



# HEARTH ROOM CAFÉ CATERING MENU

**Open Every Day**

**7:00am – 3:00pm**

At the Hearth Room Café, we strive to provide you with the freshest, most high-quality foods available. We make our own dressings, sauces & soups and proudly serve premium meats and cheeses.



We hope you will enjoy our unique recipes, friendly staff, and warm atmosphere!



Thank you for making us a part of your day!





## Private Event & Shower Information

- All events are limited to a 3-hour time frame. Set up is available for 1/2 hour before your contracted start time. For additional time, please contact our catering department.
  - Local sales tax & 20% service charge will be added to all events.
  - Outside desserts are welcomed (must be from a licensed bakery or store) and a \$0.75 per person charge will be added for any outside desserts brought in for your event. No other food can be brought in.
  - We can accommodate dietary or vegetarian needs, please contact our catering department to set that up.
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At the Hearth Room Café, we have private rooms available for up to 40 people or for up to 16 people. Our Main Dining Room is available after hours for larger parties.


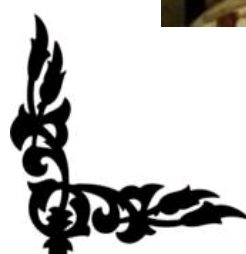
We specialize in hosting bridal and baby showers, wedding rehearsal dinners, anniversary and birthday parties, as well as delivered catered events. Please contact our department to book your special event at (636) 220-4122 or at [catering@hearthroomcafe.com](mailto:catering@hearthroomcafe.com)

For all events, a food and beverage minimum apply.

A non-refundable deposit is required to book the date for your event. Your deposit will be applied to your final bill. Your final guest count is due two weeks before your event.

Add Mimosas, Bloody Mary's, or upgrade to our full bar!  
Specialty Cocktails Available.

White Linen tablecloths and Napkins can be rented for your event at an additional \$2.00 pp. Standard restaurant table coverings are included in pricing of your event. Round Tables (seats 8 guests per table) are available for \$25 per table (includes white linen table clothes and napkins). No outside linens can be brought in.



Pricing for 2020 events (price subject to change without notice)

## ***Our Served Luncheons***

A personalized menu will be made for your event for your guests to choose their entrée.  
It includes your choice of first course salad, three entrée options and a side dish  
All soft beverages are included.  
\$16.95 per person

### **First Course Salads**

*Choose 1*

Orange Almond  
Caesar  
Italian  
Garden  
Greek  
Spinach\*

### **Side Item**

*Choose 1*

Fresh Fried Chips  
Asian Slaw  
Pasta Salad  
Fresh Fruit Cup  
Cucumber Salad

## **HOUSE SPECIALTIES**

### **Quiche de Jour**

*Choose 1*

Smoked Ham and Cheddar  
Spinach and Swiss  
Red pepper, mushroom & Havarti cheese.

### **Chicken Salad Pie**

An incredible Hearth Room delight. Savory chicken, enhanced with a creamy sauce, crispy vegetables and cheese on a flaky crust.

## **SANDWICHES**

### **Chicken Salad Sandwich**

Baked chicken breast, red grapes, celery, & toasted almonds in our special creamy sauce.  
Served on a croissant with lettuce & tomato.

### **Grilled Veggie Sandwich**

Grilled mushrooms, onion, peppers & zucchini with a spread of hummus, crumbled feta cheese & balsamic glaze on grilled ciabatta.

### **Club Melt**

Ham, turkey & bacon topped with provol cheese, lettuce, tomato & garlic aioli.  
Served warm on a Kaiser roll.

### **Tuscan Chicken**

Our grilled chicken breast, topped with spinach artichoke dip, crisp bacon and red onion. Served grilled on Ciabatta bread.

### **Rancher's Beef**

A real kicker! Our delectable roast beef, provol cheese, onion straws, chipotle aioli & pepperoncini on grilled Ciabatta bread.

### **Reuben**

Tender corned beef, swiss cheese, sauerkraut & 1000 island dressing on grilled rye bread.

### **California Chicken**

Grilled Chicken with Avocado, Lettuce, Tomato, Onion, & Havarti Cheese.

### **Hearth Room Ham and Cheese**

Succulent ham, creamy Havarti cheese, tomatoes & pesto grilled on parmesan crusted bread.

### **Turkey Bleu**

Turkey breast, bleu cheese & baby spinach with a craisin mayo. Served on wheat bread.

### **West Coast Club**

Turkey, bacon, avocado, lettuce, tomato & garlic aioli on wheat toast.

## WRAPS

### **Asian Chicken Wrap**

White rice, black beans, chicken breast, cheddar cheese, lettuce, tomato, carrots & onion. Drizzled with teriyaki sauce & pineapple.

### **Buffalo Chicken Wrap**

Crispy breaded chicken breast tossed in our hot wing sauce, on a mound of shredded lettuce with tomato, onion, cheddar cheese & ranch or bleu cheese dressing.

### **Chicken Club Wrap**

This salad style wrap features tender chicken breast, bacon, cheddar cheese, shredded lettuce, tomato, onion, avocado & ranch dressing.

### **Gyro Wrap**

Grilled gyro meat, topped with tzatziki sauce & mixed with lettuce, tomato, onion & feta cheese in a warm tomato tortilla.

## FRESH SALADS

All salads served with diced grilled chicken.

**Served with soup du jour or French Onion soup only.**

### **Caesar Salad**

Fresh romaine, grilled chicken, red onion, tomato, parmesan cheese & croutons tossed in our creamy Caesar dressing.

### **Spinach Salad**

Tender spinach leaves, grilled chicken, red onion, strawberries, dried cranberries, bleu cheese crumbles & candied pecans. Served with raspberry poppy seed dressing.

### **Asian Chicken Salad**

Mixed greens, grilled chicken, toasted almonds, water chestnuts, red peppers, mandarin oranges, green onion & crunchy noodles. Served with our Asian dressing.

### **Chicken Club Salad**

Mixed greens, grilled chicken, bacon, tomato, red onion, cheddar cheese & avocado. Served with our house dressing or ranch dressing.

### **Greek Salad**

Mixed greens, grilled chicken, red onion, cucumber, green peppers, tomatoes, kalamata olives & feta cheese. Tossed in our tangy Greek vinaigrette.

## HEARTH ROOM MINI BUNDT CAKE DESSERTS\*

Simply add on one of our delicious specialty desserts for only \$2.75 per person.

Double Chocolate on a painted plate with strawberries & whipped cream  
Carrot with cream cheese icing on a painted plate with blueberries & whipped cream  
Red Velvet with cream cheese icing on a painted plate with raspberries & whipped cream

*\*additional fee applies*

## ***Create Your Own Buffet Luncheons***

All soft drinks are included.

\$16.95 per person

Create a buffet for your special event with a vast array of culinary options. Contact our catering department for customization.

Whether you are looking for a casual Bar-b-que or elegant High Tea we can do it all.

Sample menu of some of our popular items:

*Orange Almond Salad*

*Caesar Salad*

*Meatballs with our House glaze*

*Toasted Ravioli*

*Assorted Mini Sandwiches*

*Homemade Fried Chips*

*Fresh Fruit Tray*

### ***Appetizer Buffets***

choose 7 standard items

\$16.95 per person

#### **Appetizers**

Bacon Wrapped Potatoes

Baked Brie

Beef or Chicken Skewers

Bruchetta

Chicken Wings

(BBQ, Buffalo, or Asian)

Fried Green Beans

Fresh Fried Chips

Glazed Meatballs

Assorted Quesadillas

Breaded Mushrooms

Chilled Shrimp

Toasted Ravioli

Stuffed Mushrooms

**Add on one of our specialty party platters or dips!**

#### **Party Platters & Dips**

Fresh Crudités & Dip - \$1.25 pp

Fresh Fruit Tray - \$1.50 pp

Deluxe Cheese Tray - \$2.00 pp

Antipasto - \$2.50 pp

Mini Sandwich Platter - \$16.00 per dozen

Spinach Artichoke Dip - \$2.50 pp

# ***Evening Catering Menu***

Includes salad, starch, vegetable, rolls and butter. All soft beverages included in pricing.

## **Salad Options**

*Choose 1*

Hearth Room Dinner Salad  
Caesar Salad  
Greek Salad  
Garden Salad

## **Starch Options**

*Choose 1*

Garlic Mashed Potatoes  
Gratin Potatoes  
Oven Roasted Potatoes  
Almond Rice  
Pasta con Broccoli  
Specialty Orzo

## **Vegetables Options**

*Choose 1*

Green Beans Almandine  
Honey Roasted Carrots  
Stewed Zucchini  
Vegetable Medley

## **Beef:**

Roast Beef Au Jus with Horseradish Cream

\$19.00

Boneless Prime Rib with Horseradish Cream

\$24.00

Tenderloin Medallions with Brandy

Peppercorn Sauce

\$26.00

## **Pork:**

Roasted Pork Tenderloin  
with Onion Pepper Glaze, Raspberry  
Chipotle Glaze or Brandied Apples

\$18.00

Spinach Stuffed Pork Loin

\$20.00

## **Chicken:**

Chicken Louise

Mushroom, Capers, & Provel Cheese in a  
white wine lemon sauce

\$18.00

Chicken Breasts with Mushroom Asiago  
Cream Sauce

\$18.00

Stuffed Chicken Breast

Creamy Spinach Artichoke and Sundried  
Tomatoes

\$ 19.00

Chicken Oscar

Topped with Asparagus, Crab & Hollandaise

\$23.00

## **Seafood:**

Mediterranean Shrimp

\$23.00

Shrimp Scampi

\$23.00

Seafood Newburg

\$25.00