



# 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 needs, please contact our catering department to set that up.
- 
- 



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.



## ***Our Served Luncheons***

It includes a first course, three entrée options and a side dish

All soft drinks are included.

A personalized menu will be made for your event for your guests to choose their entrée selection.

\$14.95

### **First Course Salads**

*Choose 1*

Orange Almond

Caesar

Italian

Garden

### **Side Item**

*Choose 1*

Fresh Fried Chips

Asian Slaw

Pasta Salad

Fresh Fruit Cup

Cucumber Salad

### **Sandwiches**

#### **Chicken Salad Sandwich**

Baked chicken breast, red grapes, celery, & toasted almonds in our special creamy sauce.

Served on a croissant with lettuce & tomato.

#### **Club Melt**

Ham, turkey & bacon topped with provol cheese, lettuce, tomato & garlic aioli.

Served warm on a Kaiser roll.

#### **Rancher's Beef**

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

#### **Grilled Veggie Sandwich**

Grilled mushrooms, onion, peppers, and zucchini served Panini style with a spread of hummus, crumbled feta cheese and balsamic glaze.

#### **Tuscan Chicken**

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

#### **French Dip**

Choice roast beef on toasted Hoagie Roll.

Served with au jus.

#### **Turkey Cobb Panini**

Slice turkey breast, bleu cheese crumbles, hard cooked egg, avocado, lettuce, tomato, lightly dressed and served warm on a grilled Ciabatta.

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

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

## Wraps

### **Vegetarian Wrap**

Steamed white rice, black beans, green peppers, onions, lettuce & tomato. Finished with cheddar cheese, salsa and sour cream.

### **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 blue cheese dressing.

### **Chicken Club Wrap**

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

### **Chicken Caesar Wrap**

A Chicken Caesar Salad in a wrap! Crispy romaine lettuce, warm chicken breast, parmesan cheese, tomato & red onion tossed in creamy Caesar dressing.

## HOUSE SPECIALTIES

### **Quiche de Jour**

Our Take on a classic; made with our lighter recipe.  
Smoked Ham and Cheddar  
Spinach and Swiss  
Roasted red pepper, mushroom, and 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.

## FRESH SALADS

All salads served with diced grilled chicken. Served with soup du jour or French Onion soup.  
Our House Made Dressing Choices: House (Sweet Italian), Ranch, Bleu Cheese, Honey Mustard, Raspberry Poppy Seed, Balsamic Vinaigrette, Caesar, Thousand Island.

### **Garden Salad**

Mixed greens, carrot, cucumber, tomato & provol cheese served with your choice of dressing.  
Red onions upon request

### **Caesar Salad**

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

### **Spinach Salad**

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

## ***Our Buffet Luncheons***

All soft drinks are included.

\$14.95 per person

### **A Taste of St Louis Buffet**

Italian Tossed Salad  
Toasted Ravioli  
Mostaccioli Bolognese  
Garlic Bread  
Dessert

### **High Tea**

Orange Almond Salad  
Assorted Mini Sandwiches  
Fruit Platter  
Dessert

### **Hearth Room Buffet**

Caesar Salad  
Sandwich  
Soup  
Chips  
Dessert

### **Hearth Room Mini Bundt Cakes**

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

Chocolate  
Carrot  
Red Velvet

## ***Create your own Appetizer Buffets***

choose 7 standard items

\$14.95 per person

### **Appetizers**

Bacon Wrapped Potatoes  
Baked Brie  
Beef or Chicken Skewers  
Bruchetta  
Chicken Wings  
(BBQ, Buffalo, or Asian)  
Fried Green Beans  
Loaded Chips  
Glazed Meatballs  
Assorted Quesadillas  
Breaded Mushrooms  
Rumaki  
Chilled Shrimp  
Stuffed Tomato Shells  
Toasted Ravioli  
Stuffed Mushrooms

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

### **Party Platters**

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

### **Party Dips**

Spinach Artichoke Dip - \$2.50 pp  
Mediterranean Dip - \$2.50 pp  
Buffalo Chicken 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

### **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



**Pork:**

Roasted Pork Tenderloin  
with Onion Pepper Glaze, Raspberry Chipotle Glaze or Brandied Apples  
\$18.00

Spinach Stuffed Pork Loin  
\$20.00

**Seafood:**

Mediterranean Shrimp  
\$23.00

Shrimp Scampi  
\$23.00

Seafood Newburg  
\$25.00

**Hearth Room Mini Bundt Cakes**

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

Chocolate  
Carrot  
Red Velvet