

Stationed Appetizer Platters

Serves about 25 people

2-3 bites per person

Rustic Root Signature Dip ~70

A creamy dip made with cream cheese, mayo, parsley, garlic, green onion and Tillamook sharp cheddar served with pumpernickel bites and crostini

Mediterranean Mezze ~80

Olives~Dolmas~Pickled Vegetables~Pesto Hummus~Tzatziki~Greek Feta
Served with Flat bread

Baked Brie ~75

A Half wheel of brie wrapped in puff pastry with a seasonal coulis
Served with an assortment of crackers

Dippin' Station ~80

Fresh Pico de Gallo~Hummus~Guacamole~Tzatziki
Accompanied by Tortilla Chips and Fresh Veggies

Smoked Salmon ~85

House smoked sockeye salmon served with red onion marmalade, lemon caper cream cheese, and an assortment of crackers

Grilled Vegetables ~70

Marinated grilled vegetables served with green goddess dressing

Fruit ~70

Fresh seasonal fruit and berries

Cheese ~90

A selection of artisan and imported cheeses served with crackers

Antipasto ~90

Assorted cured meats and sausages served with assorted olives, pickled peppers and grain mustard

Build your own Crostini Bar ~80

Olive tapenade~Bruschetta~Whipped goat cheese~Onion marmalade
Accompanied by an assortment of toasted bread

Passed Appetizers

Warm

Greek Falafel Bites 19/dz
Tzatziki~Hummus

Mini Meatballs 19/dz
Tossed in a sweet n' tangy bbq sauce

Pigs in a Blanket 21/dz
Smoked pork sausage wrapped in puff pastry served with creole mustard

Thai Curry Chicken Satay 23/dz
Served with a Thai peanut sauce

Bulgogi Beef Satay 23/dz
Served with a dragon sauce

Empanadas 26/dz
Select one of the following fillings
Curry vegetable
Applewood smoked pork
Argentinian beef

Jalapeno Popper Cups 22/dz
Phyllo cups filled with Applewood smoked bacon, cream cheese, Tillamook cheddar,
and roasted jalapeno peppers

Chilled

Fruit and Cheese Kabobs 21/dz
Seasonal fresh fruit~semi hard cheese

Fire Cracker Prawn Skewers 22/dz
Served with mango fire sauce

Puff Pastry Bites 21/dz
Select one of the following fillings
Whipped goat cheese~savory candied pecans
Prosciutto~herb boursin cheese
Smoked salmon~lemon caper cream cheese~tomato

Caprese skewers 20/dz
Fresh ciliegine mozzarella and cherry tomatoes marinated in basil vinaigrette
Finished with a balsamic reduction

Potato Latke Bites 22/dz
Served with apple butter, crème fraiche and salmon roe

Dinner and Lunch Buffets

“Build your own Sandwich” and Salad

\$16 per person (minimum 15 people)

Smoked turkey, roast beef, grilled portabellas and curry chicken salad

Assorted cheeses and condiments

Sliced tomato, shaved red onion, lettuce and pickles

Assorted sliced breads

Salad

Select two

Grilled vegetable pasta salad

German style red potato salad

Organic mixed greens with cucumbers, tomatoes & shaved carrots

Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

Rustic Root Signature Salad with roasted beets, goat cheese, roasted pistachios, and

Washington apples tossed with organic greens

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Select two dressings: blue cheese, buttermilk ranch, balsamic vinaigrette or

green goddess dressing

Soup and Salad

\$14.50 per person

Soup du Jour

Artisan bread & rolls

Salad

Select two

Grilled vegetable pasta salad

German style red potato salad

Traditional Chef Salad with black forest ham, smoked turkey, jarlsburg cheese, cucumbers, cherry tomato and hardboiled egg

Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

Rustic Root Signature Salad with roasted beets, goat cheese, roasted pistachios, and

Washington apples tossed with organic greens

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Select two dressings: blue cheese, buttermilk ranch, balsamic vinaigrette

Or green goddess dressing

Rustic Root Catering, LLC

Barbeque Dinner

\$23 per person (minimum 15 people)

All smoked meats courtesy of our of sister company

Roots BBQ www.rootsbbqroslyn.com

Classic Texas style BBQ served with tangy bbq sauce, pickled onions, sliced jalapenos, pickles and King's Hawaiian sliced bread

Select 2 Proteins

Applewood smoked Pulled pork

Memphis style pork ribs

Applewood smoked chicken thighs and drumsticks

Glondo's Sausage Co. Mild Italian or Spicy Italian

(Hot Links available upon request)

Low n' Slow smoked beef brisket

Cedar plank sockeye salmon

Select 3 Sides

Savory Roots BBQ pit beans

Crunchy coleslaw

German style potato salad

Sweet corn pudding casserole

Organic mixed green salad w/dressing on the side

Roasted seasonal vegetables

Creamy Mac n' Cheese

Buttery skillet green bean

Southern collard greens

Grandma's copper carrots

Taco Bar

\$18 per person (minimum 15 people)

Tortilla chips and Fresh salsa

Cabbage Ensalada

Corn or Flour Tortillas

Diced tomatoes, onion blend, chimichurri, cotija cheese, Mexican crema, sliced radish

Sliced jalapenos and fresh guacamole

Select two

~Spanish rice ~Refried beans ~Black beans ~Pinto beans

Select two

Vegan lentils

Applewood smoked pulled pork

Ancho pulled chicken

Carne asada

Rustic Root Catering, LLC

Gyro Bar

\$17 per person (minimum 15 people)

Traditional Hummus served with pita chips
Cous Cous Salad with green beans, green onion, bell pepper, extra virgin olive oil,
Red wine vinegar and fresh herbs
Warm pita bread
Sliced tomatoes, shaved red onion, sliced English cucumbers,
Crumbled Greek feta cheese and tzatziki sauce

Select two

Marinated grilled lemon chicken
Roasted lamb and beef seasoned with a unique blend of spices
Falafel- ground chickpeas seasoned with a blend of herbs and spices

The Coal Miner

\$19 per person (minimum 15 people)

Salad

Select one

Organic mixed greens with cucumbers, tomatoes & shaved carrots
Select two dressings: blue cheese, buttermilk ranch, balsamic vinaigrette
Or green goddess dressing
Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Entrée

Select one

Rosemary roasted boneless chicken thighs
Applewood smoked turkey breast
Cider glazed roasted pork loin
Dijon and honey glazed ham
Citrus and herb grilled chicken breast
Cheese ravioli with marinara or pesto sauce

Sides

Sautéed Seasonal Vegetables

Select one starch

Roasted garlic mashed potato ~Herb roasted potato medley~
Cous Cous pilaf ~Basmati wild rice pilaf

Note: An additional entrée may be added at an additional price per person rate

Rustic Root Catering, LLC

The Mediterranean

\$21 per person (minimum 15 people)

Mediterranean Mezze Platter

Olives~Dolmas~Pickled Vegetables~Pesto Hummus~Tzatziki~Flat bread

Roasted garlic bread

Salad

Select one

Tuscan Bread Salad - Cherry tomatoes, shallots, garlic, asparagus, green onion, creamy goat cheese and balsamic reduction

Traditional Caesar salad with croutons, kalamata olives and grated parmesan
Cous Cous Salad with green beans, green onion, bell pepper, extra virgin olive oil, Red wine vinegar and fresh herbs

Organic mixed green salad with cucumbers, tomatoes & shaved carrots
Arugula salad with fresh berries, candied pecans and crumbled feta cheese

Select two dressings: blue cheese, buttermilk ranch, balsamic vinaigrette or
Green goddess dressing

Entrees

Penne pasta served with marinara
Chicken piccata

Sides

Sautéed Seasonal Vegetables
Roasted garlic mashed potato or Herb roasted potato medley

The Northwest

\$21 per person (minimum 15 people)

Orzo Pasta Salad- Dungeness crab, smoked sockeye salmon, citrus poached prawns
shaved fennel, cherry tomato, English cucumbers, lemon and fresh herbs

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

Select one dressing: blue cheese, buttermilk ranch, balsamic vinaigrette
Or green goddess dressing

Entrees

Oven roasted chicken breast with creamy wild mushroom sauce
Potato gnocchi tossed in a garlicky basil tomato sauce

Sides

Sautéed Seasonal Vegetables
Roasted garlic mashed potato or Herb roasted potato medley

Rustic Root Catering, LLC

The Ducktown

\$24 per person (minimum 25 people)

Salad

Select one

- Organic mixed greens with cucumbers, tomatoes & shaved carrots
 - Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon
 - Arugula salad with fresh berries, candied pecans and crumbled feta cheese
 - Rustic Root Signature Salad*** with roasted beets, goat cheese, roasted pistachios, and Washington apples tossed with organic greens
 - Traditional Caesar salad with croutons, kalamata olives and grated parmesan
- Select two dressings:** blue cheese, buttermilk ranch, balsamic vinaigrette
Or green goddess dressing

Artisan bread & rolls

Butter served on the side

Entrees

Select two

- Rosemary roasted boneless chicken thighs
- Potato gnocchi tossed in a garlicky basil tomato sauce
- Four cheese stuffed ravioli with marinara
- Cedar plank salmon infused with citrus thyme butter
- Penne pasta with marinara or pesto (gluten free available)
- Herb seared sockeye salmon with sundried tomato and basil butter
- Applewood smoked prime rib with peppercorn jus and a creamy horseradish sauce
- Pork Scaloppini with lemon, caper, herbs and garlic

Sides

Sautéed seasonal vegetables

Select one starch

- Roasted garlic mashed potato ~Herb roasted potato medley~
- Cous Cous pilaf ~Basmati wild rice pilaf

Rustic Root Catering, LLC

The 5th Street

\$35 per person - 25 guest minimum

Hors d'oeuvres

Select two

Greek Falafel Bites
Fruit and Cheese Kabobs
Jalapeno Popper Cups
Mini Meatballs
Thai Curry Chicken Satay

Seasonal vegetable platter served with buttermilk ranch dip

Salad

Select two

Organic mixed greens with cucumbers, tomatoes & shaved carrots
Spinach salad with shaved red onion, gorgonzola and Applewood smoked bacon
Arugula salad with fresh berries, candied pecans and crumbled feta cheese
Rustic Root Signature Salad Organic greens, roasted beets, goat cheese, pistachios, and
Washington apples
Traditional Caesar salad with croutons, Kalamata olives and grated parmesan
Select two dressings: blue cheese, ranch, balsamic vinaigrette or green goddess

Artisan bread & rolls

Served with whipped butter

Entrees

Select two

Applewood smoked roast prime rib with peppercorn jus and a creamy horseradish
Chicken Marbella- Thighs and drumsticks marinated in olive oil, red wine vinegar, capers,
green olives, prunes and herbs then with brown sugar and white wine
Four cheese and Italian sausage stuffed manicotti with marinara
Cedar plank salmon infused with citrus thyme butter
Acorn squash stuffed with creamy wild mushroom risotto
Lobster Raviolis with a sweet corn pepper puree
Chili rubbed grilled tri tip

Sides

Sautéed seasonal vegetables

Select one starch

Roasted garlic mashed potato ~Herb roasted potato medley~
Cous Cous pilaf ~Basmati wild rice pilaf

Breakfast Buffets

Selections include regular coffee (decaf available upon request), assorted hot teas
Cream, sugar and honey (milk alternatives available upon request)

Cooper Lake

\$12 per person (minimum 10 people)

CLIF energy bars and assorted breakfast bars
Fresh fruit and berry platter
Fresh baked pastries and muffins
Served with butter and fruit jam

Teanaway

\$15 per person (minimum 10 people)

Fresh fruit and berries
Country style breakfast potatoes
Assorted Muffins and Pastries
Served with butter and fruit jam

Select One

Seasonal Quiche ~ Frittata ~ Breakfast Strata

Choose filling Select three

Country pit ham ~ applewood smoked bacon ~ breakfast sausage ~ chorizo
Bell pepper ~ spinach ~ kale ~ mushroom ~ onion ~ sundried tomato ~ kalamata olives
Feta cheese ~ Swiss cheese ~ Tillamook cheddar ~ Tillamook pepper jack

Additional Items Available

House Smoked Sockeye Salmon Platter (serves about 12-15 people) \$70
Served with shaved red onion, caper cream cheese, sliced tomatoes and an assortment of bagels
Buttermilk biscuits with traditional pork gravy \$8 per serving
Assorted breakfast cereals served with organic milk \$4 per serving
Milk alternative available upon request
Fresh Fruit and Berry platter \$50
Assorted Greek Yogurt \$3 per serving
Fresh fruit and Greek yogurt parfait \$4.75 per serving

Rustic Root Catering, LLC

Boxed Lunches to-go

24 hr. Advance notice required

\$16 per person (minimum 10 people)

**Lunches come with Tim's Cascade Potato Chips~Fresh Baked Cookie~Bottled Water
Napkin~Utensils~Mayo~Mustard**

All sandwiches served on whole grain bread with lettuce, tomato and shaved red onion
(Gluten free bread is available upon request)

Choose from:

Caprese with pesto, hummus, fresh mozzarella
Black Forest Ham
Smokey Turkey
Marinated Grilled Portabella Mushroom
Roast Beef
Curry Chicken Salad

Cheese

Select one

Baby Swiss, Tillamook cheddar, Tillamook pepper jack, Havarti

Add-ons for lunch or breakfast to-go

Fresh Fruit and Greek Yogurt Parfaits \$4.75

Fresh Fruit Cup \$4

Organic mixed greens with cucumbers, tomatoes & shaved carrots \$3.50

Arugula salad with fresh berries, candied pecans and crumbled feta cheese \$4

Breakfast to-go

24 hr. Advance notice required

(Minimum 10 people)

**Burritos built with a 10-inch flour tortilla, 3 scrambled eggs and
Tillamook cheddar cheese**

Vegetarian Burrito \$8

Spinach, onion, mushroom, tomato, bell peppers

Carnivore Burrito \$9

Pit ham, breakfast sausage and applewood smoked bacon

Southwest Burrito \$8

Chorizo, black beans, onion and pico de gallo