

# Hearth Room Café

## Catering Menu

Open Everyday

7am-3pm



At the Hearth Room Café, we strive to provide you with the freshest, most high quality foods available. We use Boar's Head Bacon, fresh grade A large eggs, real cheeses, and always fresh fruits and vegetables.

We make your food to order which provides for a discernible difference in taste. We hope you will enjoy our unique recipes, friendly staff, and warm atmosphere!  
Please take the time to relax and savor a few pleasant moments with us.

Thank you for making us a part of your day.

# Private Events & 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 manager.
- Local sales tax & 20% service charge will be added to all events.
- Mimosas, wine, beer and mixed drinks are available to add and are charged per glass. No outside liquor is allowed.
- Outside desserts are welcomed 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 manager 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.

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.

### **Linens & Decorations**

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 which includes white linen table clothes and napkins.

No outside linens can be brought in.

You may bring in any decorations for your event, except glitter and confetti. This includes balloons with confetti inside.

**\*\*If confetti or glitter is used, a \$200 clean up fee will be added to the final bill.**

# 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.

\$20.95 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.

### 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.

### California Chicken

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

### Tuscan Chicken

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

### Reuben

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

### Hearth Room Ham and Cheese

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

### West Coast Club

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

\*\* Spinach salad is an additional .79 cents per person

## Wraps

### 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.

### Veggie Wrap

White rice, zucchini, asparagus, mushrooms, onion, garlic, and black beans in marinara.

## Salads

All salads served with diced grilled chicken.  
Served with soup du jour or French Onion soup

### Caesar Salad

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

### Greek Salad

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

### Spinach Salad

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

### Chicken Club Salad

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

## Mini Bundt Cake Desserts

Simply add on one of our delicious specialty desserts for only \$3.75 per person.

Double Chocolate on a painted plate with fresh berries & whipped cream

Carrot with cream cheese icing on a painted plate with fresh berries & whipped cream

Red Velvet with cream cheese icing on a painted plate with fresh berries & whipped cream

# Create Your Own Buffet

## Evenings Only

All soft drinks are included.

Choose 7 standard items

\$20.95 per person

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

### **Choices:**

Bacon Wrapped Potatoes

Beef or Chicken Skewers

Bruchetta

Chicken Wings

Fried Green Beans

Fresh Fried Chips

Glazed Meatballs

Assorted Quesadillas

Chilled Shrimp

Toasted Ravioli

Stuffed Mushrooms

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

Fresh Crudités & Dip - \$2.25 pp

Fresh Fruit Tray - \$2.50 pp

Deluxe Cheese Tray - \$3.00 pp

Antipasto - \$2.50 pp

Mini Sandwich Platter - \$17.00 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*

Orange Almond 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

## Vegetable Options

*Choose 1*

Green Beans Almandine  
Honey Roasted Carrots  
Stewed Zucchini  
Vegetable Medley

## Beef:

Roast Beef Au Jus with Horseradish Cream  
\$25.95

Boneless Prime Rib with Horseradish Cream  
\$31.95

Tenderloin Medallions with Brandy  
Peppercorn Sauce  
\$44.95

## Pork:

Roasted Pork Tenderloin  
with Onion Pepper Glaze, Raspberry Chipotle  
Glaze or Brandied Apples  
\$24.95

Spinach Stuffed Pork Loin  
\$24.95

## Chicken:

Chicken Louise  
Mushroom, Capers, & Provel Cheese in a white  
wine lemon sauce  
\$22.95

Chicken Breasts with Mushroom Asiago Cream  
Sauce  
\$22.95

Stuffed Chicken Breast  
Creamy Spinach Artichoke and Sundried  
Tomatoes  
\$22.95

Chicken Oscar  
Topped with Asparagus, Crab & Hollandaise  
\$24.94

## Seafood:

*Market Price*

Mediterranean Shrimp

Shrimp Scampi

Seafood Newburg