

The Root Cellar's October Paleo Family Dinners

Week 1: order by Friday Oct 3rd pickup on Tuesday Oct 7th

Grilled chicken piccata over mashed cauliflower and brussels sprouts
Pork chops with roasted sweet potatoes and apple sauce
Salisbury steak over mashed rutabagas and mushroom gravy
Turkey stew
Baby green salad with
Paleo "oatmeal" cookies

Week 2 order by Friday Oct 10th pickup on Tuesday Oct 14th

Italian sausage with peppers and onions
Cranberry and red wine braised brisket with mashed turnips and kale
Ginger pork stir fry
Chicken asada "tacos" with cilantro lime slaw
Turkey meatballs with pesto over spaghetti sauce
Spinach salad
Pumpkin brownies

Week 3: order by Friday 17th pickup on Tuesday 21st

Lemon herb chicken sauté with artichokes, peppers and mushrooms
BBQ pulled pork with apple cabbage slaw and roasted butternut
Moroccan meatballs over sweet potato hash
Shrimp coconut lemongrass soup
House-made chorizo egg bake with sweet potatoes and kale
Mixed greens
Banana nut bread

Week 4: order by Friday Oct 24th pickup on Tuesday Oct 28th

Meatloaf with mashed cauliflower and spinach
Chimichuri tilapia over roasted farmers market veggies
Slow roasted pork shoulder with maple whipped sweet potatoes and broccoli
Fiery butternut and turkey chili
Shrimp nicoise salad
Spinach salad
Sweet potato chocolate chip cookies

Place your orders by email catering@rootcellarchapelhill.com or call 919-967-4383