

# ROOTSTOCK

## CATERING

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### BANQUET & CATERING

Rootstock Hospitality Group is a locally owned restaurant group that has been part of the Indy dining scene for the past 25 years! Our group has run some of the largest restaurants in the city and now look to provide a unique, quality-driven guest experience to the catering scene of Indy's foodie culture.

Our restaurant group is made up of multiple concepts with multiple dining options for our catering guests. Can't find what you're looking for below, ask about our authentic Italian cuisine or our upscale dining options, Rootstock Hospitality Group is dedicated to provide you with the quality and service you deserve

**Visit us at [Rootstockhospitality.com](http://Rootstockhospitality.com)**

**Like us on Facebook at [Rootstock-Hospitality](#)**





*Thank you for your interest in having Rootstock Catering cater your upcoming event. We will gladly adjust any menu to accommodate you and your guests' needs.*

*Please review the enclosed information and contact us anytime to discuss. We appreciate the opportunity to work with you and look forward to hearing from you soon!*

## **Catering Policies**

### **Menu Selections**

*Food and beverage minimums will apply.*

*Catering events must be scheduled at least seven (7) business days prior to event date.*

*Confirmed catering orders require a guaranteed guest count, five (5) days in advance.*

*Final invoice will be based on the provided guest count or on the number of guests in attendance, whichever is greater.*

*No outside food or beverage is permitted.*

### **Staffing and Set Up**

*Buffet tables include standard black linen. A ten (10) day notice is required for special linen orders.*

*Drink Service is available.*

### **Payment Details**

*Balance is due at the conclusion of the event, unless prior arrangements have been made for direct billing.*

*A 15% administrative/facility charge plus a 20% gratuity will be applied to the subtotal.*

*All cancellations must be in writing and be delivered at least 72 hours in advance of the scheduled event.*

*If the food order is canceled less than 72 hours prior to the event date, the total*

*food charge will be due and payable upon cancellation, including*

*associated charges, fees and taxes.*

# STARTERS

## Priced Per Platter

Seasonal Fruit Display	\$4.25
Domestic/Imported Cheese Display	\$5.25
Fresh Vegetable Display	\$3.25
Jumbo Shrimp Cocktail	\$7.50

## Priced Per 50 Pieces

Mini Beef Wellingtons w/ Horseradish Sauce	\$90.00
Mini Chicken Wellingtons w/ Horseradish Sauce	\$80.00
Bacon Wrapped Scallops	\$87.50
Mini Crab Cakes w/ Remoulade Sauce	\$113.00
Sausage & Sage Stuffed Mushrooms	\$80.00
Crab Stuffed Mushrooms	\$80.00
Baby Baked Potatoes...Sour Cream, Bacon, Cheese & Chives	\$68.00
Coconut Shrimp w/ Orange Marmalade	\$90.00
Sesame Soy Glazed Beef Kabobs	\$95.00
Beef Satay w/ Spicy Peanut Sauce	\$80.00
Vegetable Spring Rolls w/ Sweet Chili Sauce	\$63.00
Cilantro Lime Chicken	\$85.00
Black Bean & Cheese Empanada w/ Salsa	\$73.00
Breaded Ravioli w/ Marinara Sauce	\$68.00
Spanakopita	\$75.00
Italian Meatballs w/ Marinara Sauce	\$70.00
Chicken Meatballs w/ Honey Siracha	\$80.00
Spinach Artichoke Dip w/ Tortilla Chips	\$62.50

# **BREAKFAST**

(All breakfasts include coffee & juice)

The Daisy            \$12

Fruit, Danish, Muffins

The Tulip            \$14

Fruit Danish, Muffins, Bagels & Cream Cheese

The Dahlia           \$17

Fresh Scrambled Eggs w/ Cheese, Diced Fried Potatoes w/ Onions & Peppers

The Rose            \$22

Fresh Scrambled Eggs w/ Cheese, Crispy Bacon, Sausage Patties, Diced Fried Potatoes w/  
Onions & Peppers

# **BOXED LUNCH**

The Spruce           \$12

Ham, Turkey, Roast Beef Sandwich

(Gluten Free Available)

Chips

Cookie

Add on Bottled Water    \$3

# THE LUNCHES

(All lunches include dessert choice of fresh baked cookies or brownies)

## The Pine \$19

Garden salad w/ Balsamic & Ranch

Deli Tray w/ Smoked Ham, Smoked Turkey, Roast Beef, Multi-Grain Wheat & Whitebread  
Pasta Salad, Baked Beans, Potato Chips

## The Big Oak \$21

Garden Salad w/ Balsamic & Ranch Dressing

Grilled Hamburgers, Hotdogs & Brats

Potato Salad, Baked Beans, Potato Chips

## The Hickory \$22

Garden Salad w/ Balsamic & Ranch

Pulled Pork Sandwich

Green Beans w/ Bacon & Onions, Mac n' Cheese

(Substitute Ribs \$24)

## The Magnolia \$25

Garden Salad w/ Balsamic & Ranch

Beef Smash Burger Slider, Barbeque Pulled Pork Slider, Southwest Chicken Slider

Potato Salad & Potato Chips

# THE DINNERS

The Cypress                    \$30

Caesar Salad  
Penne Boscaiola  
Sauteed Zucchini & Squash  
Garlic Bread  
Chocolate Cake

The Sequoia                    \$65

House Salad w/ Balsamic & Ranch Dressing  
Prime Rib w/ Horseradish Sauce  
Garlic Mashed Potatoes  
Roasted zucchini, Squash & Onions  
Carrot Cake

The Birch                        \$45

House Salad w/ Balsamic & Ranch  
Herb Roasted Airline Chicken Breast  
Garlic Mashed Potatoes  
Roasted vegetables  
Carrot cake

The Red Wood                    \$89

Caesar salad  
Filet Mignon (8oz) Rosemary Compound Butter  
Blackened New Potatoes  
Roasted Asparagus  
Chocolate Cake