



HOLIDAY DINNER MENU

All orders must be placed by 2pm on Sunday, December 20 for pick up on Thursday, December 24, between 10am and 2pm. Pick up is available in Chapel Hill and Pittsboro.

DIETARY DESCRIPTIONS: GLUTEN FREE (GF); VEGAN (V); VEGETARIAN (VEG); DAIRY FREE (DF); NUT FREE (NF)

HORS D'OEUVRES

- ___ **Fried Chicken Mini Biscuits** (NF) 28.00/doz.
Marinated five spice chicken with cranberry chutney
- ___ **Festive Shrimp** (GF, NF) 25.00/lb.
Bake-it-yourself shrimp dish with Old Bay and Bloody Mary cocktail sauce (16-20 shrimp/lb.)
- ___ **Holiday Tart** (VEG, NF) 25.00
with caramelized onion, apple, kale, and blue cheese, serves 4-6

MAIN COURSES

- ___ **Oven Roasted Turkey** (GF, DF, NF) 14.00/lb.
(2lb minimum, 1lb serves 2)
- ___ **Rosemary Garlic Rubbed Prime Rib** (GF, DF, NF) 28.99/lb.
(5lb minimum, 1lb serves 2)
- ___ **Crab Cakes with Lemon Aioli** (NF) 18.00
Two 8oz crab cakes per order
- ___ **Wild Mushroom Lasagna** (VEG, NF) 25.00
with Rosemary Cream Sauce, Kale, Onions, serves 4

SIDES

Small 15.00 (Serves 2-3 people) • Large 30.00 (serves 4-6 people)

- ___ **Cornbread Stuffing** (VEG, NF)
with house-made cornbread stung, tossed with celery, onions, butter, stock and herbs
- ___ **Classic Mashed Potatoes** (VEG, NF, GF)
mashed Yukon gold potatoes with heavy cream and butter
- ___ **Classic Root Cellar Mac & Cheese** (VEG, NF)
- ___ **Maple Ginger Root Veggies** (VEG, V, NF, DF, GF)
- ___ **Brussels Sprouts** (VEG, V, DF, GF)
with Pecans, Red Onion, Cranberries
- ___ **Cauliflower Gratin** (VEG, NF)
with Goat Cheese & Breadcrumb Topping
- ___ **Seasonal Spinach Salad** (VEG, GF)
with Cranberry Vinaigrette, Spiced Nuts, Pears and Goat Cheese, and Red Onion
- ___ **Pumpkin Bisque** (VEG, NF, GF) 8.95/quart
serves 2-3
- ___ **Classic Root Cellar Herb Gravy** (NF) 5.00/pint; 7.00/quart
- ___ **Cranberry Orange Relish** (NF, GF, VEG, V, DF) 7.00/pint; 10.00/quart

DESSERTS, ROLLS & SCONES

- ___ **Bourbon Pecan Pie** (VEG) 20.00
- ___ **Apple Pie** (VEG) 20.00
- ___ **Pumpkin Pie** (VEG, NF) 20.00
- ___ **Salted Caramel Chocolate Chess Pie** (VEG, NF) 20.00
- ___ **Gingerbread Yule Log** (VEG, NF) 20.00
- ___ **Key Lime** (VEG) 20.00
- ___ **French Silk** (VEG) 20.00
- ___ **Pumpkin Yeast Rolls** (NF, VEG) 6.00/sold by doz.
- ___ **Gingerbread Scones** (NF, VEG) \$10 for 5 scones

BEVERAGES

<input type="checkbox"/> Bloody Mary Mix	15.00
<input type="checkbox"/> Bottle of Red or White	14.00
<input type="checkbox"/> Bottle of Bubbly	14.00
<input type="checkbox"/> Orange Cranberry Mimosa Mix and Bottle of Champagne	22.00
<input type="checkbox"/> Root Cellar Wine Essentials (6-pack) Curated by our friends at Piedmont Wine Imports	80.00

LET US COOK THE ENTIRE HOLIDAY MEAL!

This year, we're offering even more choices for these all-inclusive meals!
EACH MEAL FOR FOUR INCLUDES

Choice of:	
<input type="checkbox"/> Oven Roasted Turkey (GF, DF, NF)	125.00
<input type="checkbox"/> Wild Mushroom Lasagna (VEG, NF) with Rosemary Cream Sauce, Kale and Onions	125.00
<input type="checkbox"/> Crab Cakes (NF) with Lemon Aioli	145.00
<input type="checkbox"/> Rosemary Garlic Rubbed Prime Rib (GF, DF, NF)	165.00
Choice of 3 Sides:	
<input type="checkbox"/> Cornbread Stuffing (VEG, NF)	
<input type="checkbox"/> Mashed Potatoes (VEG, NF)	
<input type="checkbox"/> Maple Ginger Root Veggies (VEG, V, NF, DF, GF)	
<input type="checkbox"/> Mac & Cheese (VEG, NF)	
<input type="checkbox"/> Brussels with Pecans, Red Onion, Cranberries (VEG, V, DF)	
<input type="checkbox"/> Cauliflower Gratin (VEG, NF) with Goat Cheese & Breadcrumb Topping	
<input type="checkbox"/> Seasonal Spinach Salad (VEG) with Cranberry Vinaigrette, Spiced Nuts, Pears and Goat Cheese, and Red Onion	
Choice of Dessert:	
<input type="checkbox"/> Mini Pumpkin Pie (VEG)	
<input type="checkbox"/> Apple Pie (VEG)	

And, Pumpkin Yeast Rolls

A GREAT DEAL FOR A GREAT MEAL!

HOLIDAY BRUNCH

<input type="checkbox"/> Blueberry French Toast Casserole (VEG) serves 4-6	15.00
<input type="checkbox"/> Quiche (VEG) classic bacon, onion and swiss	15.00
<input type="checkbox"/> Gravlax (NF) Four onion cheddar Bialy bagels, smoked salmon, dill cream cheese, shaved red onions, capers, and mixed greens, serves 4	50.00
<input type="checkbox"/> Fruit salad (VEG, V, DF, NF, GF)	8.99/lb
<input type="checkbox"/> Gingerbread Scones (NF, VEG)	\$10 for 5 scones

**TO SEE MENU AND ORDER, GO TO: ROOTCELLARCHAPELHILL.COM/HOLIDAYS
QUESTIONS? EMAIL: CATERING@ROOTCELLARCHAPELHILL.COM**