



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.





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 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 cloths and napkins).

No outside linens can be brought in.



Pricing for 2019 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.
\$15.95 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, 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.

Asian Salad

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

Club Salad

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

Greek Salad

Mixed greens, 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.

Includes 7 standard items

\$15.95 per person- 20 person minimum

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

\$15.95 per person- 20 person minimum

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