



Catering Menu

BOXED

LUNCHES

Wraps

*Minimum 10 People
Individual Packaging!*

Basics

\$12 Whole Wheat Tortilla Served With Chips or Fruit.

Chicken Caesar Wrap- Grilled Island Chicken Breast, Romaine Lettuce, Shaved Parmesan, Caesar Dressing.

Island Chicken Wrap- Grilled Island Chicken Breast, Romaine lettuce, Tomato and Mayo.

Chic-Un-Salad Wrap- House-Made Chickpea Salad with Apples and Pecans, Romaine Lettuce and Tomato. (Vegan)

Caprese Wrap- Fresh Tomato and Mozzarella with Romaine Lettuce and House-Made Basil Aioli. (Vegetarian)

BOLD

\$15 Whole Wheat Tortilla Served with Chips or Fruit.

Steak Caesar Wrap- Grilled Flat Iron Steak, Romaine Lettuce, Shaved Parmesan, Caesar Dressing.

Shrimp Caesar Wrap- Grilled Shrimp, Romaine Lettuce, Shaved Parmesan, Caesar Dressing.

Ivy League Chicken Wrap- Grilled Island Chicken Breast, Havarti Cheese, Cucumber Dill Relish, Herb Mayo, Romaine Lettuce and Tomato.

Salads

Minimum 10 People

Basics

\$10 No Protein

**\$15 Includes Chicken
Your Choice of Dressing!**

Trackside Garden Salad- Romaine Lettuce, Tomato, Cucumber, Shredded Carrot and Cheddar Cheese.

Caesar Salad- Romaine lettuce, Shaved Parmesan, House-Made Croutons, Caesar Dressing.

BOLD

\$12 No Protein

\$17 Includes Chicken

Maple Salad- Romaine lettuce, Spinach, Pecans, Sweet Potatoes, Bleu Cheese Crumbles, Brussels Sprouts, Maple Vinaigrette.

Ginger Soy Salad- Romaine Lettuce, Shredded Cabbage, Carrot, Green Onions, Edamame, Almonds, and Wonton Crisps, Ginger Soy Vinaigrette.

Seasonal- Check Our Current Menu For the Latest Seasonal Selection.

Individual Packaging-Protein Substitutions May Be Available Upon Request.

Shrimp, Salmon, Steak, Tofu-Prices will Vary.

Contact Us At: info@theroottrackside.com



Catering Menu

FAMILY STYLE

SALADS:

Minimum 10 People

Half Pan Serves About 10-15 People

Whole Pan Serves About 20-25 People

Basics

\$40 Half Pan

\$80 Whole Pan

With Your Choice of Dressing!

Trackside Garden Salad- Romaine Lettuce, Tomato, Cucumber, Shredded Carrot and Cheddar Cheese.

Caesar- Romaine Lettuce, Shaved Parmesan, House-Made Croutons, Caesar Dressing.

Bold

\$50 Half Pan

\$100 Whole Pan

Maple- Romaine Lettuce, Spinach, Pecans, Sweet Potatoes, Bleu Cheese Crumbles, Brussels Sprouts, Maple Vinaigrette.

Ginger Soy- Romaine Lettuce, Shredded Cabbage, Carrot, Green Onions, Edamame, Almonds, and Wonton Crisps, Ginger Soy Vinaigrette.

Seasonal- Check Our Current Menu for the Latest Seasonal Selection.

SIDES:

Half Pan (3 Quarts) Serves About 10-15 People

Whole Pan (6 Quarts) Serves About 20-25 People

Basics

\$30 Half Pan

\$60 Whole Pan

Sauteed Green Beans- with Salt, Pepper and Garlic.

Mixed Fruit- Cantaloupe, Pineapple, and Grapes

Bold

\$40 Half Pan

\$80 Whole Pan

Mac n Cheese-Cavatapi Pasta in our House-Made Cheese Sauce.

Creamed Corn

Bold

\$25 Half Pan (12 Cobbettes)

\$50 Whole Pan (24 Cobbettes)

Corn Cobbettes-with Truffle Butter and Parmesan.

Corn Cobbettes -with Honey Chili Butter and Queso Fresco.



TANGENT
E A T B A R / ELON, NC

Catering Menu

FAMILY STYLE

STARTERS:

One Size

Serves 15-20 People

\$40

Edamame Dip- Fresh Edamame, Garlic, Lime Juice and Cilantro Purred and Served with Crispy Whole Wheat Tortilla Chips. (Vegan)

Spicy Jalapeno Cheese Dip- Our House-Made Version of Pimento Cheese, but Mixed with Pickled Jalapeno and Chili Crunch and Served with Whole Wheat Tortilla Chips. (Vegetarian)

PROTEINS:

Half Pan Serves About 10-15 People

Whole Pan Serves About 20-25 People

Market Price!

Grilled Island Chicken Breast or Boneless Thigh- 5 Per Breast or Thigh.

Slow Cooked Beef Brisket in Sauce.

Roasted Pork Shoulder.

Grilled Salmon.

EXTRAS

\$9-½ Gallon of Sweet or Un-Sweet Tea

50 Cent Each-Utensil Kit

\$1 -16 Oz Plastic Cup

*Special Requests May be Available Based On Our Past and Present Menu Items at The Root Trackside and Tangent Eat+Bar. Just Ask!

*Salad Dressings are All Made in House and Are Gluten Free: Ranch, Honey Mustard, Balsamic Vinaigrette, Bleu Cheese, Caesar (Contains Cheese), Ginger Soy Vinaigrette, Maple Vinaigrette, Seasonal Dressing.

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Catering Menu

TACOS!

Minimum 10 People
Taco Bar Style!

Here are Our Recommendations For the Best “Out of Restaurant” Taco Experience. The Greatest Way to Enjoy Our Tacos Are When They are Built Right Before Eating. We Can Work Together To Come Up With An A La Carte Package That Works for Your Group and/or Event!

Includes Flour and/or Corn Tortillas, Toppings and Sauces are All House-Made and Served Separately.

Basics

\$7 Two Tacos Per Person

The Taco 101- Grilled Island Chicken Thigh, Steak, Shrimp, or Ancho Chickpea (Vegetarian)
Shredded Cabbage, Pico De Gallo, Queso Fresco, Fresh Cilantro.

Bold

\$8 Two Tacos Per Person

Roast Pork- Savory and Sweet Roasted Pork with Apple Salsa and Fresh Cilantro.

Hibachi Chicken- Grilled Island Chicken Thigh Cooked in Hibachi Sauce, Shredded Cabbage and Carrot Tossed in Ginger Dressing, Yum Yum Sauce, and Green Onions.

K-Steak- Marinated Thinly Sliced Ribeye Steak, Cucumber Kimchi, Kewpie Mayo, and Fresh Jalapeno.

Hana Pork- Savory and Sweet Roasted Pork, Pineapple Salsa with Chili Crunch, and Fresh Cilantro.

Blackened Shrimp- Three Grilled Blackened Shrimp, Mango Chutney, Fresh Cucumber, Queso Fresco, and Fresh Jalapeno.