

Signature Menus

Served Buffet Style

plated or family-style available
*additional costs apply



catering

eclectic menus | weddings |
holiday parties | galas |
corporate events | reunions |
bar/bat mitzvahs | quinceañeras
& so much more!



italic.catering

formally known as



WHY ITALIC?



Bringing eclectic flavors, outstanding presentation and impeccable service to your event!

- Roots Catering, now known as Italic Catering; is an award-winning, full-service, boutique catering company serving the Denver Metro and entire Front Range since 2002
- Our mission is to create memorable culinary experiences for our valued clients using flavorful, local ingredients and gourmet spices from around the world, making us experts in multicultural foods and flavors
- Our menus are designed to fit any style of event; from social and corporate gatherings that may not require full-service catering to extravagant wedding receptions complete with impeccable service and event design
- So that all guests at your event feel welcome, we take care of most dietary preferences & restrictions at no extra charge
- We are passionate about sustainability. When you use our services, your food has ZERO carbon footprint

“We selected Roots for our daughter's wedding reception. Madhoo and her staff were excellent, the food delicious. They were helpful, responsive and catered to special diet restrictions. Can't thank them enough!” -K.K.

FROM THE CHEF



- Our Founder, Owner and Executive Chef is Madhoo Seth aka Spice Girl. She states, '*I can bring flavor to any dish!*'
- In 2002, she noticed an increasing cultural diversity in the Denver Metro area and started serving authentic, flavorful cuisines from around the world. Thus, our tagline - "We Cook in Your Language!" - was born!
- Her passion to deliver the best tasting food with exceptional customer service is the driving force behind our team's commitment to be the best of the best in our industry
- We are an award-winning catering company. Our many accolades and accomplishments include: BBB A+ rating for more than a decade, voted one of the top 5 caterers on Denver 7's A-list (winning it in 2010 and 2012), receiving Wedding Wire's Couples' Choice award in 2015/2016, winning Taste It Broomfield 2018 Best International Bite category and Taste It Broomfield 2019 Netflix Nosh category
- We firmly believe in helping and reaching out to the communities in which we live and work. For this reason, we have supported numerous non-profits over the years. Even when the special events industry was devastated due to COVID-19, we decided to serve our community by donating ~3000 meals to our frontline heroes



WE PROVIDE



We understand how important it is to have a stress-free event. In addition to providing amazing food, we can take care of all aspects of your event to create a memorable experience for you & your guests!

Beverages & Snacks

We cannot provide liquor, but we can provide: non alcoholic beverages, mocktails, mixers/garnishes for a full bar, ice, potable water & a variety of late night snacks!

Delivery/Setup/Cleanup

We deliver food, other items and rentals to your venue. For full-service events such as weddings, we set up before and tear down before after the event as well.

Staffing & Bartending

For any catering that is not considered a drop off, we will include service staff in our proposals. If needed, we can also provide TIPS certified bartenders.

We are properly insured with general liability, liquor liability and workers comp insurance.

Compostables

Sustainability is a big part of who we are! We can provide compostable plates, silverware, napkins, and cups in addition to reusables! We have this option for any event whether it is full service or drop off.

Rentals

We can provide plates, silverware, napkins, tablecloths, chargers, glassware, centerpieces, buffet signage and décor. We can provide any other rentals through our in-house inventory, rental companies we work with or your venue's preferred rental partner.

Event Coordination

For your wedding or that special event, we can provide Event Coordination so that you can enjoy your event stress free.

Other Services

We work with many other service providers and can recommend or provide many other services such as: DJ, Photographer, Entertainment, Officiant, Florist, Lighting, Cake, Stationery, Makeup & Hair

Contact your Sales Specialists for more information!

VANILLA

\$32 per person

plus taxes, fees, staff, rentals and optional gratuity

Items in this Menu Package cannot be combined with other Menu Packages. Additional costs may apply for customizations.

Hors-d'œuvres

choose one

Tortilla Chips and Fire Roasted Salsa | ⑤ GF

Seasonal Veggie Crudité | A Selection of Raw Vegetables with Hummus | ⑤ GF

Pita Triangles | with Hummus | ⑤

Beef Meatballs | topped with Berry Chipotle Sauce | GF DF

Salad

choose one

Caesar Salad | Romaine Lettuce, Garlic Croutons and Parmesan with Caesar Dressing | VEG

House Garden Salad | Fresh Mixed Greens, Kale, Romaine, Tomatoes, Carrots, Cucumber and Tomatoes with Italian Dressing | ⑤ GF

Protein

choose one

Grilled Chicken | with Herb Cream Sauce | GF

Chicken Parmesan

Chili and Garlic Rub Pork in Chimichurri Sauce | GF DF

Pork | in Caramel Coffee Sauce | GF

Chili and Garlic Rub Seared Grilled Tofu | in Romesco Sauce | ⑤ GF

Paneer Parmesan | Breaded Indian Cheese topped with Marinara Sauce and Parmesan | VEG

Starch

choose one

Confetti Basmati Rice | ⑤ GF

Oven Roasted Potatoes | ⑤ GF

Penne Pasta in Olive Oil and Herbs | VEG DF

Creamy Garlic Mashed Potatoes | GF

Amarillo Rice | ⑤ GF

Vegetable

choose one

Grilled Carrots in Herbs | ⑤ GF

Grilled Zucchini | ⑤ GF

This Menu includes Dinner Rolls and Butter

VEG: Vegetarian

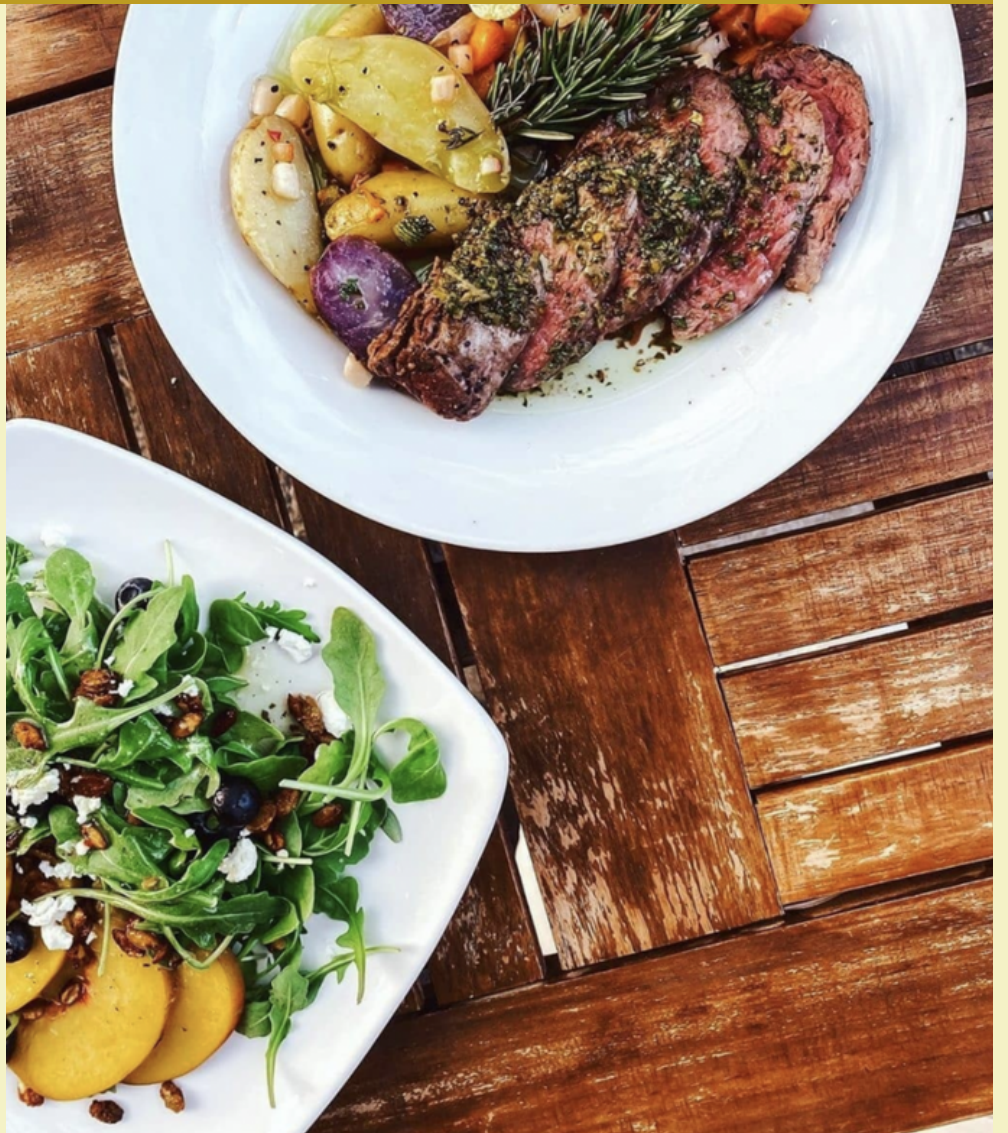
GF: Gluten Free

DF: Dairy Free

⑤: Vegan



"Madhoo and her team were amazing! We wanted a unique experience that would be remembered. She was willing and excited to do a family style dinner (something most caterers are not up for). The food was delicious, and she always took the time to understand what we wanted, and even spoke with my grandfather at the wedding. Everyone who attended is still talking about how good the food was. Thank you Madhoo and Gourmet Kitchen!" - S.C.



CARDAMOM

\$45 per person

plus taxes, fees, staff, rentals and optional gratuity

Items in this Menu Package cannot be combined with other Menu Packages. Additional costs may apply for customizations.

Hors-d'œuvres

choose two

Grand Charcuterie Display | Collection of Imported and Domestic Cheeses artistically displayed with Cured Meats, House Jams, Fresh Berries, Candied Nuts, Crackers and Breads | GF (minus crackers)

Domestic Cheese Display | Garnished with Seasonal Fresh Fruits and served with Crackers | VEG

Mac & Cheese Fritters | with Tomato Jam | VEG

Potato Croquettes | Crispy Potato Balls infused with Cumin, Cilantro, Jalapeno and Spices served with

Our Signature Spicy Tomato Jam | ⑤ GF

Samosas | with Tamarind Chutney and Mint Chutney | ⑤ (2 dozen minimum)

Tomato Bisque Shooters | with Grilled Crostini on top | VEG (served hot)

Devils on Horseback | Dates Stuffed with Almonds, Wrapped with Bacon and Served with Balsamic Glaze | DF GF

Sensation Chicken Satay | Grilled Chicken Satay with Thai Peanut Sauce | DF GF

Pepper Molasses Beef Crostini | with Gorgonzola Cream and Red Onion Jam

Protein

choose one

Chicken Marsala | with a Classic Marsala Wine Mushroom Sauce | GF

Chicken Piccata | with a White Wine, Lemon and Capers Butter Sauce | GF

Chicken | in Pesto Sundried Tomato Cream Sauce | GF

Chicken | in Teriyaki Glaze | GF

Grilled Herbed Pork Medallions | with Romesco Sauce (Smoked Creamy Pepper and Tomato Sauce) | GF

Sensation Spice Pork Loin | with Mango and Red Pepper Chutney | GF

Beef Burgundy | Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions with Fresh Herbs and Served in a Tomato-Beef Broth | GF

Beef Stroganoff | Classic Dish with Braised Beef, Mushrooms and Onions | GF

Chana Masala | Garbanzo Bean Curry | ⑤

Pasta Primavera | with Seasonal Roasted Vegetables in Marinara Sauce | ⑤

Paneer Parmesan | Breaded Steak of Paneer Topped with Marinara Sauce and Parmesan | VEG

This Menu includes Dinner Rolls and Butter

VEG: Vegetarian

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DF: Dairy Free

⑤: Vegan

CARDAMOM

\$45 per person

plus taxes, fees, staff, rentals and optional gratuity

Some Items may require Chef assistance on site for Quality & Presentation

Starch

choose one

Roasted Baby Potatoes | in Herbs, Garlic and Oil | GF (V)

Penne Pasta | tossed in Olive Oil and Fresh Herbs | VEG DF (GF for +\$6 pp)

Chimichurri Rice | GF (V)

Creamy Polenta with Dry Fenugreek Leaves | Toasted creamy polenta finished with coconut milk and fenugreek leaves | (V)

Vegetable

choose one

Roasted Brussel Sprouts | (V) GF

Smoked Chili Seared Zucchini Planks | (V) GF

Tandoori Cauliflower | (V) GF

Herb Grilled Vegetables | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions | (V) GF

Salad

choose one

House Garden Salad | Fresh Mixed Greens, Kale, Romaine, Tomatoes, Carrots, Cucumber, Tomatoes with Italian Dressing | GF (V)

Italic Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans, and Strawberries Served with a Berry Vinaigrette | GF (V without feta)



VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

SAFFRON

\$55 per person

plus taxes, fees, staff, rentals and optional gratuity

Items in this Menu Package cannot be combined with other Menu Packages. Additional costs may apply for customizations.

Hors-d'œuvres

choose one stationed and two passed

Stationed

Grand Charcuterie Display- Collection of Imported and Domestic Cheeses artistically displayed with Cured Meats, House Jams, Fresh Berries, Candied Nuts, Crackers and Breads | (GF minus crackers)

Grilled Vegetable Charcuterie Board | Assortment of Roasted and Grilled Vegetables (Brussel Sprouts, Zucchini, Peppers, Carrots) with Beet Root Hummus and Chimichurri Hummus | (V)

Passed

Falafel Bites with Tzatziki | VEG GF

Cauliflower Wings | Chickpea-Batter-Fried Cauliflower Florets Tossed in Sweet Chili Sauce | GF (V)

Devils on Horseback | Dates Stuffed with Almonds, Wrapped with Bacon
and Served with Balsamic Glaze | GF DF

Grilled Watermelon Skewers | with Balsamic Drizzle | GF (V)

Caprese Skewers | Mozzarella, Basil and Tomato Skewers with Balsamic Glaze | GF VEG

Seasoned Onion Fritters with Tomato Jam | (V) GF



This Menu includes Dinner Rolls and Butter

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

SAFFRON

\$55 per person

plus taxes, fees, staff, rentals and optional gratuity

Some Items may require Chef assistance on site for Quality & Presentation



Protein

choose two

Petite Beef Tenders | with Red Wine Reduction | GF DF

Petite Beef Tenders | in Chimichurri Sauce | GF DF

Seared Salmon | in Sweet Ginger Teriyaki Sauce and Scallions | GF DF

Adobe Beef Tenders | Rubbed with a Southwestern Spice, Grilled, and then Served with a

Pozole Pepper Jack Cream | GF

Seared Salmon | in Piccata Sauce with Parsley | GF

Grilled Boneless Chicken Thighs | with a Serrano and Peach Glaze | GF DF

Grilled Chicken Breast | with Romesco Sauce | GF DF

Chicken | with Artichoke, Sundried Tomato and Bechamel Sauce | GF

Chicken | with Chili Caramel Coffee Sauce | GF

Murgh Makhani | Indian Style Butter Chicken | GF

Starch

choose one

Classic Creamy Garlic Mashed Potatoes | GF

Seared Potato Planks with Herb Oil | ⑤ GF

Penne Pasta in Olive Oil and Herbs | DF VEG (can be made GF for \$6 pp)

Aromatic Basmati Saffron Rice | ⑤ GF

Rice Pilaf with Artichoke and Roasted Cauliflower | ⑤ GF

Butternut Squash Risotto | GF

Couscous | with Sweet Peppers, Carrots and Peas | GF

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

⑤: Vegan

SAFFRON

\$55 per person

plus taxes, fees, staff, rentals and optional gratuity

Vegetable

choose one

Tandoori Cauliflower | (V) GF

Green Beans | with Citrus Zest, Parsley and Garlic | (V) GF

Grilled Asparagus | in Toasted Garlic Olive Oil | (V) GF

Grilled Carrots | (V) GF

Grilled Vegetables | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions | (V) GF

Roasted Brussels Sprouts | in olive oil | (V) GF

Salad

choose one

Italic Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans and Strawberries Served with a Berry Vinaigrette | GF (V) without cheese

Aspen Salad | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese, Toasted Pumpkin Seeds with a Tangy Vinaigrette | GF (V) without cheese

Caesar Salad | Romaine Lettuce, Garlic Croutons, Parmesan with Caesar Dressing | VEG



TACO BAR

\$40 per person

Includes

Corn Tortillas

Proteins:

Ancho Chile Ground Beef - Gluten Free, Dairy Free

Slow Cooked Pork Carnitas - Gluten Free, Dairy Free

Toppings

Cilantro Crema - Gluten Free

Fire Roasted Salsa

Pico De Gallo - Gluten Free, Dairy Free

Limes

Pickled Jalapeno Cabbage - Gluten Free, Dairy Free, includes Cilantro

Sides

Mexican Rice - Gluten Free, Dairy Free

Choice of

Seasoned Black Beans

OR

Refried Beans

Add Chipotle Chicken Protein for \$8 Per Person

VEG: Vegetarian GF: Gluten Free DF: Dairy Free (V): Vegan

**plus taxes, fees, staff, rentals and optional gratuity*

PASTA BAR

\$35 per person

Vegetarian Upon Request

Sauces

choose 2

Marinara

Alfredo

Pesto Cream

Pasta

choose 2

Penne Pasta

Bow Tie Pasta

Fettuccini

Spaghetti

Protein

choose 1

Grilled Chicken

Italian Sausage

Tofu

Paneer

Vegetable

Salad

*Classic Caesar Salad | Crisp
Romaine, Shredded Parmesan,
and House Croutons served with
Caesar Dressing*

Veggies

*Roasted Vegetables - Sweet
Peppers, Red Onions, Carrots
and Broccoli*

This menu includes Dinner Rolls and Butter and Grated Parmesan Cheese

**plus taxes, fees, staff, rentals and optional gratuity*

VEGETARIAN MENU

\$50 per person

Hors-d'œuvres

choose two

Grand Vegetarian Charcuterie Display | Collection of Imported and Domestic Cheeses artistically displayed with House Jams, Fresh Berries, Candied Nuts, Crackers and Breads | Veg

Zucchini Fritters | with Mint Chutney | GF Veg

Samosas with Tamarind Chutney | ⑤

Crostini | with Olive Tapenade | Veg

Mac & Cheese Fritters | with Tomato Jam | Veg

Potato Croquettes | infused with Cumin, Cilantro, Jalapeno, and Spices served with Our Signature Spicy Tomato Jam | ⑤ GF DF

Grilled Pita Triangles | with Hummus | ⑤

Italian Caprese | with Balsamic Glaze | Veg

Veggie Egg Rolls | with Sweet and Sour Chili Sauce | Veg

Vegetable Crudite | with Beet Root Hummus | ⑤

Salad

choose one

Aspen Salad | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese, Toasted Pumpkin Seeds with a Tangy Vinaigrette | GF | ⑤ (WITHOUT GOAT CHEESE)

Farmers Fresh Garden Salad | Field Greens, Match Stick Carrots, sliced Cucumbers, and Cherry Tomatoes, served with your choice of Ranch, Italian, or Balsamic dressings | GF Veg

Veg Gourmet Spinach Salad | Baby Spinach, Gorgonzola Cheese & Cranberries with Champagne Vinaigrette | GF Veg

Italic Signature Salad | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans, and Strawberries served with Berry Vinaigrette | GF | ⑤ (WITHOUT FETA)

Asian Salad | with Mandarin Oranges, Sesame Seeds in our Asian Dressing | GF ⑤

VEGETARIAN MENU

\$50 per person

Entrées

choose two

Stuffed Portobello Mushrooms | with Orzo and Mozzarella | Veg

*Pasta Primavera | with Seasonal Roasted Vegetables in Marinara Sauce | (V)
(CAN BE MADE GF FOR \$6 PP)*

Aaloo Matar Curry | GF Veg

Spinach and Tofu in Creamy Sauce | Veg GF

Paneer Matar Curry | Veg GF

Cheese Cheese-stuffed ravioli with Creamy Alfredo Sauce and Fresh Basil | Veg

Herb & Vegetable Risotto | Veg

Chana Masala | (V) GF

Yellow Lentil with Ginger and Garlic | Also known as Toohar Dal | Veg GF

Paneer Parmesan Breaded Indian Cheese | topped with Marinara Sauce and Parmesan | Veg

Egg Plant Caponata | a Sicilian Dish | Veg

Sides

choose 2

Rice

Saffron Rice Pilaf | Veg GF
Greek Spinach Rice | Veg GF
Tomato and Onion Rice | Veg GF
Onion & Cumin Rice | Veg GF
*Mandarin Rice | Nuts, Raisins,
Coconut, and Mayonnaise served
cold | Veg GF*
Caribbean Jerk Rice | Veg GF
Cilantro Pesto Rice | Veg GF

Veggies

Fresh Mix Veggie Medley | Veg
Corn and Beans in Southwestern Style | Veg
Stir-Fry Gourmet Veggies in Asian Style | Veg
Sauteed Green Beans with Cherry Tomatoes | Veg
Grilled Asparagus with Balsamic Glaze | Veg
Tandoori Cauliflower | (V) GF
Roasted Root Vegetables in Herb Oil | Veg
Roasted Brussels sprouts in Olive Oil | (V) GF
*Grilled Vegetable Display - Asparagus, Carrots,
Peppers, Onions, Mushrooms, and Tomatoes
that are seasoned and grilled | Veg*

Potato

*Rosemary Garlic Roasted
Potatoes in Olive Oil | Veg*
*Tandoori Grilled Roasted
Potatoes in Sesame Oil | Veg*
*Comes with Assorted Gourmet
Rolls served with Butter | Veg*

**plus taxes, fees, staff, rentals and optional gratuity*

VEGAN MENU

\$50 per person

Hors-d'œuvres

choose two

Vegetable Pakoras | Garbanzo Bean Flour Fritters with Tamarind Chutney | (V) GF

Vegan Seasonal Veggie Crudite | with Black Bean Dip | (V) GF

Grilled Pita Triangles | with Hummus | (V)

Fresh Fruit Display | (V) GF

Salad

choose one

Summer Vegan Salad | Cucumber, Onion, Carrot, and Radish tossed in Lemon and Cilantro Dressing | (V) GF

Roots Vegan Signature Salad | Mixed Greens, Strawberries, Candied Nuts, and Grapes served with Berry Vinaigrette | (V) GF

Tuscan White Beans and Kalamata Olives | on Crisp Romaine with Balsamic Dressing | (V) GF

Entrées

choose two

Tofu in Masala Sauce | (V) GF

Asian Vermicelli | Sauteed with julienned carrots, peppers, onions, and squash | (V) GF

Khichri | An Indian dish traditionally made with rice, lentils, spices, and clarified butter. At Roots, we have replaced clarified butter with coconut oil to make it vegan. it has four accompaniments (four friends): mint-cilantro chutney, sweet and savory pickled onions, spicy mango chutney and papadam | (V)

Vegan Eggplant Parmesan | (V)

Tofu | in Coconut Curry Sauce with Peppers and Pineapple | (V) GF

Creamy Polenta | Finished with Coconut Milk | (V) GF

Sides

choose two

Grilled Carrots in Herbs | (V) GF

Artichoke and Sun-Dried Tomato Basmati Rice Pilaf | (V) GF

Tandoori Cauliflower | (V) GF

Seared Zucchini Planks | (V) GF

Roasted Brussels sprouts in Olive Oil | (V) GF

Rosemary Garlic Roasted Potatoes in Olive Oil | (V) GF

À LA CARTE HORS D'OEUVRES

Stationed

Grand Charcuterie Display - Collection of Imported and Domestic Cheeses artistically displayed with Cured Meats, House Jams, Fresh Berries, Candied Nuts, Crackers and Breads

\$12 Per Person

Domestic Cheese Display | Garnished with Seasonal Fresh Fruits and served with Crackers

\$7 Per Person

Classic Bruschetta Mix with Grilled Crostini | VEG

\$5 Per Person

Grilled Vegetable Charcuterie Board - Assortment of Roasted and Grilled Vegetables (Zucchini, Squash, Peppers, and Carrots) with Hummus | GF (V)

\$8 Per Person

Baked Brie En Croûte | Oven Baked Brie Wrapped in Pastry Puff, Stuffed with Berry Jam and Served with Crackers | VEG

Minimum 2 dozen

\$8 Per Person

Fresh Fruit Platter | (V) GF

\$6 Per Person

Pita Triangles with Hummus | (V) DF

\$6 Per Person

Tajin Corn Tortilla Chips with Fire-Roasted Salsa | GF (V)

\$6 Per Person

Seasonal Veggie Crudite - A Selection of Raw Vegetables with Hummus | GF (V)

\$6 Per Person

"...Most of all, we were happy with your willingness to work hard and adapt the foods to our taste and recipes.

In the end it was a great success...and everyone loved the food." - R.G.

**plus taxes, fees, staff, rentals, and optional gratuity*

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

À LA CARTE HORS D'OEUVRES

2 Dozen Minimum of Any Type | Pricing is per person

Hot Passed

Zucchini Fritters | Chickpea-Batter-Fried
Zucchini Rings with Ranch | GF (V) no
ranch)
\$2.75

Cauliflower Wings | Chickpea-Batter-Fried
Cauliflower Florets tossed in Sweet Chili
Sauce | GF (V)
\$2.75

Devils on Horseback | Bacon Wrapped
Dates Stuffed with Almonds, Wrapped in
Bacon and Drizzled with Balsamic Glaze |
DF GF
\$2.75

Potato Croquettes | Crispy Potato Balls
infused with Cumin, Cilantro, Jalapeno,
and Spices served with Our Signature Spicy
Tomato Jam | (V) GF
\$2.75

Mac & Cheese Fritters | with Tomato Jam |
VEG
\$3.50

Tandoori Chicken Satay | with Mint Chutney
| GF
\$4.25

Beef Skewers | with Chimichurri Sauce | GF
DF
\$5

Samosas | with Mint Chutney | (V)
\$3

Asian Chicken Satay | in Teriyaki Sauce | GF
DF
\$4

Beef Meatballs | With Berry Chipotle Sauce |
GF DF
\$2.75

Falafel Bites | with Tzatziki | GF VEG
\$3.50

Paneer Skewers | Grilled Paneer Skewers with
Tandoori Spices, Peppers, and Onions | GF
VEG
\$4.75

*plus taxes, fees, staff, rentals and optional gratuity

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À LA CARTE HORS D'OEUVRES

Cold Passed

Caprese Skewers | Mozzarella, Basil and Tomato

Skewers with Balsamic Glaze | GF VEG

\$4.25

Grilled Watermelon Skewers | with Balsamic

Drizzle | GF (V)

\$3.50

Curried Deviled Eggs | With Bacon Bits and

Chives | GF

\$3.50

Fruit Skewers | GF (V)

\$4

Chocolate Covered Applewood Smoked Bacon

Skewer | DF GF

\$4

White Chocolate Covered Applewood Bacon

Skewers | GF

\$4

Antipasto Skewers | Cheese, Artichoke, Olive, and

Salami | GF VEG

\$5

Watermelon Gazpacho Shooters | GF (V)

1.5 oz Portions in Shot Glasses

\$4

Prosciutto Wrapped Melon with Balsamic Glaze |

GF DF

\$4.25



**plus taxes, fees, staff, rentals and optional gratuity*

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(V): Vegan

DESSERTS

Some Items may require Chef assistance on site for Quality & Presentation

Chocolate

Raspberry Chocolate Bar | \$5

Chocolate Brownie | \$3.75

Chocolate Chip Cookie | \$3

Coconut Brownie | \$4

Chocolate Dipped Strawberry | GF | \$6

Chocolate Torte | GF | \$6

Vegan Chocolate Cake | ⑤ | \$6

Chocolate Mousse Infused with Baileys and Topped with a Cigar Cookie in Shot Glass | GF | \$6 (min 2 dozen)



Classic

Assorted Cheesecake Bites | \$6

Fruit Filled Thumbprint Cookie | \$3.50

Rosemary Shortbread Cookie | \$3.50

Lemon Bar | \$4.50



Fun

Mango Mousse in Shot Glasses | GF | \$6

Chef Madhoo's Epic Bread Pudding | \$5

Coconut Milk Rice Pudding | GF ⑤ | \$6

Coconut Milk Carrot Pudding | GF ⑤ | \$5

S'more Bar | S'mores Kit Include: Marshmallows, Graham Crackers, Skewers, Hershey's Chocolate,

Signage and Mini Sterno Setup for Indoors | \$7 (Staffing needed)

Caramel Spice Popcorn | ⑤ GF | 3 oz Bag | \$5

VEG: Vegetarian GF: Gluten Free DF: Dairy Free ⑤: Vegan

**plus taxes, fees, staff, rentals and optional gratuity*

"No complaints. All the food was good. The food quality, service and value were all very good.

I would use them again for company events." - S

LATE-NIGHT SNACKS

Snacks

Popcorn Bar

Butter popcorn with Seasonings (Choose Two) Cheddar, Bacon, Ranch, Caramel | GF
\$7 per person

S'More Love

Bring the fun of summer campfires to your next event with a S'more Love s'mores bar! Guests select a marshmallow and skewer it to be roasted over a small Sterno flame. Graham crackers and chocolates are readily available once the roasting is complete.

S'mores Kit Include: Marshmallows, Graham Crackers, Skewers, Hershey's Chocolate. Includes S'more Signage and Mini Sterno Setup for Indoors. Staffing necessary.
\$7 per person

Mac and Cheese Bar

Classic Macaroni & Cheese OR Bacon and Gouda Infused Macaroni & Cheese.
\$15 per person including 3 toppings. Any extra toppings are \$5 per person.

Toppings: Chives, Sun-dried tomatoes, Sautéed Mushrooms, Roasted Red Peppers, Broccoli, Bacon Crumbles, Breadcrumbs, Sour Cream, Fried Onions, Shredded Cheddar, Gorgonzola Crumbles, Grated Parmesan, Diced Tomatoes, Diced Onions, Pickled Jalapeños

Bombay Bhel

a popular Mumbai street food, made with puffed rice, papri (crispy fried flour crackers), potatoes, raw onions, seasonal fresh fruits, mint-cilantro chutney, tamarind chutney, jalapenos, herbs, spices, and sev (fried chickpea flour micro noodles) | (V)
\$10 per person



**plus taxes, fees, staff, rentals and optional gratuity*

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(V): Vegan

LATE-NIGHT SNACKS

Chips and Salsa Trio

Tri-Color Chips w/ 3 Kind of Salsas; Fire Roasted, Chili Verde, and Queso (cheese sauce) | GF

\$10 per person

Donut Wall

(Includes Donut Wall) Glazed and Chocolate Donuts

\$12 per person

(Minimum 75 Guests)

Ice Cream Bar

Choose 2 Ice Creams and 4 toppings:

Ice Cream: Vanilla, Cookie Dough, Chocolate, Mint Chocolate Chip

Syrups: Berry & Chocolate

*Toppings: Sprinkles, Mix Nuts, Chocolate Chips, Fresh Diced Strawberries, Fresh Blueberries,
Chopped Bananas, Oreo Crumbles*

\$12 per person

\$7 pp extra for vegan ice cream and minimum 24

*(*For off-site events we need a freezer to store ice cream)*



**plus taxes, fees, staff, rentals and optional gratuity*

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Ⓥ: Vegan



Private Tastings

For weddings and other full-service events such as holiday parties, we highly recommend private tastings. This will allow us to bring your vision to life and create an experience that wows your guests.

Private tastings are scheduled according to Chef and other staff's availability. Price is based on menu selection. Contact your Sales Specialist for more information!

"I've had the pleasure of enjoying the food from Roots Catering 3 times in the last year. Each time, it was delicious! One of the events was an Indian Wedding where the Indian cuisine was off the charts good! So good, in fact, that I hired TGK to cater a small party I was hosting for my book club with an Indian theme. Every guest asked for their contact information. Can't wait for the next time I can hire TGKC...They really can cook in your language!!" - P.M.

Menu Customization

If you are looking for something that our signature eclectic menus do not offer, we can always create custom menus for an additional charge. Not only do we accommodate most dietary preferences and restrictions, we can also create that special menu you yearn for, from anywhere in the world!

Event Venues

Italic is honored to partner with many amazing venues throughout Colorado, including our own! Whether you have booked another venue or are still looking, we will make sure you have the perfect space for your needs, style, and budget. To get started with choosing your perfect venue that will compliment your perfect catering, contact us today!

FINALLY



This is how our typical booking process works:

- *Based on the information you provided in your request and any additional communication with our Sales Team, a Catering and Venue Sales Specialist will email our signature menus*
- *If you like what we have to offer, your Catering and Venue Specialist will work with you to create a formal proposal with the menu of your liking, style of service you prefer, service duration, rentals, décor, event coordination, other miscellaneous services, etc.*
- *If our proposal is in line with what you want from your caterer and/or venue, we will setup a paid tasting. The cost will depend upon the menu items you choose and the number of guests*
- *Once you book us as your caterer and/or venue of choice, the cost of the tasting will be applied towards the invoice*

Thank You for Considering Italic Catering for Your Special Occasion!

We cook in your language!

TESTIMONIAL

"Your dinner experience was absolutely phenomenal and that meal is still ingrained into my memory. Even over a month later, my friends who also share this same sentiment are so glad to have found ourselves at Italic by mere chance!" P.L.

Contact Information



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follow us!

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