



ROOT & STEM

SPRING & SUMMER MENU 2025



ABOUT US

SUSTAINABLY SOURCED & SEASONALLY SERVED

Root & Stem is your source for restaurant-quality event catering. Our menus are chef-driven, yet approachable, and use the best ingredients that the season and our local farmers have to offer. 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 team, friends, family, and loved ones with food that is the highest quality, served at the peak of freshness.

CUSTOMIZABLE

Feel free to use these pages as inspiration! This menu includes our seasonal specialties and fan favorites. However, we know that you may have a specific vision in mind, whether that's recreating a family recipe or creating an interactive themed dining experience. Know that you are not limited by what is on paper and we would love to collaborate with you to craft your dream menu.

OUR KITCHEN

Our facility is not certified allergen-free and contains flour, nuts, dairy, shellfish, and other common dietary allergens. While our chefs are allergen-trained and diligent about maintaining food quality and safety, guests with food allergies or dietary restrictions should be aware of the risk of cross-contamination.

THE TEAM

Our staff is well-trained, and furthermore, well-known to us. We hand-pick all our chefs, servers and bartenders, invest in their ongoing professional development, and make sure that they are well-familiarized with the ins and outs of your event -- whether it be an intimate family dinner or a gala for hundreds of people.

THE LOOK

Your Event Specialist is dedicated to creating a partnership and shared vision, 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 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 featuring bottles of vintage wines, craft beer, custom cocktails, zero-proof mocktails, and much more!

THE COST

Every event and 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. You costs and budget.

NEED MORE HELP?

We've forged strong relationships with some of the area's most outstanding vendors. We are happy to assist by connecting you with venues, event entertainment, parking and transportation services, florists and much more!





PASSED HORS D'OEUVRES

SEAFOOD

“TRUE BLUE” PETIT MARYLAND CRAB CAKES

Kewpie Mayo | Old Bay Remoulade

CRISPY KATAIFI SHRIMP

Mae Ploy

SUGARCANE SKEWERED SHRIMP

Chile-Cilantro Rub | Avocado-Tomatillo

TUNA TARTARE WITH SPICY AVOCADO

Shaved Fresno | “Chicharrones”

MARYLAND CRAB & PERUVIAN PEPPER EMPANADA

Ricotta Cheese | Black Bean Puree

BEET-CURED SMOKED SALMON TOSTADA

Blue Corn | Pickled Onion | Salmon Roe

SMOKED SALMON & STICKY RICE

Pink Peppercorns | Avocado Purée

IVY CITY SMOKED SALMON CANAPE

Brioche | Pickled & Salt-Roasted Rainbow Beets | Horseradish Creme

TERIYAKI SALMON CUBES

Fresno Chile | Scallion

SHRIMP CEVICHE

Coctel | Tortilla Strips

RED SNAPPER CEVICHE

Leche de Tigre | Aji Amarillo

IVY CITY SMOKED SAMON LOLLIPOP

Chive Cream Cheese Center | Sesame Crust

PRAWN & CRAB LUMPIA

“True Blue” Maryland Crab | Lime | Fish Sauce | Mae Ploy

SEARED SCALLOP WITH BACON JAM

Served on Ceramic Spoon

POULTRY

YAKITORI CHICKEN & SCALLION SKEWERS

Sesame Seeds | Mirin

FRIED CHICKEN BITE WITH MUMBO SAUCE

Buttermilk Batter | House-made Mumbo

CURRIED CHICKEN CREPE

Chives | Greek Yogurt

CHICKEN MOLE VERDE

Corn Tostada | Queso Duro

BUFFALO CHICKEN CROQUETTE

Buttermilk Ranch Drizzle

URFA BIBER CHICKEN SKEWERS

Harissa Yogurt | Spearmint

DIJON & TARRAGON GLAZED CHICKEN MEATBALLS

French Cornichon | Maple Honey

HOISIN DUCK SALAD BITES

Wonton Chip | Napa Cabage

DUCK SPRING ROLL

Chili Crisp | Sesame

DUCK CONFIT WITH CHERRY COMPOTE

Sweet Potato Chip | Citrus | Honey

GRILLED SAKURA CHICKEN SKEWERS

Cherry Blossom Shoyu | Mirin | Sesame

MEAT

BEEF TATAKI

Curried Onions | Scallion Ponzu

CARPACCIO CRISPS

Parmesan Crisps | Truffle | Chives

SEARED STEAK SKEWERS

Blue Cheese Butter | Smoky Pepitas

STEAK FRITES

Potato Croquette | Peppercorn Dijonnaise

BEEF TENDERLOIN CROSTINI

Red Onion Marmalade | Horseradish Creme | Arugula

BRAISED SHORT RIB

Crispy Polenta | Chive Gremolata

MINI LOADED TWICE-BAKED BABY POTATOES

Cheddar | Creme Fraiche | Applewood Smoked Bacon

BISCUITS WITH PIMENTO CHEESE & COUNTRY HAM

Pimento Cheese | Edward's Country Ham

"BLT"

Mache | Teardrop Tomatoes | Braised Pork Belly | Pesto Aioli

ROSEMARY SKEWERED LAMB LOIN

Mustard Seed Crust | Honey Pommery

LAMB TARTLETS WITH RAITA

Braised Lamb | Cucumber Raita | Pickled Shallots

CHORIZO CORN DOGS

Honey Mustard

SPICY LAMB TART

Lemony Labneh | Micro Greens



PLANT-BASED VEGETARIAN

ASPARAGUS & BRIE PUFF PASTRY

Thyme Honey

CRISPY BUFFALO CAULIFLOWER

Buffalo Sauce | Shaved Carrots & Celery | Buttermilk Ranch Drizzle

WATERMELON, MINT & MANCHEGO SKEWERS

Agave | Sea Salt

SMASHED BLACKBERRY & GOAT CHEESE CROSTINI

Cracked Black Pepper | Aged Balsamic

BEET & CHEVRE TARTLET

Horseradish | Bulls Blood Greens

KATAIFI-WRAPPED HALLOUMI CHEESE

Amish Honey | Peppermint

CHERRY BLOSSOM BITE

Chevre | Sour Cherry Jam

RATATOUILLE TART

Farmers Feta | Opal Basil

AVOCADO TOASTS

Sriracha Aioli | Shaved Local Radishes

FAVA BEAN CROSTINI

Ricotta Salata

FENNEL CHOKE "FUNNEL CAKE"

Lemon Zest | Grana Padano | Roasted Fennel Aioli

CARROT CORNET

Whipped Goat Cheese | Pumpnickel Crumb | Chervil

PLANT-BASED VEGAN

CAULIFLOWER “CHORIZO” EMPANADAS

Plant-Based Chorizo | Black Bean Puree

ANDALUSIAN GAZPACHO SOUP EMPANADAS

Cucumber Brunoise | Micro Cilantro

GARDEN ROLLS

Sweet Chile | Micro Greens

ARTICHOKE TAPENADE POTATO

New Potato | Castelvetroano

CARROT HUMMUS

Crispy Pita | Mint Pesto

EASTERN SHORE MELON SOUP

Coconut Milk | Thai Basil | Cucumber Granita

SPRING CROSTINI

Pumpnickel Toast | Edamame Hummus | Radish



PLATED COURSES



FIRST COURSE

CUCUMBER, TOMATO & GOLDEN BEET SALAD

Garden Herbs | Local Vinegar | Spanish Olive Oil

LEMON ASPARAGUS SALAD

Shaved Asparagus, Zucchini & Radishes | Lolla Rosa | Hazelnuts | Ricotta Salata
Roasted Lemon Vinaigrette

BURRATA WITH PEA MEDLEY & SHIITAKES

Sugar Snap, Snow & English Peas | Mint Chimichurri | Marinated Shiitakes

GODDESS OF GREENS

Lolla Rosa & Butterhead Lettuces | Cucumbers | Radishes | Baby Spring
Vegetables | Green Goddess Dressing

HEIRLOOM TOMATO & BURRATA SALAD

Olive Oil | Aged Balsamic

CARROT RIBBON SALAD

Frisée | Asparagus | Rainbow Carrot Ribbons | Spearmint | Pistachios | Maple Dijon
Dressing

BABY ROMAINE & CHARRED CORN SALAD

Pickled Shallots | Avocado Dressing

ARUGULA & FRISEE WITH PEAS, MINT & TOASTED PISTACHIOS

English Peas | Sugar Snaps | Pea Shoots | Spearmint | Pistachios | Maple Dijon
Dressing

STRAWBERRY FIELDS

Field Greens | R&S Basil Medley | Chevre | Toasted Almonds | Rosé Vinaigrette

WATERMELON & HEIRLOOM TOMATO

Compressed Melon | Farmers Feta | Pickled Fresno | Mint Vinaigrette

GRILLED FAIRYTALE EGGPLANT FATTOUSH

Golden Tomatoes | Cucumbers | Radishes | Olive Oil Croutons

SHRIMP & TOMATO BISQUE

Roasted Sweet Corn | Torn Basil | Old Bay Crème Fraiche

HOUSE BAKED BREADS SERVED WITH FIRST COURSE

Choice of Garlic & Herb Milk Buns, Dark Honey Whole Wheat Rolls, Pretzel Croissants,
Focaccia

ENTREE COURSE

SEAFOOD

HERB ROASTED ROCKFISH

Grilled Wax Beans | Potatoes | Grainy Mustard Crème Fraiche

PAN-SEARED HALIBUT OVER POTATO CORN HASH

Golden Potato & Sweet Corn Hash | Pea Tendrils | Garden Herb Citronette

SEARED SEA BASS

Tomato Chardonnay Sauce | Potato Mille Feuille | Haricot Vert

ROCKFISH WITH PEARL PASTA, CUCUMBER & TORN HERBS

Salt-Roasted Beets | Orange Citronette

SEARED ATLANTIC SALMON

Confit Potato | Tomato | Eggplant | Ratatouille Vinaigrette

GOCHUJANG SPICED SALMON WITH SESAME CARROT RIBBONS

Jasmine Rice | Watercress | Carrot Ginger Sauce

POACHED HALIBUT & SWISS CHARD

Black Beluga Lentils | Spring Radish

POULTRY

SPRING CHICKEN FRICASSEE

Roma Tomatoes | Peas | Artichokes | Fennel | Fines Herbes | White Wine Reduction

ROASTED CHICKEN BALLONTINE WITH MUSHROOMS & HERBS

Potato Purée | Grilled Asparagus | Brioche | Sherry Cream

GRILLED LEMON THYME CHICKEN BREAST

Salt-Roasted Potatoes | Watercress | Garlic Broccolini | Sundried Tomato
Chicken Jus

DUKKAH-CRUSTED CHICKEN BREAST

Whipped Labneh | Sumac Carrots | Burnt Honey Gastrique

CRISPY MAPLE-GLAZED DUCK BREAST

Toasted Pearl Couscous | Spring Greens | Cold-Pressed Ginger & Carrot Vinaigrette

ENTREE COURSE

MEAT

CABERNET-BRAISED BLACK ANGUS SHORTRIBS

Roasted Local Mushrooms | Crunchy Shallots | Sweet Corn Pearl Pasta | Red Wine Demi-Glace

SHENANDOAH FARMS "PASTRAMI STYLE" BEEF SHORT RIBS

Bright Spring Bean Cassoulet | Crunchy Fried Alliums | Lemon Ginger Gremolata

GRILLED FILET OF BEEF

Potato Cannoli | Roasted Mushroom Medley | Charred Spring Onions | Bordelaise

BRAISED BEEF SHORT RIBS

Onion Soubise | Oxtail Ravioli | Peas

BALSAMIC GLAZED BEEF TENDERLOIN

Crispy Potato Gratin | Broccolini | Green Onion Chimichurri

BRAISED LEG OF LAMB

English Pea Purée | Vegetable Ragout | Sumac Carrots

PLANT-BASED

ROASTED GOLDEN BEETS WITH BASIL COUSCOUS

Watercress | Roasted Pepper Purée

HARISSA CAULIFLOWER WEDGE

Black Eyed Peas | Tuscan Kale | Tahini

ARTICHOKE LASAGNA TWIST

Sunchoke Chips | Spinach Ricotta

GARDEN RICOTTA GNOCCHI

Fricassée of Seasonal Vegetables | Cream Pomodoro



BUFFETS & DISPLAYS



CUPS & HANDHELDS

“KFC” CONES

Korean-Style Fried Chicken | Gochujang Glaze | Cilantro | Toasted Sesame Seeds | Radish

STREET CORN CUPS “ESQUITES”

Tajin | Chipotle Crema | Cotija

SHRIMP TOASTS

Toasted Pullman Bread | Sambal Aioli | Cilantro | Pickled Shallots

MAINE LOBSTER ROLL

Buttered & Toasted New England Roll

LITTLE GEM CAESAR CUPS

Garlic-Toasted Panko | Grana Padano

CEVICHE CUPS

Red Snapper Ceviche | Leche de Tigre | Spiced Inca Corn Nuts

FRIED CHICKEN & WAFFLES

Pennsylvania Maple Syrup

POSH MELTS

Choose from:

Grilled Cheese with Smoky Collard Greens

Remoulade

Cubanos

Pulled Pork | Cured Ham | Swiss | B&B Pickles | Mustard

Short Rib & Fontina Melt

Onion Jam | Horseradish

Portobello Melt

Herbed Goat Cheese | Basil Pistou

Brie & Berry Jam

Brioche | Mozzarella

FLATBREADS

Choose from:

Roasted Tomato & Three Cheese | Wild Mushroom & Ricotta | Pepperoni & Pickled Pepper | Virginia Ham & Arugula | Garlic Shrimp & Piquillo

PLATTERS & DISPLAYS

FARMERS MARKET DISPLAY

Artisanal Domestic & Imported Cheeses | Antipasti Board with Dried & Cured Meats
Local Farm-Fresh Crudites | Hummus | Grainy Mustard | Honey | Jam | Dried Fruits
Cornichons | Pickled Vegetables | Crostini | Assorted Crackers

MEDITERRANEAN MEZZE DISPLAY

Garden Crudites | Marinated Feta | Marinated Artichoke Hearts | Assortment of
Olives | Miniature Falafel | Roasted Garlic Hummus | Tzatziki | Grilled Pita Bread

CHILLED SEAFOOD TOWER

Rappahannock River Oysters

Zesty Cocktail Sauce | Pink Peppercorn Mignonette | Lemons

Iced Crab Claws

Key Lime Mustard Sauce

Spiced Jumbo Gulf Shrimp

Petite Lobster Rolls

COUNTRY HAM BOARD

Shaved Edward's Country Ham | Pickled Seasonal Vegetables | Mustard
Pimento Cheese | Red Pepper Jelly | Buttermilk Biscuits | Sesame Lavash

CHERRY GLEN MONOCACY ASH CHEVRE WITH SUMMER STONE FRUIT

Crackers | Marcona Almonds | Farmers Honey

MEATBALLS

Choose from:

Beef, Pork & Veal

Swedish Style

Chorizo & Beef Albondigas

Spanish Tomato Sauce | Micro Cilantro

Lamb Kofte

Tzatziki | Muhammara | Mint

Thai Style Chicken

Sriracha Aioli | Thai Basil

ENTREES

All items available buffet or family-style

HONEY & FRESNO CHILE GLAZED SALMON

Watercress | Napa Cabbage Slaw

“TRUE BLUE” MARYLAND CRABCAKES

Old Bay Remoulade | Potato | Corn | Watercress

MISO-ROASTED COD FILET

Baby Bok Choy | Mushroom Broth

SEARED ARCTIC CHAR WITH FENNEL CITRONETTE

Pickled Shallots | Sugar Snap Peas

GRILLED LEMON CHICKEN BREAST

Piquillo Peppers | Farmers Feta | Sweet Chicken Jus

GRILLED SUNDRIED TOMATO RUBBED CHICKEN BREAST

Squash Ribbons | Herbed Goat Cheese | White Wine Reduction

SPRING CHICKEN FRICASSEE

Roma Tomatoes | Peas | Artichokes | Fennel | Fines Herbes | White Wine

BRAISED BEEF SHORT RIBS

Roasted Market Mushrooms | Crunchy Shallot & Ginger Gremolata

GRILLED HANGER STEAK

Charred Pearl Onions | Butchers Bordelaise | Sea Salt

GRILLED BEEF FILET

Fried Shallots | Garlic & Herb Compound Butter

HARISSA-RUBBED LEG OF LAMB

Radishes | Mint | Pepitas | Pomegranate Molasses

SIDES

All items available buffet or family-style

CREAMED CORN GRITS

Amish Butter | Chives

ROASTED NEW POTATOES

Baby Lacinato Kale | Lemon Zest | EVOO

WILD RICE & ORZO

Seasonal Vegetables | Flat Leaf Parsley | EVOO

ROASTED GARLIC MASHED POTATOES

Garlic Confit | Clarified Butter

HARICOTS VERTS

Beets | Micro Greens

FIFTEEN VEGETABLES

Roasted | Blanched | Raw

HONEY GLAZED CARROTS WITH HERBS & PISTACHIOS

Mint | Chervil | EVOO

HEIRLOOM TOMATO MOSAIC SALAD

Sunflower Shoots | R&S Basil | Avocado "Ranch"

THREE GRAIN GUAC

Wheatberry | Pearl Pasta | Quinoa | Smashed Avocado | Cilantro | Lime

GARDEN FOCACCIA

House Baked Focaccia with Herbs, Flowers & Vegetables

INTERACTIVE STATIONS

These lively stations are chef-attended, providing a customizable and interactive experience for your guests.

DUMPLINGS BAR

Choose from:

Spicy Pork | Lemongrass Chicken | Sesame Shrimp | Shrimp Shao Mai | Vegan Edamame

Chile Crunch | Scallion Soy Sauce

BAO BUNS

Choose from:

Sambal Chicken | Crispy Pork Belly | Spicy Shrimp | Wild Mushroom

Radish Medley | Sriracha Mayo | Micro Greens | Sesame Seeds

TACO TASTING

Choose from:

Traditional Chorizo & Potato | Chicken Tinga | Beef Barbacoa | Rajas (Poblano & Oaxacan Cheese) | Carne Asada | Contemporary Duck Carnitas | Chicken or Beef Bulgogi | Sesame Tuna & Avocado | Roasted Cauliflower & Romesco

TEMAKI STATION

Hand rolls made-to-order, featuring nori or shiso leaves, sushi rice, cucumber, and choice of filling:

Salmon & Avocado with Dark Soy & Micro Shiso | Tuna with Watermelon & Micro Radishes, Kewpie Mayo & Toasted Sesame Seeds | Smoked Shiitake & Enoki Mushroom with Lime Mayo

SLIDERS

Choose from:

Baby Boursin Burgers

Red Onion Jam

Chicken Bahn Mi Burgers

Sriracha Mayo | Bahn Mi Vegetables

Salmon Burgers

Tzatziki

Pig-mento Burgers

Ground Pork Patty | Pimento Cheese | Jalapeno Slaw

Fried Chicken Slider

Shreddeuce | Lemon Caper Mayo | House Pickles

Impossible® Sliders

Schreddeuce | Smoked Ketchup | Vegan Bun

THEMED STATIONS

ASIAN NIGHT MARKET

Beef Bulgogi Lettuce Wraps

Ssamjang | Carrots | Radishes | Cilantro

Dumplings Bar

Choice of Filling(s) | Scallion Soy Sauce

Sambal Chicken Bao Buns

Chile Lime Mayo | Watermelon Radish | Sesame Seeds

Spicy Tuna Rolls

Zesty Drizzle | Wasabi | Pickled Ginger

“KFC” Cones

Korean-Style Fried Chicken | Gochujang Glaze | Cilantro | Toasted Sesame Seeds | Radish

Shrimp Toasts

Toasted Pullman Bread | Sambal Aioli | Cilantro | Pickled Shallots

California Rolls

Julienned Vegetables | Soy Sauce | Wasabi | Pickled Ginger

MEZZE MARKET

Mediterranean Mezze Display

Garden Crudites | Marinated Feta | Marinated Artichoke Hearts | Assortment of Olives | Miniature Falafel | Roasted Garlic Hummus | Tzatziki | Grilled Pita Bread

Mykonos Salad Cups

Romaine | Olives | Tomatoes | Feta | Cucumber | Pepperoncini | Black Olive Vinaigrette

Grilled Vegetable Kabobs

Peak-Season Vegetables | Balsamic Drizzle

Chef-Carved Pomegranate Glazed Lamb Shoulder

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

Grilled Chicken Souvlaki

Mint Chimichurri

Honey-Glazed Carrots with Herbs & Pistachios

Mint | Chervil | EVOO

CLASSIC STEAKHOUSE

Chef-Carved Beef Tenderloin

Pickled Vegetables | Roasted Potatoes | Balsamic Glaze | Assorted Rolls

Jumbo Spiced Cocktail Shrimp

Zesty Cocktail Sauce | Lemon

Tuna Tartare

Yellow Beet | Horseradish | Red Beet Chips

Little Gem Caesar Cups

Garlic-Toasted Panko | Grana Padano

Cacio e Pepe Mac & Cheese Skillets

Creamy Italian Cheese Blend | Black Pepper



DESSERTS



PLATED DESSERTS

STRAWBERRY GENOISE ROULADE

White Chocolate Chantilly | Red Velvet Meringue | Strawberry Crèmeux | Edible Flowers

PASSIONFRUIT CREME BRULEE

Coconut Meringue Kisses | Berries

RICH CHOCOLATE CUSTARD WITH MANDARIN

Chocolate Crunch | Mandarin Gel | Chocolate Sponge | Mandarin Sorbet

TROPICAL BLISS

Coconut Dacquoise | Mango Mousse | Macerated Papaya | Passion Fruit Sauce

COLD HONEYDEW SOUP

Eastern Shore Honeydew | Coconut Diplomat Cream | Lemon Crumble

WHIPPED MASCARPONE GANACHE

Sponge Cake | Raspberry Jelly | Raspberry Sorbet | Raspberries

COCONUT YUZU PATE

Caramelized Black Sesame | Caramelized Pineapple | Coconut Pearls | Pineapple Foam

PISTACHIO FRANGIPANE TART

Honey-Roasted Stone Fruit | Raspberry Sauce | Thyme Honey

RECEPTION DESSERTS

ANGEL FOOD CAKELETTES

Tropical Fruit Compote

CHERRY BLOSSOM CREAM PUFF

Choux au Craquelin | Cherry Blossom Cream

FLOURLESS CHOCOLATE PAVE

Dark Chocolate Ganache

CARROT PINEAPPLE BITES

Coconut

RASPBERRY BUTTERCREAM PAVE

Vanilla Buttercream

CHOCOLATE ROYALE BITES

Chocolate Ganache | Genoise Sponge

PASSIONFRUIT MOUSSE BITES

Coconut Dacquoise

LEMON PIE CREAM PUFF

Choux au Craquelin | Toasted Meringue

CHERRY BLOSSOM PANNA COTTA

Cherry Blossom Jelly

WHITE CHOCOLATE MOUSSE

Raspberries

BLUEBERRY CAKELETTES

Lime Macerated Blueberries

STRAWBERRY POT DE CREME

Chantilly Cream | Strawberries

CHERRY BLOSSOM CHEESECAKE BITES

Graham Cracker Crust



“SUCCESS IS MEASURED BY THE
MEMORIES YOU CREATE.”

-THOMAS KELLER



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