

Catering Menu for Longview Farms Town and Country, MO

The Hearth Room Café is an exclusive restaurant and caterer, nestled in the heart of Town and Country. Daily practicing of our five Pillars of Success; Quality, Customer Service, Atmosphere, Consistency, and Value, have enabled us to enjoy steady growth and success over the past seven years. My knowledge and experience in the food service industry has allowed me to culminate into my “crown jewel” restaurant here in Town and Country. All of our menu items are freshly made with the finest ingredients, even on our famous holiday buffets, which provides for a discernible difference in taste.

Because of our high standards, we are fortunate to attract a fine caliber of staff, both in the front of the house and the back of the house. All of our staff are thoroughly trained and held to the proper execution of our Pillars of Success.

Through our growth we have become known for specializing in all types of events, including baby and bridal showers, rehearsal dinners, birthday and anniversary parties, holiday parties, and small weddings. We also enjoy an extensive amount of corporate catering all around the St. Louis area, and are applauded for our unique box lunches and delicious breakfast options.

Hearth Room Café has a full time catering director to assist with all menu selections and pricing. We also have three professionally trained chefs on staff to insure top quality food and professional preparation for your event. We specialize in providing customized and themed dinners and parties for your individual and specific needs. We can provide anything from a box lunch picnic to an elegant banquet.

Respectfully yours,

Ann Ojile

Seated Luncheon Packages 15 Person Minimum

All Packages include:

- Bread Selection
- China, Flatware
- Linen Napkin (White or Black)

Choice of one Salad, Choice of Entrée, Vegetable Accompaniment \$19pp

Salad Choices:

Garden Salad with House made dressing choice (Choose two)
House (Sweet Italian), Ranch, Honey Mustard, Balsamic Vinaigrette,
Raspberry Poppy seed, Bleu Cheese, Thousand Island
Italian Salad with Italian Vinaigrette
Greek Salad with Greek Vinaigrette
Caesar Salad with house made Caesar Dressing
HRC Chopped Salad with Red Wine Vinaigrette
Orange Almond Salad with Citrus Vinaigrette
Spinach Salad (spring or autumn version) ++

Puff Pastry

Chicken St. Louis - Chicken, mushrooms, & peas in a cream sauce
Seafood Newburg - Mixed seafood & mushrooms in a sherry cream sauce ++

Pasta

Fettuccini Primavera - Fettuccini pasta tossed with vegetables
Tuscan Chicken - Asparagus, mushroom, & chicken tossed in an olive oil herb sauce
Pasta con broccoli with chicken - White pasta tossed with chicken and broccoli

Chicken

Stuffed Chicken Breast - Creamy spinach artichoke & sun-dried tomato
Champagne Chicken - Chicken breast with mushrooms in a champagne cream sauce
Chicken Piccata - Mushroom, capers & provel cheese with a lemon butter sauce
Chicken Parmigiana – Marinara and mozzarella

Crepes

Crepe Florentine - Stuffed with spinach, mushrooms, & Swiss cheese
Crepe Manhattan - Stuffed with mushroom, ham, & a white sauce
Seafood Crepes - Mixed seafood in a sherry cream sauce++

Quiche

Choose from Ham & Cheddar, Spinach & Swiss or Mushroom, Red Pepper and Havarti
(Fresh fruit may be served in lieu of vegetables)

Buffet Packages 15 Person Minimum

All buffet Packages include:

- Bread Selection
- Disposable plates, flatware & napkins (china available for additional charge)
- Disposable pans for easy clean up

Basic Package: \$14pp

Choice of one Salad Option, one Side Option, and one Entrée Option

Deluxe Package: \$16pp

Choice of one Salad Option, two Side Options, and one Entrée Option

Elite Package: \$19pp

Choice of one Salad Option, two Side Options, and two Entrée Options

- Please see selection page for options.

Seated Dinner Packages 15 Person Minimum

All Seated Dinner Include:

- Bread Selection
- China, Flatware, Glassware

Deluxe Package: \$25pp

Choice of one Salad, Choice of one Poultry or Pork Entrée, Choice of one Starch,
Choice of one Vegetable

Elite Package: \$32pp

Choice of one Salad, Choice of one Seafood or Beef Entrée, Choice of one Starch,
Choice of one Vegetable

Premium Package: \$38pp

Choice of one Salad, Choice of dual Entrée Selection, Choice of one Starch, Choice of
one Vegetable

- Please see selection page for options.

Desserts

Dessert may be added to any package for an additional \$3.50 per person.

Dessert choices include:

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| Assorted Cheesecakes | Assorted Fruit and Cream Pies |
| Assorted Cakes and Tortes | Assorted Bread Puddings |

- Please speak to Hearth Room Café Catering Director for complete
dessert selections available.

Selection Page:

Salad Choices:

Garden Salad with House made dressing choice (Choose two)
House (Sweet Italian), Ranch, Honey Mustard, Balsamic Vinaigrette,
Raspberry Poppy seed, Bleu Cheese, Thousand Island
Italian Salad with Italian Vinaigrette
Greek Salad with Greek Vinaigrette
Caesar Salad with house made Caesar Dressing
HRC Chopped Salad with Red Wine Vinaigrette
Orange Almond Salad with Citrus Vinaigrette
Spinach Salad (spring or autumn version) ++

Entrée Selections:

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|----------------------------|---------------------------------------------------|
| Chicken Breast | Pork Tenderloin |
| Piccata | Raspberry Chipotle |
| Champagne Mushroom | Brandied Apples |
| Stuffed – Florentine | Onion Pepper Glaze |
| Cordon Bleu | Mustard Cream Sauce |
| Mediterranean | |
| Half Herb Roasted Chicken | Roast Pork with Herb Gravy |
| Oven Roasted Turkey Breast | Oven Glazed Pit Ham |
| Stuffed Turkey Breast | |
| Baked Cod | Roast Top Round of Beef |
| Grilled Salmon ++ | Salisbury Steak with Onion Gravy |
| Sautéed Shrimp ++ | Ribeye Steak with assorted finishes ++ |
| Market Fresh Fish ++ | Tenderloin Medallions – with assorted finishes ++ |

Sides Selections:

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| Twice Baked Potato | Pasta con Broccoli | Spaghetti Squash |
| Oven Roasted New Potatoes | Oven Roasted Brussel Sprouts | Horseradish Carrots |
| Garlic Mashed Potatoes | Green Beans Almandine | Vegetable Medley |
| Potato Gratin | Honey Glazed Carrots | Tuscan Orzo |
| Potato Gnocchi | Asparagus | Snap Peas |
| Linguini Alfredo | Almond Rice | Squash Medley |
| Cheddar Cauliflower | Lemon Parmesan Broccoli | Macaroni & Cheese |

++ Additional charge applies

Custom entrees, sides and salads available.

Appetizers

Appetizer Buffet - \$15.95 per person choose 7 standard items
Includes disposable plates, flatware, and napkin (china available for additional charge)
Appetizer Add-ons to Dinners are priced per dozen based on selection

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| Antipasto Skewers | Loaded Chips |
| Artichoke Squares | Glazed Meatballs |
| Breaded Mushrooms | Pita Crisps with SW corn salsa |
| Roasted Veggie Skewers | Assorted Quesadillas |
| Rumaki | Mini Quiche |
| Bacon Wrapped Potatoes | Mini Sandwich Platter |
| Bacon Wrapped Scallops* | Chilled Shrimp* |
| Baked Brie | Stuffed Tomato Shells |
| Beef or Chicken Skewers | Fried Breaded Cheese |
| Bruchetta | Assorted Ravioli |
| Chicken Drumettes | Tenderloin Medallions*(Beef or Pork) |
| Chicken Wings | Three Cheese Squares |
| (BBQ, Buffalo, or Asian) | Tortilla Wraps |
| Crab Cakes with Remolaude* | Stuffed Mushrooms |
| Crab Rangoon | Filled Fillo Cups |
| Deviled Eggs | Egg Rolls with Sweet 'n Sour |
| Fried Green Beans (with Chipotle Aioli) | Lamb Lollypops* |

* *Additional cost*

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| Party Platters | Party Dips |
| Fresh Crudités & Dip | Spinach Artichoke Dip |
| Fresh Fruit Tray | Feta Kalamata Dip |
| Deluxe Cheese Tray | Hummus |
| Antipasto | Hot Wing Chicken Dip |
| Relish Tray | Mexican Layer Dip |
| Deviled Eggs | Pizzeria Dip |
| Sliced Deli Meats & Cheeses | Fresh Dips – Herb, Dill, Crab |

Basic Information and Pricing

Delivery and Set-up Fee: \$30.00

Service Charges:

Buffet Packages require one attendant at \$30/hour for a two hour minimum (per 20 guests)

Seated Luncheons and Dinners require one server at \$30/hour for a two hour minimum (per 15 guests)

Seated Luncheons and Dinners require one chef at \$50/hour for a two-hour minimum

Additional service charges may apply based on chosen venue.
Gratuity is optional.

Table Linen Rental Available, Price based on Size and Color
Equipment Rental Available

Beverage Services Available, Call Catering Director for additional information

Kat Bostic
Catering Director
(636) 220-4122
catering@hearthroomcafe.com

