

Build Your Own Grazing Table - (requires staff - servers & chefs)

This section is for those who prefer more of a lively party, a wife's surprise birthday, an engagement, or a social gathering of friends of any type. These items are beautifully displayed to wow you and even the pickiest guest, with a variety of unique choices using items like bird cages and egg shells for our delectable flans, to our globe ornament tree as a centerpiece of your graze, mini cast iron skillets and shooters to unique small plates. These items are a collection of our best sellers and most recent editions to our ever changing menu.

When selecting passed hors d'oeuvres and grazing table items together for your event, please call for a consultation to discuss your event and your event needs with us. We recommend 6-8 items to be set-up on one of our amazing grazing displays.

When you are searching for unique catering, look no further than Modern Roots!

all items below are sold by the dozen

"The Bird Cage"

The bird cage selection consists of items displayed in a playful way inside a birdcage served inside an egg shell with a demi-sec spoon

- mushroom flan + braised oxtail jus + ratatouille - gf - \$14
 - asparagus & mint flan + shrimp + mango salsa - gf - \$14
 - parmesan flan + blistered tomatoes + micro basil + crispy prosciutto - gf - \$14
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"Globe Ornament Tree"

These selections are served inside clear globe ornaments hanging from our gold tree

- vegetable crudites + hummus dip - vegan & gf - 7
 - tuna poke bowl - gf - \$11
 - "our waldorf" mini salad - frisee + green apples + toasted walnuts + red grapes + fried goat cheese - \$8
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Soup Shooters

Our shooters are mini shot glasses of soup, a perfect addition to any grazing table!

- bloody mary gazpacho + cajun shrimp - gf - \$6
 - sweet yellow tomato & jalapeno gazpacho - vegan & gf - \$6
 - corn & chipotle chowder shooter + chive oil - \$6
 - lobster bisque shooter + creme fraiche - \$8
 - tomato & fennel bisque + grilled cheese bite - \$6
 - coconut curry butternut squash bisque - \$6
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Asian Coconut Shell Poke Bowls

Fresh never frozen fish served and displayed in mini coconut shells with chopsticks

- sesame seared tuna + asparagus stir-fry + jasmine rice + pineapple & mango salsa - gf - \$15
 - grilled miso salmon + thai cucumber salsa + soba noodle salad - \$13
 - raw tuna poke bowl + mango + avocado + pickled purple cabbage + carrots + radishes + brown rice + seaweed & cucumber salad + sesame seeds - gf - \$15
 - smoked salmon poke bowl + brown rice + avocado + mango + cucumber + pickled ginger + black sesame seeds + citrus ponzu - \$14
 - seared beef + ponzu ginger glaze + charred corn + avocado + sliced thin jalapeno + pickled shallots + crispy wontons + sriracha - \$15
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Mini Cast Iron Skillets

These seasonal items are displayed in mini cast iron pans, very cute display

- pan roast day boat barnegat scallop + parsnip puree + bacon jam - \$14
 - buttery lobster risotto + smoked paprika mussels + saffron + chive oil - \$16
 - mac & cheese + espresso bbq pork + cornbread - \$11
 - blackened pork tenderloin + swiss chard + white beans - \$11
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Pasta

Seasonal selection of fresh pasta

- fried ravioli + butternut squash puree + pumpkin seed granola - \$10
 - autumn rigatoni + butternut squash + leek + sage + sherry cream + toasted walnuts + goat cheese - \$10
 - orecchiette + broccoli rabe + tomato + cannellini beans + garlic + parmigiano-reggiano - \$10
 - cavatelli + wild boar ragu + pecorino + rosemary breadcrumbs - \$10
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Sliders

With every event we do, at least one type of slider is selected, check out some of our winners!

- asian chicken slider + avocado + sriracha kewpie - \$7
- crispy buttermilk fried chicken slider + cabbage slaw + chipotle aioli - \$7
- short-rib slider + provolone + horseradish cream - \$11
- "our royale w/ cheese" beef + cheddar slider + arugula + tomato + pickled red onions + chipotle thousand island - \$9
- espresso bbq pulled pork + cabbage slaw - \$8
- salmon cake slider + teriyaki slaw + sesame seeds - \$10
- seared tuna slider + wasabi aioli + mango slaw - \$13
- crab cake slider + avocado + sriracha kewpie - \$14
- mini lobster roll + celery aioli + dill + old bay - \$16
- falafel burger + garlic & lemon aioli + arugula + tomato + tapenade - \$7

Satay's / Skewers

we call these skewers, sticks in the grass for being displayed sticking in wheat grass for a colorful presentation

- ginger-soy marinated beef satay + spicy peanut sauce - \$8
- lemongrass marinated chicken satay + sweet chili sauce - \$6
- greek lemon chicken skewer + crazy red pepper feta dip - \$6
- coconut shrimp skewer + mango chile sauce - \$8

Graffiti Street Tacos

our signature tacos, pick one or pick them all for an amazing display

- Jerk Chicken + purple cabbage slaw + pineapple & mango chutney + cilantro syrup + soft corn tortilla - \$6.00
 - Asian Short-Rib Tacos + cabbage & scallion slaw + pickled red onions + sesame seeds 8.50
 - Smokey Chipotle Chicken + pickled pineapple + avocado + lime crema - \$6.00
 - *Carnitas* Pork + roasted salsa + charred corn & avocado salsa + cilantro crema + cotija + soft corn tortilla - \$6.00
 - Blackened Shrimp Tacos + charred corn & tomato pico de gallo + creamy avocado crema + flour tortilla - \$7.50
 - Flower Power Tacos + buffalo cauliflower + pickled slaw + radish + scallion + creamy avocado salsa - \$5.50
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Sandwiches & Wraps

Pinwheel Wraps Platter - 36 pieces \$180

Mini Sandwich Platter - 30 mini sandwiches \$245

Select 3 sandwiches or wraps from below

- west coast chicken - grilled chicken + avocado + bacon + lettuce + tomato + chipotle aioli
 - chicken milanese - breaded chicken + mozzarella + sun-dried tomatoes + arugula + balsamic
 - fresh mozzarella + roasted peppers + sun-dried tomatoes + arugula + basil pesto
 - seasonal grilled vegetables + white bean spread + vegan basil pesto
 - flank steak + cheddar + arugula + pickled red onions + horseradish boursin spread
 - grilled teriyaki salmon + sweet chili cabbage slaw + sriracha aioli
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Tea Sandwich Platter -

(36 tea sandwich pieces) \$245

- roast turkey + cranberry jam + corn muffin
- chunky chicken salad + apples + dried cranberries + golden raisins + toasted walnuts + whole grain
- cucumber + avocado + tomato + sprouts + hummus + multi-grain
- smoked salmon + scallion cream cheese + pea tendrils + tomato + pumpernickel
- grilled vegetables + mozzarella + basil pesto

Small Plates

this section displays some of our amazing flavor combinations as well as artfully displayed

- veal & pork meatball + polenta + ricotta + crispy basil - \$14
 - seared beef tenderloin + potato & fennel au gratin + carrots + 72hr demi-glace - \$24
 - braised beef short-rib + potato espuma + wild mushrooms - \$22
 - hanger steak + crispy pommes anna + broccolini + mushrooms + chimichurri - \$20
 - chicken roulade + mushrooms + gorgonzola espuma + parsley oil - \$14
 - buttermilk fried chicken + belgian waffle + jalapeno maple - \$11
 - southern hospitality - buttermilk fried chicken + collard greens + sweet potato puree + cornbread - \$14
 - pan roast salmon + shaved fennel & carrot salad + citrus & pomegranate salsa - \$20
 - Pan Roast Scallops + Barley Risotto + Mushrooms + Butternut Squash + Sweet Pea Puree - \$25
 - Tomato & Seafood Fregola + jumbo prawn + black mussel + cod + fregola + heirloom tomato + shallot + fennel + thyme + oregano + seafood stock + chili + lemon + rustic bread - \$25
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Salads

Our salad selections are served in individual bowls with dressing for you to squeeze on in a dropper, a beautiful and colorful display for your guests to enjoy!

- “our waldorf” salad - frisee + green apples + toasted walnuts + red grapes + fried goat cheese - \$11
 - Autumn Harvest Salad - kale - arugula - napa - apples - pickled butternut squash - gorgonzola - dried cranberries - toasted walnuts - balsamic basil emulsion - vegetarian/gf - \$11
 - sweet & savory salad - arugula, quinoa, avocado, hummus, sweet potatoes - pickled beets - fresh berries - pecans - hemp seeds - lemon vinaigrette - vegan & gf - \$11
 - Falafel Bowl - baby spinach - quinoa - grape tomatoes - cucumbers - pickled red onion - chickpeas - kalamata olives - lemon vinaigrette - vegan & gf - \$11
 - The Granny Smith - kale - granny smith apples - carrots - candied pecans - dried cranberries - goat cheese - balsamic basil vinaigrette - vegetarian/gf - \$11
 - Asian Sesame Crunch - kale - asian slaw - oranges - raw beets - mongolian fire peanuts - wonton crisps - toasted sesame seeds -miso-ginger dressing - vegan - \$11
 - Fine Herb-crusted sushi grade tuna “seared rare” + sauce nicoise + smashed fingerling potatoes + haricot vert + lemon agrumato oil - gf - \$20
 - Red & Golden Beet Salad - arugula - shaved fennel - oranges - goat cheese - candied walnuts - sherry-walnut vinaigrette - vegan & gf - \$11
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Bou Buns

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- Korean BBQ Short-Rib + cabbage & scallion slaw + pickled red onions + sesame seeds - \$11
 - Crispy Gochujang Chicken + cucumber + sriracha kewpie + scallions + sesame seeds - Coconut Shrimp + pineapple & mango chutney + cilantro - \$10
 - Teriyaki Salmon + purple cabbage + carrots + thai-cucumber salsa - \$10
 - Gao Bao Pork Belly + pickled carrots & cucumbers + cilantro + sesame seeds - \$8
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