

CATERING MENU



35 Congress Street, Suite 2350
Salem, Massachusetts 01970
RootNS.org | 978-616-7615 ext. 102
info@RootNS.org

SANDWICHES

SIMPLE SANDWICH OFFERINGS

Assortment of 10 half sandwiches *with chips* \$39

Assortment of 20 half sandwiches *with chips* \$79

Simple Sandwich \$7.95ea

Box lunch *Includes chips, cookie and a pickle* \$9.95ea

Choice of:

Bread / white, wheat, wrap

Meat / ham, turkey, Italian selection

Cheese / provolone, swiss, cheddar

Garnish / mayonnaise, mustard, tomato, lettuce

DELUXE SANDWICH OFFERINGS

Assortment of 10 half sandwiches *with chips* \$49

Assortment of 20 half sandwiches *with chips* \$99

Deluxe Sandwiches \$9.95ea

Deluxe Box Lunch *includes chips, cookie and pickles* \$11.95ea

Shaved Pork Loin

*Balsamic syrup, fresh basil, tomato,
mozzarella, sundried tomato aioli*

Lemon Chicken

*Caramelized onions, roasted garlic hummus,
arugula, pickled onions*

Thai Vegetable

*Soy marinated cucumber, pickled carrots,
sriracha aioli, avocado, cilantro*

Herb Roasted Turkey

Herb mayonnaise, field greens, Brie, fig jam

Roast Beef

*Horseradish mayonnaise, gouda cheese,
roasted peppers, lettuce*

SALADS

All salads served on our blend of hearty greens

SIMPLE SALAD OFFERING

Lunch salad platter for 5 *with bread rolls* \$30, *w/chicken* \$40

Lunch salad platter for 10

with bread rolls \$60, *w/chicken* \$80

Box salad *includes bread roll and cookie*
\$8.95ea, *w/chicken* \$10.95

Caesar / *Shaved romaine lettuce, house made
dressing, shaved parmesan, garlic croutons*

Greek / *Shaved romaine lettuce, feta, olives,
diced tomatoes, house made dressing*

Field / *Mixed greens, tomatoes, shaved onions
and pickled carrots, house-made lemon vinaigrette*

Chopped / *Blend of fresh greens, diced tomatoes,
red onion, egg, fresh herbs and blue cheese dressing*

SIGNATURE SALAD BOWLS WITH GRAINS

Full Salad *feeds 10 individuals, served with rolls* \$79, *w/chicken* \$99

Half Salad *feeds 5 individuals, served with rolls* \$39, *w/chicken* \$49

Individual Salad Bowl

includes roll and cookie \$10.95, *w/chicken* \$12.95

Tuscan / *Orzo and baby white beans, pesto,
herb ricotta, fire roasted peppers, balsamic reduction*

Asian / *Three rice blend, shaved napa cabbage,
sweet potato, shiitake mushrooms with hoisin, cashews*

Mediterranean / *Marinated chickpeas, roasted
cauliflower, lemon hummus, roasted sesame seed mix*

Mexican / *Quinoa with cumin, marinated tomatoes,
fresh cilantro, lime crema, fork mashed black beans*



PLATTERS

Half platters feed 10 individuals / Full platters feed 20 individuals
 All orders come with bread rolls, disposable plates, plasticware and napkins

SIDE SALADS

Chopped

Blue cheese, tomatoes, bacon
 \$20 half - \$40 full

Caesar

Parmesan and croutons
 \$20 half - \$40 full

Farm

Pickled vegetables and fresh herbs
 \$20 half - \$40 full

Greek

Feta, olives, cucumbers
 \$20 half - \$40 full

VEGETABLES

Roasted Medley

Brussels, cauliflower, carrots
 \$35 half - \$65 full

Roasted New Potatoes

Herb oil and spices
 \$30 half - \$55 full

Steamed Broccoli

Butter and fresh lemon juice
 \$35 half - \$65 full

Eggplant Parmesan

Red sauce and parmesan
 \$35 half - \$65 full

PROTEIN

Choice of:

White Fish Fillet

Blackened / Miso / Lemon butter
 \$50 half - \$100 full

Chicken

Parmesan / Adobo / Lemon caper
 \$38 half - \$75 full

Turkey

BBQ / Gravy / Sweet and sour
 \$43 half - \$85 full

Pork

Shaved loin / Pulled / Smoked
 \$43 half - \$85 full

Steak Tips

Teriyaki / BBQ / Herb
 \$55 half - \$105 full

GRAINS

Choice of:

Rice

Spanish / Stir fry / Medley
 \$18 half - \$35 full

Beans

Mexican / Boston baked / Tuscan
 \$18 half - \$35 full

Artisan

Quinoa / Wild rice / Pearl barley
 \$23 half - \$45 full

PASTAS

Choice of:

Fettuccini

Creamy garlic sauce
 \$30 half - \$55 full

Penne

Baked with red sauce and cheese
 \$30 half - \$55 full

Cheese Ravioli

Topped with red sauce and cheese
 \$35 half - \$65 full

Spaghetti

Pesto, fresh tomatoes and cheese
 \$30 half - \$55 full



ASSORTED PLATTERS

Half platters feed 5 individuals / Full platters feed 10 individuals

Sliced Fruit

\$20 half - \$40 full

Served with sliced lime and mint

Hummus Platter

\$15 half - \$30 full

Served with carrots, celery, peppers and bread

Chips & Dip

\$15 half - \$30 full

Tortilla chips with black bean, salsa, avocado and sour cream

Antipasto

\$30 half - \$60 full

Hummus, marinated vegetables, olives and artichokes, and variety of cheeses

Quiche or Frittata

\$18 vegetarian - \$22 meat

Filled with a variety of vegetables and cheese

SWEETS

Cookie or Brownie Plate

\$12 for 6 - \$24 for 12

Assorted Breakfast Pastries

\$15 for 6 - \$30 for 12

Birthday Cake \$20

Whole Fruit Pie \$19

DRINKS, CHIPS & MISC.

Yogurt \$2.00

Bottled Water \$1.50

Deluxe Chips \$1.50

Granola Bars \$1.75

Mojo Iced Coffee \$4.00

Box of Joe (Serves 10)* \$17.00

Potato Chips \$1.50

**Natural Soda/Naked Juice
\$2.00/\$4.00**

**Coffee Thermo (Serves 20)*
\$35.00**

**Includes sweeteners, creamers, stirrers, and cups*

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Placing Orders

We ask that you give us a minimum of 48 hours when placing your order.
Any changes to orders require at least 48 hours notice.
(Please inform us of any food allergies. We are not a nut or dairy free kitchen.)

Delivery

Delivery fees are additional and based on distance from Root. Orders can also be picked up at Root during normal business hours: Monday–Friday: 8 AM–5:00 PM.

Billing

We accept cash, check, and credit card.

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
978-616-7615 ext. 102
Shetland Park, Salem, MA
www.RootNS.org

Praise for Catering by Root

"We held our team dinner at Root and our experience was beyond amazing. From my first communication to our experience that evening, everything was impeccable. The level of service you provide, the professionalism, quality of food and attention to detail is amazing."

— Shari R. M. Hewson, Cell Signaling Technology, Inc.

"Thank you so much for participating in our Kernwood Club Holiday Gala! Your team presented an absolutely delicious dish (cured arctic char, Thai shaved brussels sprouts salad, ginger pickled carrots) that looked beautiful. We look forward to working together and having Root back here for many more events and hopefully hire some of your graduates! "

— Peter Eco, Executive Chef, Kernwood Country Club