

The Root Cellar October Family Dinner Menu

Week 1: Order by Friday 10/4, Pickup on Monday 10/7

Chicken piccata (crispy tofu piccata) over brown rice and broccoli
Pork chops with sweet potatoes and apple sauce (quinoa stuffed acorn squash)
Root Cellar salisbury steak with mushroom brown gravy mashed potatoes (seitan cakes)
Fettuccini alfredo with peas and sundried tomatoes
Bulgur pilaf with roasted root vegetables
Fall lettuces salad with and balsamic dressing
Gingersnap cookies with lemon icing

Week 2: : Order by Friday 10/11, Pickup on Monday 10/14

Penne pasta pomodoro with italian sausage, peppers and onions (Penne pasta pomodoro with peppers and onions)
Cranberry and red wine braised brisket with green beans and roasted red bliss potatoes (Wild mushroom shepherd's pie)
Herb grilled chicken breast (Sweet potato cakes) with pico de gallo served with black beans and rice
Butternut squash and english pea risotto with sage
Moroccan lentil stew
Caesar salad
Pumpkin cheesecake bars

Week 3: : Order by Friday 10/18, Pickup on Monday 10/21

Lemon herb chicken (Parmesan polenta cake) with peas, carrots and stuffing
BBQ pulled pork (BBQ tofu) with apple cabbage slaw and sweet potato fries
New England clam chowder (Corn and sweet potato chowder)
Tomato and Okra Gumbo
Pumpkin lasagna
Spinach Salad
Pumpkin white chocolate cookies

Week 4: Order by Friday 10/25, Pickup on Monday 10/28

Meatloaf mashed cauliflower and roasted corn (Grilled veggie skewers)
Creamy chicken and mushroom sautee over buttered noodles (Zucchini cutlets with creamy mushroom sauce)
Herbed tilapia (Quinoa cakes) with salty tomato butter over roasted veggie medley
14 bean soup with autumn veggies
Tortellini with spinach, pumpkin and sage cream sauce
Caesar Salad
Pumpkin Whoopie pie

Kid Entrees:

Crispy Chicken Fingers, Mac & Cheese, Cheese Enchiladas.
Don't forget you can add two veggie sides for \$15.

Last Farm Dinner of the season Oct 24th
919.967.3663