



ROOT & STEM
CATERING EVENTS

Fall & Winter



About Us:

FRESH. MODERN. FARM-TO-TABLE.

Root and Stem is the source for approachable, farm-to-table dining with a fresh and modern interpretation. We surpass the ordinary catered meal by combining chef-driven, locally sourced ingredients with seamless and gracious service.

CUSTOM MENUS FOR ALL.

While we have included in these pages seasonal specialties that we're known for and items we love to prepare, we believe that your special event is unique and distinctive. As such, each menu we create reflects your wishes and vision for your event. You are not limited to what is in here, only to your imagination.

WE BELIEVE IN SOURCING LOCALLY.

By sourcing from local farms and vendors, Root & Stem supports small, family-run farms who are dedicated to heirloom and heritage ingredients. Because we know where our food is sourced, we know that we're providing you, your employees, friends, family, and loved ones with food that is the highest quality, served at the peak of freshness, and sustainable for our future.

GOOD FOOD FOR THE GREATER GOOD.

We believe in food that is good for society. From the production, processing and purchase of our food, to how we sell it and how you eat it, Root & Stem practices serve to enhance both the health and diversity of local plants and animals, protect our natural resources, and help combat climate change.



Passed Hors D'oeuvres:

Seafood

MINIATURE LOADED TWICE BAKED LUX BABY POTATOES

Salmon Roe | Crème Fraiche | Chives

THAI SHRIMP CAKE

Lemongrass | Sweet Chili

CRISPY SHRIMP SPRING ROLL

Nuoc Cham | Cilantro

IVY CITY PASTRAMI SALMON

Rye Toast | Mustard Crème Fraiche | Beet Kraut

BUTTER POACHED LOBSTER

Celery Root Remoulade | Potato Shell

DEVEILED CRAB FRITTER

Carolina Rice | Smoked Pimentón | Lemon Caper Aioli

DUNGENESE CRAB SALAD

Granny Smith | Pomegranate | Whipped Avocado

EGGS X 2

Pumpernickel Toast | Amish Egg Salad | Smoked Trout Roe

Poultry

JERK SPICED CHICKEN

Crispy Plantain | Serrano Pineapple Relish

CHICKEN SHAWARMA

Pita Chip | Tzatziki

CHICKEN. BACON. RANCH.

Crispy Buttermilk Breading | Lettuce Cup | Pickled Shallot

KOREAN FRIED CHICKEN BITE

Gochujang Glaze | Sesame Seeds | Micro Cilantro

ANCHO CHILE QUESDAILLA

Lime Crema | Pickled Shallot

THANKSGIVING CROQUETTE

Yukon Gold | Stuffing Crust | Cranberry Relish

DUCK CONFIT

Sweet Potato Chip | Pomegranate | Citrus | Honey

Meat

STEAK 'N EGGS

Seared Tenderloin | Poached Quail Egg | Chimichurri

GRILLED STEAK MEDALLION

Toasted Brioche | Red Onion Marmalade
| Snipped Chives

BRAISED BEEF SHORT RIBS

Polenta Bite | Chive Gremolata

APPLEWOOD SMOKED BACON WRAPPED APPLES

Stayman Apple | Local Honey | Sea Salt

LOADED BAKED POTATO SOUP SHOOTER

Smoked Bacon | Crème Fraiche | Snipped Chives.

LAMB MERGUEZ TOAST

Mint Pesto | Whipped Feta | Pickled Shallots

LAMB GYRO

Pita Chip | Tzatziki

CHORIZO & POTATO PINTXO

Smoked Pimentón | Aioli

Plant Based Vegetarian

PEAR, BLACK WALNUT, AND GOAT CHEESE TARTLETS

Cherry Glen Chevre | VA Black
Walnuts
| Port Poached Pear

MUSHROOM RAGOUT TART

Gruyere | Sherry

SWISS CHARD & RICOTTA EMPANADA

Black Bean Puree

WILD MUSHROOM BASTILLA

Orange Harissa Yogurt

PORCINI MUSHROOM RISOTTO CROQUETTE

Whipped Goat Cheese

BUTTERNUT SQUASH CROQUETTES

Whipped Ricotta | Fried Sage

CRANBERRY WALNUT PHYLLO CRISP

Toasted Walnuts | Brie | Citrus

BUTTERNUT SQUASH SOUP SHOOTER

Maple Foam | Candied Pepitas

TRUFFLE PUFFS

Yukon Gold | Grana Padano

BLUE CHEESE & FIG JAM CROSTINI

Goot Essa Bleu Kasse

Plant Based Vegan

CURRIED KABOCHA SQUASH SOUP SHOOTER

Garam Masala

CRISPY SPICED CAULIFLOWER POPPERS

Turmeric | Tahini Drizzle

SMOKED SHIITAKE CAP

Wonton Chip | Chive & Ginger



Stationary Appetizers

KALE & RICOTTA FLATBREAD

Garlic Oil | Lemon Zest

IVY CITY SMOKED SALMON SLIDERS

Pretzel Roll | Chive Cream Cheese | Pickled Red Onions
| Capers | Dill Fronds

HARVEST SQUASH & RICOTTA FLATBREAD

Winter Squash | Ricotta | EVOO

BABY BRATS

Miniature Rolls | Grainy Mustard | Beer Braised Sauerkraut

PASTRAMI STUFFED CHALLAH ROLLS

Crunchy Onions | Russian Dressing

POACHED PEAR & ARUGULA SALAD CUPS

Baby Arugula | Red & White Wine Poached Pears
| Dried Cranberries | Maple Mustard Vinaigrette

GRILLED CHEESE WITH SMOKY COLLARD GREENS

Buttery Brioche Bread | Braised Collard Greens
| Blend Of Cheeses | Remoulade

DC PETIT HALF SMOKE

Split Top Bun | Chili | Cheddar Cheese

CHICKEN BULGOGI LETTUCE WRAPS

Asian Pear | Bibb Lettuce Cups
| Crunchy Wonton Strips | Ssamjang

CHICKEN SCHNITZEL SLIDERS

Miniature Brioche | Crispy Breaded Chicken Breast
| Lemon Caper Aioli

BAKED BRIE WITH BEET-APPLE CHUTNEY

Crackers | Lavash | Baguette

PIMENTO CHEESE BOARD

Chicharrónes | Lavash | Baby Biscuits | Red Pepper Jam
| Seasonal Pickles | VA Ham



Appetizer Stations:

SPUDS BAR

Twice Baked Miniature Potatoes Bar In Two Preparations:
"Sweets" Maple Roasted Sweet Potatoes | Bourbon Glaze |
Toasted Marshmallow Fluff
"Golds" Crème Fraiche | Cheddar | Bacon | Chives

BOMBA BAR

Build Your Bomba Bowl

Saffron Bomba Rice | Grilled Chicken Thighs | Shrimp A La Plancha |
Vegan Spicy Tempeh Sausage |
Green Beans | White Beans | Pimentón Aioli

ARTISAN GRILLED CHEESE BAR

Two Types of Grilled Cheese Bites Featuring
Artisan Cheese & Breads From Lyon Bakery In D.C. |
Brioche | Berry Compote | Brie | Pain Levain |
Apple Butter | Caramelized Onion Jam | Gruyere | Thyme

TAPAS BOARD

Manchego Cheese | Serrano Ham | Tinned
Seafood: Marinated Mussels & Tuna Confit | Crispy Bread |
Marinated Olives | Piquillo Peppers | Marcona Almonds | Fig Cake

MAC AND CHEESE BAR

Pulled BBQ Pork | Fried Onions
Cacio de Pepe
Spicy 'Nduja | Pickled Fresno
Blue crab | Pimento | Garlic Breadcrumbs

POKE BAR

Steamed White Rice | Mixed Greens | Seared Ahi Tuna | Sesame Grilled Shrimp |
Soy Salmon | Layered with Shaved Cucumber | Pickled Red Onion |
Diced Avocado | Cilantro | Sesame Seed | Nori Flakes | Jalapeno | Ginger |
Green Onion | finished with drizzles of Eel Sauce |
Creamy Sriracha | Cilantro-Ginger Sauce

MINI POT PIES

Braised Chicken | Dill | Veloute
Short Rib | Bordelaise | Pearl Onions
Lobster | Sherry Tomato Cream
Duck Confit | Cannellini Beans
Root Vegetable | Mushroom Gravy

TARTARE BAR

Beef | Berbere Spice | Frisée | Brown Butter Aioli
Tuna | Yellow Beet | Horseradish | Red Beet Chips
Beet & Carrot | Whipped Avocado | Radish





Plated Meals First Course

SUPERGREENS SPROUTS SALAD

Shaved Brussels Sprouts | Tuscan Kale | Dried Cranberries |
Toasted Pecans | Heritage Apples | Gorgonzola |
Maple Dijon | Frizzled Shallots

SPINACH & HERITAGE APPLES WITH GOAT CHEESE

Crushed Toasted Hazelnuts | Goat Cheese | Maple Mustard Vinaigrette

POACHED PEAR SALAD WITH HAZELNUTS AND BLUE CHEESE

Apple Mustard Vinaigrette

TUSCAN KALE SALAD

Roasted Butternut Squash | Grana Padano | Garlic Panko

LITTLE GEM & FRISEE

Grapefruit | Maple Pecans | Gorgonzola Dolce | Fennel Fronds | Blood Orange Vinaigrette

CARROT & BEET SALAD

Spinach Greens | Toasted Pine Nuts | Smoky Garlic Dressing

BLOOD ORANGE & BURRATA

Pistachio Crumble | Mache | Brioche Tuille

ROASTED FALL SQUASH

Shredded Kale | Whipped Goat Cheese | Almonds | Dried Cherries |
Maple Mustard Vinaigrette

APPLE RUTABEGA SOUP

Maple Cream | Calvados

CREMINI MUSHROOM SOUP

Sherry | Fried Shallots | Mushroom Chips

HOUSE BAKED BREADS SERVED WITH FIRST COURSE

Garlic & Herb Crusted Milk Buns | Rosemary Focaccia |
Dark Honey Whole Wheat Buns | Everything Pretzel Croissants
Salted Amish Butter | EVOO | Mini Cast Iron Pans

Plated Meals Main Entrée:

SEARED STRIPED BASS FILET

Rainbow Carrots | Feta | Toasted Pistachio | Sesame Seeds
| Vin Cotto | Greek Yogurt

GRILLED SWORDFISH WITH MINT CHIMICHURRI

Charred Eggplant Puree | Olive Tapenade

SEARED COBIA WITH WHITE MISO GLAZE

Roasted Turnips | Braised Seasonal Greens

GOCHUJANG SPICED SALMON WITH SESAME CARROT RIBBONS

Jasmine Rice | Watercress | Carrot Ginger Sauce

SEARED CHESAPEAKE ROCKFISH

Black Eyed Peas | Brussel Sprout Hearts
| Whole Grain Mustard Crème Fraiche

ROASTED SALMON

Roasted Brussels Sprouts | Toasted Farro | Bordelaise

PAN SEARED CHICKEN BREAST

Sun Dried Tomato & Caper Chardonnay | Garlic Broccolini
| Parmesan Potato Gratin

GRILLED URFA BIBBER CHICKEN BREAST

Sweet Potato Puree | Cauliflower A La Plancha | Peppermint

CIDER GLAZED CHICKEN BREAST

Broccoli Puree | Braised Cannellini Bean
| Honey Poached Cranberries

LEEK, MUSHROOM & BRIOCHE STUFFED CHICKEN

Rice & Quinoa | Chili Broccolini

CHICKEN TWO WAYS

Roasted Breast | Braised Leg | Ricotta Gnocchi
| Poached Celery | Frisée | Velouté

MUSCOVY DUCK BREAST

Fresh Bean Cassoulet | Braised Greens |
Pommery Mustard

GRILLED HARISSA RUBBED FILET OF BEEF

Potatoes Fondant | Maple Glazed Carrots | Chermoula

SHENANDOAH FARMS SHORT RIBS

& SWEET POTATO GRITS

Gremolata & Crunchy Shallots | Demi-Glace

SEARED HANGER STEAK WITH SHALLOT BUTTER

Creamy Poblano Orzo | Roasted Squash Medley

ROASTED PAVE' OF BEEF

Potato Puree | Braised Cippolini | Au Poivre Sauce

GRILLED LAMB WITH MINT CHIMICHURRI

Charred Eggplant Puree | Olive Tapenade

Plant Based Main Entrees:

BUTTERNUT SQUASH RAVIOLI

Bechamel & Sage | Braised Rainbow
Swiss Chard | Crumbled Amaretti Cookies

RED KURI BOMBA RICE

Roasted Parsnips | Brussels Sprouts |
Almond Crumble

WILD MUSHROOM & TRUFFLE RICOTTA GNOCCHI

Truffle Butter | Goat Cheese Coulis |
Green Goddess

EGGPLANT ROLLATINI

Parmesan Polenta |
Arrabbiata | Opal Basil

CHARRED DELICATA SQUASH

Mulled Apples |
Calvados |
White Bonita Sweet Potato

Family Style or Buffet

GRILLED CAESAR SALAD

Romaine Hearts & Radicchio | Shaved Grana Padano | Toasted Brioche Croutons | House Dressing

MAPLE ORANGE ROASTED HEIRLOOM CARROTS

Orange Zest | Mint

WINTER VEGETABLE DISPLAY

Sea Salt | Fresh Herbs

SWEET POTATO POLENTA

Amish Butter | PA Maple Syrup | Spiced Pumpkin Seed Gremolata

HARVEST WHITE & WILD RICE BLEND

Minnesota Wild & Long Grain Rice | Heritage Apples | Dried Cranberries | Roasted Fennel | Carrots | Herbs

HASSELBACK POTATOES GRATIN

Grana Padano | Amish Cream

GEMELLI PASTA WITH ROASTED BRUSSEL SPROUTS

Brown Butter Sauce | Roasted Brussels Sprouts | Crunchy Fried Shallots | Garlic Oil Breadcrumbs

YUKON GOLD POTATO PUREE

Whipped Garlic Confit

LOCAL SQUASH MEDLEY

Roasted Blend of Delicata, Red Kuri & Butternut Squashes

GRILLED SIDE OF SALMON WITH POMEGRANATE MOLASSES

Pomegranate Seeds | Arugula

SEARED ARCTIC CHAR WITH SPICED RAITA

Roasted Rainbow Beets | Braised Fall Greens

GRILLED BALSAMIC MOLASSES BEEF TENDERLOIN FILET

Fried Shallots | Demi Glace

GARLIC & PEPPER CRUSTED BEEF BRISKET

Roasted Onion Bulbs | Texas BBQ Sauce

SPANAKOPITA STUFFED CHICKEN

Za'Atar crust | Rice Pilaf

BUTTERNUT SQUASH & SWISS CHARD LASAGNA

Garlic Bechamel Sauce | Fresh Ricotta





Centerpiece Roasts

POMEGRANATE GLAZED LAMB SHOULDER

Harissa Brown Sugar | Tzatziki | Charred Eggplant & Red Pepper | Sesame Buns

WHOLE SHENANDOAH PRIME RIB OF BEEF

Cracked Pepper, Sea Salt & Rosemary Crust | Parker House Rolls
| Horseradish Dill Cream | Onion Soubise

ROASTED SAGE & GARLIC WHOLE TURKEY

Butter Basted | Mirepoix | Cranberry Orange Compote

APPLE CIDER GLAZED PORK SHOULDER

Maple BBQ Sauce | Pickled Vegetables | Petit Potato Buns

ROSEMARY MAPLE SPIRAL HAM

Honey Pommery Mustard | B&B Pickles | Pretzel Buns

POMEGRANATE MOLASSES GLAZED SALMON

Apple & Cider Vinegar Slaw | Lemon Chive Mayo | Brioche Buns

WHOLE ROASTED STUFFED BLUE HUBBARD SQUASH

Creamed Kale | Sourdough | Maple Glaze

WHOLE ROASTED CAULIFLOWER

Romesco Sauce | Parsley & Citrus Gremolata

Plated Desserts

ROASTED PEAR & ALMOND BRIOCHE

Caramelized Pears | Fennel Gastrique |
Ginger Ice Cream

FIG AND DATE PUDDING

Red Rooster Coffee Sauce | Crème Fraiche
Ice Cream | Cinnamon Tuile Shards

CARROT CHEESECAKE MOUSSE

Cream Cheese Frosting | Coconut Mousse |
Caramelized Pineapple |
Carrot Gelée

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY MOUSSE

Raspberry Sauce | Mascarpone Cream
| Sugar Garnish

CHOCOLATE HAZELNUT BAR

Chocolate Mousse |
Chocolate Meringue Sticks |
Blueberry Yogurt Cream | Blueberry Sauce

BANANA DULCE MOUSSE

Banana Cake | Dulce Chocolate Mousse |
Caramelized Banana |
Strawberry Sauce | Lacy Tuille

Stationary Desserts

BANANA CARAMEL CHOCOLATE TARTLETTES

Espresso Tart Shell | Roasted Caramel
| Glazed Bananas | Chocolate

BANANA DULCE PAVÉ

Dulce de Leche Ganache | Banana Pavé

BLUEBERRY CAKELETTES

Lime Macerated Blueberries

FLOURLESS CHOCOLATE PAVÉ

Dark Chocolate Ganache

PASSION FRUIT MOUSSE BITES

Coconut Dacquoise

RASPBERRY OATMEAL FRANGIPANE BITES

Gold Leaf

CARROT CAKE PAVÉ

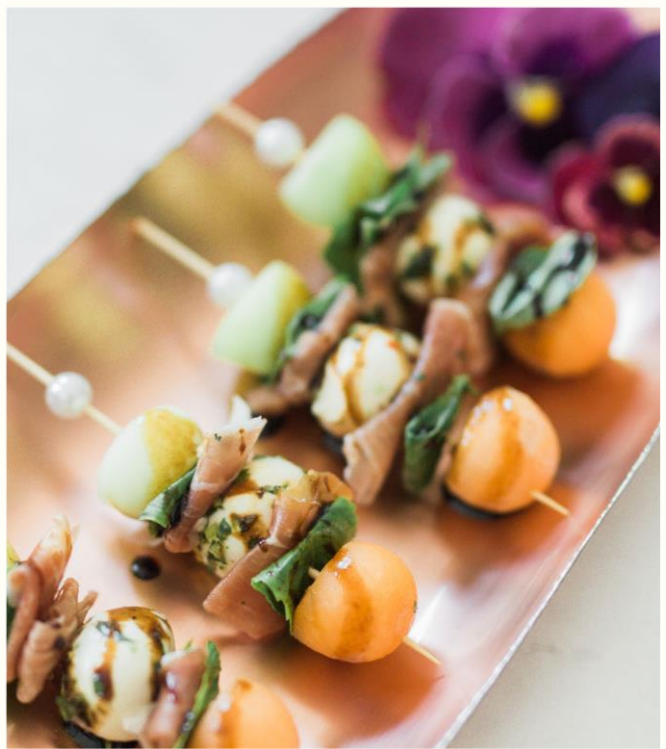
Toasted Coconut

MINT CHOCOLATE GANACHE BITES

Mint Buttercream | Chocolate Ganache

CRANBERRY TARTLET

Toasted Meringue





THE COST

Every event and every venue is different. Full service catering has costs relating to food, beverage, equipment, staffing, taxes and delivery. All those costs depend greatly on menu selection, length of the event, venue, logistics and more.

Talk with your sales associate about costs and budget.

THE BAR

We know from experience that a well-stocked bar and properly mixed drink can bring a party to the next level.

So much so we have dedicated a separate bar menu that you can review bottles of vintage wines, craft beer, custom cocktail and much more.

THE LOOK

Your sales associate will work to make your vision a shared vision and partnership; reflecting your desires and how you've imagined your event to be. There are no cookie-cutter options here. Trust us to help execute the décor and the design of your event, and we guarantee you'll be delighted with the outcome.

THE TEAM

Our staff is well-trained, and furthermore, well-known to us; we won't just have anyone working your events. We hand pick our chefs, waiters, and bartenders, train them thoroughly, and provide continued employee feedback and training to ensure the most polished events possible, whether it be your intimate family dinner or your gala for hundreds.

NEED MORE HELP?

We're also here to assist in venue selection, entertainment, parking, floral and much more, thanks to our relationships with some of the area's most outstanding vendors.