

HOLIDAY MENU ORDER GUIDE

All orders must be placed by Noon on Tuesday, Dec. 16.

All pickups are on Wednesday, Dec. 24, between 10 am and 2 pm.

Pickups are available in Chapel Hill and Pittsboro

Because we continue to face supply chain issues, our ordering deadline may shift at the last minute based on the availability of some items. Ordering early is highly recommended!

DIETARY DESCRIPTIONS Gluten Free (GF); Vegan (V); Vegetarian (Veg.); Dairy Free (DF); Nut Free (NF)

HORS D'OEUVRES 28.00 BAKED BRIE IN PUFF PASTRY (NF, VEG) With apricot jam and crackers - serves 4 FRIED CHICKEN MINI BISCUITS (NF) 18.00/half DOZ marinated five spice chicken with cranberrry chutney 18.00/DOZ CLASSIC DEVILED EGGS (NF, VEG, GF, DF) 20.00/HALF DOZ CRAB CAKES WITH OLD BAY AIOLI (NF, VEG) MAIN COURSES 23.00/LB OVEN ROASTED TURKEY (GF, NF, DF) All natural breast, brined, roasted and sliced. No substitutions please. 30.00/LBCRANBERRY RED WINE BRAISED BRISKET (GF, NF, DF) 32.00 WILD MUSHROOM LASAGNA (VEG, NF) with rosemary cream sauce, kale, onions, serves 4 SIDES

Serves 4 people 38.00

CORNBREAD SAGE STUFFING (NF, VEG)

House-made cornbread stuffing tossed with celery, onions, butter, stock and herbs

CLASSIC MASHED POTATOES (NF, VEG, GF)

Mashed Yukon gold potatoes with heavy cream and butter

CLASSIC ROOT CELLAR MAC & CHEESE (NF, VEG)

MAPLE GINGER ROOT VEGGIES (VEG, V. DF, NF, GF)

BRUSSELS SPROUTS (VEG, V. DF, GF)

With pecans, red onions and cranberries

CAULIFLOWER GRATIN (NF, VEG)

With goat cheese and breadcrumb topping

SEASONAL SPINACH SALAD (VEG,GF)

With cranberry vinaigrette, spiced nuts, pears, red onions and goat cheese

CLASSIC ROOT CELLAR HERB GRAVY (NF)

CRANBERRY ORANGE RELISH (GF, VEG, V, DF, NF)

PUMPKIN BISQUE

6.00 PT/8.00 QT

8.00 PT/15.00 QT

9.95/QT

DESSERTS, ROLLS & SCONES **BOURBON PECAN PIE (VEG)** 26.00 APPLE PIE (VEG) 26.00 **PUMPKIN PIE (VEG, NF)** 26.00 SALTED CARAMEL CHOCOLATE CHESS PIE (VEG, NF) 26.00 **KEY LIME PIE (VEG)** 26.00 FRENCH SILK PIE (VEG) 26.00 15.00/DOZ YEAST ROLLS WITH PUMPKIN BUTTER (NF, VEG) 15.00/5 SCONES GINGERBREAD SCONES (NF, VEG) **BEVERAGES BLOODY MARY MIX** 22.00/QT22.00 BOTTLE OF RED OR WHITE WINE Chef Sera's special selection 23.00 BOTTLE OF BUBBLY 28.00 ORANGE CRANBERRY MIMOSA MIX AND BOTTLE OF CHAMPAGNE LET US COOK THE ENTIRE HOLIDAY MEAL! **EACH MEAL SERVES 4 & INCLUDES CHOICE OF:** OVEN ROASTED TURKEY (GF, DF, NF) 180.00 All natural breast, brined roasted and sliced. No substitutions please 180.00 WILD MUSHROOM LASAGNA (VEG, NF) with rosemary cream sauce, kale and onions CRANBERRY RED WINE BRAISED BRISKET (GF, DF, NF) 180.00 **CHOICE OF 3 SIDES:** CORNBREAD STUFFING (VEG, NF) Tossed with celery, onions, butter, stock and herbs MASHED POTATOES (VEG, GF, NF) Mashed Yukon Gold potatoes with heavy cream and butter MAPLE GINGER ROOT VEGGIES (VEG, V, NF, DF, GF) CLASSIC ROOT CELLAR MAC & CHEESE (VEG, NF) BRUSSELS SPROUTS (VEG, V, DF, GF) with pecans, red onions, cranberries CAULIFLOWER GRATIN (VEG, NF) with goat cheese and breadcrumb toppings SEASONAL SPINACH SALAD (VEG, GF) with cranberry vinaigrette, spiced nuts, pears, goat cheese and red onion CHOICE OF DESSERT PUMPKIN PIE (VEG) OR APPLE PIE (VEG) **HOLIDAY BRUNCH** 45.00 BLUEBERRY FRENCH TOAST CASSEROLE (VEG, NF) Serves 4-6 BREAKFAST CASSEROLE Serves 4-6 GF, VEG, NF 45.00 tater tots, scrambled eggs, peppers, onions cheddar, chipotle cream 45.00 SOUTHWEST GRITS CASSEROLE Serves 4-6 GF, VEG, NF

12.95/LB

15.00/5 SCONES

creamy grits, scrambled eggs, cheddar, black beans and salsa

FRUIT SALAD 1lb. serves 4-5 people (VEG, V, DF, NF, GF)

GINGERBREAD SCONES (NF, VEG)