



ROOTS PACKAGE

Cocktail Style Wedding Reception with Stations

A Lavish Fine Dining Experience Featuring the Steaks & Seafood from
the Award-Winning Roots Steakhouse

Ceremony Welcome Refreshments

Water with Sliced Lemons, Cucumber & Mint Spa Water, Lemonade with Seasonal Berries

COCKTAIL HOUR

1-Hour Welcome Reception Following Your Ceremony

Butler Passed Champagne & Signature Cocktails for Your Guests Upon Following
Your Ceremony or Upon Arrival

Stationary Hors d'Oeuvres

VEGETABLE CRUDITE

assorted seasonal vegetables
with dipping sauce

'OCEAN PRIME' RAW BAR DISPLAY

oysters on the half shell
poached colossal shrimp cocktail
house-made cocktail & mignonette sauces
fresh lemon & baguette crostini

CHEESEBOARD

chef's selection of cheeses
garnished with fruit & crisps

Passed Hors d'Oeuvres

Please select (6)

Tuna Tartare

crispy wonton, avocado, ponzu, wasabi

Kobe Sliders

cheddar, caramelized onions

Stuffed Mushroom Caps

spinach, mushroom, grana padano cheese

Mini Maine Lobster Roll

butter-toasted bread

Lobster Bisque Shooter

"lobster toast" crouton

Creamed Spinach Tartlets

parmesan gratinée

Crispy Wagyu Dumplings

honey sambal, truffle ponzu

Petite Maryland Crabcakes

creole remoulade

Fried Chicken Sliders

buttermilk ranch aioli

Creamy Burrata Bruschetta

seasoned grape tomatoes, basil pesto

Applewood Smoked Slab Bacon

maple glazed

Crispy Mac & Cheese Bites

tomato jam, chive

All Event Orders are subject to a 21% Operational Fee & NJ Sales Tax. Gratuity can be added at your discretion.
Menu prices and selections are subject to change, based on seasonality and availability.



MAIN COURSE

Additional Passed Hors d'Oeuvres

Please select (6)

Tuna Tartare

crispy wonton, avocado, ponzu, wasabi

Crispy Wagyu Dumplings

honey sambal, truffle ponzu

Kobe Sliders

cheddar, caramelized onions

Petite Maryland Crabcakes

creole remoulade

Stuffed Mushroom Caps

spinach, mushroom, grana padano cheese

Fried Chicken Sliders

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Crispy Mac & Cheese Bites

tomato jam, chive

Entrée Stations

Filet Mignon Carvery

Whipped Potatoes, Creamed Spinach

Steakhouse Wedge Salad

Signature Popovers

Horseradish Cream, Roots Steak Sauce

"Catch of the Day" Prime Seafood

Fried Shrimp Scampi

Fresh Seasonal Fish

Medley of Seasonal Vegetables

Mac & Cheese Bar

Classic 5-Cheese Mac

Assorted Garnish

Spring Peas, Sliced Scallions, Bacon Lardons,

BBQ Pulled Pork, Sliced Jalapeños, Crispy

Fried Onions, Chopped Lobster Meat

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Desserts

COFFEE & TEA INCLUDED

CUSTOM WEDDING CAKE

Your Chosen Design & Flavor

Cake

Devils Food
Vanilla Buttermilk
Red Velvet
Carrot-Walnut
Banana
Browned Butter Almond

Fillings

Chocolate Buttercream
Vanilla Buttercream
Cream Cheese Frosting
Truffle Ganache
Lemon Curd
Raspberry Jam
Brown Sugar Buttercream
Chocolate Mousse



SIGNATURE MINI DESSERTS

Flourless Chocolate Cake Bites, Roots Buttercake Bites, Carrot Cake Bars,
Classic Cheesecake Bars, Chocolate Fudge Cookies

ROOTS SUNDAE BAR

Chocolate and Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce,
Raspberry Sauce, Candied Pecans, Whipped Cream

Beverages

5 HOUR TOP-SHELF OPEN BAR

2 Customized Signature Cocktails

Choice of 3 Bottled Beers

Choice of 2 Red & 2 White Wines from the Gold Tier Selections and Prosecco
Grey Goose Vodka, Bombay Sapphire Gin, Woodford Reserve Bourbon, Macallan 12-
year Scotch, Casamigos Blanco Tequila, Bacardi White Rum

additional spirits available upon request

Bar Mixers and Garnishes

Liquor Liability Coverage & Day Licensing Included

Outside Alcohol and/or Staffing are Not Permitted

**Package includes partial wedding planning, day-of coordinator,
service captain, kitchen staff, servers and bartenders,
as well as estimated setup & teardown labor.**

Events 100 guests and more | \$275 per person

Events with fewer than 100 guests | \$325 per person

Rentals Considered Separately

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