

The Wedding 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 Offer 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
Smoky 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
Saffron Beef
Crispy Duck Confit
Aji de Gallina (*marinated creamy chicken*)
Charred Corn & Veggie

Saffron Salmon Croquettes

Salmon - Panko - Old Bay - Chimichurri -
Aioli

Sriracha Chicken Egg Rolls

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

Philly Brisket Cheesesteak Egg Rolls

Wonton - Braised Brisket - Cheese Blend -
Peppers - Onions - Garlic

Hearts of Palm Croquettes

Hearts of Palm - Panko - Old Bay -
Chimichurri Aioli

Stuffed Patacones (Plantains) *Choose one flavor*

Pork Belly
Braised Brisket
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 Spoons

Pork Belly - Wasabi - Aji Amarillo - Potato
Mash

Seared Salmon Tartar Wonton

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

Brie Phyllo Shell Bites VG *Choose one flavor*

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

Caramelized 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

Mini Fig & Prosciutto Flatbreads

Flatbread Fig Jam Prosciutto Honey Goat
Cheese Arugula

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

WRAPPED/SKEWERS

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

PREMIUM HOR D'OEUVRES

Seabass Mango Ceviche

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

Leche de Tigre Shrimp Shooters

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

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.

ASK ABOUT OUR CEVICHE TOWERS

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



CHARCUTERIE

Menu

Indulge in our exquisite arrangements of fresh fruit, cheeses, meats, jams & crackers; a perfect addition to your cocktail hour.

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
Mango Butter
Guava Jam

ADD ONS

Chicken & Honey Goat Cheese Bruschetta

Chicken - Honey - Goat Cheese - Bruschetta -
Balsamic Glaze

Brie Phyllo Shell Bites

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

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

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

Dill-catta Salmon

Lemon - Saffron - Caper - Moscato - Chicken Broth

Creamy Herb Grouper

Citrus - Butter - Heavy Cream - Dill - Basil

Citrus Herb Seabass

Lemon - Garlic - Herb - White Wine

Snapper with Huacatay Beurre Blanc

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

Creamy Ancho Shrimp

Ancho Spice - Corona - Butter - Heavy Cream



WEDDING

Menu

MAINS

Tuscany Chicken

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

Moscato Chicken Francese

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

SIDES

Bacon Confit Garlic Mashed Potatoes

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



DESSERT SHOOTERS

Menu

choose 1-2 flavors

Ferrero Rocher Chocolate Mousse

Cuban Espresso Tiramisu

Orange Key Lime Pie

Biscoff Explosion Cheesecake

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



KIDS

Menu

We always prioritize ensuring that children feel included. These family-friendly and distinctive options will keep them well-fed and content throughout the evening. Please don't hesitate to request specific adjustments.

\$35 PER CHILD (AGES 3-12)

Smoked Brisket Grilled Cheese

Pulled Chicken Crunchwrap

Chicken and Pea Noodle Casserole

Black Bean Sweet Potato Quesadilla

Thai Chili Glazed Salmon Nuggets

Sweet and Sour Shrimp *not breaded and can be made without sauce*

Teriyaki Chicken Thighs

Hawaiian Sausage and Pineapple

Warm Orzo Pasta Salad

Quinoa Fried Rice *50/50 rice and quinoa*

Lemon Broccolini

Cheesy Quinoa Fritters

Veggie Medley *Broccoli, Carrots, Peas and Green Beans*

Chicken Nuggets & French Fries

Macaroni and Cheese

feel free to ask for any special requests



Wedding Packages

Experience elevated catering with our customizable wedding packages, thoughtfully designed to bring exceptional flavor and unforgettable hospitality to your special day. We offer flexible menu options tailored to your preferences, dietary needs, and event vision. If there's something you don't see on our menu, we're always happy to explore custom additions.

Pricing begins at \$55 per person with a 30 guest minimum. Weddings with fewer than 30 guests are subject to a \$2,000 minimum. Final pricing is based on selected menu items, prep time and current food costs. Please note that gratuity, waitstaff, and tax are not included below. Additional menu enhancements are available upon request.



SILVER PACKAGE

STARTING AT \$55-\$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 \$85-\$150PP

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



WEDDING

Add Ons



WAITSTAFF

Our friendly, attentive, and professional servers are dedicated to ensuring every guest feels welcomed and well cared for. From elegant buffet setup and passed hors d'oeuvres to water service, event cleanup, and exceptional hospitality/

SERVERS: \$250 each (up to 6 hour service)

*6 hours includes set up, event & clean up
+\$35 per additional hour*



HYDRATION STATION

Enjoy infused waters, specialty lemonades, handcrafted iced teas, and creative mocktails, beautifully presented and thoughtfully curated for a flavorful and memorable touch.

Sample Flavors: Infused Waters, Lavender Lemonade, Guava Sweet Tea & more!

STARTING AT \$3 per person

\$75 minimum



COFFEE & TEA STATION

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 \$5 per person

\$300 minimum

LIVE STATIONS

Menu

PRICING RANGES FROM \$10 TO \$25 ADDITIONAL PER PERSON

CARVING STATION

Build Your Own Carving Station - Chef sliced meats accompanied with sliced dinner rolls and sauces.

Filet Mignon • Skirt Steak • Picahna • Pork Tenderloin

FLATBREAD STATION

Portable Pizza Oven

- Hot Honey Pepperoni** - Marinara, Pepperoni, Hot Honey and Roasted Garlic
- Creamy Chicken** - Bechamel, Caramelized Onions, Chicken, Spicy Asian Glaze
- Caprese/Margherita** - Basil, Fresh Mozz and Roasted Tomatoes and Garlic Confit Cloves
- Fig and Prosciutto** - Arugula, Balsamic Glaze, Goat Cheese or Feta, Garlic Confit Spread
- Roasted Skirt** - Grilled Skirt Steak, Chimichurri, Roasted Bell Peppers, Shree Pesto Spread

PASTA STATION

Live Action Station with:

- Pasta** - Farfalle • Penne • Rigatoni
- Sauces** - Alla Vodka • Alfredo • Sun Dried Tomato, Pesto • Spicy Red • Romanesco
- Cheese** - Parmesan • Mozzarella • Manchego
- Toppings** - Sausage • Chicken • Pancetta • Roasted Garlic • Sauteed Peppers • Caramelized Onions • Mushrooms • Spinach

Bar Packages



ESSENTIALS

STARTING AT \$10 PER PERSON

INCLUDES THE FOLLOWING

- Coke, Diet Coke, Sprite
- Club Soda & Sour Mix
- Cranberry & Orange Juice
- Lemons, Limes & Oranges
- Ice & Coolers
- Cocktail Napkins
- Disposable Cups
- Bar Tools
- Set up & Clean up
- Alcohol Shopping Guide

\$500 MINIMUM



SIGNATURE

STARTING AT \$12 PER PERSON

INCLUDES EVERYTHING IN ESSENTIALS PLUS

- Ginger Ale, Tonic, Ginger Beer & Pineapple Juice
- Cherries, Fresh Mint & 1 Premium Garnish
- Disposable Wine Glasses
- Elevated Cocktail Presentation
- 2 Signature Cocktails
- Bar Rental
- Custom Bar Menu Sign

\$750 MINIMUM



LUXURY

STARTING AT \$15 PER PERSON

INCLUDES EVERYTHING IN SIGNATURE PLUS

- Infused Syrups & Specialty Mixers
- Luxury Garnish Display
- Disposable Martini Glasses
- 1 Signature Mocktail
- Smoked Cocktail Experience
- High End Bar Styling & Decor

\$1,000 MINIMUM



BARTENDER: Our amazing and professional bartenders are the perfect addition to any event, bringing a wealth of knowledge about a wide range of assorted cocktails. **\$300 each (up to 6 hour service including set up, event & clean up) +\$45 per additional hour**



CLIENT PROVIDES ALCOHOL



LIQUOR LIABILITY INSURED



\$100 TIP MINIMUM

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 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.

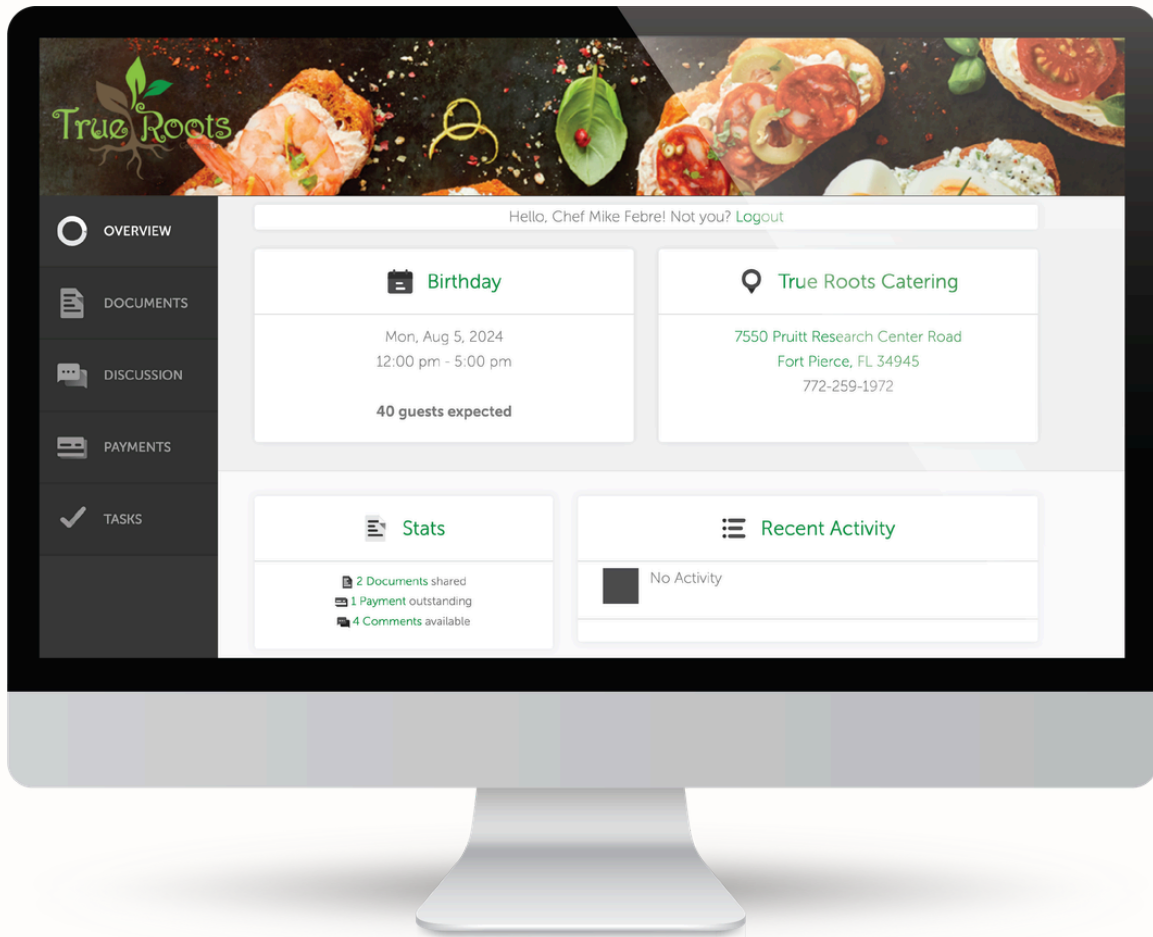
CONFIRMATION

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 2-3 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. 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 offer tastings consisting of 9 requested menu selections and surprise creations from Chef Mike. They take place at our kitchen at Fort Pierce, right off of exit 152 Florida Turnpike. Tasting fee is \$221.50.	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 **5 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?

Kindly submit your final guest count no later than **three weeks before the wedding date**. After this deadline, you can increase the count, but reductions can not be accommodated.

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 vendor meals?	
	Yes, we are happy to provide meals for all vendors upon request. We offer a discounted rate of \$45 for each vendor meal.	A
Q	Is gratuity included?	
	Yes, 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 logo featuring a plant with three leaves and a root system, rendered in a light beige color.

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!
