

Corporate Menus

breakfast, lunch, drop offs
and full service buffet available



eclectic menus | corporate
events | conferences | team
building | holiday parties |
galas & so much more!



From quick and healthy lunchtime drop-offs, to full-service fundraisers and galas, we have you covered! Spice up your work week with fresh ingredients, exceptional service, and gourmet menu offerings. With dedicated event coordinators and a professional chef team, we're with you every step of the way to make each event, no matter how small, a success!



rootscolorado.com

formally known as

WHY ROOTS?



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

- The Gourmet Kitchen Catering, now known as Roots Catering; is an award-winning, full-service, boutique catering company serving Denver Metro and the entire Front Range since 2002
- We are experts in multicultural foods and flavors
- Our mission is to create memorable culinary experiences for our valued clients using flavorful, local ingredients and gourmet spices from around the world
- 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 for no extra charge
- We are passionate about sustainability. When you use our services, your food has ZERO carbon footprint

“We selected The Gourmet Kitchen for our daughters 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 and flavorful cuisines from around the world. And 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 years. Even when the special events industry was devastated due to COVID-19, we decided to serve our community by serving ~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 also set up the venue, and clean up after event is over.

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, & any other rentals through: our in-house rentals; or 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, Florals, Lighting, Cake, Stationery, Makeup & Hair

Contact your Sales Specialists for more information!



"Madhoo and her team were amazing! We want 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 time to understand what we wanted, and event 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.



SPECIALTY BUFFETS

Substitutions may not be allowed or may have additional costs

CORPORATE BBQ BUFFET

BBQ Menu | \$40 pp

BBQ Pork

BBQ Shredded Chicken

Baked Beans (GF DF)

Pineapple Coleslaw (GF)

Fresh Fruit Platter (VEGAN GF DF)

and

Potato Salad OR Elote

**additional costs such as set up, taxes, fees, staff, rentals, and optional gratuity may apply*

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

🌱: Vegan

LUNCH

Substitutions may not be allowed or may have additional costs

Cold Lunch

Choice of Salad/Sandwich with Cookie and Potato Chips | \$16

Add Fruit Cup \$3PP GF Cookie \$3 pp

Gourmet Wrap | Sandwich | Salad | Boxed | Buffet Lunches

Served Buffet Style or Boxed Lunch.

*Minimum 10 Sandwiches /Wraps/Salad *Choose buffet style to reduce waste*

Minimum 10 of any type of Sandwiches/Wraps/Salad

Sandwiches

All sandwiches come with Lettuce, Tomato and Swiss or Cheddar cheese

Choose 1 Protein

Turkey | Beef | Ham | Paneer (VEG) | Tofu (V)

Bread : Sourdough or Wrap

GF bread available on request. \$2 extra pp

Salads

Choose 1 Protein

(4oz) of: Diced Chicken | Turkey | Tofu (V) | Paneer (VEG)

Garden Salad

Mixed Greens, Tomatoes, Carrots, and Cucumber, with Italian Dressing

Beet Salad

Arugula, Roasted Beets, Feta Cheese, Toasted Pepitas, with Balsamic Dressing (vegan on request)

Cobb salad

Crisp romaine, Boiled Eggs, Carrots, Cucumber, Chopped Bacon with Ranch dressing

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LUNCH

\$18 per person

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Hot Lunch

Lunch Protein Portions are 3-4 Oz | Dinner Protein Portions are 5-6 Oz

Minimum 15 guests

Add \$2PP for Individual Packing | Add \$6PP for Dinner Portions

Minimum 15 for each item chosen

- *Chicken in Teriyaki Glaze (Soy, Ginger, Brown Sugar And Garlic) with Carrot and Rice Pilaf | GF DF*
- *Chicken In Herb Cream Sauce, Seasoned Penne Pasta in Olive Oil with Zucchini and Peppers (GF optional for +\$6 PP)*
- *Chicken in Chimichurri Sauce, Confetti Rice, and Tandoori Cauliflower | GF DF*
- *Grilled Pork Loin in Caramel Coffee Sauce, Oven Roasted Potatoes in Garlic and Herbs | GF*
- *Indian Butter Chicken (Murgh Makhni) with Cumin Rice*
- *Pasta in Vodka Cream Sauce with Chicken and Grilled Zucchini*
- *Chicken Parmesan with Fettuccine*
- *Chana Masala with Confetti Rice | ⑤ GF*
- *Tofu in Indian Masala Sauce with Basmati Rice | ⑤ GF*
- *Spaghetti and Meatballs in Marinara Sauce and Dinner Rolls & Butter | DF*
- *Pork in Romesco Sauce, Herb Roasted Potatoes with Peppers and Onions | GF DF*
- *Paneer Parmesan with Fettuccine | VEG*



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ELEVATED LUNCH

\$25 per person

Substitutions may not be allowed or may have additional costs

Elevated Hot Lunch

Lunch Protein Portions are 3-4 Oz | Dinner Protein Portions are 5-6 Oz

Minimum 15 guests

Additional \$2PP for Individual packing | Additional \$6PP for Dinner Portions

Minimum 15 for each item chosen

- *Beef Bourguignon: Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions and Fresh Herbs, served in a Tomato-Beef Broth with Garlic Mashed Potatoes and Asparagus*
- *Mongolian Beef: Thinly sliced Beef cooked on a Spicy-Sweet sauce with Scallions, Onions and White Rice with Sesame Broccoli with Carrots | GF DF*
- *Baked Fresh Herb Tilapia with Roasted Tomato Compote and Chimichurri Rice and Roasted Brussel Sprouts | GF DF*
- *Seared Salmon in Romesco Sauce with Confetti Rice and Grilled Zucchini | GF DF*
- *Salmon in Piccata sauce, Penne pasta, and Grilled Vegetables*



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BREAKFAST

Substitutions may not be allowed or may have additional costs

Continental

*\$12 per person
Minimum 15 Guests*

Includes:

Fresh Cut Fruit Bowl

Choice of Any 2 Breakfast Pastries (Additional Breakfast Pasties- \$4PP)

- *Mini Muffins (Banana or Blueberry) (GF \$6 pp)*
- *Cinnamon Rolls*
- *Fruit Filled Pastries*
- *Bagels and Cream Cheese*

Hot Breakfast

*Minimum 15 Guests
\$20 per person*

Includes:

Fresh fruit Bowl

Choice One Breakfast Pastry

Additional breakfast pasties for extra \$4PP

Muffins (banana or blueberry)

Cinnamon Rolls

Fruit Filled Pastries

Bagels and Cream Cheese



Choose Two Hot Items)

Additional hot items for extra \$7 PP

Basic Scrambled Eggs | GF (add cheese for \$1.5pp)

Applewood Smoked Bacon | GF DF

Breakfast Sausages | GF DF

Regular Pancake with Syrup | VEG

Chai Pancake with Turmeric & Cardamom

Syrup | VEG

Broccoli and Cheese Quiche

Bacon and Cheese Quiche

Seasoned Breakfast Potatoes | GF (V)

Fresh Toast with Syrup | VEG

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AFTERNOON SNACKS

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Snacks

\$6 per snack , per person

Minimum 10 Guests

Seasonal Fresh Fruit

Nature Valley Bars

Whole Fruits – Apples, Oranges, Bananas

Assorted Fruit Yogurt

Vegetable Crudite with Hummus | GF ⑤

Caramel Popcorn | GF ⑤

Masala Popcorn | GF ⑤

Chef's Cookie Platter

Brownies

Cupcakes | Flavors to Choose From: Vanilla / Chocolate



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À LA CARTE BEVERAGES

Substitutions may not be allowed or may have additional costs

Per Person Pricing

Bottled Water \$2

Individually Packaged Orange Juice \$4

Individually Packaged Pineapple Juice \$3

Individually Packaged Apple Juice \$3

Stationed Iced Tea \$3

Stationed Lemonade \$3

Stationed Orange Juice \$3

Assorted Cans of Soda \$3

Coffee – with sugar and dairy creamer \$4

Decaf Coffee – with sugar and dairy creamer \$5

Roots Signature Turmeric Chai Tea – Specify hot or cold \$5

Assorted Herbal Teas - \$3

**Sugar and Dairy Alternatives Available on Request. Minimum of 10 of each type of alternative. Sugar alternatives \$1 per person, Dairy Alternatives \$2 per person.*

Sugar Alternatives: Honey, Agave, Raw Sugar. Dairy Alternatives: Almond Milk, Oat Milk, Coconut Milk

**additional costs such as set up, taxes, fees, staff, rentals, and optional gratuity may apply*

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DESSERTS

Substitutions may not be allowed or may have additional costs

Desserts

Minimum 10 Guests for each item

Assorted Cookies and Brownies | \$7

Assorted Cheesecake Bites | \$6

Vegan Chocolate Cake | \$6

GF Chocolate Torte | \$6

*"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*



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"I've had the pleasure of enjoying the food from The Gourmet Kitchen 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.

Private Tastings

For weddings and other full-service events such as holiday parties, we highly recommend private tastings, so that we may 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!

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

Roots 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 from the information you provided in your request and any additional communication with our Team, a Sales Specialist will send our signature menus*
- *If you like what we have to offer, your Sales 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 acceptable, we will setup a paid tasting. The cost will depend upon the menu items you chose to taste and the number of guests*
- *Once you book us as your caterer of choice, cost of tasting will be applied towards the invoice*

Thank You for Considering Roots Catering for Your Event!

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 we are so glad to have found ourselves at Roots by mere chance!" P.L.

Contact Information



hello@rootscolorado.com



(720) 279-0570



1200 Miramonte St, Broomfield CO 80020



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@rootscolorado

[http:// rootscolorado.com](http://rootscolorado.com)