

The Wedding Catering Event Guide



True Roots Catering



[www.truerootscatering.com](http://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

Just as your love story is one-of-a-kind, your wedding deserves an intimate touch. True Roots Catering thrives on personalization, crafting unique menus and experiences that mirror your style, preferences, and cultural influences. We have a wide range of cuisines to choose from such as Italian, French, Cuban, Puerto Rican, Peruvian, American, Japanese, Indian and more! Gluten Free and Vegan menus are also available.



## 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.



# Wedding Menu

THE TRUE ROOTS

Elevate your wedding 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

#### Guava Rum Braised Brisket

Adams Ranch Brisket - Coffee Rub -  
Smoked Tallow Gravy

#### 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

#### Creamy Ancho Shrimp

Ancho Spice - Corona - Butter - Heavy  
Cream



# BUFFET

## Menu

### MAINS

#### 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 Broccoli

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

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 Primavera

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



# 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 \$40 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  
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



# Wedding 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. **Pricing starts at \$50 per person. 30 guests minimum.** Final quote is based on your selected menu items and food costs. Feel free to ask for add ons menu items for these packages. Gratuity, Waitstaff 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 ons are available*



**DIAMOND PACKAGE**  
STARTING AT \$80-\$150PP

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



# Wedding 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.

**BARTENDERS: \$250 (6 hour service)**  
**BAR PACKAGE: \$9-\$15 per person**



## SPECIALTY STATIONS

True Roots Catering offers specialty stations not only add a touch of culinary flair but also engage your guests in a delightful gastronomic journey. Enjoy fresh, hand-crafted **Flatbreads**, customizable **Pasta**, expertly rolled **Sushi**, and premium **Carved Meats**, all prepared on-site for a memorable and delicious event.

## CONTACT US FOR PRICING



## 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**

# Next Steps



## SCHEDULE A CALL

Email [info@truerootscatering.com](mailto: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 wedding.

## 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.

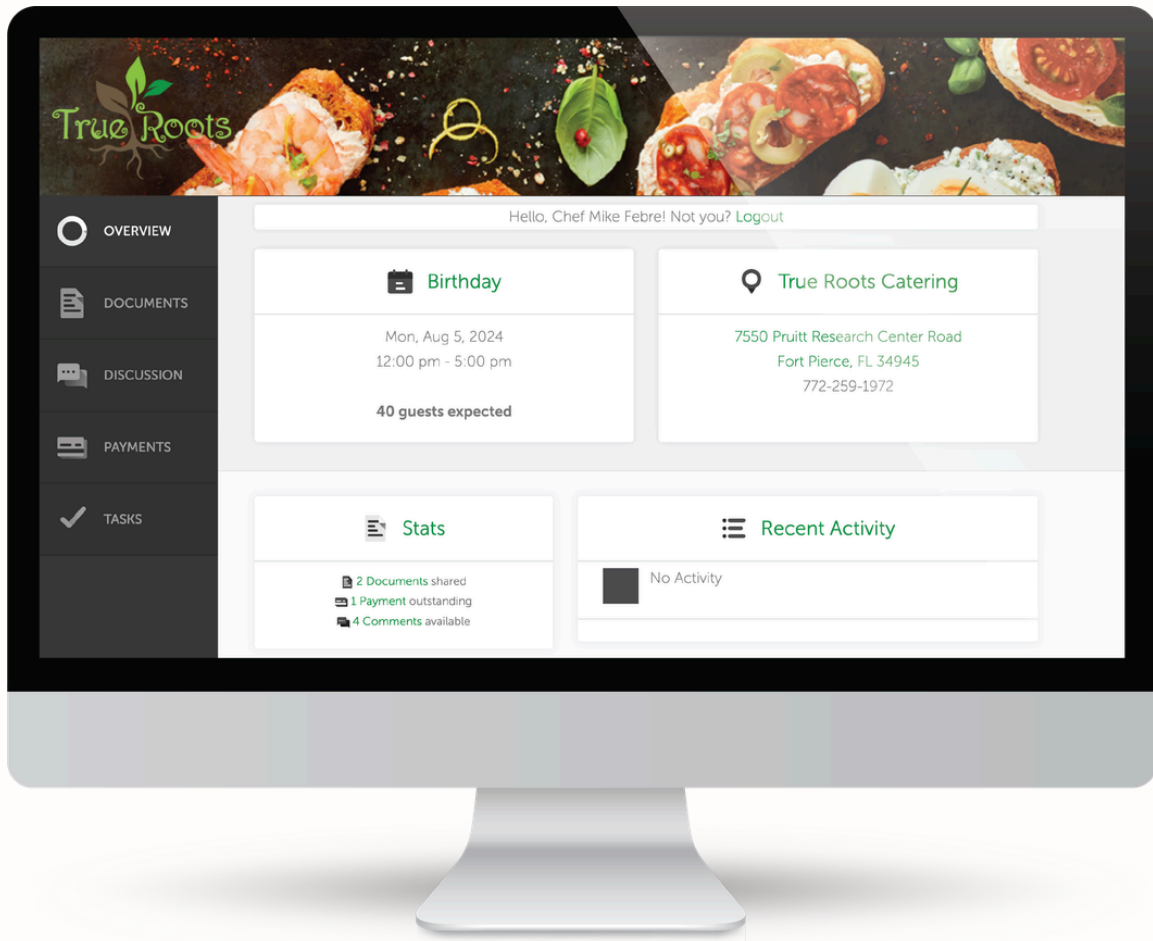
## CONFIRMATION

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.

## WEDDING DAY!

When your special day is finally here, we will arrive 2 hours prior to cocktail hour for set up. 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.*

# Portfolio

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





# 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 DICKINSON

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 BROWN

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](https://www.google.com) to view more **five star** reviews.

# 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?

Yes we do! Our tasting consist of 9 choices from our menu and some surprises choices Chef Mike will recommend for your special day. Tasting fee is \$200+tax which is credited towards your final payment after submitting your deposit.

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 payment is due *3 days prior* to wedding date. We do accept cash/check the day of. Fees may apply.

A

Q

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

Kindly submit your final guest count *three weeks* before the wedding 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

Q

Do you provide waitstaff/bartenders/alcohol?

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.

A

Q

Is gratuity included?

Yes, up to 20% gratuity is added on to your final invoice.

A

Q

Are you licensed and insured?

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.

A

A stylized, light-colored tree logo with a central trunk and several leaves, positioned behind the main text.

# Thank you for considering us

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!

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