



— CATERING MENU —



MADE RIGHT, RIGHT HERE.

Here at The Root Cellar, we specialize in scratch-made sandwiches, salads, pizzas, soups, and desserts, as well as locally-roasted coffees.

Quality matters to us because we know it matters to our customers. We believe the best food comes from within our own community, and we strive to use seasonal ingredients from North Carolina farmers and local producers when possible.



BREAKFAST

OUR EGGS ARE FRESH FROM LATTA'S EGG RANCH
IN HILLSBOROUGH, NC • ALL BAKED GOODS ARE
MADE FROM SCRATCH DAILY

TRADITIONAL BREAKFAST PLATTER

2.75/PERSON

Assortment of mini muffins, scones and crumb cake with butter and scratch-made berry jam. **12 person min.**

BAGEL PLATTER

3.50/PERSON

Assortment of bagels from The Bagel Bar, scratch-made strawberry cream cheese and plain cream cheese. **12 person min.**

QUICHE

23.00

Pick 3 ingredients: Ham, bacon, mushroom, spinach, cheddar, Swiss, red pepper and red onion. **Each quiche serves 6-8.**

ROOT CELLAR BREAKFAST CASSEROLES

30.00

Add ham, bacon or scratch-made sausage to any casserole for \$5.00
Each casserole serves 12-15.

- **BISCUIT CASSEROLE** - Eggs, cheddar and biscuits
- **SOUTHWESTERN GRITS** - Lindley Mills creamy grits, eggs, cheddar and salsa
- **BREAKFAST CHILAQUILES** - With tortilla chips, sour cream, scrambled eggs and salsa
- **BAKED CINNAMON FRENCH TOAST** - With blueberry syrup or maple syrup

ROOT CELLAR SCRATCH-MADE GRANOLA

3.50/PERSON

With vanilla yogurt and seasonal berries. **12 person min.**

FRUIT SKEWERS

4.95/PERSON

Seasonal fruit with a yogurt dip. **12 person min.**

SEASONAL FRUIT SALAD

8.99/LB

Includes pineapples, cantaloupe, honeydew, grapes, strawberries, apples and seasonal fruits. **1lb serves 5-6.**

BREAKFAST BOX

7.25/PERSON

Sausage and cheddar biscuit with a fruit cup and small scone.
12 person min.



HORS D'OEUVRES

TWO DOZEN MINIMUM ORDER PER SELECTION

MINI BISCUITS

Root Cellar herb biscuits with choice of fillings. **Priced per doz.**

- **BBQ PORK OR TURKEY** with spicy mustard and coleslaw **22.00**
- **PIMENTO CHEESE** with bacon **22.00**
- **PIT-COOKED HAM** with honey mustard or spicy pepper jelly **28.00**
- **FRIED CHICKEN**, scratch-made sweet pickles and sriracha mayo **28.00**
- **CUBANO MOJO PORK**, scratch-made dill pickles and Swiss with Dijon **28.00**

TAQUITOS

25.00/DOZ

Crispy fried rolled tortillas, served with sour cream and guacamole. Choice of Spicy Chicken, Black Bean and Cheddar, Mojo Pork or Potato and Spinach.

CROSTINI

22.00/DOZ

Crispy toasted baguettes with choice of toppings.

- **FRESH MOZZARELLA** with seasonal veggies
- **SMOKED SALMON** with herbed cream cheese and shaved red onions
- **PEPPER JELLY** with herbed cream cheese

DEVILED EGGS

17.99/DOZ

Latta's Egg Ranch eggs topped with pickled okra.

MINI CRABCAKES

32.00/DOZ

Local N.C. crab, mixed with peppers, onions, Old Bay spices and served with a Cajun Remoulade.

PIGS IN A BLANKET

22.00/DOZ

Choice of chicken or pork scratch-made sausage, wrapped in a biscuit and served with a spicy mustard.

SKEWERS

Priced per doz.

- **GRILLED BUFFALO CHICKEN** with bleu cheese dip **30.00**
- **GRILLED THAI CHICKEN** with peanut dipping sauce **30.00**
- **GRILLED SEASONAL VEGGIES** with pesto dipping sauce **25.00**



PARTY PLATTERS

MAKE ENTERTAINING FUN AND EASY

SOFT TACOS 24 hour notice required

Lime marinated flank steak, Mojo pork and grilled chicken, flour tortillas, grilled veggies, sour cream, salsa and guacamole.

- MEDIUM - Serves 15-22 90.00
- LARGE - Serves 23-30 110.00

FRUIT AND CHEESE

Domestic cheeses (Swiss, Provolone, Brie and Holly Grove Chèvre Ball) with seasonal fruit and assorted crackers. **Cheese is delivered in large blocks but can be precut upon request.**

- MEDIUM - Serves 15-22 75.00
- LARGE - Serves 23-30 95.00

SOUTHERN

Fried chicken tenders, deviled eggs, pimento cheese, deviled ham salad, scratch-made assorted pickles and sweet potato biscuits.

- MEDIUM - Serves 15-22 90.00
- LARGE - Serves 23-30 110.00

THE DIPPER

Seasonal veggies and house-made pita chips, crostini and tortillas. Served with choice of pimento cheese, salsa, hummus, feta dip or spinach dip.

- THE LITTLE DIPPER - Choice of 2 dips, serves 15-22 20.00
- THE BIG DIPPER - Choice of 3 dips, serves 23-30 30.00

CHÈVRE PECAN BALL

Holly Grove Chèvre rolled in chopped pecans and topped with spicy pepper jelly. Served with assorted crostinis.

- MEDIUM - Serves 15-22 26.00
- LARGE - Serves 23-30 46.00

HOT ARTICHOKE CRAB DIP

Artichokes, spinach and crab mixed with Parmesan, cream cheese and sour cream. Served with house-made crostini and crackers.

Serves 10-12 25.00

LOW COUNTRY SHRIMP

MKT PRICE

Cooked shrimp tossed in an aromatic marinade of lemons, garlic, onions, chiles and bay leaves. Served with cocktail sauce. **Plain cocktail shrimp available on request.**

BAKED POTATO BAR

4.00 EA/3 TOPPINGS

Salt-roasted Idaho or N.C. sweet potatoes with choice of toppings: Butter, bacon, sour cream, salsa, brown sugar, broccoli, cheddar cheese and salsa.

➤ ADDITIONAL TOPPINGS

1.50 EACH

MEDITERRANEAN

Grilled vegetables, olives, artichokes, cherry tomatoes, roasted peppers, chickpea salad, feta and hummus. Served with crostini and house-made pita chips.

- **MEDIUM** - Serves 15-22

75.00

- **LARGE** - Serves 23-30

95.00



COMFORT FOODS

EACH CASSEROLE SERVES 12-15



VEGGIE CASSEROLES

60.00

CHICKEN OR BEEF

65.00

- **MACARONI AND CHEESE**

Choice of 3 cheese, spinach and tomato or chipotle-smoked gouda. **Gluten-free option available.**

- **POT PIES**

Creamy mixture of carrots, peas, onion and celery, topped with cheddar biscuits.

- **SHEPARD'S PIE**

Mixture of corn, peas, onions and carrots, topped with buttery mashed potatoes.

- **LASAGNA**

Classic layers of noodles, cheese and sauce and baked to a golden brown; choice of marinara or herb cream sauce.

- **CHILAQUILES**

Layered dish of tortillas, enchilada sauce, sour cream and cheese.

- **SPICY CHICKEN SPAGHETTI**

Roasted chicken tossed in a sauce of tomatoes, jalapeños, peppers, onions and cheese and served over spaghetti.

- **BAKED PENNE**

Penne pasta tossed with scratch-made marinara, topped with mozzarella and baked to a golden brown. **Gluten-free option available.**



SANDWICHES & SALADS

MEATS ROASTED IN-HOUSE DAILY
MAYOS, JAMS & SALSAS PREPARED FRESH
TOMATOES ONLY SERVED IN SEASON UNLESS REQUESTED

BOX LUNCH

Choice of Root Cellar favorite sandwich or wrap, one side and a fresh-baked chocolate chip cookie

- WITH CHIPS 10.00/PERSON
- WITH POTATO SALAD, PASTA SALAD OR FRUIT SALAD 11.00/PERSON

HALF-SANDWICH BOX LUNCH

Choice of Root Cellar Deli sandwich (chicken, ham or turkey), one side and a fresh-baked chocolate chip cookie

- WITH CHIPS 6.50/PERSON
- WITH POTATO SALAD, PASTA SALAD OR FRUIT SALAD 7.50/PERSON

SALAD BOX LUNCH

11.00/PERSON

Choice of tarragon chicken salad, grilled chicken salad, tuna salad or seasonal chickpea salad; served with roasted veggie salad and a fresh-baked chocolate chip cookie

TEA SANDWICHES

24.00/DOZ

Tarragon chicken salad, egg salad, pimento cheese and ham salad; served on mini croissants. 2 doz. min.

SANDWICH & WRAP PLATTER

8.95/PERSON

Assortment of Root Cellar favorite sandwiches and wraps served on a platter. 12 person min.

SALAD, SANDWICH & WRAP COMBO

11.00/PERSON

Assortment of Root Cellar favorite sandwiches and wraps; choice of pasta salad, fruit salad, potato salad or mixed green salad; and fresh-baked cookies. 12 person min.

- SANDWICH CHOICES -

- Deli Sandwich (chicken, turkey or ham)
- Jammin' Turkey Breast
- Tuna Salad
- Tarragon Chicken Salad
- Fresh Mozzarella
- Greek Chicken Spinach Wrap
- BLT Chicken Caesar Wrap
- Thai Chicken Wrap
- Veggie Wrap
- Pimento Cheese

- SALAD CHOICES -

- Grilled Chicken Salad
- Tarragon Chicken Salad
- Tuna Salad
- Mixed Greens
- Seasonal Spinach Salad
- Pasta Salad of the Day
- Caesar Salad
- Marinated Veggies
- Fresh Seasonal Fruit Salad
- Potato Salad

GLUTEN-FREE BREAD AVAILABLE. FRESH, SEASONAL VEGETABLES USED WHEN AVAILABLE

ENTRÉES

5LB MINIMUM ORDER • PRICED PER LB
PLEASE ALLOW 24 HOURS NOTICE

SWEET TEA BONE-IN PAN-FRIED CHICKEN

12.99/LB

Tenders upon request.

HERB-GRILLED CHICKEN BREAST

12.99/LB

Natural chicken breast marinated with garlic and herbs. Served with corn relish.

BBQ PORK OR TURKEY

12.99/LB

Served with scratch-made BBQ sauce.

ROSEMARY GRILLED PETITE FILET OF BEEF

26.99/LB

Served with horseradish mustard.

RED WINE BRAISED BEEF

14.99/LB

Served with au jus.

HERB-ROASTED SIDE OF SALMON

26.99/LB

Served with cucumber dill sauce.

GRILLED PORTABELLO MUSHROOMS

9.99/LB

Stuffed with mashed potatoes, spinach and Parmesan. **Vegan option available.**

BLACK-EYED PEA CAKES

9.99/LB

Served with spicy pepper jelly.



SIDE DISHES

3LB MINIMUM ORDER • PRICED PER LB

POTATOES

6.99/LB

Choice of sweet potatoes or red bliss potatoes; served mashed, roasted or salt boiled.

ROASTED VEGGIES

8.99/LB

Seasonal veggies tossed with garlic and olive oil.

ROASTED GREEN BEANS & CHERRY TOMATOES

8.99/LB

VEGETABLE RATATOUILLE

8.99/LB

Mix of squashes, red peppers, onions, tomatoes and eggplant.

RICE PILAF

7.99/LB

Herb-steamed brown rice tossed with carrots, sweet green peas, red onions and red bell pepper.

SOUTHERN SUCCOTASH

9.99/LB

Corn, lima beans, tomatoes and red onions.

SLOW-COOKED BAKED BEANS

8.99/LB

Navy beans slow cooked with molasses, brown sugar and bacon.

BRAISED COLLARD GREENS

9.99/LB

Greens slow cooked with bacon, brown sugar, vinegar and red chiles.

SOUTHERN COLESLAW CABBAGE & CARROTS

5.99/LB

Mixed with a scratch-made sweet vinegar mayo dressing.

BEVERAGES

REFRESHING HOT AND COLD DRINKS

COFFEE

Includes cups, creamer, sugars and stirrers.

- **SMALL SERVICE** - Serves 10-12 20.00
- **LARGE SERVICE** - Serves 16-20 45.00
- **ICED** - Sold by the gallon 25.00/GAL

HOT TEA

2.00 EA

Includes tea bags, cups, sugars and stirrers.

BOTTLED DRINKS

1.50 EA

Choice of Coke products, bottled water, juices and seltzers.

TEAS & LEMONADE

7.50/GAL

Includes cups, sugars, creamers and lemons. Choice of unsweet, sweet, green tea sweetened with Splenda, or lemonade.

BAG OF ICE

2.00



BREADS & DESSERTS



FRESH-BAKED BREADS AND ROLLS 14.00/DOZ

Assortment of fresh-baked yeast rolls, herb biscuits and focaccia.

ROSEMARY FOCACCIA LOAF 6.00

ASSORTED MINI DESSERT TRAY 15.00/DOZ

Brownies, blondies, lemon bars and pecan bars.

COOKIE PLATTER 18.00/DOZ

Assortment of Root Cellar favorite cookies: Chocolate chip, whoppers, macaroons, gingersnaps and oatmeal raisin.

FRUIT CRISPS 35.00

Fresh fruit mixed with cinnamon, vanilla and sugar and topped with brown sugar, pecans, butter and almonds. Choice of strawberry, peach, apple, cherry or blueberry. **Serves 12 -15.**

BANANA PUDDING SMALL 30.00 / LARGE 70.00

Classic banana pudding with freshly sliced bananas, scratch-made vanilla pudding and topped with whipped cream and vanilla wafers.

ROOT CELLAR BREAD PUDDING 40.00

Served with raisins, cinnamon and bourbon and topped with vanilla icing. **Serves 12 to 15.**

CUPCAKES REGULAR 2.50 / MINI 1.25

Choice of cake: Vanilla, Chocolate, Red Velvet or Tar Heel Blue Velvet
Choice of icing: Chocolate or Vanilla Butter Cream or Cream Cheese
One dozen min.

CLASSIC PIES

17.00 EA

- Key Lime
- Peanut Butter Chocolate
- Mixed Berry
- Peach Blackberry
- Peach
- Blueberry
- Apple

- Apple Sour Cream
- Chocolate Chess
- Lemon Chess
- French Silk
- Coconut Cream
- Cherry

CLASSIC CAKES

55.00 EA

- Chocolate
- German Chocolate
- Coconut w. Lemon Curd
- Red Velvet w. Cream Cheese Icing
- Carrot Cake w. Cream Cheese Icing
- Hummingbird w. Cream Cheese Icing
- Lemon Poppy Seed w. Candied Lemon Icing

- Black and White
- Espresso w. Mocha Latte Icing
- Tar Heel Blue Velvet
- Seasonal Fresh Strawberry (Yellow Cake w. Strawberries and Whipped Cream)

SHEET CAKE

40.00 EA

Cake:

- Yellow
- Chocolate
- Carrot
- Red Velvet
- Tar Heel Blue Velvet
- German Chocolate (\$50)
- Carrot Cake (\$50)

Icing:

- Vanilla Butter Cream
- Chocolate Butter Cream
- Cream Cheese
- Chocolate



— ADDITIONAL INFORMATION —

- Place settings included with any order for \$1 per person. Serving utensils \$3 each and included on request.
- Chaffers available for \$10, includes fuel and steam pans to keep foods hot.
- A 12% service charge will be added to all orders.
- Cash, checks and major credit cards accepted. Corporate charge accounts are available upon approval. A 50% deposit required for all orders of \$500 or more.
- One full business day's notice required for cancellation. Orders for 50 or more people require 3 full business days' notice for cancellation. Some cancellations may require a 10% fee.
- The Root Cellar is available to rent for private dinner parties, holiday parties, rehearsal dinners, Bar Mitzvahs and other events. Call for pricing.



— OPEN DAILY 7:30 A.M. TO 8 P.M. —

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