

Signature Menus

Served Buffet Style

plated or family-style available
*additional costs apply



eclectic menus | weddings |
holiday parties | galas |
corporate events | reunions |
bar/bat mitzvahs | quinceañeras
& so much more!



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 at no extra charge
- We are passionate about sustainability. When you use our services, your food has ZERO carbon footprint

“We selected The Gourmet Kitchen for our daughter's wedding reception. Madhoo and her staff were excellent, the food delicious. They were helpful, responsive and catered to special diet restrictions. Can't thank them enough!” -
K.K.

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





"I've had the pleasure of enjoying the food from The Gourmet Kitchen Catering 3 times in the last year. Each time, it was delicious! One of the events was an Indian Wedding where the Indian cuisine was off the charts good! So good, in fact, that I hired TGK to cater a small party I was hosting for my book club with an Indian theme. Every guest asked for their contact information. Can't wait for the next time I can hire TGKC...They really can cook in your language!!" - P.M.

Private Tastings

For weddings and other full-service events such as holiday parties, we highly recommend private tastings. This will allow 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 before 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!

VANILLA

\$30 per person

plus taxes, fees, staff, rentals and optional gratuity

Items in this Menu Package cannot be combined with other Menu Packages. Additional costs may apply for customizations.

Hors-d'œuvres

choose one

- Tortilla Chips and Fire Roasted Salsa | (V) GF
- Seasonal Veggie Crudité | Served with Buttermilk Ranch Dressing | GF
- Classic Hummus | with Toasted Pita Chips | (V)
- Beef Meatballs | topped with Berry Chipotle Sauce | DF

Protein

choose one

- Grilled Chicken | with Herb Cream Sauce | GF
- Chicken Parmesan
- Chili and Garlic Rub Pork in Chimichurri Sauce | GF DF
- Pork in Caramel Coffee Sauce | GF
- Chili and Garlic Rub Seared Grilled Tofu in Romesco Sauce | (V) GF
- Paneer Parmesan | Breaded Indian Cheese topped with Marinara Sauce and Parmesan | VEG

Starch

choose one

- Confetti Basmati Rice | (V) GF
- Oven Roasted Potatoes | (V) GF
- Penne Pasta in Olive Oil and Herbs | DF
- Creamy Garlic Mashed Potatoes | GF
- Amarillo Rice | (V) GF

Vegetable

choose one

- Grilled Carrots in Herbs | (V) GF
- Grilled Zucchini | (V) GF

Salad

choose one

- Caesar Salad | Romaine Lettuce, Garlic Croutons, and Parmesan with Caesar Dressing
- House Garden Salad | Fresh Mixed Greens, Kale, Romaine, Tomatoes, Carrots, Cucumber and Tomatoes with Italian Dressing | (V) GF

This Menu includes Dinner Rolls and Butter



"Madhoo and her team were amazing! We wanted a unique experience that would be remembered. She was willing and excited to do a family style dinner (something most caterers are not up for). The food was delicious, and she always took the time to understand what we wanted, and even spoke with my grandfather at the wedding. Everyone who attended is still talking about how good the food was. Thank you Madhoo and Gourmet Kitchen!" - S.C.



CARDAMOM

\$40 per person

plus taxes, fees, staff, rentals and optional gratuity

Items in this Menu Package cannot be combined with other Menu Packages. Additional costs may apply for customizations.

Hors-d'œuvres

choose two

*Our Grand Imported and Domestic Cheese Collection with Charcuterie Display |
Accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced
Candied Nuts, Medjool Dates, Grapes, Berries, and Assorted Crackers | GF (minus crackers)*

Mac & Cheese Fritters | with Tomato Jam | VEG

Potato Croquettes | with Tomato Jam | (V) GF

Samosas | with Tamarind Chutney and Mint Chutney | (V)

Tomato Bisque Shooters | with Grilled Crostini on top | GF VEG

*Devils on Horseback | Dates Stuffed with Almonds, Wrapped with Bacon and Served
with Balsamic Glaze | DF GF*

Sensation Chicken Satay | Grilled Chicken Satay with Thai Peanut Sauce | DF GF

Pepper Molasses Beef Crostini | with Gorgonzola Cream and Red Onion Jam

Protein

choose one

Chicken Marsala | with a Classic Marsala Wine Mushroom Sauce | GF

Chicken Piccata | with a White Wine, Lemon and Capers Butter Sauce | GF

Chicken in Pesto Sundried Tomato Cream Sauce | GF

Chicken in Teriyaki Glaze | GF

Grilled Herbed Pork Medallions | with Romesco Sauce (Smoked Creamy Pepper and Tomato Sauce) | GF

Sensation Spice Pork Loin | with Mango and Red Pepper Chutney | GF

*Beef Burgundy | Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions with Fresh Herbs and
Served in a Tomato-Beef Broth | GF*

Beef Stroganoff | Classic Dish with Braised Beef, Mushrooms and Onions | GF

Chana Masala | Garbanzo Bean Curry | (V)

Pasta Primavera | with Seasonal Roasted Vegetables in Marinara Sauce | (V)

Paneer Parmesan | Breaded Steak of Paneer Topped with Marinara Sauce and Parmesan | VEG

This Menu includes Dinner Rolls and Butter

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

CARDAMOM

\$40 per person

plus taxes, fees, staff, rentals and optional gratuity

Some Items may require Chef assistance on site for Quality & Presentation

Starch

choose one

Roasted Baby Potatoes | in Herbs, Garlic and Oil | GF (V)

Penne Pasta | tossed in Olive Oil and Fresh Herbs | VEG

Chimichurri Rice | GF (V)

Creamy Polenta with Dry Fenugreek Leaves | VEG

Vegetable

choose one

Roasted Brussel Sprouts | (V) GF

Smoked Chili Seared Zucchini Planks | (V) GF

Tandoori Cauliflower | (V) GF

Grilled Vegetables | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions | (V) GF

Salad

choose one

Citrus Kale Salad | Wilted Kale, Orange Segments, Matchstick Carrots, Roasted Walnuts and Feta
Served with a Citrus Dressing | GF (V without feta)

Roots Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans and Strawberries
Served with a Berry Vinaigrette | GF (V without feta)



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(V): Vegan

SAFFRON

\$50 per person

plus taxes, fees, staff, rentals and optional gratuity

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Hors-d'œuvres

choose one stationed and two passed

Stationed

Our Grand Imported and Domestic Cheese Collection with Charcuterie Display |
Accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced Candied Nuts,
Medjool Dates, Grapes, Berries and Assorted Crackers | GF (minus crackers)

Baked Brie En Croûte | Oven Baked Brie Wrapped in Puff Pastry then Served with Sliced Baguettes
and Granny Smith Apples | VEG

Grilled Vegetable Charcuterie Board | Assortment of Roasted and Grilled Vegetables (Brussel Sprouts,
Zucchini, Peppers, Carrots) with Beet Root Hummus and Chimichurri Hummus | (V)

Passed

Bahn Mi Bruschetta | Seasoned Pork on Bruschetta, Shredded Lettuce, Pickled Radish, Carrots & Cilantro
Shrimp Po' Boy Bite Slider | Cornmeal and Creole Spice Dusted Shrimp, Lightly Fried and
Served with Remoulade Sauce

Seasoned Onion Fritters | with Tomato Jam | (V) GF

Chickpea Flour Fritters | (V) GF

Falafel Bites with Tzatziki | VEG GF

Cauliflower Wings | Chickpea-Batter-Fried Cauliflower Florets Tossed in Sweet Chili Sauce | GF (V)

Chipotle Spice Rub Pork Skewers with Sweet Teriyaki Sauce | GF

Devils on Horseback | Dates Stuffed with Almonds, Wrapped with Bacon
and Served with Balsamic Glaze | GF DF



This Menu includes Dinner Rolls and Butter

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(V): Vegan

SAFFRON

\$50 per person

plus taxes, fees, staff, rentals and optional gratuity

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Protein

choose two

Molasses Soy Beef Tenders | with a Bourbon Molasses Glaze | GF DF

Herb Crusted Beef | with a Whole Grain Mustard Demi Glaze | GF DF

Petite Beef Tenders | with Red Wine Reduction | GF DF

Petite Beef Tenders | in Chimichurri Sauce | GF DF

Seared Salmon in Sweet Ginger Teriyaki Sauce and Scallions | GF DF

Adobe Beef Tenders | Rubbed with a Southwestern Spice, Grilled and then Served with a Pozole Pepper Jack Cream | GF

Seared Salmon in Piccata Sauce with Parsley | GF

Grilled Boneless Chicken Thighs | with a Serrano and Peach Glaze | GF DF

Grilled Chicken Breast with Romesco Sauce | GF DF

Chicken with Artichoke, Sundried Tomato and Bechamel Sauce | GF

Chicken with Chili Caramel Coffee Sauce | GF

Chicken Vindaloo (or Lamb Vindaloo add \$8PP) | GF

Murgh Makhani | Indian Style Butter Chicken | GF

Starch

choose one

Classic Creamy Garlic Mashed Potatoes | GF

Seared Potato Planks with Herb Oil | (V) GF

Truffle Parmesan Roasted Yukon Gold Potatoes | GF

Aromatic Basmati Saffron Rice | (V) GF

Artichoke and Roasted Cauliflower Rice Pilaf | (V) GF

Butternut Squash Risotto | GF

Couscous | with Sweet Peppers, Carrots and Peas | (V)

SAFFRON

\$50 per person

plus taxes, fees, staff, rentals and optional gratuity

Vegetable

choose one

Curried Tandoori Cauliflower | (V) GF

Gremolata Green Beans | Green Beans with Citrus Zest, Parsley and Garlic | (V) GF

Grilled Asparagus | in Toasted Garlic Olive Oil | (V) GF

Grilled Carrots | in Chili Agave Nectar Glaze | (V) GF

Grilled Vegetables | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions | (V) GF

Parmesan Broccoli | GF

Roasted Brussels Sprouts | (V) GF

Salad

choose one

Aspen Salad | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese and Toasted Pumpkin Seeds with a Tangy Vinaigrette | GF (V) without cheese

Romaine Salad | Romaine, Cherry Tomato, Canadian Bacon Strips and Bleu Cheese with a Berry-Chipotle Dressing | GF (V) without cheese and bacon

Citrus Kale Salad | Wilted Kale, Orange Segments, Matchstick Carrots, Roasted Walnuts and Feta Cheese with a Citrus Dressing | GF (V) without cheese

Roots Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans and Strawberries Served with a Berry Vinaigrette | GF (V) without cheese



DESSERTS

Some Items may require Chef assistance on site for Quality & Presentation

Chocolate

Raspberry Chocolate Bar | \$5

Chocolate Brownie Drizzled with White Chocolate | \$3

Chocolate Chip Cookie | \$3

Coconut Brownie | \$4

Chocolate Dipped Strawberry Drizzled with White Chocolate | \$4

Chocolate Torte | GF | \$5

Vegan Chocolate Cake | (V) | \$5

Chocolate Mousse Infused with Baileys and Topped with a Cigar Cookie in Shot Glass | GF | \$6

Classic

Cheesecake Bite | \$2.50

Fruit Filled Thumbprint Cookie | \$3

Rosemary Shortbread Cookie | \$3

Lemon Bar | \$4

Tiramisu in Shot Glass | \$5

Fun

Mango Mousse in Shot Glasses | GF | \$4

Madhoo's Epic Bread Pudding | \$5

Coconut Milk Rice Pudding | GF (V) | \$6

Coconut Milk Carrot Pudding | GF (V) | \$5

Lemon Cannoli | \$5

S'more Bar | \$7 (Staffing needed)

Caramel Spice Popcorn | 3 oz Bag | \$5



VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

**plus taxes, fees, staff, rentals and optional gratuity*

"No complaints. All the food was good. The food quality, service and value were all very good.

I would use them again for company events." - S

À LA CARTE HORS D'OEUVRES

Stationed

Grand Charcuterie Display | Collection of Gourmet Cheeses with Cured Meats, Dates, Jams, Berries, Candied Nuts, Whole Grain Mustard, Onion Jam, Gourmet Crackers (GF optional) and Baguette Slices

\$10 Per Person

Classic Bruschetta Mix with Grilled Crostini | VEG

\$4 Per Person

Grilled Vegetable Charcuterie Board | Assortment of Roasted and Grilled Vegetables (Zucchini, Squash, Peppers and Carrots) with Hummus | GF DF (V)

\$6 Per Person

Baked Brie En Croûte | Oven Baked Brie Wrapped in Puff Pastry, Stuffed with Berry Jam and Served with Crackers | VEG

\$8 Per Person

Fresh Fruit Platter | (V)

\$5 Per Person

Pita Triangles with Hummus | (V)

\$5 Per Person

Chips and Salsa | Tajin Corn Tortilla Chips with Fire Roasted Salsa | GF (V)

\$5 Per Person

Seasonal Veggie Crudité | with Buttermilk Ranch Dressing | GF VEG

\$4 Per Person

**plus taxes, fees, staff, rentals, and optional gratuity*

"...Most of all, we were happy with your willingness to work hard and adapt the foods to our taste and recipes. In the end it was a great success...and everyone loved the food." - R.G.

À LA CARTE HORS D'OEUVRES

Hot Passed

Zucchini Fritters | Chickpea-Batter-Fried Zucchini
Rings with Ranch | GF (V with no Ranch)
\$2 Per Piece

Cauliflower Wings | Chickpea-Batter-Fried
Cauliflower Florets with Sweet Chili Sauce |
GF (V)
\$2 Per Piece

Devils on Horseback | Dates Stuffed with Almonds,
Wrapped in Bacon and Served with Balsamic
Glaze | GF DF
\$2 Per Piece

Potato Croquettes | with Tomato Jam | GF (V)
\$2 Per Piece

Mac & Cheese Fritters | with Spicy Cherry Tomato
Sauce | VEG
\$3 Per Piece

Tandoori Chicken Satay | with Mint Chutney | GF
\$4 Per Piece

Beef Skewers | with Chimichurri Sauce | GF DF
\$5 Per Piece

Mini Samosas | with Mint Chutney | (V)
\$3 Per Piece

Asian Chicken Satay | in Teriyaki Sauce |
GF DF
\$4 Per Piece

Beef Meatballs | in Berry Chipotle Sauce | GF
\$2 Per Piece

Falafel Bites | with Tzatziki | GF VEG
\$3 Per Piece

Paneer Skewers | Tandoori Grilled Paneer
Skewers with Mint Chutney | GF VEG
\$4 Per Piece

Chipotle Tofu & Pineapple Skewers | GF (V)
\$4 Per Piece

Pork Skewers | with Caramel Coffee Sauce |
GF
\$4.50 Per Piece

*plus taxes, fees, staff, rentals and optional gratuity

VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

À LA CARTE HORS D'OEUVRES

Cold Passed

*Caprese Skewers | Mozzarella, Basil and
Tomato Skewers with Balsamic Glaze |*

GF VEG

\$4 Per Piece

*Grilled Watermelon Skewers | with
Balsamic Drizzle | GF (V)*

\$3 Per Piece

*Curried Deviled Eggs | filled with
Canadian Bacon and Chives | GF*

\$3 Per Piece

Fruit Skewers | GF (V)

\$4 Per Piece

*Cold Spiced Shrimp and Snap Pea on a
Pick with Teriyaki Glaze | GF DF*

\$4 Per Piece

*Dark Chocolate Covered Applewood
Bacon Skewers | GF DF*

\$4 Per Piece

*White Chocolate Covered Applewood
Bacon Skewers | GF*

\$4 Per Piece

*Antipasto Skewer | Cheese, Artichoke,
Olive and Salami | GF VEG*

\$5 Per Piece



**plus taxes, fees, staff, rentals and optional gratuity*

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(V): Vegan

LATE-NIGHT SNACKS

Snacks

Popcorn Bar

Butter popcorn with Seasonings (Choose Two) Cheddar, Bacon, Ranch, Caramel

\$6 per person

S'More Love

Bring the fun of summer campfires to your next event with a S'more Love s'mores bar! Guests select a marshmallow and skewer it to be roasted over a small Sterno flame. Graham crackers and chocolates are readily available once the roasting is complete.

S'mores Kit Include: Marshmallows, Graham Crackers, Skewers, Hershey's Chocolate. Includes S'more Signage and Mini Sterno Setup for Indoors

\$6 per person

Mac and Cheese Bar

Classic Macaroni & Cheese AND Bacon and Gouda Infused Macaroni & Cheese. Choice of any 5 toppings. Any extra toppings are \$2 per person.

Toppings: Chives, Sun-dried tomatoes, Sautéed Mushrooms, Roasted Red Peppers, Broccoli, Bacon Crumbles, Breadcrumbs, Sour Cream, Fried Onions, Shredded Cheddar, Gorgonzola Crumbles, Grated Parmesan, Diced Tomatoes, Diced Onions, Pickled Jalapeños

\$12 per person

(\$9 per person for 3 toppings)



**plus taxes, fees, staff, rentals and optional gratuity*

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Ⓥ: Vegan

LATE-NIGHT SNACKS

French Fry Bar

Served ONLY at Roots Event Center

*Piping Hot French Fries served in paper cones with your choice of 3 dipping sauces or toppings:
Ketchup, Yellow Mustard, Spicy Mustard, Ranch Dressing, Blue Cheese, Nacho Cheese, Tartar
Sauce, BBQ Sauce, Truffle Oil, Shredded Cheese, Country Gravy, Red Chili, Green Chili, Buffalo
Sauce, Bacon Crumbles*

\$10 per person

Chips and Salsa Trio

Tri-Color Chips w/ 3 Kind of Salsas; Fire Roasted, Chili Verde, and Sriracha

\$7 per person

Donut Wall

(Includes Donut Wall) Glazed and Chocolate Donuts

\$8 per person

(Minimum 50 Guests)

Ice Cream Bar

Choose 2 Ice Creams and 4 toppings:

Ice Cream: Vanilla, Cookie Dough, Chocolate, Mint Chocolate Chips

Syrups: Berry & Chocolate

*Toppings: Sprinkles, Mix Nuts, Chocolate Chips, Fresh Diced Strawberries, Fresh Blueberries,
Chopped Bananas, Oreo Crumbles*

\$10 per person

*(*For off-site events we need a freezer to store ice cream)*



**plus taxes, fees, staff, rentals and optional gratuity*

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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 want 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



hello@rootscolorado.com



(720) 279-0570



[1200 Miramonte St, Broomfield CO 80020](#)



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