

Signature Menus

Served Buffet Style

plated or family style available
*additional costs apply



weddings | bridal showers |
corporate events | team building
| holiday parties | birthdays |
celebrations of life | quinceañera
& so much more!



WHY ROOTS?



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

- The Gourmet Kitchen (TGK) now known as Roots Catering, is an award-winning, full-service caterer serving Denver Metro and the entire Front Range since 2002.
 - Our expertise lies in our focus on multicultural, eclectic and fusion cuisine
 - Using flavorful, local ingredients and gourmet spices from around the world, our mission is to create memorable culinary experiences for our valued clients.
 - Our menus are designed to fit any style of event; from company gatherings that may not require full-service catering to extravagant wedding receptions complete with impeccable service and event design.
 - We can take care of any dietary restrictions. We always aim to meet personal preferences.
- *additional costs may apply*

“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, 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





Private Tastings

We offer and highly recommend private tastings for all of our menus including custom menus and packages. Private tastings are scheduled according to chef and/or 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 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 TGKC 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

Roots is proud to offer many eclectic cuisine options and services. We are open to creating custom menus. We can accommodate vegan, kosher, halal, and many other options to fit your dietary needs.*additional costs may apply

Event Venues

Roots is honored to be partnered with many amazing venues throughout Colorado, including our own! Whether you already 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 choosing your perfect venue that will compliment your perfect catering, contact us today!

WE CAN PROVIDE

Listed below are items and services we offer to make your day even more special and most important, stress free!

**additional costs may apply*

Staffing

For any catering that is not considered a drop off, we will include pricing for our full service staff! If needed, we can also provide professional bartenders. We partner with many other vendors that we can refer you to ensure your event is perfect.

Delivery

We deliver right to your event, set up, and clean up at any full service events. We do this for non full service events as well!

**additional costs may apply*

Dietary Restriction

We can provide full kosher, vegetarian, vegan, dairy and gluten free meals upon request.

**additional costs may apply*

Rentals

If you need plates, silverware, napkins, linens, chargers, glassware, chairs, decorations, and any other rentals; we can provide everything you will need through our in-house rentals or a rental company we work with directly.

Disposables

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

Beverages

We cannot provide alcohol outside of our own venue that has a full bar. That is something you or your venue will need to provide. However, we can provide mixers and other non alcoholic beverages though!

Contact your Sales Specialists for more information!

VANILLA

\$32 per person

Items on the menus cannot be mixed and matched with other menu packages. Any custom made menus, additional cost may apply.

Hors-d'œuvre

choose one

- Tortilla Chips and Fire Roasted Salsa | ⑤ GF
- Seasonal Veggie Crudit  | Served with Buttermilk Ranch Dressing | GF
- Classic Hummus | with Toasted Pita Chips | ⑤
- Beef Meatballs | topped with Berry Chipotle Sauce | GF DF

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 | DF
- Creamy Garlic Mashed Potatoes | GF
- Amarillo Rice | ⑤ GF

Vegetable

choose one

- Grilled Carrots in Herbs | ⑤ GF
- Grilled Zucchini | ⑤ GF

Salad

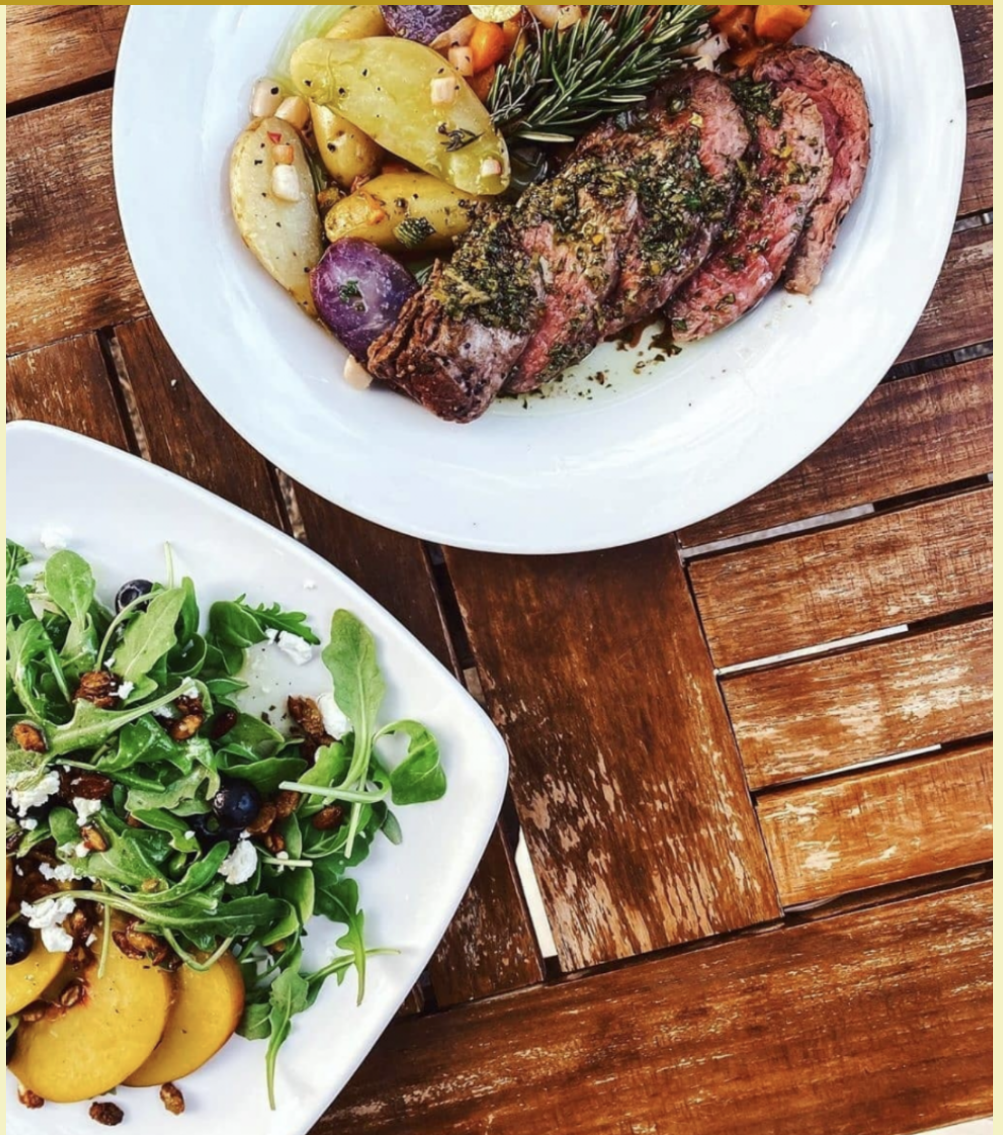
choose one

- 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

This menu includes Dinner Rolls and Butter



"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.



CARDAMOM

\$45 per person

Items on the menus cannot be mixed and matched with other menu packages. Any custom made menus, additional cost may apply.

Hors-d'œuvre

choose two

Our Grand Imported and Domestic Cheese Collection with Charcuterie Display |
Accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced Candied
Nuts, Medjool Dates, Grapes, Berries, and Assorted Crackers | 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 | with Tomato Jam | ⑤ GF
Samosas | with Tamarind Chutney and Mint Chutney | ⑤
Tomato Bisque Shooters | with Grilled Crostini on top | GF VEG
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 Caper 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

Starch

choose one

Roasted Baby Potatoes | in Herbs, Garlic and Oil | GF ⑤
Penne Pasta | tossed in Olive Oil and Fresh Herbs | GF ⑤
Chimichurri Rice | GF ⑤
Creamy Polenta with Dry Fenugreek Leaves | Toasted creamy polenta finished with coconut milk and
fenugreek leaves | ⑤

This menu includes Dinner Rolls and Butter

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

⑤: Vegan

CARDAMOM

\$45 per person

Some Items may require chefs assistance on site for quality

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)

Roots 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

Items on the menus cannot be mixed and matched with other menu packages. Any custom made menus, additional cost may apply.

Hors-d'œuvre

choose one stationed and two passed

Stationed

Our Grand Imported and Domestic Cheese Collection with Charcuterie Display |
Accompanied with Genoa Salami, Pepperoni, Prosciutto, Orange Marmalade, Spiced Candied Nuts,
Medjool Dates, Grapes, Berries, and Assorted Crackers | 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 | ⑤

Passed

Falafel Bites with Tzatziki | VEG GF

Cauliflower Wings | Chickpea-Batter-Fried Cauliflower Florets Tossed in Sweet Chili Sauce | GF ⑤

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

Grilled Watermelon Skewers | with Balsamic Drizzle | GF ⑤

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

Seasoned Onion Fritters with Tomato Jam | ⑤ GF



This menu includes Dinner Rolls and Butter

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

⑤: Vegan

SAFFRON

\$55 per person

Some Items may require chefs assistance on site for Quality



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

SAFFRON

\$55 per person

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

*Roots 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 | V



DESSERTS

Some Items may require chefs assistance on site for Quality and Presentation

Chocolate

- Raspberry Chocolate Bar | \$5
- Chocolate Brownie drizzled with White Chocolate | \$3.75
- Chocolate Chip Cookie | \$3
- Coconut Brownie | \$4
- Chocolate Dipped Strawberry drizzled with White Chocolate | GF | \$6
- Chocolate Torte | GF | \$6
- Vegan Chocolate Cake | (V) | \$6
- Chocolate Mousse infused with Baileys & Cigar cookie in shot glass | GF | \$6

Classic

- Cheesecake Bite | \$6
- Fruit Filled Thumbprint Cookie | \$3.50
- Rosemary Shortbread Cookie | \$3.50
- Lemon Bar | \$4.50

Fun

- Mango Mousse in Shot Glasses | GF | \$6
- Madhoo's Epic Bread Pudding | \$5
- Coconut Milk Rice Pudding | GF (V) | \$6
- Coconut Milk Carrot Pudding | GF (V) | \$5
- S'more Bar | \$7 (Staffing needed)
- Caramel Spice Popcorn | 3 oz Bag | \$5

VEG: Vegetarian

GF: Gluten Free

DF: Dairy Free

(V): Vegan

*"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*

À LA CARTE HORS D'OEUVRES

Stationed

Grand Charcuterie Display | collection of gourmet cheeses, w/ cured meats, dates, jams, berries, candied nuts, whole grain mustard, onion jam, gourmet crackers (GF optional), and baguette slices

\$12 Per Person

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

\$7 Per Person

Classic Bruschetta Mix with Grilled Crostini | VEG

\$5 Per Person

Grilled Vegetable Charcuterie Board | GF DF ⑤

Assortment of Roasted and Grilled Vegetables (Zucchini, Squash, Peppers, Carrots with Hummus)

\$8 Per Person

Baked Brie en croûte | VEG

Brie wrapped in Pastry Puff stuffed with Berry Jam | Served with Crackers

\$8 Per Person

Fresh Fruit Platter | VEG

\$6 Per Person

Pita Triangles with Hummus | ⑤

\$6 Per Person

Chips and Salsa | GF ⑤

Tajin Corn Tortilla Chips with Fire Roasted Salsa

\$6 Per Person

Seasonal Veggie Crudité | GF ⑤

with Buttermilk Ranch Dressing

\$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.*

À LA CARTE HORS D'OEUVRES

Hot Passed

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

*Cauliflower Wings | Chickpea-Batter-Fried
Cauliflower Florets with Sweet Chili Sauce |
GF (V)*
\$2.75 Per Piece

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

Potato Croquettes | with Tomato Jam | GF (V)
\$2.75 Per Piece

*Mac & Cheese Fritters | with Spicy Cherry
Tomato Sauce | VEG*
\$3.5 Per Piece

*Tandoori Chicken Satay | with Mint Chutney |
GF*
\$4.25 Per Piece

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

*Mini Samosas | (V)
with Mint Chutney*
\$3 Per Piece

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

*Beef Meatballs | GF
in Berry Chipotle Sauce*
\$2 Per Piece

*Falafel Bites | GF (V)
with Tzatziki*
\$3 Per Piece

*Paneer Skewers | GF VEG
Tandoori Grilled Paneer Skewers with Mint
Chutney*
\$4 Per Piece

À LA CARTE HORS D'OEUVRES

Cold Passed

*Caprese Skewers | Mozzarella, Basil and Tomato
Skewers with Balsamic Glaze | GF VEG
\$4.25 Per Piece*

*Grilled Watermelon Skewers | with Balsamic
Drizzle | GF ⑤
\$3.5 Per Piece*

*Curried Deviled Eggs | filled with Canadian
Bacon and Chives | GF
\$3.5 Per Piece*

*Fruit Skewers | GF ⑤
\$4 Per Piece*

*Dark Chocolate Covered Applewood Bacon
Skewers | GF DF
\$4 Per Piece*

*White Chocolate Covered Applewood Bacon
Skewers | GF
\$4 Per Piece*

*Antipasto Skewer | Cheese, Artichoke, Olive and
Salami | GF VEG
\$5 Per Piece*

*Watermelon Gazpacho Shooters | GF ⑤
\$4*

*Prosciutto Wrapped Melon with Balsamic Glaze |
GF DF
\$4.25*



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 desire 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 Roots 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 Roots by mere chance!" P.L.

Contact Information



hello@rootscolorado.com



(720) 279-0570



1200 Miramonte St, Broomfield CO 80020



follow us!

@rootscolorado

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