



HOLIDAY DINNER MENU

All orders must be placed by 2pm on Tuesday, December 19 for pick up on Sunday, December 24, between 10am and 2pm in Chapel Hill and Pittsboro.

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

HORS D'OEUVRES

- ___ **Classic Deviled Eggs** (NF, VEG, GF, DF) 18.00/doz.
- ___ **Fried Chicken Mini Biscuits** (NF) 18.00/half doz.
marinated five spice chicken with cranberry chutney
- ___ **Crab Cake with Old Bay Aioli** 20.00/half doz.
- ___ **Seven Layer Dip** (serves 4-6) (VEG, NF, GF) 32.00
refried beans, sour cream, guacamole, cheddar cheese, salsa, olives,
green onion served with tortilla chips

MAIN COURSES

- ___ **Oven Roasted Turkey** (GF, DF, NF) 23.00/lb.
sliced breast and thigh (2lb minimum, 1lb serves 2)
- ___ **Rosemary Garlic Rubbed Prime Rib** (GF, DF, NF) 55.00/lb.
(5lb minimum, 1lb serves 2)
- ___ **Wild Mushroom Lasagna** (VEG, NF) 35.00
with rosemary cream sauce, kale, onions, serves 4

SIDES

32.00 (serves 4-6 people)

- ___ **Cornbread Stuffing** (VEG, NF)
with house-made cornbread stuffing, 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** (V, NF, GF) 8.95/quart
serves 2-3
- ___ **Classic Root Cellar Herb Gravy** (NF) 6.00/pint; 8.00/quart
- ___ **Cranberry Orange Relish** (NF, GF, VEG, V, DF) 8.00/pint; 15.00/quart

DESSERTS, ROLLS & SCONES

<input type="checkbox"/> Bourbon Pecan Pie (VEG)	24.00
<input type="checkbox"/> Apple Pie (VEG)	24.00
<input type="checkbox"/> Pumpkin Pie (VEG, NF)	24.00
<input type="checkbox"/> Salted Caramel Chocolate Chess Pie (VEG, NF)	24.00
<input type="checkbox"/> Gingerbread Yule Log (VEG, NF)	25.00
<input type="checkbox"/> Key Lime (VEG)	24.00
<input type="checkbox"/> French Silk (VEG)	24.00
<input type="checkbox"/> Pumpkin Yeast Rolls (NF, VEG)	12.00/sold by doz.
<input type="checkbox"/> Gingerbread Scones (NF, VEG)	12.00/5 scones

BEVERAGES

<input type="checkbox"/> Bloody Mary Mix	15.00/quart
<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

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) sliced breast and thigh	160.00
<input type="checkbox"/> Wild Mushroom Lasagna (VEG, NF) with rosemary cream sauce, kale and onions	160.00
<input type="checkbox"/> Rosemary Garlic Rubbed Prime Rib (GF, DF, NF)	200.00

Choice of 3 Sides:

<input type="checkbox"/> Cornbread Stuffing (VEG, NF)	
<input type="checkbox"/> Mashed Potatoes (VEG, NF, GF)	
<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, GF) with cranberry vinaigrette, spiced nuts, pears and goat cheese, and red onion	

Choice of Dessert:

<input type="checkbox"/> Pumpkin Pie (VEG)	
<input type="checkbox"/> Apple Pie (VEG)	

A GREAT DEAL FOR A GREAT MEAL!

HOLIDAY BRUNCH

<input type="checkbox"/> Blueberry French Toast Casserole (VEG, NF) serves 4-6	25.00
<input type="checkbox"/> Breakfast Casserole (serves 4-6) (GF, VEG, NF) tater tots, scrambled eggs, peppers, onions, cheddar, chipotle cream	25.00
<input type="checkbox"/> Southwest Grits Casserole (serves 4-6) (VEG, GF, NF) creamy grits, scrambled eggs, cheddar, black beans and salsa	25.00
<input type="checkbox"/> Fruit Salad (1lb serves 4-5 people) (VEG, V, DF, NF, GF)	8.99/lb
<input type="checkbox"/> Gingerbread Scones (NF, VEG)	12.00/5 scones

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