



Root & Stem Catering and Events
2941 Fairview Park Drive #110
Falls Church, VA 22042
www.rootandstemdc.com

COLLECTION OF SUMMERTIME COCKTAIL & MOCKTAILS:

HIBISCUS MOJITO

White rum, Hibiscus flower, Hibiscus simple syrup, citrus, soda & fresh mint

GARDEN GIN

Hendrick's gin, lemon thyme syrup, cucumber water, club soda & English cucumber peel

LEMON SUN

Muscadet, St. Germain elderflower, housemade lemoncello, mint, soda water

WATERMELON BLISS

Patron tequila, watermelon, Thai basil leaves, simple syrup, lime, Champagne

SUMMERTIME R & R

Catoctin Creek Bourbon, southern tea, raspberries, rose water

WATERMELON AQUA FRESCA (N/A)

Fresh watermelon juice

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

WATERMELON, MINT & SERRANO SKEWERS

Cubes of watermelon skewered with fresh mint, and wrapped in Serrano ham

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

ANDALUCIAN GAZPACHO SHOOTER

Chilled shot glass filled with a Spanish classic tomato soup topped with a brunoise of cucumbers & drizzled of Aged Sherry vinegar

ROASTED CORN RISOTTO FRITTER

Creamy risotto simmered with roasted corn kernels and served with a spicy tomato Romesco dip

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

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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URBAN BARBECUE BUFFET:

GAZPACHO SHRIMP SALAD

Tender & plump Gulf shrimp served with a gazpacho soup and topped with avocado slivers and lime wedges

CREAMED CORN ANSON MILLS GRITS

Anson Mills grits slowly simmered in corn cut from the cob and a savory cream broth of corn husks, chives & scallions

HEIRLOOM PANZANELLA SALAD

Colorful local tomatoes, haricot verts, yellow wax beans, ricotta salata shavings, torn basil leaves, toasted brioche and tangy vinaigrette.

SWEET & SMOKY BBQ CHICKEN

Bone in Amish chicken pieces marinated in a smoky chipotle and sweet molasses marinade then slow roasted over an open flame and basted with barbeque sauce

PULLED PICNIC PORK SHOULDER

Papa Weaver's all natural pork shoulder slow cooked over mesquite wood chips until the meat falls from the bones and is tossed in a Carolina style tangy vinegar sauce. Served with additional bbq sauces on the side and cornmeal buns

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

STONE FRUIT CROSTADA

Plums, nectarines & peaches lined up under a flaky, butters crust and baked until golden brown. Served with a crème fraîche ice cream



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FARM DINNER SERVED FAMILY STYLE:

AMUSE BOUCHE

Dragon creek oyster chilled with "Bloody Mary" granita

TAGLIATELLE WITH CORN, MINT & BREADCRUMBS

Buttered pasta ribbons tossed with grilled corn kernels cut from the cob, chiffonade of spearmint, buttered breadcrumbs and drizzled with basil oil

HEIRLOOM TOMATO MOSAIC

Variety of local tomatoes sliced carpaccio style and topped with cucumber ribbons, goat cheese truffles, micro basil, and sweet 100 tomatoes. Drizzled with an aged balsamic reduction

AMERICAN RED SNAPPER WITH SUMMER HASH

Pan seared American red snapper served on a bed of diced German butterball potatoes, summer squash, corn & bell peppers and served with herbed butter & preserved lemons

DRY AGED SHENENDOAH VALLEY BLACK ANGUS RIBEYE

Virginia farm raised Black Angus ribeye marinated in rosemary, thyme and garlic then grilled until medium rare, sliced and topped with compound butter & Murray River sea salt. Served over watercress & baby greens with a refreshing salsa verde

GRILLED PEACHES WITH BOURBON CREAM

Seasonal peaches sliced in half and grilled over an open flame and served warm with a Chantilly bourbon cream and crunchy pine nut bark