

Hearth Room Café

Catering Menu

Open Everyday

7am-3pm

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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.
- 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.

We specialize in hosting bridal and baby showers, wedding rehearsal dinners, anniversary and birthday parties, as well as delivered catered events. Please contact us 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.

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

** Parties after May 2021 are \$17.95 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 raisin 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.

Chicken Club Wrap

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

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.

Gyro Wrap

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

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 \$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

Create Your Own Buffet Luncheon

All soft drinks are included.

Choose 7 standard items

\$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.

Choices:

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!

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

Vegetable 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