

Corporate Signature Menus



eclectic menus | corporate
events | team building | executive
meetings | holiday parties |
conferences | employee
appreciation | award dinners |
& so much more!



From a quick and healthy breakfast or lunchtime drop-off to full-service fundraisers, galas and corporate meetings, we have you covered! Spice up your work week with fresh ingredients, exceptional service and gourmet eclectic menu choices. With our dedicated event coordinators and a professional chef team, we're with you every step of the way to make each event, no matter how big or small, a success!



WHY ROOTS?



Bringing eclectic flavors, outstanding presentation and impeccable service to your event!

- The Gourmet Kitchen Catering, now known as Roots Catering; is an award-winning, full-service, boutique catering company serving the Denver Metro and entire Front Range since 2002
- Our mission is to create memorable culinary experiences for our valued clients using flavorful, local ingredients and gourmet spices from around the world making us experts in multicultural foods and flavors
- Our menus are designed to fit any style of event; from social and corporate gatherings that may not require full-service catering to extravagant wedding receptions complete with impeccable service and event design
- So that all guests at your event feel welcome, we take care of most dietary preferences & restrictions for no extra charge
- We are passionate about sustainability. When you use our services, your food has ZERO carbon footprint

“The food was fantastic. Madhoo was right on time setting up asking if we needed anything torn down. Keep up the good work. I will keep you in mind when planning conferences.” - M.R.

FROM THE CHEF



- Our Founder, Owner and Executive Chef is Madhoo Seth aka Spice Girl. She states, '*I can bring flavor to any dish!*'
- In 2002, she noticed an increasing cultural diversity in the Denver Metro area and started serving authentic, flavorful cuisines from around the world. Thus, our tagline - "We Cook in Your Language!" - was born!
- Her passion to deliver the best tasting food with exceptional customer service is the driving force behind our team's commitment to be the best of the best in our industry
- We are an award-winning catering company. Our many accolades and accomplishments include: BBB A+ rating for more than a decade, voted one of the top 5 caterers on Denver 7's A-list (winning it in 2010 and 2012), receiving Wedding Wire's Couples' Choice award in 2015/2016, winning Taste It Broomfield 2018 Best International Bite category and Taste It Broomfield 2019 Netflix Nosh category
- We firmly believe in helping and reaching out to the communities in which we live and work. For this reason, we have supported numerous non-profits over the years. Even when the special events industry was devastated due to COVID-19, we decided to serve our community by donating ~3000 meals to our frontline heroes





"It was all GREAT. The best I've had in a long time. The service was beyond belief. They were on the ball and helped me out in setting things up so nicely. They made sure we had everything we could possibly want. The value was very good. We'll be using The Gourmet Kitchen again and again." - V.F.

Private Tastings

For weddings and other full-service events such as holiday parties, we highly recommend private tastings. This allows us to bring your vision to life, and create an experience that wows your guests.

Private tastings are scheduled according to Chef and other staff's availability. Price is based on menu selection. Contact your Sales Specialist for more information!

Menu Customization

If you are looking for something that our signature eclectic menus do not offer, we can always create custom menus for an additional charge. Not only do we accommodate most dietary preferences and restrictions, we can also create that special menu you yearn for, from anywhere in the world!

Event Venues

Roots is honored to partner with many amazing venues throughout Colorado, including our own! Whether you have booked another venue or are still looking, we will make sure you have the perfect space for your needs, style, and budget. To get started with choosing your perfect venue that will compliment your perfect catering, contact us today!

WE PROVIDE



We understand how important it is to have a stress-free event. In addition to providing amazing food, we can take care of all aspects of your event to create a memorable experience for you & your guests!

Beverages & Snacks

We cannot provide liquor, but we can provide: non alcoholic beverages, mocktails, mixers/garnishes for a full bar, ice, potable water & a variety of late night snacks!

Delivery/Setup/Cleanup

We deliver food, other items and rentals to your venue. For full-service events such as weddings, we set up before and tear down after the event as well.

Staffing & Bartending

For any catering that is not considered a drop off, we will include service staff in our proposals. If needed, we can also provide TIPS certified bartenders.

We are properly insured with general liability, liquor liability and workers comp insurance.

Compostables

Sustainability is a big part of who we are! We can provide compostable plates, silverware, napkins, and cups in addition to reusables! We have this option for any event whether it is full service or drop off.

Rentals

We can provide plates, silverware, napkins, tablecloths, chargers, glassware, centerpieces, buffet signage and décor. We can provide any other rentals through our in-house inventory, rental companies we work with or your venue's preferred rental partner

Event Coordination

For your wedding or that special event, we can provide Event Coordination so that you can enjoy your event stress free.

Other Services

We work with many other service providers and can recommend or provide many other services such as: DJ, Photographer, Entertainment, Officiant, Florist, Lighting, Cake, Stationery, Makeup & Hair

Contact your Sales Specialists for more information!



"All of it was outstanding! Once again, the Gourmet Kitchen's food was the most flavorful we've experienced with a caterer. Service was fast and on time. We had TGK cater lunches for 5 days for a week of staff meetings. They came in at the price we needed and delivered quality food and service." - R.B.



BREAKFAST

\$12 per person

Substitutions may not be allowed or may have additional costs

Continental

\$12 per person
Minimum 15 Guests

Includes: *Fresh Cut Fruit Bowl*

Choice of Any 2 Breakfast Pastries

Additional Breakfast Pastries for an extra \$4PP

Mini Muffins | Banana or Blueberry

Cinnamon Rolls

Fruit Filled Pastries

Bagels and Cream Cheese

Hot Breakfast

Minimum 15 Guests
\$20 per person

Includes: *Fresh Cut Fruit Bowl*

Choice One Breakfast Pastry

Additional Breakfast Pastries for an extra \$4PP

Muffins | Banana or Blueberry

Cinnamon Rolls

Fruit Filled Pastries

Bagels and Cream Cheese



Choose Two Hot Items

Additional Hot Items for an extra \$6PP

Basic Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausages

Regular Pancake with Syrup

Chai Pancake with Turmeric & Cardamom

Syrup

Broccoli and Cheese Quiche

Bacon and Cheese Quiche

Seasoned Breakfast Potatoes

French Toast with Syrup

**additional costs such as set up, taxes, fees, staff, rentals and optional gratuity may apply*

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

Ⓟ: Vegan

LUNCH

\$15 per person

Substitutions may not be allowed or may have additional costs

Cold Lunch

Choice of Salad/Sandwich with Cookie and Potato Chips

Add Fruit Cup \$3PP

Gourmet Wrap | Sandwich | Salad | Boxed | Buffet Lunches

*Served Buffet Style or Boxed Lunch. *Choose buffet style to reduce waste*

Minimum 10 Sandwiches /Wraps/Salad

Sandwiches

Sandwiches come with Lettuce , Tomato and Swiss cheese

Choose 1 Protein

Turkey | Beef | Ham | Paneer (VEG) | Tofu (V)

Bread : Sourdough or Wrap

GF bread available on request. \$1 extra PP

Salads

Choose 1 Protein

Diced Chicken or Turkey | Tofu (V) | Paneer (VEG)

Citrus Kale Salad

Grilled Kale, Orange Segments, Matchstick Carrots, Roasted Walnuts and Feta Cheese with a Citrus Dressing

Beet Salad

Arugula, Roasted Beets, Feta Cheese and Toasted Pepitas with a Dijon-Agave Apple Cider Vinaigrette

Cobb Salad

Crisp Romaine, Boiled Eggs , Carrots , Cucumber and Chopped Bacon with a Ranch Dressing

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(V): Vegan

LUNCH

\$18 per person

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Hot Lunch

Lunch Protein Portions are 3-4 oz | Dinner Protein Portions are 5-6 oz

Minimum of 15

Add \$2PP for Individual Packing | Add \$6PP for Dinner Portions

Minimum 15 for each item chosen

- *Chicken in Teriyaki Glaze (Soy, Ginger, Brown Sugar and Garlic) with Carrot and Rice Pilaf*
- *Chicken in Herb Cream Sauce with Seasoned Penne Pasta in Olive Oil with Zucchini and Peppers | GF*
- *Chicken in Chimichurri Sauce with Confetti Rice and Tandoori Cauliflower*
- *Grilled Pork Loin in Caramel Coffee Sauce with Oven Roasted Potatoes in Garlic & Herbs | GF*
- *Indian Butter Chicken (Murgh Makhni) with Cumin Rice*
- *Pasta in Vodka Cream Sauce with Chicken and Grilled Zucchini*
- *Chicken Parmesan with Fettuccine*
- *Chana Masala with Confetti Rice | (V)*
- *Tofu in Indian Masala Sauce with Basmati Rice | (V)*
- *Spaghetti and Meatballs in Marinara Sauce with Dinner Rolls & Butter*
- *Pork in Romesco Sauce with Herb Roasted Potatoes, Peppers and Onions*
- *Paneer Parmesan with Fettuccine | VEG*



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ELEVATED LUNCH

\$24 per person

Substitutions may not be allowed or may have additional costs

Elevated Hot Lunch

Lunch Protein Portions are 3-4 oz | Dinner Protein Portions are 5-6 oz

Minimum 15 guests

Add \$2PP for Individual Packing | Add \$8PP for Dinner Portions

Minimum 15 for each item chosen

- *Beef Bourguignon | Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions with Fresh Herbs*
Served in a Tomato-Beef Broth with Garlic Mashed Potatoes and Asparagus
- *Mongolian Beef | Thinly Sliced Beef cooked in a Spicy-Sweet Sauce with Scallions and Onions Served*
with White Rice, Sesame Broccoli and Carrots | GF DF
- *Baked Fresh Herb Tilapia | with Roasted Tomato Compote, Chimichurri Rice and Roasted*
Brussel Sprouts | GF DF
- *Seared Salmon in Romesco Sauce with Confetti Rice and Grilled Zucchini | GF DF*
- *Salmon in Piccata Sauce with Penne Pasta and Grilled Vegetables*



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DESSERTS

Substitutions may not be allowed or may have additional costs

Desserts

\$5 pp, per dessert

Minimum 10 Guests

Assorted Cookies and Brownies

Assorted Cheesecake Bites

Vegan Chocolate Cake | (V)

Chocolate Torte | GF

*"No complaints! All the food was great. The food quality, service and value were all exceptional.
I will use them again all our company events." - S*



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AFTERNOON SNACKS

Substitutions may not be allowed or may have additional costs

Snacks

\$6pp, per snack

Minimum 10 Guests

Seasonal Fresh Fruit

Nature Valley Bars

Whole Fruits | Apples, Oranges, Banana

Assorted Fruit Yogurt

Veggie Crudités with Hummus

Caramel Popcorn

Masala Popcorn

Chef's Cookie Platter

Brownies

Cupcakes | Chocolate or Vanilla



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À LA CARTE BEVERAGES

Substitutions may not be allowed or may have additional costs

Per Person Pricing

Bottled Water | \$2

Individually Packed OJ | \$4

Individually Packed Iced Tea | \$3

Individually Packed Lemonade | \$3

Stationed Iced Tea | \$2

Stationed Lemonade | \$2

Stationed OJ | \$3

Assorted Cans of Soda | \$2

Coffee with Sugar and Dairy Creamer | \$4

Decaf Coffee with Sugar and Dairy Creamer | \$5

Roots Signature Turmeric Chai Tea | \$4

Assorted Herbal Teas | \$3

**Sugar and Dairy Alternatives Available on Request*

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FINALLY



This is how our typical booking process works:

- *Based on the information you provided in your request and any additional communication with our Sales Team, a Catering and Venue Sales Specialist will email our signature menus*
- *If you like what we have to offer, your Catering and Venue Specialist will work with you to create a formal proposal with the menu of your liking, style of service you prefer, service duration, rentals, décor, event coordination, other miscellaneous services, etc.*
- *If our proposal is in line with what you desire from your caterer and/or venue, we will setup a paid tasting. The cost will depend upon the menu items you choose and the number of guests*
- *Once you book us as your caterer and/or venue of choice, the cost of the tasting will be applied towards the invoice*

Thank You for Considering Roots Catering for Your Special Occasion!

We cook in your language!

TESTIMONIAL

"Your dinner experience was absolutely phenomenal and that meal is still ingrained into my memory. Even over a month later, my friends who also share this same sentiment are so glad to have found ourselves at Roots by mere chance!" P.L.

Contact Information



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