

FORKLIFT

FORK LIFT CATERING GUIDE 2024

CUSTOM CATERING | AWARD-WINNING TEAM | LOCALLY FOCUSED



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HORS D'OEUVRES

VEGETARIAN HORS D'OEUVRES

GOUDA FRITTER

Sweet Pepper Coulis
\$6

MAC AND CHEESE FRITTERS

Spicy Tomato Compote
\$6

CHEESE BISCUIT

Parmesan Fondue
\$6

SEAFOOD HORS D'OEUVRES

SEARED SCALLOP CRISTINO

Smoky Bacon & Citrus Confit
\$8

AHI TUNA TARTARE ^{GF}

Avocado Crema, Pickled Ginger,
Corn Taco Shells
\$8

TUNA POKE TOSTADA ^{GF}

Wakame Seaweed Salad
\$8

SHRIMP AND GRIT FRITTER

Cajun Tomato Jam
\$8

SKEWERED

COCONUT SHRIMP ^N

Sweet Pineapple Ketchup
Dipping Sauce
\$8

MEAT HORS D'OEUVRES

MINI BEEF SLIDER

Ground Beef, Mustard, Ketchup,
American Cheese, Pickles
\$7

PETITE LAMB CHOPS

Honey Mustard, Herb Bread Crumbs,
Red Wine Demi Glaze
\$9

MINI LOADED BAKED POTATOES

Sour Cream, Cheese, Chives
\$6 *(bacon optional)*

PHILLY CHEESESTEAK EGGROLLS

Roots Sauce
\$7

PULLED BUFFALO CHICKEN TACO

^{GF}
Celery Blue Cheese Slaw
\$6

BRISKET TACOS ^{GF}

Salsa Verde, Pickled Red Onions,
Cotija Cheese
\$7

PULLED PORK SLIDERS

Smoked Pork, Creamy Cole Slaw,
Hawaiian Rolls
\$7

BRAISED SHORT RIB TACO ^{GF}

Caramelized Onions, Blue Cheese
\$7



LIGHT RECEPTION DISPLAYS

HAPPY HOUR DISPLAY

\$38 Per Person

PHILLY CHEESESTEAK EGGROLLS

Roots Sauce

PULLED BUFFALO CHICKEN TACO

Celery Blue Cheese Slaw

PULLED PORK SLIDERS

Smoked Pork, Creamy Cole Slaw, Hawaiian Rolls

MAC AND CHEESE FRITTERS

Spicy Tomato Compote

DIP DISPLAY

White Bean Pesto Hummus, Pimento Cheese,
Everything Bagel Hummus, Grilled Naan, Lavosh

CHARCUTERIE DISPLAY

\$20 Per Person

SLICED PROSCIUTTO HAM ^{GF}

Soprasatta, Genoa Salami

HOUSE MADE ASSORTED PICKLED VEGETABLES ^{GF}

CHEF'S SELECTION OF THREE CHEESES ^{GF}

LAVOSH, FOCACIA & GRISSINI BREAD STICKS



INTERACTIVE DINNER STATIONS

Chef Attendant: \$225 each (based on 1 per 75 guest)

“TOT”CHOS STATION

Guests will make their own tater tot nachos in paper boats

\$16 per person

TOPPINGS INCLUDE:

Cheddar Cheese Sauce, Brisket Chili, Green Onions, Bacon, Jalapenos, Tomato, Ketchup, Sriracha Aioli, Lime Sour Cream

CRAB CAKE STATION

\$20 per person

CRAB CAKES, Tumbleweed Cole Slaw, Whole Grain Potato Salad, Truffle Aioli

TACO BAR

\$22 per person

Tacos served with fresh chips and salsa

BLACKEND SALMON TACOS Pickled Cabbage, Lime Crema

BEEF BARBACO TACOS Salsa Roja, Pickled Red Onions, Chopped Cilantro

CLASSIC PORK CARNITAS Radish and Grilled Pineapple Salsa, Avocado Crema

FRIED CHICKEN Street corn, Lime, Cotija Cheese, Tajin

**Option to add guacamole +2*

MAC AND CHEESE STATION

\$18 per person

Choose two types:

South Mountain White Cheddar Aged Cheddar Jack Cheese Crumbled Blue

Accompanied with Crumbled Bacon, Crispy Onions, Scallions, Pickled Jalapenos, Red Peppers, BBQ Sauce

**Option to add Southern Fried Chicken Tenders*

PASTA BAR

Served with fresh baked bread and butter

**Option to substitute zucchini noodles +\$2*

\$22 per person (choose 2)

PENNE Classic Bolognese Sauce

PENNE Chicken, Pesto, Cherry Tomatoes

CAVATAPPI Spinach and Mushroom Ragout

GEMELLI Chicken, Pancetta, Carbonara

TORTELLINI Cajun Cream, Tasso Ham and Shrimp

PAPPARDELLE San Marzano Tomato Sauce, Braised Short Rib

BBQ BRISKET

\$28 per person

ROOTS BBQ SMOKED BEEF BRISKET



PICKLED RED CABBAGE SLAW

SOUTHERN CORN PUDDING

ROOTS BBQ SAUCE

KOREAN BBQ STATION

\$23 per person

(requires a chef attendant)

SPICED BEEF SHORT RIBS Korean BBQ sauce, Steamed Rice, Carrot & Cucumber Salad, Sweet Chili Dressing

CEVICHE STATION

\$32 per person

Select two options:

SHRIMP, CALAMARI AND BAY SCALLOPS CEVICHE Red Onions, Bell Peppers, Citrus Marinade, Napa Cabbage, Sweet Potato Crisp

AHI TUNA CEVICHE Soy and Ginger Dressing, Edamame, Citrus, Peppers, Cilantro, Napa Cabbage, Taro Root Crisp

SUMMER CEVICHE Sweet Corn, Red and Yellow Tomatoes, Edamame, Bell Peppers, Fresh Mango, Avocado, Olive Oil, Lime Juice, Sliced Radish



INTERACTIVE DINNER STATIONS

Chef Attendant: \$225 each (based on 1 per 75 guest)

FLATBREAD STATION

\$22 per person

(requires a chef attendant)

Select three options:

MARINARA SAUCE

mozzarella cheese

MARINARA

mozzarella cheese, peppers, onions,
mushroom, Italian sausage

FILET MIGNON

caramelized onions, fontina cream

MUSHROOM RAGOUT

caramelized onions, arugula,
truffle oil

PESTO CHICKEN

balsamic reduction

MEAT LOVERS

mozzarella, pepperoni,
mild sausage, brisket, red sauce



ROOTS CATERING DINNER BUFFET

[25 Person Minimum]

SOUTHERN DINNER BUFFET

Includes Fresh Baked Corn Muffins, Buttermilk Biscuits and Honey Butter

\$55 per person

SALADS

(select two)

FIELD GREENS ^{GF}

Dried Cherries, Parmesan Cheese, Onions, Cider Dressing

CUCUMBER SALAD ^{GF} ^V

Marinated Tomato, Onions, Herb Vinaigrette

SPINACH SALAD ^{GF}

with Bacon, Feta, Tomatoes, Pickled Red Onions

BOSTON BIBB SALAD ^{GF}

Avocado, Goat Cheese, Cherry Tomato, Port Wine Vinaigrette

ENTRÉES

(select three)

Includes buns, barbecue sauce, pickles, and jalapeños

SMOKED BRISKET ^{GF}

DOUBLE SMOKED BOURBON PORK ^{GF}
Tossed in the sauce

PULLED PORK ^{GF}
Smoked and Pulled with Tomato Vinegar Sauce on the Side

ALABAMA CHICKEN ^{GF}
Dipped in White BBQ Sauce

SMOKED ST. LOUIS RIBS ^{GF}
[+ \$2.50]

SOUTHERN FRIED CHICKEN ^{GF}

SMOKED CHICKEN ^{GF}

PEPPER SMOKED SALMON ^{GF}

CORNMEAL CRUSTED WHITE FISH
Cajun Tartar Sauce

ACCOMPANIMENTS

(select three)

BAKED BEANS ^{GF}
with Brisket

COUNTRY STYLE GREEN BEANS ^{GF}
with Bacon and Onions

GOURMET MAC & CHEESE

BRAISED COLLARDS ^{GF}
with Pork

CLASSIC POTATO SALAD ^{GF}

MAC AND CHEESE

SOUTHERN CORN PUDDING

CREAMY COLE SLAW ^{GF}

MARINATED VINEGAR SLAW ^{GF}



ROOTS CATERING DINNER BUFFET

[25 Person Minimum]

TRADITIONAL DINNER BUFFET

Includes Freshly Baked Dinner Rolls, Whipped Butter and Olive Spread

\$65 per person

SALADS

(select two)

PICKLED BEET SALAD

Arugula, Red and Gold Beets, Goat Cheese, Apples, Shaved Fennel, Balsamic Vinaigrette

PANZANELLA SALAD

Asparagus, Cucumber, Tomato, Mozzarella, Red Onion, Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Garlic Croutons, Shaved Parmigiano-Reggiano

SPINACH SALAD ^{GF}

with Bacon, Feta, Tomatoes, Pickled Red Onions, Cider Dressing

BOSTON BIBB SALAD ^{GF}

Avocado, Goat Cheese, Cherry Tomato, Port Wine Vinaigrette

ENTRÉES

(select three)

HERB ROASTED CHICKEN ^{GF}

Lemon Garlic Jus

BALSAMIC GLAZED CHICKEN ^{GF}

Wild Mushroom and Artichoke Ragout

CHICKEN PICCATA CUTLETS with Lemon, White Wine Sauce, Sautéed Spinach

CHERRY GLAZED PORK LOIN ^{GF}

Mustard Greens, Sage Jus

PORT WINE BRAISED ^{GF}

BONELESS BEEF SHORT RIBS

HORSERADISH CRUSTED BEEF RIB EYE ^{GF} with Natural Jus **[+\$4]**

SIGNATURE CRAB CAKES ^{GF} with Whole Grain Mayo **[+\$3]**

SEARED SALMON ^{GF}

Cauliflower Couscous, Sundried Tomato, Fennel, Spinach Cream

GRILLED SALMON

with Hoisin Honey Glaze

TORTILLA CRUSTED GROUPER

Sautéed Pea Shoots, Grape Tomato, Lime Butter **[+\$4]**

VEGETABLE NAPOLEON ^{GF}

Herb Grilled Vegetables with Crumbled Goat Cheese and Roasted Red Pepper Coulis

ACCOMPANIMENTS

(select three)

SEA SALT ROASTED BRUSSELS SPROUTS ^{GF} with Bacon

ROASTED GARLIC MASHED POTATOES ^{GF}

AU GRATIN POTATOES ^{GF} Parmesan Herb Cream

SWEET POTATOES CASSEROLE Maple Pecan Crumble

RED SKIN POTATOES ^{GF} Herbs, Butter, Garlic

HEIRLOOM ROASTED BABY CARROTS with Honey and Balsamic **[+\$2]**

BROCCOLINI ^{GF V} with Roasted Garlic

SAUTEED VEGETABLES Pesto Butter ^{GF}

BASMATI RICE ^{GF V} Thyme Scented

SAUTÉED SPINACH WITH GARLIC ^{GF V}

GRILLED ASPARAGUS ^{GF} Herb Butter **[+\$2]**

MAC AND CHEESE



ROOTS CATERING DINNER BUFFET

[25 Person Minimum]

DESSERT DISPLAYS

Cake & Pie Display

\$18 per person

Select three options:

- Pecan
- Apple
- Pumpkin
- Chocolate Cream
- Red Velvet
- Vanilla
- Chocolate
- Orange Chiffon
- Carrot

Plated

\$12 per person

- Double Chocolate Mousse
- Chocolate Chambord Bread Pudding
- Raspberry Chiboust
- Citrus Tart

Diner

\$18 per person

Select three options:

- Lemon Bars
- Double Chocolate Mousse
- Fruit Tartlets
- Pecan Diamonds
- Red Velvet
- Roulades
- Dapoleons
- Praline Slice
- Chocolate Truffle Slice
- Press Roulade
- Linzer Slice

Tarts, Cakes, & Pies

\$18 per person

Select three options:

- Raspberry Marscapone Tart
- Almond Pear Tart
- Apple Bundt Cake
- Chocolate Peanut Butter Tart
- Pumpkin Spice Cake
- Life By Chocolate
- Citrus Tart



PLATED DINNERS

Plated dinners will be served with artisan bread and honey butter

APPETIZERS

FRIED GREEN TOMATO

Goat Cheese, Red Pepper Sauce, Pickled Red Onions
\$11

SEARED DIVER SCALLOP ^{GF}

Roasted Butternut Grits, Sage Brown Butter
\$14

MINI CHARCUTERIE BOARD ^{N GF}

\$10

CHILLED BEET TERRINE ^{GF}

Passion Fruit, Goat Cheese Feta, Spiced Apricots
\$12

SOUPS

SAN MARZANO TOMATO SOUP

Parmigiano-Reggiano, Extra Virgin Olive Oil
\$9

ROASTED PUMPKIN SOUP ^{GF}

Toasted Pumpkin Seeds, Pumpkin Seed Oil
\$9

MARYLAND CRAB

Corn, Tomatoes, Old Bay Spices
\$12

CREAM OF CRAB

Sherry Cream, Maryland Crab Meat
\$12

BRISKET CHILI

Cheddar, Sour Cream, Scallions
\$10

SALADS

KALE SALAD ^{N GF}

Maytag Blue Cheese, Candied Pralines, Granny Smith Apples, Lemon Cider Dressing
\$12

TRADITIONAL GREENS SALAD ^{GF}

Mixed Lettuce, Grape Tomatoes, Red Onions, Shaved Carrots, Parmesan Cheese, Classic Balsamic Vinaigrette
\$12

MOZZARELLA AND FRESH PEACH SALAD ^{GF}

Arugula, Herb Balsamic Vinaigrette *(Summer Only)*
\$12

PORT POACHED PEAR SALAD ^{N GF}

Candied Pecans, Crumbled Blue Cheese, Port Wine Dressing
\$12

STRAWBERRY AND MESCLUN GREENS SALAD

^{N GF}

Goat Cheese, Candied Pecans, Lemon Thyme Dressing
\$12

BOSTON BIBB SALAD ^{GF}

Heirloom Tomatoes, Bacon Crumbles, Goat Cheese, Ruby Port Wine Vinaigrette
\$12

CLASSIC CAESAR SALAD

Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing
\$12

WEDGE SALAD ^{GF}

Iceberg Lettuce, Crispy Bacon, Cucumbers, Tomatoes, Blue Cheese Dressing
\$12

HEIRLOOM CAPRESE SALAD ^{GF}

Heirloom Tomatoes, Mozzarella, Cheese, Arugula, Basil Oil, Aged Balsamic Vinaigrette *(Summer Only)*
\$12



PLATED DINNERS

Plated dinners will be served with artisan bread and honey butter

ENTRÉES

CHICKEN

LEMON GREMOLATA CRUSTED CHICKEN ^{GF}
Roasted Fingerling Potatoes, Roasted Portobella,
Spinach, White Wine and Shallot Butter Sauce — **\$41**

HERB ROASTED CHICKEN
Corn Pudding, Sauteed Spinach, Tomato Confit,
Black Pepper Gravy — **\$40**

CHICKEN PICATTA
Mushroom Risotto, Sauteed Field Greens — **\$41**

BEEF

PORT WINE BRAISED BEEF SHORT RIBS ^{GF}
Boursin Cheese Mashed Potatoes, Honey Glazed Carrots
\$48

SEARED FILET OF BEEF ^{GF}
Roasted Celery Root Puree, Panchetta Bacon,
Caramelized Brussels Sprouts, Sauce Au Poivre — **\$55**

GRILLED NEW YORK STRIP ^{GF}
Au Gratin Potatoes, Grilled Asparagus, Wild Mushroom
Demi Glace — **\$50**

GRILLED LAMB RACK ^{GF}
White Bean Cassoulet, French Beans with Carmelized
Shallots, Rosemary Jus, Jalapeno Oil — **\$58**

PORK

TUSCAN BRAISED PORK BELLY ^{GF}
Parmesan Polenta, Stewed San Marzano Tomatoes,
Sauteed Spinach, Mushrooms, Roasted Garlic Jus — **\$45**

SEAFOOD

SEARED SALMON ^{GF}
Moroccan Kale and Quinoa Salad, Dried Apricot,
Cranberry, Toasted Almonds — **\$52**

SHRIMP AND GRITS ^{GF}
Sauteed Shrimp, Creamy Stone Ground Grits, Tomato
Basil Provencal — **\$48**

VEGETARIAN

GRILLED MUSHROOM STEAK
Ancient Grain Risotto, Parmesan Cheese, Marinated
Artichokes, Aged Balsamic — **\$35**

SEARED POTATO MEDALLIONS ^{GF V}
Corn, Onion, Saffron, and Tomato Ragout, Basil Oil — **\$35**



PLATED DINNERS

Plated dinners will be served with artisan bread and honey butter

Duets

SHORT RIBS ^{GF}

Celeriac Puree, Red Wine Jus, Sweet Potato, Arugula, Maderia Cream — **\$50**

SURF AND TURF ^{GF}

Braised Short Rib, Marinated Shrimp, Yukon Potatoes, Roasted Root Vegetables, Port Jus — **\$62**

BEEF TENDERLOIN ^{GF}

Bronzed Grouper, with Shallot Butter, Mushroom Risotto, Brussels Sprouts, Roasted Squash — **\$56**

SHORT RIB

with Rapini, Fried Chicken, Creamy Mac and Cheese, Sage Gravy — **\$60**

FILET OF BEEF with French Beans, Red Wine Demi
and

CRAB CAKE with Roasted Red Skin Potatoes, Pommery Mustard Sauce — **\$68**

Plated Desserts

SOFT CHOCOLATE ^N

Chocolate Oil, Chocolate Almond Crumble, Chocolate Oil, Crushed Raspberries — **\$12**

CARMELIZED RUM CAKE

Dragon Fruit, Banana, Berries, Mango Sauce, Chantilly Cream — **\$12**

SPICED CARROT CAKE

Cream Cheese Frosting, Candied Carrots — **\$12**

BUTTERMILK CHEESECAKE

Graham Cracker Crust, Blueberry Compote, Preserved Kumquats — **\$12**

GRAPEFRUIT PANNA COTTA

Ruby Grapefruit Gelee, Candied Grapefruit — **\$12**

PISTACHIO CRÈME BRULEE

Caramelized Brown Sugar, Fresh Berries — **\$12**

RASPBERRY CHIBOUST

Almond, Caramel Orange Sauce — **\$12**



CHEF-ATTENDED DESSERT STATIONS

\$200 per chef (one chef is needed per 100 guests)

FROZEN ICE CREAM SANDWICH STATION N

\$22 Per Person

This is a fun take on the classic ice cream sandwich. Our Chef's freeze and shatter ice cream sandwiches after placing in liquid nitrogen and then plating with assorted sauces and garnish. Plates are creatively plated using caramel, chocolate, fresh fruit sauces and assorted topping.

DESSERT TABLE

*Two Chef Attendants: \$225 each
\$25 per person*

Our chefs plate a collection of chef-inspired individual desserts right in front of your guests, combined with themed music. After the presentation, guests can enjoy the edible creation by sampling all of the desserts directly from the decorated table.