

SAMPLE MENU



**ROOT
& STEM**
catering and events

Spring

PLATED DINNER



SPRING PLATED DINNER

Cocktail Hour

Cocktail Passed by Waiters

GARDEN GIN

Hendrick's Gin, Lemon Thyme Syrup, Cucumber Water,
Club Soda and an English Cucumber Peel.

Passed Hors D'oeuvres

FAVA BEAN CROSTINI

Crisp Brioche Round topped with a Spring Fava Bean Puree
and shaved Ricotta Salata.

HOISIN ORANGE DUCK SALAD

Confit of Duck Leg simmered in an Orange Hoisin Sauce.
Served on a Crispy Wonton Chip with a Mango Tomatillo Salad.

ROSEMARY SKEWERED LAMB LOIN

Seared Mustard Seed Crusted Loin of Lamb
sliced into medallions and skewered with Fresh Rosemary.
Served with a Honey Pommery Mustard Dipping Sauce.

ENGLISH PEA SOUP SHOOTER

English Pea Soup served in a chilled shot glass.
Topped with Crème Fraiche and Snipped Chives.

Plated Dinner

AMUSE BOUCHE

Ricotta Filled Squash Blossom with Cherry Pepper Relish.

SOFT SHELL CRAB TEMPURA

Local Soft Shell Crab lightly battered and flash fried until crispy.
Served over Spring Vegetable Escabeche of shaved Asparagus, Fennel,
Carrot, Snap Peas and drizzled with a Ramp & Bacon Vinaigrette.

LOIN OF AMERICAN LAMB & SPRING BEAN CASSOULET

Virginia Farm Raised Lamb Loin marinated in Rosemary,
Thyme and Garlic. Grilled and slow roasted until medium rare.
Served over a Cassoulet of Fageolet, Fava and Soy Beans
and topped with a rich Demi Glace.

WEDDING CAKE

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Summer

SMALL PLATE DINNER



SUMMER SMALL PLATE DINNER

Cocktail Hour

Cocktails Passed by Waiters

WATERMELON BLISS

Patron Tequila, Watermelon, Thai Basil Leaves, Simple Syrup, Lime, and Champagne.

NO JITO n/a

Fresh Mint Simple Syrup, Lemonade and Sparkling Water.

Passed Hors D'oeuvres

TRUE BLUE CRAB EMPANADAS

Sweet Lump Crab Meat tossed with Cilantro, Crema, Cumin and a touch of Cayenne and wrapped in a Crispy Empanada Shell. Served on top of a whipped Avocado Mousse.

ANDALUCIAN GAZPACHO SHOOTER

Spanish Classic Tomato Soup served in a chilled shot glass. Topped with a Brunoise of Cucumbers and drizzled with Aged Sherry Vinegar.

BLT

Buttery Toasted Brioche Round with Mache, Teardrop Tomatoes and Crispy Braised Pork Belly, topped with a Basil Aioli.

SMOKED CHICKEN LETTUCE WRAPS

Butter & Crisp Bibb Lettuce Cups filled with Smoked Chicken Salad made with Shallots, Ginger, Garlic, Chives and a touch of Mayo.

Action Stations

Chefs Onsite

CEVICHE BAR

Chefs dish four types of Ceviche in small cups to include Red Snapper & Charred Peppers, Scallop & Mango, Salmon & Tomatillo, and Vegetarian Beet. Served with Corn Chips, Jicama, and Plantain Chips for dipping.

TAQUERIA

Chefs make to order Miniature Tacos with fillings to include Tinga Chicken, Pork Carnitas, Grilled Flatiron Steak and Lime Cilantro Shrimp. Served with fresh toppings and housemade Salsa Bar.

FARMER'S MARKET STATION

Bountiful displays of Seasonal Salads and Cheese Platters from local farms. To include Heirloom Tomato Panzanella Salad, Grilled Sweet Corn with Cotija Cheese & Chile Lime Butter, Green & Yellow Wax Beans with Pinenuts & Honey, and Artisan Cheese & Charcuterie Boards.

Pie Bar

An assortment of Classic Pies to include; Lemon Meringue, Key Lime, Pecan Bourbon, French Chocolate, Grasshopper, Strawberry Rhubarb and Peach Crisp.

Late Night Snacks

Baby Burgers and Mini Milkshakes.

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Fall

FAMILY STYLE FEAST



FAMILY STYLE FEAST

Cocktail Hour

Cocktail Passed by Waiters

AUTUMN DAZE

Domain de Canton Liquor, Kettle One Vodka, Tiogo Orchard Cider, Ginger Syrup and Soda Water. Garnished with an Apple Chip.

Passed Hors D'oeuvres

GRILLED WHITE CHEDDAR ON SOURDOUGH

Bite sized Sourdough Bread filled with Grilled Apples and White Cheddar Cheese.

BACON WRAPPED FIGS

Plump Figs wrapped in Applewood Smoked Bacon, roasted until crispy and served with Mascarpone Cheese.

VIRGINIA HAM BISCUIT

Flaky Biscuit filled with Shaved Edwards County Surry Ham and Red Pepper Jam.

SMOKED SALMON LOLLIPOP

Lemon Chive Cream Cheese wrapped in Smoked Salmon, served atop a Lollipop stick.

Seated Dinner

Served Family Style

AMUSE BOUCHE

Butternut Squash Soup with Spicy Pepita Seeds and Greek Yogurt

BISON SHORT RIBS WITH WILD MUSHROOMS & SWEET POTATO POLENTA

New Frontier Bison Short Ribs, slow braised until fork tender and pulled from the bone. Spooned over Creamy Sweet Potato Polenta, topped with a rich reduction of Braising Liquid and sautéed Pennsylvania Grown Wild Mushrooms.

POMEGRANATE GLAZED SIDE OF SALMON

Grilled side of Eco Certified Salmon, glazed with Pomegranate Molasses and topped with shaved Fennel, Pomegranate Seeds and Mache.

SAFFRON POACHED PEARS WITH CHERRY GLEN ASHED GOAT CHEESE, CANDIED ALMONDS AND AUTUMN MESCULIN

Organic Mesculin Greens lightly dressed with a Balsamic Vinaigrette. Served with Saffron Poached Pears, rounds of Monocacy Ashed Goat Cheese and Candied Almonds.

ROASTED ACORN SQUASH

Local, organically grown Acorn Squash, roasted and served topped with Spiced Almonds, Pomegranate Seeds, Baby Greens and finished with Apple Cider Vinaigrette.

SWEET ONION FOCCACIA & SEA SALT GRISSINI BREAD BASKET

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Winter

DINNER BUFFET



WINTER DINNER BUFFET

Cocktail Hour

Cocktail Passed by Waiters

HIBISCUS MOJITO

White Rum, Hibiscus Flower, Hibiscus Simple Syrup,
Citrus, Soda and Fresh Mint.

Passed Hors D'oeuvres

MINIATURE LOBSTER ROLL

Crisp Brioche Round topped with Lobster Salad and Snipped Chives.

GOURGERES

Gruyere Cheese Pastry Puffs served warm.

CRUNCHY SHRIMP

Jumbo Gulf Chrimp in a Sweet Chili Marinade, wrapped in a Shredded
Filo Shell, and flash fried. Served with a Ginger Aioli.

RED BEET RISOTTO CROQUETTE

Arborio Rice slow cooked with Roasted Red Beets & Cherry Glen Chevre.
Shaped into Fritters, coated in Panko Crumbs and flash fried until crispy.

Buffet Dinner

GRILLED BEEF TENDERLOIN WITH KALE, WHITE BEANS & DUCK BACON

Grilled all natural, Grass Fed Beef Tenderloin brushed with a Molasses Glaze. Served with a
Ragout of Smoked & Cured Duck Bacon, White Kidney Beans & Pineview Acres Kale.

THYME & GARLIC GRILLED CHICKEN BREAST

Boneless, all natural Chicken Breast marinated in Thyme, Garlic and Black Pepper.
Grilled and served on a bed of Spicy Greens, topped with Sweet Garlic Jus.

CARAMELIZED ONION TART

Crispy Pissaladière Crust topped with Caramelized Onions, Baby Arugula Leaves, Garlic,
Capers and Kalamata Olives. Finished with Balsamic Reduction Drizzle.

SMOKED GOUDA POTATO AU GRATIN

Thinly sliced Potatoes layer with Smoked Gouda Cheese, then baked in a
Creamy Sauce under a Butter Panko Crust.

SHAVED BRUSSEL SPROUTS, MUSTARD, PECANS

Shaved Brussel Sprout Leaves tossed with a Tangy Mustard Vinaigrette
and Maple Roasted Pecans.

SWEET ONION FOCACCIA & SEA SALT GRISSINI BREAD BASKET



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www.rootandstemdc.com
703.289.1281

Purveyors List



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Our Purveyors

HERE IS A LIST OF THE LOCAL AND SPECIALIZED
PURVEYORS THAT WE USE FOR YOUR EVENT:

Papa Weaver's Pork
The Chef's Warehouse
Endless Summer Harvest
Westmoreland Berry Farms
Huntsman Specialty
Tuscarora Organic Farmers
Keswick Farms
Cherry Glen Farms
Uptown Bakers
Profish Seafood
Toigo Orchards
Trickling Springs Dairy & Creamery
Edwards Country Ham
Dragon Creek Aquafarm

ROOT & STEM GREEN PRACTICES

Root & Stem Catering & Events is built by a model of sustainability and taking care of our environment. We have recycling centers in our kitchen & offices, we donate cooking oil for biofuel, compost our food waste for local farms, and so much more. At your event we will recycle all bottles, plastic and plastic wrap and all linens, china and glassware will be provided by a rental company that also follows a strict green policy. We are certified green by the Green Restaurant Association earning 2 stars.

ROOT & STEM EVENTS

Root & Stem was created in early 2012 to provide the Washington region with a catering company dedicated to their food and craft. Our culinary team takes extra steps to ensure your food is made from scratch with the best ingredients possible. We also employ a polished wait staff that will care for and tend to your guests without being intrusive.

