



ROOT CELLAR

Catering Co.

—2021 Catering Menu—



AVAILABLE FOR DELIVERY/PICK-UP ORDERS ONLY!

FRESH TOMATO BRUSCHETTA WITH CIABATTA (V)
GOAT CHEESE AND ARUGULA TARTS
OLIVE TAPENADE WITH CIABATTA (V)
\$1.50 per selection per piece

SMOKED PAPRIKA AND CHILI SHRIMP SKEWERS (GF)
WATERMELON FETA AND BASIL SKEWERS WITH
BALSAMIC GLAZE (GF)
\$2.00 per selection per piece

SOUTHERN BISCUIT B.L.T
ROASTED GARLIC HUMMUS AND VEGGIE CRUDITE
FIG AND GOAT CHEESE CROSTINI GARNISHED WITH FRESH BASIL
PROSCIUTTO WRAPPED ASPARAGUS
WITH HORSE RADISH SAUCE (GF)
SHRIMP COCKTAIL SHOOTER (GF)
\$2.50 per selection per piece

BEEF TENDERLOIN CAPRESE SKEWERS (GF)
SEAFOOD CEVICHE WITH FRESH AVOCADO (GF)
HONEY ORANGE CHICKEN SKEWERS (GF)
WITH HONEY MUSTARD SAUCE
\$3.00 per selection per piece

SMOKED SALMON WITH DILLED CREME FRAICHE ON
FRENCH BREAD
\$4.00 per selection per piece

ARTISAN CHEESE TRAY
CHEF'S SELECTION OF CHEESES, CHARCUTERIE, FRESH BAKED
BREAD, JAMS, HOUSE PICKLED VEGGIES, FRUITS, AND CRACKERS!
\$6.00 per person, 10 person minimum
**add charcuterie for an extra \$3.00 per person

ASSORTED FRUIT PLATTER
\$4.00 per person, 10 person minimum

TORTILLA CHIPS AND CELLAR SALSA
\$2.00 per person, 10 person minimum



AVAILABLE FOR
FULL-SERVICE EVENTS ONLY!

ARTISAN BREAD AND
GRILLED VEGGIE DISPLAY
GRAZING TABLE
- INCLUDES ASSORTED FRESH BAKED
BREADS, OLIVE OILS, JAMS, HOUSE PICKLED
VEGGIES, BALSAMIC VINEGAR, GRILLED SEASONAL
VEGETABLES \$6.00/person

ARTISAN CHEESE DISPLAY GRAZING TABLE
- INCLUDES CHEF'S SELECTION OF CHEESES, JAMS, HOUSE PICKLED
VEGGIES, FRESH FRUIT, CRACKERS, AND OUR HOUSE-BAKED BREAD
\$8.00/person **add charcuterie for an extra \$3.00/person

FRESH SALSA AND GUACAMOLE BAR
- INCLUDES FRESH MADE GUACAMOLE, TOMATILLO SALSA, CELLAR
SALSA, AND TORTILLA CHIPS \$4.00/person

FRESH SALSA & RAW VEGGIE BAR
- INCLUDES RAW VEGETABLE CRUDITE, ROASTED GARLIC HUMMUS,
CREAMY HERB DRESSING, FRESH MADE GUACAMOLE, TOMATILLO
SALSA, CELLAR SALSA, AND TORTILLA CHIPS \$6.00/person



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Passed Appetizers



PULLED PORK STREET TACOS - MINI TACOS SERVED WITH JALAPEÑO PINEAPPLE SAUCE AND CILANTRO

HONEY ORANGE CHICKEN SKEWERS (GF) - WITH HONEY MUSTARD SAUCE

\$3.00 per selection per piece

MINI CRAB CAKES WITH PRESERVED LEMON AIOLI

SMOKED SALMON WITH DILLED CREME FRAICHE ON FRENCH BREAD

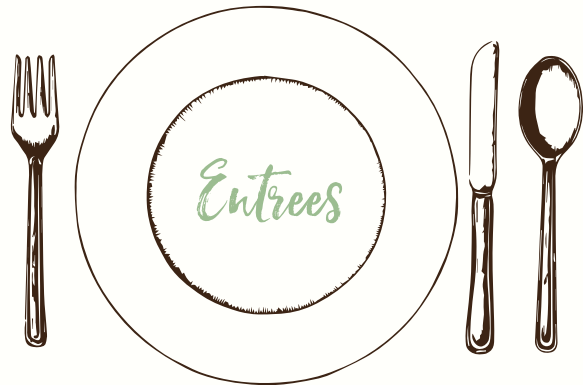
MINI FRIED CHICKEN AND WAFFLES - SERVED WITH MAPLE HONEY BUTTER AND SYRUP

SEARED SCALLOPS WITH FRESH CITRUS SALSA (GF) - WITH CAULIFLOWER PUREE

LAMB LOLLIPOP WITH CHIMICHURRI (GF)

BACON WRAPPED QUAIL KNOTS (GF) - DRIZZLED WITH JALAPEÑO HONEY

\$4.00 per selection per piece



Light Entrees

- \$14.95/person

INCLUDES CHOICE OF ONE FRESH BAKED BREAD & OUR HOUSE SALAD

HERBED ORZO PASTA WITH ROASTED GRAPE TOMATOES

WILD MUSHROOM PASTA WITH GRILLED PORTABELLAS

SEASONAL VEGGIE LASAGNA WITH HOUSE-MADE RICOTTA

PENNE WITH CREAMY PESTO SAUCE

SHEPARD'S PIE WITH CHIPOTLE SWEET POTATOES

Hearty Entrees

INCLUDES CHOICE OF TWO SIDES, CHOICE OF ONE FRESH BAKED BREAD, & OUR HOUSE SALAD **each additional protein - \$8/person**

CHICKEN - \$24/person

ROSEMARY ORANGE CHICKEN BREAST

GRILLED CHICKEN BREAST WITH A DIJON CREAM SAUCE

WHOLE ROASTED CHICKEN WITH CREAMY ARTICHOKE SPINACH SAUCE

ARTISAN CHICKEN BREAST WITH GRILLED ONION, BELL PEPPER, AND BLEU CHEESE

HERB ROASTED CHICKEN WITH PAN GRAVY



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BEEF - \$35/person

WINE BRAISED BEEF SHORT RIBS

SLICED NEW YORK STRIP LOIN WITH HERB BUTTER

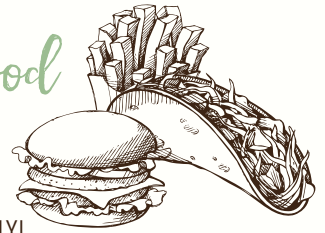
PEPPERED BEEF TENDERLOIN IN RED WINE DEMI

LAMB RAGU WITH PAPPARDELLE PASTA



Stationed Food Service

AVAILABLE FOR
FULL-SERVICE EVENTS ONLY!
MINIMUM 3 STATIONS



PORK - \$27/person

PORK TENDERLOIN WITH CHIMICHURRI SAUCE

PULLED PORK WITH GREEN CHILI MAC N' CHEESE

SMOKED PORK RIBS WITH PEACH BBQ SAUCE

SEAFOOD - Market Price FULL-SERVICE EVENTS ONLY!

GRILLED GULF SHRIMP WITH CHEDDAR GRITS
AND CRISPY CHORIZO

POTATO CRUSTED SALMON WITH HERB GARLIC AIOLI

HALIBUT WITH BRAISED GREENS

GARLIC STEAMED MUSSELS WITH PARSLEY PESTO

Sides - \$3/pp

CRISPY BRUSSELS SPROUTS

HONEY ROASTED HEIRLOOM CARROTS (+50¢)

SAUTÉED VEGETABLE MEDLEY

SAUTÉED GREEN BEANS

GRILLED ASPARAGUS WITH BALSAMIC GLAZE

BROCCOLINI WITH LEMON OLIVE OIL

ROASTED CAULIFLOWER COUS COUS

MASHED POTATOES (GARLIC OR HORSERADISH)

LEMON AND TARRAGON ROASTED POTATO SALAD

SEASONED WILD RICE

WHITE RICE PILAF

ROASTED AUTUMN MEDLEY

CHIPOTLE SWEET POTATO MASH (+50¢)

WHITE TRUFFLE MAC N' CHEESE

ROSEMARY AND APPLE STUFFING

Fresh Baked Bread

SPENT GRAIN BEER BREAD

ROSEMARY FOCACCIA

JALAPEÑO CORNBREAD

House Salad

SPRING GREENS TOPPED WITH CUCUMBER, CARROT, GRAPE TOMATO,
AND PURPLE ONION. SERVED WITH TANGY BALSAMIC VINAIGRETTE &
CREAMY HERB DRESSING

GOURMET MAC N' CHEESE BAR - INCLUDES GUEST'S CHOICE
OF SHARP CHEDDAR OR HERBED GOAT CHEESE MAC, WITH ADD
ON TOPPINGS: GREEN ONION, CARAMELIZED ONION, BACON, BLEU
CHEESE CRUMBLES, GREEN CHILIES, AND TOASTED GARLIC BREAD
CRUMBS \$8.00/person

**BEEF TENDERLOIN CARVING STATION WITH BRIOCHE
BUNS** - INCLUDES ONE SIDE, SERVED WITH TRUFFLE MUSTARD
SAUCE, HORSERADISH CREAM SAUCE, AND CHIMICHURRI
\$14.00/person

SLIDER STATION - CHOICE OF TWO SLIDER OPTIONS; PULLED PORK
SLIDERS WITH JALAPENO PINEAPPLE SAUCE, BEEF SLIDERS WITH
KETCHUP, PICKLES, AND MUSTARD, OR GRILLED CHICKEN SLIDERS
WITH FRESH BRIE & APPLES, SERVED WITH YOUR CHOICE OF SIDE.
\$12.00/person

STREET TACO BAR - YOUR CHOICE OF TWO PROTEINS (GRILLED
SHRIMP, CHICKEN, OR PULLED PORK), SERVED ON A WARM CORN OR
FLOUR TORTILLA. GUESTS CAN TOP THEIR TACOS WITH CELLAR SALSA,
FRESH GUACAMOLE, SOUR CREAM, CHOPPED ONION, CHIPOTLE
MAYO, AND FRESH CILANTRO. COMES WITH ROASTED MEXICAN
STREET CORN OFF THE COB AS A SIDE. \$12.00/person

TEXAS CHILI STATION - YOUR CHOICE OF ONE, MEATY OR VEGAN
CHILI SERVED WITH HOMEMADE JALAPENO CORNBREAD; GARNISH
BAR WITH CHOPPED ONION, JALAPENOS, FRESH AVOCADO, COTIJA,
SHREDDED CHEDDAR, AND CORN CHIPS. \$8.00/person

SOUTHERN COMFORT STATION - INCLUDES GUEST'S CHOICE OF
SHRIMP WITH CHEDDAR GRITS TOPPED WITH CRISPY CHORIZO AND
FRIED CHICKEN N' WAFFLES. \$15.00/person

OYSTER SHUCKING STATION - INCLUDES LEMON, TABASCO,
HORSERADISH, COCKTAIL SAUCE, CRACKERS, AND MIGNONETTE
\$7.00/person

MARKET SALAD BAR - BUILD YOUR OWN SALAD! FRESH GREENS
SERVED WITH CUCUMBER, GRAPE TOMATO, PURPLE ONION, CARROTS,
HOUSEMADE CROUTONS, DRIED CRANBERRIES, PECANS, BACON
CRUMBLES, BLEU CHEESE, AND SHREDDED CHEDDAR. SERVED WITH
OUR TANGY BALSAMIC VINAIGRETTE, HONEY DIJON VINAIGRETTE, AND
CREAMY HERB DRESSING. \$5.00/person



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Slider Menu



SERVED ON MINI BRIOCHE BUNS

BEET SLIDERS WITH GOAT CHEESE PESTO

- \$3.50/piece

GRILLED CHICKEN SLIDERS WITH FRESH APPLE AND BRIE -

\$3.50/piece

ORIGINAL MINI SLIDERS

(WITH KETCHUP, MUSTARD, AND PICKLES) - \$3.50/piece

PULLED PORK SLIDERS WITH JALAPEÑO PINEAPPLE SAUCE

- \$3.50/piece

BEEF SLIDERS WITH TOMATO JAM AND ARUGULA

- \$3.50/piece



MINI FRIED CHICKEN AND WAFFLES

-\$4.00/person

BREAKFAST TACOS WITH CELLAR SALSA

BACON, EGG, AND CHEESE WRAPPED IN A MINI FLOUR TORTILLA,
SERVED WITH CHOLULA HOT SAUCE - \$3.00/person

MILK AND COOKIES

CHOCOLATE CHIP COOKIE SERVED WITH A SHOT OF MILK

- \$2.00/person

POPCORN BAR

INCLUDES THREE FLAVORS TRUFFLED PARMESAN, SALTED CARAMEL,
AND SPICY CHOCOLATE - \$3.00/person

TACO IN A BAG

NACHO DORITOS, TACO MEAT, LETTUCE, TOMATO, CHEDDAR, AND
CELLAR SALSA; SERVED IN THE BAG FOR EATING ON THE DANCE
FLOOR! - \$4.00 /person



Customized Dessert Bar

2 DOZEN MINIMUM PER SELECTION, PER FLAVOR

DARK CHOCOLATE BROWNIE BITES

- \$1.00/piece

MINI FRESH BAKED COOKIES

- \$1.00/piece (ASSORTED FLAVORS)

LEMON TARTS WITH FRESH BERRIES

- \$1.25/piece

MINI COCONUT MACAROONS

- \$1.25/piece (DRIZZLED WITH CHOCOLATE)

BITE-SIZED PIES

- \$2.00/piece

WHIPPED MOUSSE CUPS

- \$2.00/piece (CHOCOLATE WITH SALTED CARAMEL, LEMON WITH
RASPBERRY JAM, OR STRAWBERRY BASIL)

FRENCH MACARONS

- \$2.25/piece

DESSERT CUPS

- \$3.00/piece (BANANA PUDDING, STRAWBERRY SHORTCAKE, OR
TRES LECHES)

GOURMET CUPCAKES

- \$2.50/piece

MINI CHEESECAKE PARFAITS

- \$2.50/piece (SEASONAL FLAVORS AVAILABLE)



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Signature Drinks

HONEY THYME SOUR

WHISKEY, LEMON JUICE, HONEY SIMPLE SYRUP, SPRIG OF THYME
- \$1.50 each

LAVENDER FIZZ

LAVENDER SYRUP, CHAMPAGNE, SPRIG OF ROSEMARY
- \$1.50 each

JALAPENO MARGARITA

TEQUILA, JALAPENO INFUSED SIMPLE SYRUP, FRESH LIME JUICE, AND
TRIPLE SEC - \$1.50 each

EL GUAPO

TEQUILA, DESERT PEAR SYRUP, LIME JUICE, AND GINGER BEER
- \$1.50 each

BLACKBERRY GIN FIZZ

GIN, FRESH BLACKBERRIES, SIMPLE SYRUP, FRESH LIME JUICE,
TAMARIND SODA - \$1.50 each

THE JUNGLE BIRD

DARK RUM, CAMPARI, PINEAPPLE JUICE, FRESH LIME JUICE, AND
SIMPLE SYRUP - \$1.50 each

TEXAS GREYHOUND

VODKA, FRESH GRAPEFRUIT JUICE, ROSEMARY INFUSED SIMPLE
SYRUP - \$1.50 each

Mixers

FULL MIXER PACKAGE

- INCLUDES BAR EQUIPMENT, ACRYLIC 9OZ. CUPS, BEVERAGE
NAPKINS, WATER STATION, GINGER ALE, COKE, DIET COKE, CLUB SODA,
TONIC, LEMONS, LIMES, LIME JUICE, LEMON JUICE, ORANGE JUICE,
PINEAPPLE JUICE, CRANBERRY JUICE, SIMPLE SYRUP, GRENADINE,
CHERRIES, ORANGES, ANGOSTURA BITTERS \$4.00/person

SIMPLE MIXER PACKAGE

- INCLUDES BAR EQUIPMENT, ACRYLIC 9OZ. CUPS, BEVERAGE NAPKINS,
WATER STATION, GINGER ALE, COKE, DIET COKE, CLUB SODA, LEMONS,
LIMES \$2.00/person

Non-Alcoholic Drinks

UNSWEET ICED TEA

REGULAR OR PEACH - \$1.00/person

FRESH LEMONADES

REGULAR, STRAWBERRY, GINGER, OR LAVENDER - \$1.00/person

AGUA FRESCAS

CUCUMBER LIME, WATERMELON, OR STRAWBERRY BASIL
- \$1.50/person

Cozy Drinks

FRESH BREWED COFFEE

FAIR TRADE COFFEE; INCLUDES DISPOSABLE CUPS, LIDS, SLEEVES,
STIRRERS, SWEETENERS, AND HALF & HALF - \$3.00/person



ASSORTED HOT TEAS

INCLUDES DISPOSABLE CUPS, LIDS, SLEEVES, STIRRERS, SWEETENERS,
HONEY, AND LEMON - \$3.00/person

HOT CHOCOLATE BAR

INCLUDES: WHIPPED CREAM, CHOCOLATE SYRUP, MARSHMALLOWS
AND CRUSHED ANDES MINTS; PLUS, DISPOSABLE CUPS, LIDS,
STIRRERS, AND SLEEVES! - \$3.00/person

APPLE CIDER BAR

WARM APPLE CIDER, CINNAMON STICKS, AND ORANGE SLICES
- \$3.00/person

A 20% SERVICE FEE WILL BE ADDED TO ALL EVENTS.

CATERING SERVICES WE PROVIDE INCLUDE:

SERVERS - \$45/HOUR, WITH A FOUR HOUR MINIMUM

BARTENDERS - \$45/HOUR, WITH A FOUR HOUR MINIMUM

CATERING COORDINATOR - \$55/HOUR, WITH A FOUR HOUR MINIMUM

EVENT CHEF - \$55/HOUR, WITH A FOUR HOUR MINIMUM

RENTALS - FLATWARE, CHINA, GLASSWARE

PLEASE CONTACT US FOR MORE INFORMATION.



WE HAVE DOZENS OF GLUTEN FREE* MENU ITEMS AVAILABLE.
PLEASE CONTACT US FOR DETAILS!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness.

GLUTEN FREE/ALLERGEN INFO

*Due to the possibility of gluten/allergen cross-contamination within our
kitchen, we unfortunately cannot guarantee a 100% gluten free and/or allergen
free meal. While we will prepare the dish without gluten or allergens as
requested, the potential for gluten/allergen cross-contamination is ever-present.
We apologize for any inconvenience and appreciate your understanding. If you
have a food allergy, please alert us.



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