from our menu and then some surprises choices Chef Mike. Tasting fee is \$200+tax which is credited towards you final payment when booking with us!.

A

Q

What forms of payment do you accept?
When is the final payment due?

We accept all major credit cards, bank transfer (ACH, Venmo), cash and checks. Final card payment is due **3 days prior** to event date. We do accept cash/check the day of. Fees apply.

A

Q

When is the final guest count due? Does that include vendors?

Kindly submit your final guest count **three weeks** before the event date. Should your venue necessitate vendor meals, please note that these will be incorporated into your overall guest count.







A

Q

Can you provide tables, chairs, plates, glasses, etc.?

True Roots can arrange for all of the equipment and rental needs for your special event. We work with the area's most innovative and trusted rental providers in the area.

A

	Do you provide waitstaff/bartenders/alcohol?
<p>We offer expert bartending and service staff for your wedding. While we don't directly handle alcohol procurement, our team is here to assist you in determining the optimal quantity based on your guest count.</p>	
	Is gratuity included?
<p>Yes, up to 20% gratuity can be added on to your final invoice (depending on service).</p>	
	Are you licensed and insured?
<p>We are a fully licensed and insured catering company. If requested, we can provide all the necessary paperwork in place to ensure compliance and peace of mind.</p>	



At True Roots Catering, our purpose is to create extraordinary culinary experiences that go beyond mere nourishment. Driven by our deep love for food and a desire to connect people, we challenge the conventional norms of catering. We are the experts in wedding catering all across the Treasure Coast & Palm Beaches, infusing each special day with our heartfelt passion and creativity. Our mission is to bridge the gap between kitchen and table, crafting unique journeys that leave a lasting impact. With us, you're not just getting food – you're joining a movement to celebrate life's moments with exceptional flavors and genuine connections."

Contact us today!

✉ info@truerootscatering.com

☎ (772) 259-1972

🌐 www.truerootscatering.com

