



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.
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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.


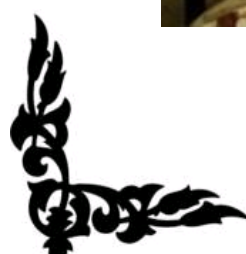
We specialize in hosting bridal and baby showers, wedding rehearsal dinners, anniversary and birthday parties, as well as delivered catered events. Please contact our department to book your special event at (636) 220-4122 or at catering@hearthroomcafe.com

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 2019 events (price subject to change without notice)

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.

\$15.95

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.

\$15.95 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

\$15.95 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