

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

Choice of Traditional breakfast platter or cinnamon rolls with yogurt parfaits, seasonal fruit, coffee and OJ

BAGEL PLATTER

5.00/PERSON

Variety of 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

► **FULL DOZEN**

48.00

CHICKEN & WAFFLES

12.00 /PERSON

2 waffles w/ sweet tea fried chicken tenders & maple syrup

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 option available.

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** 27.00/DOZ
with spicy mustard and coleslaw
- **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.

85.00

- **LARGE** - Serves 23-30.

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, black beans, 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 assorted cookies or mini desserts.
- 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, pepper-oncini 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** 12.00/LB
- **POTATO SALAD** 12.00/LB
- **PASTA SALAD OF THE DAY** 12.00/LB
- **MARINATED VEGGIE SALAD** 12.00/LB





ROOT CELLAR BUFFETS

ROOT CELLAR SALAD BAR

12.00/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

10.00/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, 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

INCLUDES YOUR CHOICE OF ENTRÉE,
2 SIDES, BREAD, SALAD & SAUCES

10 PERSON MIN PER ITEM

CHOOSE AN ENTRÉE:

- **SWEET TEA BONE-IN PAN-FRIED CHICKEN** 20.00/PERSON
Tenders upon request.
- **GRILLED CHICKEN BREAST** 20.00/PERSON
Natural chicken breast marinated and grilled.
Choice of sauces: garlic and herb, BBQ, pesto, Greek, or balsamic.
- **NC BBQ** 20.00/PERSON
Served with scratch-made BBQ sauce.
 - BBQ PORK
 - BBQ TURKEY
 - VEGAN BBQ TOFU
- **RED WINE BRAISED BEEF BRISKET** 24.00/PERSON
- **HERB-ROASTED SIDE OF SALMON** 25.00/PERSON
- **GRILLED PORTABELLO MUSHROOMS** 20.00/PERSON

CHOOSE 2 SIDES

- ROASTED POTATOES
- ROASTED SWEET POTATOES
- MAPLE GLAZE BRUSSELS SPROUTS
- ROASTED GREEN BEANS
W/ CHERRY TOMATOES
- SOUTHERN SUCCOTASH
- SLOW COOKED BAKED BEANS
- HUSH PUPPIES
- FRIED OKRA
- SOUTHERN COLESLAW

CHOOSE SALAD

- MIXED GREEN SALAD W/ RANCH & BALSAMIC
- CAESAR SALAD W/ CROUTONS



INDIVIDUAL ENTRÉES

10 PERSON MIN. PER ITEM

SWEET TEA BONE-IN PAN-FRIED CHICKEN

9.00/PERSON

Tenders upon request.

GRILLED CHICKEN BREAST

9.00/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

12.00/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

Includes tea bags, lemons, cups, sugars and stirrers

2.00/PERSON

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/GAL

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

36.00/DOZ

Assortment of Root Cellar favorite cookies: Chocolate chip, whooppers, 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 ROUND 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 available for \$1 per person.
- Serving utensils are \$3 each.
- Chaffers available for \$10 by request only, includes fuel and steam pans to keep foods hot.
- Delivery available daily at no additional cost 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.
- Gratuity is not included. Please let us know how much you would like to leave ahead of time or at the time of delivery/pick up. Our staff greatly appreciates it!



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