



The
ROOT CELLAR
CAFE CATERING

— CATERING MENU —





MADE RIGHT, RIGHT HERE.

Here at The Root Cellar, 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

SOMETHING FOR EVERYONE.

TRADITIONAL BREAKFAST PLATTER 5.00/PERSON
Assortment of mini muffins, scones and crumb cake with butter and jam. 10 person min.

CONTINENTAL BREAKFAST 24.00/PERSON
Traditional Breakfast platter, yogurt parfaits, seasonal fruit, coffee and OJ

BAGEL PLATTER 5.00/PERSON
Plain bagels with seasonal berry cream cheese and plain cream cheese. 10 person min.

▶ ADD HERB CREAM CHEESE 8.00/8OZ

▶ ADD SMOKED SALMON CREAM CHEESE 17.00/8OZ

CINNAMON ROLLS

Decadent sweet yeast roll with whipped cream cheese icing

▶ HALF DOZEN 24.00

▶ DOZEN 48.00

QUICHE 23.00

Pick up to 3 ingredients: Ham, bacon, mushroom, spinach, cheddar, Swiss, red pepper and red onion.

Each quiche serves 6-8. Gluten free option available.

ROOT CELLAR BREAKFAST CASSEROLES 50.00

Add ham, bacon or pork sausage to any casserole for \$15.

Each casserole serves 10-12.

- **BISCUIT CASSEROLE** - Scrambled eggs, cheddar and biscuits
- **SOUTHWESTERN GRITS** - Stone ground creamy grits, scrambled eggs, cheddar, black beans and salsa
- **BREAKFAST CHILAQUILES** - Layered dish of tortilla chips, sour cream, New Mexican Red Chile Sauce, fried eggs and salsa
- **BAKED CINNAMON FRENCH TOAST** - With pure maple syrup
- **SHRIMP AND GRITS** - Seared shrimp, tomatoes, onions, peppers, and mushrooms in a white wine sauce over cheddar grits 85.00

ROOT CELLAR BUILD-YOUR-OWN GRANOLA PARFAITS 10.00/PERSON

With vanilla Greek yogurt or oat milk; includes seasonal berries.

10 person min.

INDIVIDUAL YOGURT PARFAITS 10.00/PERSON

Grab & go version of our scratch-made granola bar. Includes spoon.

10 person min.

SEASONAL FRUIT SALAD

12.00/LB

Includes pineapples, cantaloupe, honeydew, grapes and seasonal berries. 1 lb serves 5-6.

BREAKFAST SANDWICH

9.00/PERSON

Sourdough English muffin, cheddar, fried egg and choice of turkey or vegan sausage

FARM BREAKFAST

14.00/PERSON

Scrambled eggs, your choice of bacon or sausage, and your choice of roasted potatoes or cheddar grits. Served with mini herb biscuits, butter and seasonal jam. 10 person min.

BREAKFAST SIDES

BREAKFAST MEATS

4.00/PERSON

- BACON
- TURKEY SAUSAGE
- VEGAN SAUSAGE

POTATOES/CHEDDAR GRITS

3.00/PERSON

- TATER TOTS OR ROASTED POTATOES
- CHEDDAR GRITS







HORS D'OEUVRES

ONE DOZEN MINIMUM ORDER PER SELECTION

MINI BISCUITS

Root Cellar herb biscuits with choice of fillings. **1 dozen min. per selection.**

- **BBQ PORK OR TURKEY** with spicy mustard and coleslaw **27.00/DOZ**
- **PIMENTO CHEESE** with bacon **25.00/DOZ**
- **PIT-COOKED HAM** with honey mustard **28.00/DOZ**
- **FRIED CHICKEN**, scratch-made sweet pickles, sriracha mayo, and cheddar **28.00/DOZ**

TAQUITOS

28.00/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. **1 dozen min. per selection. Vegan option available.**

CROSTINI

Crispy toasted baguettes with choice of toppings. **1 dozen min. per selection.**

- **FRESH MOZZARELLA** with seasonal veggies **24.00/DOZ**
- **SMOKED SALMON** with herbed cream cheese and shaved red onions **28.00/DOZ**
- **PEPPER JELLY** with herbed cream cheese **24.00/DOZ**

DEVEILED EGGS

18.00/DOZ

Topped with seasonal pickle. **1 dozen min.**

MINI CRABCAKES

42.00/DOZ

N.C. crab mixed with peppers, onions, Old Bay spices and served with a Cajun Remoulade. **1 dozen min.**

PIGS IN A BLANKET

24.00/DOZ

Choice of pork or chicken sausage, wrapped in a biscuit and served with a spicy mustard. **1 dozen min.**

SKEWERS

1 dozen min. per selection.

- **GRILLED BUFFALO CHICKEN** with bleu cheese dip **30.00/DOZ**
- **GRILLED THAI CHICKEN** with peanut dipping sauce **30.00/DOZ**
- **GRILLED BBQ CHICKEN** with BBQ dipping sauce **30.00/DOZ**
- **GRILLED PESTO CHICKEN** with pesto dipping sauce **30.00/DOZ**
- **SEASONAL VEGGIES & MOZZARELLA** with pesto dipping sauce. **Vegan option available.** **25.00/DOZ**



PARTY PLATTERS

MAKE ENTERTAINING FUN AND EASY

FRUIT AND CHEESE

Domestic bite sized cheeses with seasonal sliced fruit and assorted crackers.

- **MEDIUM** - Serves 15-22. **85.00**
- **LARGE** - Serves 23-30. **105.00**

SOUTHERN

Fried chicken tenders, deviled eggs, pimento cheese, ranch, honey mustard, scratch-made assorted pickles and mini sweet potato biscuits.

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

THE DIPPER

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

- **THE LITTLE DIPPER** - Choice of 2 dips, serves 15-22. **35.00**
- **THE BIG DIPPER** - Choice of 3 dips, serves 23-30. **45.00**

CHARCUTERIE BOARD

Includes salami, pepperoni, ham, provolone, fresh mozzarella, artichokes, roasted red peppers and olives, served with crostini and crackers

- **MEDIUM** - Serves 15-22 **95.00**
- **LARGE** - Serves 23-30 **115.00**

HOT SPINACH ARTICHOKE DIP

27.00

Artichokes and spinach mixed with cream cheese, Parmesan and sour cream. Served with house-made crostini and crackers. **Serves 10-12.**



TEA SANDWICHES

42.00/DOZ

Assortment of tarragon chicken salad, egg salad, pimento cheese and tuna salad; served on mini croissants. **1 dozen min.**

SHRIMP COCKTAIL

115.00/5 LBS

Classic shrimp cocktail. Served with cocktail sauce and lemon wedges. **Serves 15-20**

MEDITERRANEAN

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

- **MEDIUM** - Serves 15-22.
- **LARGE** - Serves 23-30.

85.00

105.00



COMFORT FOODS

EACH CASSEROLE SERVES 10-12

VEGETARIAN

60.00

WITH CHICKEN OR BEEF

70.00

Gluten Free pasta available for 5.00.

- **MACARONI AND CHEESE**

Choice of 3 cheese or spinach and tomato.

- **POT PIE**

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

- **SHEPHERD'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 tortilla chips, New Mexican chile sauce, sour cream, and cheese.

- **SPICY CHICKEN BAKE**

Roasted chicken and pasta tossed in a sauce of tomatoes, jalapeños, peppers, onions and cheese.

- **BAKED PENNE**

Penne pasta tossed with scratch-made marinara, topped with mozzarella and baked to a golden brown. **Can be made vegan upon request.**

- **SHRIMP AND GRITS**

85.00

Seared shrimp, tomatoes, onions, peppers, and mushrooms in a white wine sauce over cheddar grits

- **VEGETARIAN CHICKEN PARMESAN**

70.00

Soy "Chicken," penne pasta, marinara and mozzarella.
Can be made vegan upon request.



SANDWICHES & SALADS

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

BOX LUNCHES

CLASSIC BOX LUNCH

Choice of deli sandwich (ham, turkey, chicken) or Very Veggie wrap with chips & fresh baked cookie.

- HALF 10.00/PERSON
- WHOLE 15.00/PERSON

PREMIUM BOX LUNCH

17.00/PERSON

Choice of any sandwich, side, and a fresh baked chocolate chip cookie
Side choices: potato salad, pasta salad, fruit salad, chips.

SALAD BOX LUNCH

17.00/PERSON

Choice of tarragon chicken salad, grilled chicken salad, tuna salad, or seasonal chickpea salad (vegan available by request); served with fruit salad and fresh baked chocolate chip cookie.

SANDWICH PLATTERS

SANDWICH & WRAP PLATTER

13.00/PERSON

Assortment of our favorite Root Cellar sandwiches & wraps; cut in half and served on a platter. **10 person min.**

- ▶ MAKE IT A COMBO 17.00/PERSON

Add choice of pasta salad, fruit salad, potato salad, mixed green salad, or chips and a fresh baked cookie.

- ▶ SUBSTITUTE MINI DESSERTS FOR COOKIES .75/PERSON

- ▶ ADD A GALLON OF SWEET TEA 7.00/GALLON

SANDWICH CHOICES

- **DELI SANDWICH** Choice of chicken, turkey, or ham with cucumber, lettuce, tomato, basil mayo
- **ITALIAN GRINDER** Salami, ham, pepperoni, provolone, pepperoncini, red onion, lettuce, mayo and Italian vinaigrette on ciabatta
- **JAMMIN' TURKEY BREAST** Herb roasted turkey, spicy pepper jelly, thinly sliced red onions, romaine, herb cream cheese
- **TUNA SALAD** Classic RC tuna salad with celery, green and red peppers, scallions, capers, mayo, lemon juice, and parsley, served with lettuce and tomato
- **TARRAGON CHICKEN SALAD** Classic RC chicken salad with roasted and shredded chicken, celery, seedless grapes, apples, tarragon, mayo and parsley, served with cucumbers and lettuce
- **GREEK CHICKEN SPINACH WRAP** Sliced grilled chicken, grilled onions, pepperoncini peppers, roasted red peppers, cucumbers, spinach, provolone, feta spread
- **BLT CHICKEN CAESAR WRAP** Sliced grilled chicken, bacon, tomato, Caesar salad
- **THAI CHICKEN WRAP** Sliced grilled chicken, cabbage, carrots, cucumbers, mixed greens, ginger sesame dressing, peanut sauce
- **PIMENTO CHEESE** (Veg) Scratch-made pimento cheese, lettuce, tomato
- **FRESH MOZZARELLA** (Veg) Roasted red peppers, tomato, mixed greens, pesto, balsamic vinaigrette
- **VERY VEGGIE WRAP** (Veg) Tomatoes, carrots, cabbage, cucumbers, red onions, greens, Swiss, and hummus Vegan available

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

LEAF SALADS

Small - \$13 - serves 4-5 | Medium - \$26 - serves 8-10 |

Large - \$52 - serves 18-20

- **MIXED GREENS**

Spring mix, carrots, cucumbers, tomatoes and red onions; served with house-made ranch and balsamic on the side.

- **CAESAR SALAD**

Classic RC Caesar with romaine, Parmesan and croutons, tossed in a house-made Caesar dressing

- **SEASONAL SPINACH SALAD**

Fresh spinach with seasonal toppings and house-made balsamic dressing. May contain nuts.

PICNIC SALADS

1 lb serves 4-5 people.

- SEASONAL FRUIT SALAD
- POTATO SALAD
- PASTA SALAD OF THE DAY
- MARINATED VEGGIE SALAD

12.00/LB

12.00/LB

12.00/LB

12.00/LB





ROOT CELLAR BUFFETS

ROOT CELLAR SALAD BAR

14.00/PERSON

10 person min. per selection.

- **CHEF**

Mixed greens, carrots, cucumbers, tomatoes, red onions, cheddar cheese, bacon, hard boiled eggs; with choice of grilled chicken, deli turkey, or deli ham; served with house-made balsamic and ranch dressings on the side.

- **GREEK**

Spinach, olives, banana peppers, cucumbers, tomatoes, feta cheese; with choice of grilled chicken or chickpea salad; served with house-made vinaigrette on the side.

SALADS A LA CARTE

3 lb min. for all salads.

PROTEIN SALADS

1 lb serves 3-4 people.

- TUNA SALAD 14.00/LB
- TARRAGON CHICKEN SALAD 14.00/LB
- SEASONAL CHICKEN SALAD 14.00/LB
- CHICKPEA SALAD 14.00/LB

BAKED POTATO BAR

11.00/PERSON

Salt-roasted Idaho or NC sweet potatoes with butter, sour cream, bacon, broccoli, salsa and cheddar. **10 person min.**

SOFT TACOS

Includes lime-marinated flank steak, Mojo pork and grilled chicken, flour tortillas, roasted peppers and onions, Spanish rice, black beans, house-made tortilla chips, sour cream, salsa and guacamole. **Gluten free option available upon request.**

- **MEDIUM** - 45 tacos, serves 15-22. 150.00
- **LARGE** - 60 tacos, serves 23-30. 170.00

THE FULL CELLAR

COMPLETE, CROWD-PLEASING SPREADS –
ENTRÉE, SIDES, BREADS AND SAUCES INCLUDED.

SWEET TEA BONE-IN PAN-FRIED CHICKEN

20.00/PERSON

Served with mashed potatoes and fried okra.
Tenders upon request.

GRILLED CHICKEN BREAST

21.00/PERSON

Natural chicken breast marinated and grilled. Served with rice pilaf and roasted brussels sprouts with maple honey glaze
Choice of sauces: garlic and herb, BBQ, pesto, Greek, or balsamic.

NC BBQ

21.00/PERSON

Served with coleslaw, baked beans, hushpuppies, yeast rolls and scratch-made BBQ sauce.

- BBQ PORK
- BBQ TURKEY
- VEGAN BBQ TOFU

RED WINE BRAISED BEEF BRISKET

24.00/PERSON

Served with au jus, roasted potatoes and collards.

HERB-ROASTED SIDE OF SALMON

24.00/PERSON

Served with cucumber dill sauce, rice pilaf and roasted Brussels sprouts with maple honey glaze

GRILLED PORTABELLO MUSHROOMS

20.00/PERSON

Served with rice pilaf and Southern succotash



INDIVIDUAL ENTRÉES

10 PERSON MIN. PER ITEM

SWEET TEA BONE-IN PAN-FRIED CHICKEN

9.00/PERSON

Tenders upon request.

GRILLED CHICKEN BREAST

8.00/PERSON

Natural chicken breast marinated and grilled. Choice of garlic and herb, BBQ, pesto, Greek, or balsamic.

NC BBQ

Served with scratch-made BBQ sauce.

- BBQ PORK

9.00/PERSON

- BBQ TURKEY

9.00/PERSON

- VEGAN BBQ TOFU

8.00/PERSON

RED WINE BRAISED BEEF BRISKET

10.00/PERSON

Served with au jus.

HERB-ROASTED SIDE OF SALMON

10.00/PERSON

Served with cucumber dill sauce.

GRILLED PORTABELLO MUSHROOMS

6.00/PERSON

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

SEASONAL BEAN CAKES

5.00/PERSON

Served with seasonal sauce.

SIDE DISHES

10 PERSON MIN. PER ITEM

POTATOES

4.00/PERSON

Choice of sweet potatoes or Yukon Gold; served mashed or roasted.

ROASTED BRUSSELS SPROUTS

7.00/PERSON

With maple honey glaze.

ROASTED GREEN BEANS & CHERRY TOMATOES

4.00/PERSON

RICE PILAF

4.00/PERSON

Herb-steamed rice tossed with seasonal vegetables.

SOUTHERN SUCCOTASH

4.00/PERSON

Corn, lima beans, tomatoes and red onions.

SLOW-COOKED BAKED BEANS

4.00/PERSON

Navy beans slow cooked with molasses and brown sugar.

HUSH PUPPIES

4.00/PERSON

FRIED OKRA

4.00/PERSON

SOUTHERN COLESLAW

4.00/PERSON

Tossed with scratch-made sweet vinegar mayo dressing.



BEVERAGES

REFRESHING HOT AND COLD DRINKS



COFFEE

Joe van Gogh; Includes cups, creamer, sugars and stirrers.

- **SMALL SERVICE** - Serves 10-12. **25.00**
- **LARGE SERVICE** - Serves 16-20. **45.00**

HOT TEA

2.00/PERSON

Includes tea bags, lemons, cups, sugars and stirrers

BOTTLED DRINKS

- **COKE PRODUCTS, BOTTLED WATER, SELTZER** **2.00/EA**
- **BOTTLED JUICE** **2.00/EA**

TEAS & LEMONADE

7.00/GAL

Includes cups, sugars, creamers and lemons. Choice of unsweet, sweet, or lemonade. **Serves 10-12.**

ORANGE JUICE

14.00/GALLON

BAG OF ICE

2.00/EA





BREADS & DESSERTS

MADE FROM SCRATCH

FRESH-BAKED BREADS AND ROLLS

16.00/DOZ

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

CINNAMON ROLLS

Decadent sweet yeast roll with whipped cream cheese icing

▶ HALF DOZEN

24.00

▶ DOZEN

48.00

ASSORTED MINI DESSERT TRAY

18.00/DOZ

Brownies, blondies, lemon bars, pecan bars, magic cookie bars.

COOKIE PLATTER

24.00/DOZ

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

FRUIT CRISPS

40.00

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

40.00

Classic banana pudding with freshly sliced bananas, scratch-made vanilla pudding and topped with whipped cream and vanilla wafers. **Serves 12-15.**

CUPCAKES

REGULAR 30.00 | MINI 15.00 Priced per dozen.

Choice of cake: Vanilla, Chocolate, Red Velvet or Tar Heel Blue Velvet.

Choice of icing: Chocolate or Vanilla Butter Cream or Cream Cheese

CHEESECAKE

45.00

NY Style or Oreo. **Serves 8-12.**

CLASSIC PIES

24.00 EA

Serves 6-8.

- 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

60.00 EA

Serves 12-16. Ask about our seasonal cakes.

- 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 (Available March-August)

SHEET CAKE

65.00 EA

Serves 35-40.

Cake:

- Chocolate
- Vanilla
- Carrot
- Red Velvet
- Tar Heel Blue Velvet

Icing:

- Vanilla Butter Cream
- Chocolate Butter Cream
- Cream Cheese



ADDITIONAL INFORMATION

- Place settings are included with all orders requiring utensils for \$1 per person. Serving utensils are included for \$3 each.
- Chaffers available for \$10 by request only, includes fuel and steam pans to keep foods hot.
- Delivery available daily for orders of \$100 or more. All orders subject to a 12% service fee.
- Cash, checks and major credit cards accepted. A 50% deposit required for all orders of \$3000 or more.
- University p-cards are preferred method of payment for ALL UNC orders.
- Please allow at least 48 hours for ordering and changes.
- 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 50% 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 8 A.M. TO 3 P.M.

750 MLK JR BLVD, CHAPEL HILL, NC 27514

CATERING@ROOTCELLARCHAPELHILL.COM

P 919.967.4383 • F 919.967.9556