



IF A LOCAL FARMER CAN GROW IT SUSTAINABLY, THEN WE'VE SOURCED IT LOCALLY
The Root Cellar proudly sources ingredients through our sister company, onthemoveorganics.ca!

THE ROOT CELLAR
Catering Menu
fresh | local | organic

ORGANIC STARTERS

SHAREABLES AND SNACKS

SWORDS TO PLOUGHSHARES PLATTER

Items vary seasonally. Local artisanal cheeses & charcuterie, cured duck, spiced cashews, crostini, house-made pickles, seasonal veg & crudité's. Served with house-made dips. *Also available in vegan and grain-free versions.*

\$5.95 per person

LOCAL CHEESE AND CRUDITÉ PLATTER

An assortment of quality local cheeses, organic raw vegetables, house-made dips and toasts. *Can be prepared vegan and grain-free.*

\$4.95 per person

RAINBOW VEGGIE PLATTER

A beautiful rainbow arrangement of raw organic vegetables served with house-made dips.

V+GF \$4.95 per person

GARLIC + CHILI MARINATED OLIVES

Mammoth green olives marinated in olive oil, garlic + chili flakes. 12-14 olives per order. Add toasted sourdough \$1.00/person.

V+GF \$ 6.95 per person

MAPLE SPICED CASHEWS

Quarter pound of spiced and roasted cashews.

V+GF \$ 6.50 per order

ROASTED MUSHROOM CROSTINI

\$2.25 per piece

ROASTED VEGETABLE CROSTINI

V \$2.25 per piece

CIDER-BRAISED CABBAGE + CHEDDAR CROSTINI

\$2.50 per piece

SAUSAGE, ONION + CHÈVRE CROSTINI

Local pasture-raised pork sausage, caramelized onion + chèvre.

\$3 per piece

SPICY CITRUS MARINATED TOFU SKEWER

2 per order. V+GF \$3.95

GRILLED VEGETABLE SKEWER

2 per order. V+GF \$3.95

GRILLED SAUSAGE, TOMATO + PEPPER SKEWER

2 per order. GF \$6.95

WATER BUFFALO KOFTA SKEWER

2 per order. GF \$6.95

FRIES, POUTINE + PATATAS BRAVAS ALSO AVAILABLE UPON REQUEST.

FANCY APPS

CUMIN GOUDA FRITTERS

Served with roasted Whitecrest Mushrooms, romesco sauce (*contains almond*), shaved pecorino Romano + white truffle oil. 3 per order.

\$12.95

"CHICKEN LITTLE" LOCAL CHICKEN CROQUETTES

Free-range, small-flock chicken. Served with cashew Caesar, crispy romaine + hot sauce vinaigrette. 3 per order.

\$13.95

VEGETABLE + CASHEW PATE

Seasonal veg and cashew pate, sweet + sour local berry syrup, pickled mustard seeds + grilled house-made flat bread.

V \$12.95

BAKED FALAFEL BITES

House-made falafel patties served with dill cucumber yogurt + tahini sauce. 3 per order.

\$13.95





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ORGANIC LUNCH

SANDWICH PLATTER

8 full-sized sandwiches/wraps per platter, cut in half. Served warm.

VEGETARIAN SANDWICH PLATTER \$88
MEAT SANDWICH PLATTER \$104
HALF + HALF PLATTER \$96

RETRO RED EMMA

Roasted beets, chevre, hummus + greens grilled on multigrain bread. *Can be prepared vegan.*

LOCAL HEIRLOOM TOMATO SAMMY

Sliced heirloom tomato, aged cheddar + fresh basil aioli grilled on a house-made Arva Flour Mills baguette. *Can be prepared vegan.*

SHROOM WRAP

Sautéed local cremini mushrooms, aged cheddar, Root Cellar hummus, mayo, caramelized onion + greens grilled in a wrap. *Can be prepared vegan.*

KIM CHI WRAP

House made kim chi, fried potato, cumin gouda + lime aioli grilled in a wrap. *Can be prepared vegan.*

CHEF HARDING'S SUMMER SLAM

Local pasture-raised water buffalo summer sausage, aged cheddar, pickled peppers, smoked paprika aioli + dijon on a toasted Arva Flour Mills white bun.

HEIRLOOM BLT

Organic bacon, local crisp lettuce, heirloom tomato + aioli.

TEA SANDWICH PLATTER

Small, crustless sandwiches served cold + garnished with a pickle.
16 tea sandwiches per platter.

PLATTER (16 SANDWICHES) \$60
A LA CARTE \$4

ENGLISH CUCUMBER, DILL + CREAM CHEESE

Choose multigrain or white bread.

SMOKED LAKE TROUT, PICKLED RED ONION, SOUR CREAM

Choose multigrain or white bread.

GINGERICH FARMS EGG SALAD, KALE, CELERY

Choose multigrain or white bread.

HEIRLOOM TOMATO, WATER BUFFALO SUMMER SAUSAGE, FRESH BASIL AIOLI

Served on a white bun.

SUMMER ROASTED VEGETABLE WRAP

Served in a spinach wrap.



DIY TACO CUP BAR

Choose up to 2 fillings + receive all the components to set up a self-serve taco bar! Comes with 1 type of side salad (see options next page).

LUNCH: \$23 PER PERSON (3 TACO CUPS + SIDE SALAD)

DINNER: \$36 PER PERSON (3 TACO CUPS + EXTRA TOPPINGS + SIDE SALAD + DESSERT)

VEGETARIAN OPTIONS:

1. MOROCCAN-SPICED ROASTED ROOT VEGGIE TAGINE
2. TURMERIC RICE + SPICY BLACK BEANS
3. TOMATO-BRAISED LENTILS + MUSHROOMS

MEAT OPTIONS:

1. LOCAL PASTURE-RAISED PULLED PORK
2. LOCAL PASTURE-RAISED PULLED CHICKEN
3. LOCAL PASTURE-RAISED GROUND WATER BUFFALO

TOPPINGS (CHOOSE 5 FOR LUNCH + 7 FOR DINNER, OPTIONS MAY VARY SEASONALLY)

-local greens, caramelized onion, pickled red onion, sauteed mushrooms, pickled peppers, shredded water buffalo cumin gouda, shredded aged cheddar, vegan Daiya 'cheese' shreds, house-made aioli (garlic, curry, lime, spicy, cilantro, smoked paprika, basil), sour cream, salsa



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SIDE SALADS

Priced per person and served in a large bowl. For meal-size salads, please order a la carte from our regular menu.

CAPTAIN PLANET BOWL

Quinoa, chickpeas, greens, sprouts, toasted cashews, cucumber, roasted orchard fruit, pickled red onion, curried apple cider vinaigrette.

V+GF \$4.95

ROASTED BEET & CHÈVRE BOWL

Roasted beets, chèvre, greens, sprouts, carrot, red cabbage, sunflower seeds, chia seeds, maple Dijon vinaigrette.

GF \$4.95

FERN GULLY BOWL

Lentils, roasted sweet potato, shredded red cabbage, carrot, roasted almonds, hemp hearts, greens, sprouts, cucumber, lemon garlic vinaigrette.

V+GF \$4.95

VEGAN KALE CAESAR! SALAD

Tender kale, vegan cashew parmesan, garlic Caesar dressing, croutons.

V+ASK FOR IT GF \$ 3.95

THE CELLAR SEASONAL MEDLEY

A selection of cooked and raw vegetables dressed in Maison d'Orphée organic olive oil, fresh lemon juice and fine herb vinaigrette.

V+GF \$6.95

ORGANIC

SIDES + ADD-ONS

ADD-ONS

2 SLICES BACON	\$2.95
3 SLICES GRILLED TEMPEH	\$2.95
2OZ CHÈVRE	\$2.95
2OZ VEGAN CASHEW CHEESE	\$2.95
2OZ VEGAN CASHEW PARMESAN	\$0.95
1OZ HOUSE MADE HOT SAUCE	\$0.50
HOUSE MADE KIMCHI	\$2.95
VEGAN MISO GRAVY (GF)	\$1.50 \$3.00
2OZ HOUSE MADE AIOLI	
GARLIC CURRY LIME SPICY	
CILANTRO SMOKED PAPRIKA BASIL	\$0.95
2OZ HOUSE MADE WHITE TRUFFLE AIOLI	\$1.95



AS A FIXTURE IN LONDON'S DYNAMIC OLD EAST VILLAGE, WE WORK COOPERATIVELY TO PROVIDE OUR GUESTS WITH A DIVERSE RANGE OF LOCALLY-SOURCED AND EXPERTLY-PREPARED ORGANIC FOOD. IN SO DOING WE NOURISH OUR COMMUNITY, SUPPORT ECOLOGICAL FAMILY FARMS, AND CONTRIBUTE TO A THRIVING LOCAL ECONOMY.

LEARN MORE AT ROOTCELLARORGANIC.CA!

DESSERT

ROOT CELLAR CAKE

Our signature dessert, available by the slice or by the full cake. Spiced beet + carrot cake with sweet chèvre icing and fair trade chocolate crumble.

\$6.95 per slice

\$75 per full cake

ROOT CELLAR CUPCAKES

Our signature cake, in cupcake form.

\$3.45 per cupcake

\$18 per half dozen

CHOCOLATE PEANUT BUTTER TART

Rich fair trade chocolate tart in a sweet peanut butter crust.

V+GF \$6.95 per slice

FAIR TRADE ORGANIC BROWNIES

Can be made vegan.

\$6.95 per 2

SUMMER BERRY BREAD PUDDING

Served with berries, fruit coulis + whipped cream.

\$6.95 per slice

MUFFINS

Ingredients vary seasonally.

\$2.95 per muffin

\$16 per half dozen

ORGANIC FRUIT PLATTER

A selection of beautifully arranged fresh organic fruits with a mint yogurt or whipped cream dip.

Ingredients vary seasonally.

\$6.25 per person



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ORGANIC DINNER BUFFET

SELF-SERVE DINNER
BUFFET FORMATS

Priced per person. Guests serve themselves from a buffet table.

OPTION 1: SIMPLE FEAST
\$26 PER PERSON

Choice of 1 entree with bread service and 1 salad option.

OPTION 2: 3-COURSE FEAST
\$36 PER PERSON

Choice of 1 meat and 1 vegetarian/vegan entree (or 2 vegetarian/vegan entrees) with bread service, 1 salad option and 2 dessert options.

OPTION 3: 4-COURSE FEAST
\$46 PER PERSON

Choice of 1 meat and 1 vegetarian/vegan entree (or 2 vegetarian/vegan entrees) with bread service, 2 appetizer options, 2 salad options and 2 dessert options.

OPTION 4: DIY BURGER FEAST
\$26 PER PERSON

Build your own burger! Choice of local pasture-raised water buffalo patty or black bean, mushroom + quinoa patty. Comes with a selection of buns and an array of burger toppings. Served with fries, 2 salad options OR 2 dessert options.

OPTION 5: TACO BAR (SEE PAGE 2)

VEG ENTREE
OPTIONS

POTATO GNOCCHI

House-made gnocchi pasta in an almond basil pesto sauce. Topped with grilled red onions and whipped chevre. *Can be prepared vegan.*

MOROCCAN-SPICED STEW

Braised root vegetables, dates, raisins + mint served on a bed of turmeric rice with marinated tofu. V+GF

BREADED EGGPLANT WITH SEASONAL VEGETABLE SUCCOTASH

Breaded and fried eggplant with a vegan succotash of grilled seasonal vegetables, chickpeas and garlic. V

ROASTED VEGGIE LASAGNA

With house-made tomato sauce, seasonal roasted vegetables, bechemel, cheddar.

DRAGON BOWL PLATTER

Green lentils, turmeric rice, cabbage, carrot, sautéed mushrooms, spiced chickpeas, sesame seeds, greens + kimchi, served with marinated tofu and toasted sesame sauce. V+GF

BREAD SERVICE

Freshly baked in-house with Arva Flour Mills organic flour, served warm with white bean and chickpea spread and pickled peppers.

MEAT ENTREE
OPTIONS

GRILLED CHICKEN + TOMATO STEW

Grilled local pasture-raised chicken marinated with fresh chilis, stewed slowly with heirloom tomatoes + bell peppers in a smoky broth, and topped with herbed yogurt sauce. Served with a warm potato thyme gratin. GF

POTATO GNOCCHI WITH SAUSAGE

House-made gnocchi pasta and local pasture-raised pork sausage in an almond basil pesto sauce. Topped with grilled red onions and whipped chevre.

GROUND WATER BUFFALO LASAGNA

With house-made tomato sauce, seasonal roasted vegetables, local pasture-raised ground water buffalo, béchamel, cheddar.

SAUSAGE CHILI

Roasted squash, black bean, red onion, local pasture-raised Italian pork sausage.

BREADED FISH CAKES

Sustainably caught Manitoulin lake trout or whitefish cakes with Tartar sauce, carrot remoulade, greens.

SALAD, APP +
DESSERT OPTIONS

See pages 1 and 3.