



Root & Stem Catering and Events  
3445 N Washington Blvd  
Arlington, VA 22201  
[www.rootandstemdc.com](http://www.rootandstemdc.com)

## **COLLECTION OF SPRING TIME COCKTAIL & MOCKTAILS:**

### **APRIL IN PARIS**

St Germain Elderflower Liqueur, Champagne & Fresh Mint

### **GARDEN GIN**

Hendrick's Gin, Lemon Thyme Syrup, Cucumber Water, Club Soda & English Cucumber Peel

### **GINGERITA**

Domain de Canton Liqueur, Lime Juice, Ginger Syrup, Salted Rim & Lime Wedge

### **SPRING THYME**

Kettle One Vodka, Fresh Thyme, Lime Syrup, Club Soda

### **DERBY DAZE**

Catocin Creek Bourbon, Simple Syrup, Fresh Mint, Lime and Rosemary

### **HERBAL HALF & HALF (N/A)**

Green Tea & Fresh Squeezed Lemonade Topped with Soda Water

### **NO JITO (N/A)**

Fresh Mint Simple Syrup, Lemonade, Sparkling Water



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## **PASSED HORS D'OEUVRES (SELECT FROM THE LIST):**

### **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

### **CRUNCHY SHRIMP**

Jumbo Gulf shrimp in a sweet chili marinade then wrapped in a wonton crisp and flash fried. Served with a ginger aioli

### **TUNA TATAKI**

Slices of seared Bigeye Tuna crusted in sesame seeds and then draped on top of a sushi rice square and topped with brunoise of cucumber & ginger

### **FAVA BEAN CROSTINI**

Crisp brioche round topped with a Spring fava bean puree and topped with shaved Ricotta Salata

### **HOISIN ORANGE DUCK SALAD**

Confit of duck leg simmered in an orange hoisin sauce and served on a crispy wonton chip with a mango tomatillo salad

### **ROSEMARY SKEWERED LAMB LOIN**

Mustard seed crusted loin of lamb seared on the outside and sliced into medallions then skewered with fresh rosemary. Served with a honey pommery mustard dipping sauce

### **ENGLISH PEA SOUP SHOOTER**

Chilled shot glass filled with a English pea soup topped with crème fraiche & snipped chives

### **CARROT RISOTTO FRITTER**

Creamy risotto simmered with garden fresh carrot puree and served with a Cherry Glen Farms goat cheese fonduta

### **FENNEL CHOKE- FUNNEL CAKE**

Artichoke heart cooked until crispy in a fennel cake batter and topped with lemon zest & grated Parmesan cheese. Served with a roasted fennel aioli



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## **PASSED HORS D'OEUVRES (SELECT FROM THE LIST, CONTINUED):**

### **SMOKED CHICKEN LETTUCE WRAPS**

Buttery and crisp bibb lettuce cups filled with a smoked chicken salad with shallots, ginger, garlic, chives and a touch of mayo

### **BEEF TENDERLOIN CROSTINI**

Herb crusted tenderloin of all natural beef, shaved thin and served on a crisp brioche round topped with red onion marmalade and topped with horseradish crème.

### **SPICY CRAB & MANGO CONE**

Spinach flavored cone filled with a crab salad of mango, chives, red peppers and spicy siracha mayo

### **RICOTTA GNUDI**

Delicate and light gnudi dumpling served with a zesty romesco sauce and topped with micro basil; served in Chinese spoons

### **BLT**

Buttery toasted brioche round with mache, teardrop tomatoes and crispy braised pork belly topped with a basil aioli

### **VIRGINIA HAM BISCUIT**

Flaky biscuit filled with shaved Edwards County Surry ham and a red pepper jam

### **CARROT SOUP SHOOTER**

Chilled shot glass filled with a carrot and tangy Greek yogurt soup drizzled with an aged balsamic reduction

### **ARTICHOKE TAPENADE ROSTI**

Crispy new potato shell filled with an artichoke tapenade of fresh chokes, anchovies, capers, fresh lemon, parsley and extra virgin olive oil

### **LAMB TARTS WITH RAITA**

Braised leg of lamb that was shredded and served in a black olive tart shell and topped with cucumber raita and pickled red onions



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## **GARDEN PARTY RECEPTION BUFFET (ALL FORK FRIENDLY FOODS):**

### **THREE CITRUS CURED ARCTIC CHAR**

Sustainable Arctic Char fillets that have been cured with a blend of citrus, cloves, star anise & ginger for 3 days. Carved into thin strips and topped with a mache salad and drizzled with citronette

### **VIRGINIA HAM & RICOTTA FLATBREAD**

Crispy pissaladiere flatbread topped with sliced of shaved Edwards County Surry ham, fresh favas, ricotta, fontina, lemon zest and pea shoots

### **GRILLED CAESAR SALAD WITH PRETZEL CROUTONS**

Grilled romaine lettuce leaves chopped and tossed with shaved Parmesan, house made zesty dressing and crunchy pretzel croutons.

### **STANDING RIB ROAST WITH MORELS & HORSERADISH GNOCCHI**

Bone in rib roast crusted with rosemary, thyme & garlic and carved on silver platters. Surrounded by goat's milk ricotta gnocchi with horseradish and fresh morels. Served with whole grain ramp mustard

### **ASPARAGUS WITH PINE NUT CRUNCH**

Confit of duck leg simmered in an orange hoisin sauce and served on a crispy wonton chip with a mango tomatillo salad

### **JAR OF PICKLED VEGETABLES**

Root & Stem's signature large jar of the season's vegetable pickled to perfection. Colorful, tasty and addictive, these pickles are a party favorite

### **SPRING DEMI DESSERTS**

Selection of bite sized desserts from our pastry chef to include petite ricotta cheesecakes, miniature cupcakes, house made marshmallows, couverture chocolate Artisan truffles, lemon poppy cannolis, and much more.



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## **FORMAL SPRING SEATED SERVED DINNER:**

### **AMUSE BOUCHE**

Ricotta filled squash blossom with cherry pepper relish

### **SOFT SHELL TEMPURA**

Crispy local soft shell crab lightly battered and flash fried served over Spring vegetable escabeche of shaved asparagus, fennel, carrot and snap peas. Drizzled with a ramp & bacon vinaigrette

### **LOIN OF AMERICAN LAMB AND SPRING BEAN CASSOULET**

Virginia farm raised lamb loin marinated in rosemary, thyme and garlic then grilled and slow roasted until medium rare, served over a cassoulet of flageolet, fava and soy beans topped with a rich demi glace

### **SPICED GARDEN CARROT CAKE**

Cinnamon spiced individual carrot cakes surrounded by candied baby carrots, cream cheese butter cream, and dark raisin puree