

FUNCTION MENU



35 Congress Street, Suite 2350
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PLATTERS

Grilled Vegetables

Asparagus, zucchini, squash, onions, mushrooms, country bread (hummus, artichoke dip, and green goddess)

Modern Crudité

Blanched asparagus, broccoli, green beans, marinated cauliflower, pickled carrots, celery sticks, shaved beets, micro greens (hummus, artichoke dip, and green goddess)

Standard Cheese

A selection of popular cheeses like Brie, goat, cheddar, and blue garnished with grapes, served with wheat and rice crackers

Artisanal Cheese

An assortment of hand-selected European cheeses, garnished with dried fruits, spreads, herbs and nuts, served with wheat and rice crackers and sliced bread

Charcuterie

A selection of cured and marinated meats, garnished with dried fruits, nuts, pickled vegetables and herbs, served with toasted bread

Naan Platter

Olives, hummus, grilled eggplant, cheeses, pickled vegetables, roasted cauliflower, stuffed peppers

TABLES

Grazing Table

A light selection from our naan, cheese and crudité platters artfully displaced on a variety of rustic boards

Farmers Table

A full selection of meat, cheeses, vegetable platters from above with garnishes and bread

STATIONARY HORS D'OEUVRES

Baked Brie

A full wheel of Brie rolled in puff pastry served with nuts and chutney

Roasted Chicken Wings

A variety of marinated and roasted all natural chicken wings served with complimenting dip

Lamb Lollies

Cinnamon dusted lamb rack with fig relish

Empanadas

Fried pastry dough filled with various savory fillings served with complimenting dip

Flatbreads

Crispy flatbreads topped with a selection of meats, vegetables, cheeses, and sauces

Deviled Eggs

Farm eggs with a variety of rich fillings



PASSED APPETIZERS

Satay

Skewers of grilled meats with soy peanut sauce

Spring Rolls

Various fillings rolled into a wonton wrapper and fried

Bolognese Meatballs

Marinated ground pork and beef meatballs skewered with marinara sauce

Fried Ravioli

A variety of filled pasta, breaded and fried

Vegetable Quesadilla

Petite tortilla filled with roasted vegetables and cheese

Roasted Beets

Topped with savory granola and goat cheese

Petite Crab Cake

New England style with fresh tartar sauce

Salmon Tartare

Marinated raw salmon with sriracha aioli and rice crackers

PETITE SANDWICHES

Simple

*Sliced cold cuts, cheese, lettuce, and tomato served on a 2" brioche bun
Choice of: Ham, turkey, roast beef / cheddar, swiss, provolone*

Chopped

*Tuna and capers dressed with oil
Chicken with raisins and walnuts
Chopped farm egg with curry*

Crafted

*Grilled chicken and hummus
Prosciutto and Brie
Steak and blue
Served on a 2" brioche bun*

Tacos

Soft shell tortilla filled with meats, vegetables and cheese — salsa and fresh limes on the side

SALADS

Fresh Leaf

Choice of Caesar, Greek, field or chopped salad

Grain & Vegetable

A bed of hearty spinach filled with grains like wild rice, barley, quinoa and topped with roasted vegetables and cheese

Caprese

Marinated tomatoes shingled with fresh mozzarella and basil, drizzled with balsamic syrup

Panzanella

Marinated tomatoes, olives, roasted garlic, fresh herbs, toasted croutons

DESSERTS

Cookies

A selection of cookies that can range from homemade chocolate chip cookies to delicate macaroons to tea cookies

Cakes or Pies

Our in-house baker can make multitiered unique cakes or pies to celebrate any occasion

Custards

A selection of pot de crème, crème brûlée, puddings, and pastry creams

Ice Cream

A selection of frozen confections from brownie sundaes, ice cream sandwiches and simple scoops



BUFFET ENTREES

Served with a first-course salad

THE LINE COOK

Grilled Salmon or Chicken

Topped with caper butter and lemon wedges

Roasted Potatoes

Rubbed with sea salt and lemon pepper

Root Vegetables

Roasted with Spanish olive oil

THE SOUS CHEF

Grilled Salmon

Topped with caper butter and lemon wedges

Seared Chicken

Marinated with herbs, roasted jus

Roasted Potatoes

Rubbed with sea salt and lemon pepper

Toasted Orzo

Tossed with spinach and feta

Root Vegetables

Roasted crispy with Spanish olive oil

THE CHEF

Baked Haddock

Topped with toasted panko and lemon zest

Pork Tenderloin

Wrapped in bacon, glazed with sherry and currants

Herb Polenta

Thick wedges pan fried and topped with parmesan

Crisp Fingerlings

Tossed in pesto and fresh lemon juice

Root Vegetables

Roasted crispy with Spanish olive oil

PLATED ENTREES

SEAFOOD

Grilled Salmon

*Roasted new potatoes, sautéed spinach
and Hollandaise sauce*

Baked Haddock

*Asparagus, wild rice, lemon caper
beurre blanc, fried parsley*

Grilled Swordfish

Corn relish, creamy polenta, vegetable skewer

MEAT

Mixed Grill

*Kielbasa, chicken and pork,
mashed potatoes, vegetable skewer*

Tuscan Chicken

*Slow braised thigh, stewed tomatoes,
olives, white bean ragu*

Lamb Chops

*Cinnamon dust, currant chutney,
brussels sprouts with potatoes*

VEGETARIAN

Cheese Raviolis

*Toasted hazelnuts, caramelized
sweet potato, frisée*

Farmers Plate

*Vegetable crêpe, grain medley,
roasted and pickled vegetables*

Mushroom Pot Pie

*Roasted vegetables surrounded by
mushroom gravy, pastry top*



SAMPLE FUNCTION MENUS

All can be adapted to meet your needs

\$25 PER PERSON*

STATIONARY GRAZING TABLE

*Crudité
Bread
Hummus and dips
Standard cheeses*

BUFFET

*Grilled chicken
Roasted potatoes
Field salad and rolls*

DESSERT PLATTER

A mix of cookies and brownies

\$45 PER PERSON*

STATIONARY FARMER'S TABLE

*Crudité
Bread
Hummus and dips
Artisan cheeses
Cured meats*

2 PASSED APPETIZERS

*Chicken satay
Deviled eggs*

BUFFET WITH PLATED SALAD

*Herb statler breast
Seasonal vegetables
Pasta primavera*

DESSERT PLATTER

*A mix of cookies and brownies
Petite fours
Pastries*

\$65 PER PERSON*

STATIONARY FARMER'S TABLE

*Crudité
Bread
Hummus and dips
Artisan cheeses
Cured meats*

4 PASSED APPETIZERS

*Chicken satay
Deviled eggs
Lamb lollies
Poached shrimp*

PLATED DINNER

*Starter
Soup or salad
Entrée
Pork tenderloin with currants
and creamy polenta
Seared arctic char with honey
glaze and bok choy stir fry*

PLATED DESSERT

*Crème brûlée
Fruit tart
Celebration cake*

Root is a non-profit, culinary and food service training program established in 2016 to create opportunities for youth, ages 16 to 24, with barriers to employment in Essex County. When you partner with Root, you are choosing the best in food, service, and location, but more importantly, you are supporting young people in Essex County.

Contact Root today at: info@RootNS.org
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**Does not include rentals, bar, and associated fees*