

CONTINENTAL BREAKFAST

Assorted bagels with cream cheese and fruit jams

Home made banana bread, cinnamon rolls, assorted muffins

Whole fruit

Cereal with milk and local honey

Greek yogurt parfait with granola and fresh fruit

Fresh sliced seasonal fruits

Sliced English muffins & croissants with butter and fruit preserves

Hard boiled eggs

Smoked salmon with pickled onion, cream cheese, and bagels

Includes coffee, bottled water, and juice

Choose 3 - 14 per person

Choose 4 - 17 per person

Minimum of 30 people

HOT BREAKFAST BUFFETS

Option 1 - *The basics*

Scrambled eggs with cheese, bacon, sausage patties, breakfast potatoes, biscuits, and assorted pastries, bagels with cream cheese. *16 per person*

Option 2 - *Breakfast casserole*

Breakfast casserole made with eggs, cheese, cream, croissants, smoked turkey sausage, onion, and peppers. Breakfast potatoes, sliced fresh fruit and berries, assorted muffins and pastries. *17 per person*

Option 3 - *Omelette Station*

Chef attended omelette station (Chefs can serve up to 40 people per hour) omelette station with fresh vegetables, cheese, scrambled eggs, and cooked chopped chicken, bacon, and sausage. Cheese grits, breakfast potatoes, sliced bacon, turkey sausage, fresh sliced fruit and berries, assorted danish. *18 per person*

Option 4 - *Pancake Bar*

Buttermilk pancakes, vanilla whipped cream, chocolate chips, berries, maple syrup, pecans. Hot stone ground grits, shredded cheese blend, butter chips, crisp bacon and sausage links. Sliced fresh melon and fruit. *14 per person*

Includes coffee, bottled water, and juice

Minimum of 30 people

SANDWICH SHOPPE

Minimum order of 20

Prices include cookie or brownie, chips, and beverage

Shoppe club - black forest ham, applewood smoked bacon, and turkey, with baby gem lettuce, vine ripened tomato and roasted garlic aioli on toasted rustic white bread - 13

Bacon grilled cheese - melted gruyere, applewood smoked bacon, and vine ripened tomato on grilled white bread - 12

Grilled chicken panini - grilled boneless skinless chicken breast, tomato, roasted garlic aioli, grilled sourdough - 13

R76C burger - angus beef hamburger with lettuce, tomato, onion, crisp bacon, pickle, and bistro sauce on a grilled brioche bun - 14

West coast wrap - grilled chicken, avocado, sun dried tomato, arugula, bacon and jack cheese with lime aioli, flour tortilla- 12

Grilled chicken Caesar wrap - grilled chicken, romaine lettuce, Parmesan, Caesar dressing, flour tortilla - 13

Vegetarian

Veggie burger - black bean burger with arugula, vine ripened tomato, cilantro lime aioli, and pickled red onion on a Brioche bun - 12

Fried green tomato - cornmeal battered green tomato, arugula, gruyere, pink peppercorn mayo on grilled Kaiser roll- 10

Platters & Boards

Cheese board - 210

A variety of imported and domestic cheeses with baguette, crackers, berries and fruit, pickled vegetables - *feeds 30 guests*

Warm wheel of brie - 130

Wrapped in puff pastry, fruit jam filling; served with assorted crackers - *feeds 20 guests*

Fresh fruit display - 150

Fresh melon and cantaloupe with pineapple, berries, and grapes - *feeds 30 guests*

Vegetable crudite platter - 125

Carrot, celery, cherry tomatoes, bell peppers, asparagus, broccoli and cauliflower florets; served with Chef inspired dip - *feeds 30 guests*

Charcuterie - 300

Imported and domestic cured meats, selected cheeses, fresh vegetables, pickled condiments, fruit spreads, crackers, fresh vegetables, fruit, and bread - *feeds 25 guests*

Hot crab dip - 230

Lump crab, cream cheese, herbs and spices, toasted flatbread crackers - *feeds 30 guests*

Spinach artichoke dip - 150 - corn chips - *feeds 30 guests*

Premium canapes - 200 *per option*

Chicken salad on mini-croissant, pimento cheese on toasted pretzel bread, smoked salmon on toast, crab salad with butter crackers, duck pastrami on crostini with fig jam - *feeds 30 guests per option/tray*

Light and Heavy Hors d'oeuvres

Light

Chicken wings - available flavors: dry chili rub, smoked, BBQ, traditional buffalo, mango, sweet chili glaze

Crispy chicken tenders

Sausage stuffed mushrooms

*Seafood stuffed mushrooms

*Shrimp cocktail skewers

*Crab dip

Chicken potsticker - fried or steamed, with soy ginger sauce

Gazpacho shooters - chilled Spanish soup with tomato and cilantro

Bruschetta - vine ripe tomato, feta, Georgia olive oil, and rosemary balsamic reduction, on toasted baguette

Stuffed free range eggs - cambozola, bacon, chives (deviled eggs)

Spinach artichoke dip - toasted onion naan

Mini quiche Lorraine

Smoked trout mousse with spicy cornbread biscotti

Heavy

Maple bacon wrapped chicken skewers

Jerk chicken skewers

BBQ chicken flatbread - Monterrey Jack and bacon with cheddar cheese

Brisket sliders - smoked angus beef on potato bread with house made BBQ sauce

Meatballs - available flavors: spicy peach glazed, BBQ, Swedish, marinara

Sirloin beef skewers - onion, pepper, teriyaki

*Applewood bacon wrapped scallops

*Crab croquettes - served with house remoulade

Tomato and mozzarella flatbread - spinach, parmesan, garlic, olive oil

Vegetable spring rolls - sweet sesame sauce

Brisket quesadilla - fire roasted salsa

Buffalo chicken eggrolls - ranch

Any 2 - 14 Any 3 - 21 Any 5 - 37

**premium options, \$2 per person additional*

Approximately 2.5 - 3 pieces per person per hors d'oeuvre

Chef attended carving action Stations

*All carving action stations include choice of (3) sides, salad, and dessert
Warm sweet yeast rolls and whipped herb butter
30 person minimum, priced per person*

Beef

- Roasted round of beef - house brown sauce, whole grain mustard 28
- Prime rib - au jus, horseradish cream sauce 36
- Beef tenderloin - horseradish bleu cheese, mushroom red wine sauce 36
- Beef Wellington - mushroom Demi glace 40
- Smoked beef brisket - pink peppercorn horseradish cream sauce 29
- Steamship - whole grain mustard, horseradish bleu cheese, au jus - (*steamship
minimum 60 guests*) 26

Pork

- Coriander rubbed roasted pork tenderloin - house made spiced apple butter with
tarragon, grains of paradise hollandaise 27
- Whole smoked or roasted suckling pig - house made BBQ, coconut crème, chimichurri -
minimum 40 guests 30
- Honey glazed Pitt ham - brown sugar mustard sauce 26
- Pork loin en croute - spiced apple, whole grain mustard, puff pastry 25

The Bird

- Smoked or fried whole turkey - apricot fig sauce, pickled jalapeno cranberry sauce 27
- Herb roasted 1/2 chicken - lemon butter sauce with capers, truffle aioli 27

Fish

- Cedar smoked salmon or salmon en Croute - lemon caper aioli 29

Lamb

- Roast leg of lamb - red wine reduction sauce 34

Themed Occasions

Cajun and Creole

Choose 1 entree, 1 side, 1 dessert

Entrees

Blackened shrimp and cheese grits
Crawfish and crab etouffee
Smoked chicken, andouille, and
shrimp gumbo
Cornmeal battered catfish
Chicken, shrimp, and smoked sausage
jambalaya

Sides

White rice
Corn biscuit and honey butter,
jalapeno hush puppies

Desserts

Beignets
King cake
Chocolate chip banana bread pudding

36 per person

Latin

Choose 1 entree, 1 side, 1 dessert

Entrees

Roasted pork, chimichurri
Ox tail
Pollo guisado - Braised chicken stew
Chicken and rabbit paella
Seafood paella

Sides

Sweet plantains with roasted garlic aioli
Green salad with avocado, tomato, and
spicy popcorn with honey-lime
Vinaigrette, shaved Manchego
Lentil salad with octopus and charred
onion
Pan basico - Spanish bread

Desserts

Passion fruit tres leches
Crema catalana - burnt custard with
orange and cinnamon

45 per person

American

Choose 1 entree, 1 side, 1 dessert

Entrees

Smoked beef brisket sliced with horseradish sauce

Fire roasted bone in whole chicken and lemon dill cream sauce, *white and dark meat*

Sides

Fried green tomatoes

Red leaf and spinach, green salad with tomato, cucumber and carrot

Sweet potatoes and pork belly

Green beans with pickled red onion and

Roasted garlic Yukon mash potatoes

Corn casserole

Mixed vegetables (squash, zucchini, carrots)

Desserts

Apple crisp

Peach cobbler

Georgia pecan pie

33 per person

Taste of Italy

Choose 1 entree, 1 side, 1 dessert

Entrees

Signature lasagna made with beef bolognese sauce, fresh mozzarella, ricotta, and Parmesan cheeses

Baked ziti with roasted tomato sauce, ricotta, mozzarella, and pecorino

Chicken cutlet parmesan

Eggplant lasagna - vegetarian Sides

Sides

Mixed green salad with olive, grape tomato, fresh thyme, and dried currant

Tomato and fresh mozzarella salad with basil, Georgia olive oil, balsamic

Roasted garlic aioli on rustic bread

Desserts

Tiramisu

House made cannolis

30.00 per person

Buffets, wedding packages, and Chef attended carving action stations

Salads

Country cobb - grilled corn, bacon, tomato, egg, avocado, bleu cheese crumbles with smoky ranch dressing

Warm spinach - red onion, farm fresh egg and mushroom tossed in warm bacon dressing

Artisan mix green - mesclun, arugula, baby spinach, radicchio, frisée, fresh berries and house made candied nuts with goat cheese

Octopus - red onion, capers, grilled artichokes, Georgia olive oil, pickled watermelon radish

Green tomato - bacon jam, micro greens, Asher bleu cheese, white balsamic reduction

Appetizers

Imported and domestic cheeses with crackers, fruit preserves and berries

Vegetable spring rolls with sweet and sour sauce

Crab croquettes with remoulade sauce

Teriyaki beef skewers

Beet salad shooters

Soups

New England style clam chowder

Roasted butternut squash and pumpkin
(available in fall/winter) tomato florentine

Smoked chicken chili

Crab chowder (\$1/person additional)

Vegetable

Cream of potato with bacon and chives

Turnip and fennel

HOT BUFFETS

(Minimum of 30 people)

Choose one chicken option

Cream cheese stuffed herb crusted chicken
breast
Herb roasted bone in chicken breast
Smoked half maple glazed chicken

Choose two sides

Roasted garlic mash
Rice pilaf
Corn souffle
Steamed broccolini
French green beans with almond

*Includes salad, bread service, and choice of
Classic Dessert*

27

Choose one beef option

Sliced roast beef with brown gravy
Beef medallions with porcini brown sauce
Smoked beef brisket au jus and BBQ sauces

Choose two sides

Roasted garlic mash
Green beans with red onion and smoked
sausage
Creamy polenta with parmesan
Steamed broccolini
Crispy Brussel sprouts

*Includes salad, bread service, and choice of
Classic Dessert*

29

Choose one pork option

Pulled suckling pig with bacon and bourbon
jam
Spinach stuffed pork chop with mushroom
sauce
Roasted pork tenderloin with mustard
cream

Choose two sides

Roasted cubed sweet potato
Scalloped potatoes
Dirty rice
Broccolini in white wine & butter
Green bean cocotte

*Includes salad, bread service, and choice of
Classic Dessert*

27

Choose one seafood option

Pan seared salmon with lemon cream and
dill
Fried shrimp with tartar sauce
Blackened or cornmeal crusted catfish

Choose two sides

Rice Pilaf
Creamy risotto
Roasted potatoes with herbs and garlic
Steamed mixed vegetables
Pan seared asparagus with lemon butter

*Includes salad, bread service, and choice of
Classic Dessert*

28

Classic Chef duo fit for banquettes and private dinners

Includes the choice of (1) salad (2) sides and (1) signature dessert

Mixed green salad with garden vegetables and choice of dressing
Classic Caesar with shaved Parmesan, Caesar dressing, egg, and croutons

Tomato Florentine

New England clam chowder

Choice of entrée duo

Lump crab cake with house remoulade & pan seared sous vide duck with orange
and cardamom

38

Petit beef filet medallion with mushrooms and shallot Demi & roasted chicken
breast with pan jus

35

Petit beef filet medallion with mushrooms and shallot Demi & sea bass with
brown butter

46

Braised beef brisket & roasted airline chicken breast with pan jus

34

Smoked Atlantic salmon with orange glaze & roasted chicken breast with pan jus

33

Pan seared mahi mahi with tropical fruit salsa & NY strip steak with mushroom
butter

35

Sides

Roasted garlic potatoes

Classical rice pilaf

Crispy Brussel sprouts

Haricot vert green beans with garlic and butter

Shaved asparagus and parmesan

Chef signature dinners for private events

Choice of (1) appetizer

Baby kale & gem Caesar with sourdough crouton

Kitchen green - *spinach, arugula, red leaf, seasonal berry, shaved Manchego, seed wafer, mustard vinaigrette*

Fried green tomatoes - *pink peppercorn aioli*

Oyster Rockefeller

Crab bisque

Root soup - *rutabaga, carrot, potato, parsnip, herbs*

Choice of entrée

Roasted chicken breast - *hunters sauce - 28*

Braised ox tail - *pan sauce - 29*

Sliced prime - *rib a jus - 34*

Bone in pork chop - *truffle demi-glace - 30*

Chilean sea bass - *white wine and butter sauce - 40*

Lump crab fritter - *house remoulade - 32*

Choice of (2) sides

Grilled polenta

Roasted Brussel sprouts with balsamic and sun dried tomatoes

Asparagus with butter, garlic, and wine

Spinach and sorrel

Goat cheese and potatoes

Yukon gold mashed potatoes

Saffron Basmati rice

Choice of (1) Signature dessert

Poached pear with mascarpone and almonds

Bread pudding with caramel rum sauce

Vanilla cheesecake with fresh berries and sauce

Signature crème brulee

Flourless chocolate cake

Signature Wedding Package A

Signature 3 course meal

(Includes choice of salad, soup, or appetizer, and classic dessert)

Choice of entrée

Smoked half chicken - *bourbon sauce*

Stewed white beans

Roasted cauliflower and broccoli

35

Mahi Mahi - *tropical fruit salsa*

Wild rice with quinoa blend

Balsamic Zucchini and squash

40

Pan seared bone-in pork chop - *bourbon-apple glaze*

Herb whipped potato rosettes

Swiss chard and spinach with bacon

35

Wedding Package B

Signature 3 course meal

(Includes choice of salad, soup, or appetizer, (1) Classic dessert & 10% discount off wedding cake)

Choice of entrée

Pecan crusted chicken breast - *peach leek marmalade*

Red skin potato smash

Broccolini

35

8 oz. Angus New York strip steak - *truffle butter*

Tarragon fingerling potatoes

Garlic butter asparagus

35

Signature lump crab - *smoky remoulade*

Frisee salad

Baby carrots

45

Signature Premium Wedding Package
Appropriate for private events requiring table service

Signature 4 course meal
(Includes appetizer and choice of soup or salad and choice of (1) signature dessert and 10% discount on wedding cake)

Chilean sea bass - *crab velouté*
Creamy risotto
Rainbow Swiss chard with garlic and white wine
55

Filet - *au poivre*
Roasted garlic smash
Shaved asparagus medley
60

Chicken cordon bleu - *lemon dill Bechamel*
Potatoes pave
Glazed baby carrots
45

Additional offerings as sides

Starch

Creamy mushroom risotto	Potato Rosettes - <i>Available in plated meals only</i>
Roasted fingerling potatoes with rosemary	Roasted red potatoes
Classical rice pilaf	Wild rice and quinoa blend
Roasted garlic Yukon mash	Sweet potato casserole
Russet potato sleeve - <i>hollowed potato filled with piped mash and baked</i>	Seasonal Chef's choice - <i>availability dependent on farmer's market selection and market price</i>

Vegetables

Roasted baby carrots with parsnips	Haricot vert - <i>fresh green beans, red wine vinegar, garlic and onion</i>
Braised cabbage	Asparagus souffle - <i>available in plated meals only; fall and winter availability</i>
Green beans with smoked sausage	Broiled portobello - <i>available in plated meals only</i>
Roasted cauliflower and broccoli with herbed bread crumb	Collard greens with smoked turkey
Parsnip and celery root puree	Roasted rutabaga with molasses glazed carrots
Shaved asparagus and carrot ribbons - <i>available in plated meals only</i>	Roasted butternut squash and pumpkin - <i>Available in fall/winter</i>
Broccolini and shaved parmesan	Vegetable medley - carrot, broccoli, squash
Roasted golden beets with butter and honey	Seasonal Chef's choice - <i>availability dependent on farmer's market selection; market price</i>
Crispy Brussel sprouts with balsamic	

Desserts per person

R76C Signature

Grilled banana cake - *fresh pastry cream, bruleed bananas, and caramel rum sauce* - 3

Crème brulee - *classic, raspberry, espresso*- 3.5

Lychee basil tart with pear - *served in phyllo with vanilla ice cream* - 3.5

Panna cotta - *creamy molded dessert; berry; coffee; vanilla; salted caramel* - 3

Cheese cake choices - *vanilla bean; raspberry swirl; chocolate and ganache; pumpkin with salted pretzel crust and caramel; lemon and blueberry* - 3

Peach and Georgia pecan crisp - 3

Signature cupcakes - *peanut butter chocolate with bacon; red velvet with cream cheese icing; chocolate mousse with tangerine butter cream; pistachio with raspberry mousse; strawberry shortcake; coconut with toasted coconut flakes; almond with vanilla bean cutter cream* - 2.5

Classic desserts

Tiramisu - 2

House made cannoli -2.5

Georgia pecan pie -3

Banana bread pudding - *caramel sauce* -3

Strawberry meringue - *sweet tarragon sauce* - 2.5

Apple tart with apple gel, cinnamon cream - 2.5

Peach and berry cobbler - *streusel crust* - 2.5

New York cheese cake - *house made berry compote* - 2.5

Finger Desserts & Specialty Cakes
Price per piece

Assorted Petit fours - 1.5

White and dark chocolate covered strawberries - *Tuxedo and wedding dresses* - 1.5

Ganache covered triple chocolate brownies -2

Mini Cannoli - *pastry cream & chocolate chunks* - 2

Tart - *lemon, berry, curry peach, ginger apple* - 2

Mini Cheesecakes - *vanilla with seasonal berry sauce; chocolate raspberry; white chocolate peppermint; caramel pecan; Oreo; black forest* -2.5

House made macarons - *rose lychee; raspberry; basil white chocolate; blueberry lavender; vanilla bean* - 3

House made chocolates and candies - *filled bon bons; peppermint white chocolate bark; pecan bliss* - 1.5

Custom Wedding and Special Event Cakes Available

Base price - 50 people - 250

Base price - 100 people - 450

Base price - 150 people - 600

Base price - 200 people - 700

(Costs varies depending on flavors and design)

Beverages per person

Lemonade, sweet and unsweet teas 1.5

Coffee service 1.5

Children's Menu

Choose one entree, side, dessert and beverage for all

Entrees

Hamburger with cheese
Grilled cheese
Turkey franks
Chicken fingers

Sides

Melon and seasonal berries
Macaroni and cheese
Mozzarella sticks with marinara sauce
French fries
Sweet potato fries

Beverages

Lemonade
Iced Tea
Water

Desserts

Chocolate chip cookie
Brownie
Banana pudding
Peach cobbler

14

Root 76 cuisine uses a variety of fresh ingredients, including, wheat, dairy, eggs and other potentially hazardous foods for people with allergies. Greater precaution should be taken when eating raw or undercooked foods such as meat, eggs, and fish, especially if you have certain medical conditions. Please inform a Root 76 Cuisine team member if there are persons at your party who may have allergies to certain foods.

Terms and Conditions

A 50% deposit is due on the date of commitment, to reserve the date of services.

Deposits become non-refundable within 30 days of scheduled event(s).

An 18% service charge and a 7% sales tax applies to each subtotal.

Root 76 Cuisine LLC. is not responsible for food taken away from the venue, left overs, or uneaten portions of agreed upon quantities of food items. Root 76 Cuisine LLC is not obligated to provide carry out containers for food not consumed from any function unless agreed upon between client and caterer. Root 76 Cuisine LLC. will leave the venue site clean and organized discarding uneaten food and beverage items once a 2 hour window of service time has passed and after all guests and hosts have eaten. Root 76 Cuisine takes great pride in food and the person to person experience throughout the entire planning process. We offer intimate tasting experiences, Chef/owner to client council and recommendations to suite your event needs.