



RESTAURANT + LOUNGE
MODERN. GLOBAL. CATERING.

Room 38 Restaurant & Lounge presents a catering menu with a variety of tastes, sure to satisfy any palate. This menu reflects our in house menu style, along with plenty of additions, but is not limited to these offerings. Choose a spread from our menu, or feel free to request a personalized menu that our chefs will gladly prepare especially for your event.

At Room 38 everything is made from scratch. If you have any special requests or dietary needs we'll gladly accommodate when possible. We are happy to host your event on site or to the location of your choice, and work with many local event planners and spaces already. We cater all types of events, from simple appetizer & cocktail events to full scale formal coursed meals and entrée buffets.



COLUMBIA'S
DOWNTOWN DESTINATION
for happy hour, brunch,
LUNCH, DINNER
CATERING, PRIVATE EVENTS,
& all season patio dining.

 38 N. 8TH ST.
573.449.3838
ROOM-38.COM

room RESTAURANT • LOUNGE
Afternoon. Afterwork. Afterparty.

salads sandwiches
each available to be served naked
served with choice of side:

If you have any questions regarding pricing, serving sizes, or need assistance creating the perfect menu for your event & budget, please contact us & we'll be glad to help.

As always, thank you for choosing Room 38!

Phone: 573.449.3838 - Email: info@room-38.com

| FRESH SALADS |

ASIAN SESAME \$3/guest

GRILLED CHICKEN, SESAME, CARROT,
SWEET RED PEPPER, MANDARIN,
WONTON, ASIAN SESAME DRESSING

CLASSIC HOUSE \$2.25/guest

MIXED GREENS, TOMATO, CARROT, CUCUMBER,
CROUTON, CHOICE DRESSING

38 GREEK \$2.5/guest

TOMATO, KALAMATA, CUCUMBER, FETA,
PEPPERONCINI, GREEK VINAIGRETTE

BEEF & GOAT \$3/guest

PICKLED BEET, GOAT CHEESE, PISTACHIO,
SCALLION, JALAPEÑO BALSAMIC, OLIVE OIL

CLASSIC CAESAR \$2.5/guest

ROMAINE, PARMESAN, CROUTONS,
CLASSIC CAESAR DRESSING

CRANBERRY WALNUT \$2.5/guest

DRIED CRANBERRY, CANDIED WALNUT, FETA,
ARTICHOKE, ORANGE CRANBERRY VINAIGRETTE

BEEF AND BLEU \$3.5/guest

BISTRO FILET, BLEU CHEESE, CANDIED WALNUT,
DRIED BLUEBERRY, BALSAMIC, OLIVE OIL

| DRESSINGS |

RANCH, ORANGE CRANBERRY VINAIGRETTE,
ASIAN SESAME, GREEK VINAIGRETTE,
BALSAMIC & OIL, BLUE CHEESE, CAESAR,
CHIPOTLE RANCH, JALAPEÑO BALSAMIC

| FLATBREADS |

GARLIC CHICKEN \$1.75/piece

GRILLED CHICKEN, OLIVE OIL, GARLIC,
BASIL, TOMATO, MOZZARELLA

BBQ CHICKEN \$1.75/piece

GRILLED CHICKEN, RED PEPPERS, GREEN ONION,
BBQ, FRESH CILANTRO

SEAFOOD \$2/piece

CRAB, SHRIMP, LOBSTER, GARLIC WHITE WINE
CREAM, TOMATO, GREEN ONION

PEAR & PROSCIUTTO \$2/piece

PROSCIUTTO, PEAR, GOAT CHEESE,
CARMELIZED ONION, BALSAMIC

BAHN MI \$2/piece

PRIME RIB, PICKLED RED ONION, SESAME,
CILANTRO, SWEET THAI, SIRACHA AIOLI

PHILLY CHEESE STEAK \$2/piece

STEAK, ONION, GREEN PEPPER, MUSHROOM,
CREAM CHEESE, PEPPERONCINI

MEDITERRANEAN \$1.5/piece

RED PEPPER HUMMUS, TOMATO, KALAMATA,
PEPPERONCINI, FETA, BASIL

VEGETARIAN \$1.5/piece

ROASTED VEGETABLES,
OLIVE OIL, GARLIC, FETA

| TRAYS |

ANTIPASTO DISPLAY \$7/guest

ASSORTED MARINATED & STUFFED OLIVES, GOURMET CHEESES & MEATS,
GRILLED SEASONAL VEGETABLES, SEASONED TOAST POINTS

FRESH SEASONAL FRUIT DISPLAY \$3.5/guest

SEASONAL FRESH CUT FRUITS, HOUSE FRUIT DIP

JUMBO COCKTAIL SHRIMP \$4.25/guest

SPICY COCKTAIL SAUCE, FRESH LEMON

ASSORTED CHEESE DISPLAY \$4.5/guest

ASSORTED CHEESES, FRESH FRUITS, GOURMET CRACKERS

CLASSIC MEAT & CHEESE DISPLAY \$5.5/guest

ASSORTED GOURMET CHEESE & MEATS, GOURMET CRACKERS

| APPETIZER SHOOTERS |

SHRIMP COCKTAIL \$3/each

COCKTAIL SAUCE, FRESH LEMON

AHI TUNA CEVICHE \$3/each

WONTON CHIP

LOBSTER SHOOTER \$3/each

FRIED LOBSTER, LOBSTER BISQUE

LOADED POTATO SOUP \$2/each

TOMATO CUCUMBER GAZPACHO \$2/each

| CROSTINIS |

CHICKEN SALAD \$1.5/each

GRILLED CHICKEN, CELERY, ONION,
LEMON TARRAGON, RED GRAPE, ROMAINE

BUFFALO CHICKEN SALAD \$1.5/each

GRILLED CHICKEN, BUFFALO, GORGONZOLA, ROMAINE

GRILLED PEAR AND PROSCIUTTO \$1.5/each

HERBED CREAM CHEESE

AVOCADO CRAB SALAD \$1.75/each

FRESH NAPA CABBAGE

TOMATO BRUSCHETTA \$1.25/each

TOMATO, BASIL, ONION, GARLIC, BALSAMIC

BISTRO STEAK \$2.5/each

BLEU CHEESE, PORT WINE, ARUGULA

PRIME RIB \$2/each

PRIME RIB, SPINACH, RED PEPPER, HORSERADISH AIOLI

SEARED PORK BELLY \$3/each

BLEU CHEESE CROSTINI, BERRY CHUTNEY

GRILLED PORTEBELLO \$1.25/each

HERBED GOAT CHEESE, GARLIC, SPINACH

GRILLED JALAPEÑO \$1.25/each

GOAT CHEESE, BERRY CHUTNEY

SMOKED SALMON MOUSSE \$2.5/each

| SMALL BITES |

SMOKED DEVILED EGGS \$2/each

SEARED PORK BELLY, PICKLED RED ONION

BACON WRAPPED STUFFED DATES \$2.5/each

BLUE CHEESE

BACON WRAPPED STUFFED APRICOTS \$2.50/each

CHEVRE

STUFFED PEPPADEW \$2.5/each

CHEVRE, SMOKED BACON

AHI TUNA CUCUMBER POKE \$2.5/each

MARINATED TUNA, CREAM CHEESE, SHREDDED CARROT,
GINGER & SESAME, CUCUMBER

SMOKED SALMON CUCUMBER POKE \$2.5/each

SMOKED SALMON, CAPER LEMON CREAM CHEESE SPREAD, CUCUMBER

GREEK CUCUMBER POKE \$1.75/each

ROASTED RED PEPPER HUMMUS, KALAMATA, FETA, CUCUMBER

| DIPS |

TERRA ROOT HOUSE CHIPS \$2.5/guest

PARMESAN, CRACKED PEPPER, CHIPOTLE HERB SAUCE

SPICY CHICKEN QUESO DIP \$3.5/guest

TORTILLA CHIPS **ADD FRESH VEGETABLE TRAY +\$2**

TOMATO BRUSCHETTA \$2.5/guest

TOMATO, BASIL, ONION, GARLIC, BALSAMIC

FRESH GUACAMOLE \$3/guest

TORTILLA CHIPS **ADD FRESH VEGETABLE TRAY +\$2**

ROASTED RED PEPPER SPINACH AND ARTICHOKE DIP \$3.5/guest

TORTILLA CHIPS **ADD FRESH VEGETABLE TRAY +\$2**

ROASTED RED PEPPER HUMMUS \$3/guest

FRESH VEGETABLES **ADD TORTILLA CHIPS +\$1**

| **HOT TAPAS** pg 1 |

THAI CHILI SPARE RIBS \$3.25/guest

SWEET & SPICY BRAISED

MUSSELS \$4/guest

GARLIC, WHITE WINE, BACON,
TOMATO, SCALLION

LOBSTER MAC N CHEESE \$3.25/guest

A HOUSE FAVORITE

THAI CHICKEN LETTUCE WRAPS \$3.25/guest

SPICY THAI MIX, ROMAINE CUPS, WONTONS

PROSCIUTTO WRAPPED ASPARAGUS \$2.75/guest

GORGONZOLA CREAM

CRAB STUFFED MUSHROOM CAPS \$2.50/each

BACON & BRUSSELS \$3.50/guest

GOAT CHEESE

HOUSE CHICKEN WINGS \$3/guest

SPICY HONEY GLAZE

ASIAN SESAME MEATBALLS \$2.75/guest

SWEET & SPICY ASIAN GLAZE

ITALIAN MEATBALLS \$2.75/guest

ROASTED TOMATO MARINARA

CRAB CAKES \$3/each

SIRACHA AILOI

DUMPLINGS \$2.75/guest

FRIED OR SEARED - GINGER SOY SAUCE

| HOT TAPAS pg 2 |

PULLED PORK SLIDERS \$3/guest

ROASTED PULLED PORK, SOUTHERN STYLE SLAW

AHI TUNA SLIDERS \$3.5/guest

AHI TUNA, OYSTER AIOLI,
SHREDDED CARROT, BABY GREENS

ORIGINAL SLIDERS \$3/guest

KETCHUP, MUSTARD, AMERICAN CHEESE

BEEF AND BRICK SLIDERS \$3/guest

PRIME RIB, MOZZARELLA

JALAPEÑO CRAB RANGOON STICKS \$3/guest

SWEET THAI CHILI DIPPING SAUCE

PRETZEL BITES \$2.75/guest

HONEY BUTTER, PEPPERJACK

| SKEWERS |

SHRIMP \$4.5/each

GRILLED SHRIMP, SEASONAL VEGETABLES, MANGO GLAZE

SALMON \$3.25/each

CHILI LIME GLAZE, FLASH FRIED SPINACH

BISTRO FILET \$4.5/each

GRILLED FILET, SEASONAL VEGETABLES, BEARNAISE

ASIAGO CHICKEN \$3/each

GRILLED CHICKEN, SEASONAL VEGETABLES, ASIAGO CREAM

PORTOBELLO \$2.5/each

GRILLED PORTOBELLO, SEASONAL VEGETABLES, OLIVE OIL

CAPRESE \$2.5/each

FRESH MOZZARELLA, TOMATO, BASIL, BALSAMIC

| ENTREES |

STUFFED PORTEBELLOS \$9.50/guest

SPINACH, ARTICHOKE, CREAM CHEESE SPREAD

CHICKEN PICATTA \$12/guest

LEMON CAPER WHITE WINE SAUCE

CHICKEN CARBONARA \$12/guest

BACON, MUSHROOM ASIAGO CHEESE SAUCE

ROSEMARY OVEN ROASTED CHICKEN \$10/guest

BUTTERMILK FRIED CHICKEN \$10/guest

GRILLED AHI \$14/guest

FRESH MANGO PICO DE GALLO

OVEN ROASTED SALMON \$13/guest

LEMON DILL BUTTER

MEATLOAF \$10/guest

SWEET & SPICY GLAZE

FILET MEDALIANS \$14/guest

STEAK BUTTER

FILET ALEXANDER \$16.50/guest

LUMP CRAB, HOLLANDAISE

FILET AU POIRV \$15/guest

PEPPERCORN, MUSHROOM BURGUNDY SAUCE

THYME RUBBED PORK TENDERLOIN \$13.5/guest

CRANBERRY, GOAT CHEESE STUFFED

LASAGNA \$9/guest

BOLOGNESE OR VEGETARIAN

PASTA PRIMIVERA \$9/guest

GARLIC PARMESAN CREAM, ROASTED VEGETABLES

| SIDES |

\$2/guest

BREAD SERVICE
MASHED POTATOES
ROASTED POTATOES
CILANTRO RICE

\$3/guest

WILD RICE PILAF
CREAMED SPINACH
ROASTED VEGETABLE MEDLEY
GREEN BEANS

\$4/guest

BACON, BROWN SUGAR BRAISED CARROTS
GRILLED ASPARAGUS
SCALLOPED POTATOES
ASIAGO MUSHROOM RISOTTO
MAC N CHEESE

| DESSERT |

CHOCOLATE FONDUE \$5.25/guest

MILK, RASPBERRY, OR CARAMEL MELTED CHOCOLATE
FRESH STRAWBERRIES, MARSHMALLOWS, HOUSE BUTTER CAKE

GOOEY BUTTER CAKE \$85 (serves 20 guests)

COLUMBIA'S AWARD WINNING DESSERT, MADE IN HOUSE, RASPBERRY
DRIZZLE, POWDERED SUGAR, FRESH STRAWBERRY

CHEESECAKE FILLED CHOCOLATE STRAWBERRIES \$2.5/each

HOUSE MADE CHEESECAKE FILLING, DARK CHOCOLATE
& WHITE CHOCOLATE SWIRL

CAKE BITES \$1/each

RED VELVET CAKE – SPICE CAKE – GERMAN CHOCOLATE CAKE

CHOCOLATE TORTE \$65 (serves 16 guests)

CARAMEL SAUCE, POWDERED SUGAR

SEASONAL COBBLER \$50/85 (serves 10/20 guests)

CARAMEL SAUCE, POWDERED SUGAR

| BOXED LUNCHES |

Available for pick up or delivery. \$2 per guest delivery fee, free delivery for 15+ guests.

Bottled Water or Coca-Cola products available at \$2 per guest.

Sandwiches are to be preselected with same sides for each selection.

| NA BEVERAGE SELECTIONS |

SODA \$2/EACH
BOTTLED WATER \$2/EACH
PREMIUM VOSS BOTTLED WATER \$4/EACH
SAN PELLEGRINO SPARKLING WATER \$3/EACH
SAN PELLEGRINO ARANCIATA SPARKLING WATER \$4/EACH
ORANGE JUICE \$15/GALLON
LEMONADE \$15/GALLON
ICED TEA \$15/GALLON
SPARKLING GRAPE JUICE \$15 EACH

| BAR BEVERAGE SELECTIONS |

DOMESTIC BEER \$4/EACH

BUD LIGHT – BUDWEISER – BUD SELECT
MILLER LIGHT – COORS LIGHT - O'DOUL'S

PREMIUM DOMESTIC BEER \$5/EACH

BUD PLATINUM – MICHELOB ULTRA – MICHELOB LIGHT

IMPORTED & CRAFT BEER \$5/EACH

HEINEKEN - PABST BLUE RIBBON

STELLA CIDRE - CORONA

AVERY WHITE RASCAL - BELL'S 2 HEARTED ALE

DOMESTIC KEG BEER \$250/EACH

IMPORT KEG BEER \$375/EACH

PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT
ADDITIONAL KEG OPTIONS, SIZES, & PRICES

SPECIALTY COCKTAILS \$90/GALLON

BLONDE SANGRIA – RED SANGRIA

MOSCOW MULE – BLOODY MARY

POMEGRANATE COSMO – WATERMELON FIZZ

PEACH PEAR MOJITO

PLEASE ASK YOUR CATERING REPRESENTATIVE ABOUT
ADDITIONAL COCKTAIL OPTIONS & PRICES

HOUSE & CALL LIQUOR \$6/EACH

ALL REQUESTS ARE SUBJECT TO AVAILABILITY AND
RESPECTIVE TO THEIR PRICE LEVEL

PREMIUM LIQUOR \$7/EACH

ALL REQUESTS ARE SUBJECT TO AVAILABILITY AND
RESPECTIVE TO THEIR PRICE LEVEL

ULTRA PREMIUM LIQUOR \$8/EACH

ALL REQUESTS ARE SUBJECT TO AVAILABILITY AND
RESPECTIVE TO THEIR PRICE LEVEL

HOUSE WINE & CHAMPAGNE

\$6.5/GLASS \$25.00/BOTTLE

CHARDONNAY - PINOT GRIGIO – RIESLING CABERNET
SAUVIGNON – MERLOT – RED BLEND

| BAR PACKAGE SELECTIONS |

All packages have a 25 guest minimum. Packages are based on hourly rates and have a 2 hour minimum. Rates include full service, but do not include sales tax or gratuity.

Bartenders may be hired independently for \$20/hour per bartender

BEER, WINE, & SODA BAR

\$18/GUEST for the first 2 hours

\$5/GUEST for each additional

INCLUDES YOUR CHOICE:

2 DOMESTIC BEERS

2 IMPORT/CRAFT BEERS

2 RED & 2 WHITE WINES

WATER & SODA BAR

FULL PREMIUM BAR

\$25/GUEST for the first 2 hours

\$9/GUEST for each additional

INCLUDES YOUR CHOICE:

2 DOMESTIC BEERS

2 IMPORT/CRAFT BEERS

2 RED & 2 WHITE WINES

2 SELECTIONS FROM EACH LIQUOR CATEGORY

WATER & SODA BAR

CHARGE/TAB BAR

A pre-determined dollar amount is established by the client and beverage costs are accumulated until the dollar amount is reached. The dollar amount may be increased by the client if the original dollar amount is met prior to the end of the event. The cost of the bar is based on actual sales. **\$500.00** minimum required.

Drink tickets may be used to meet the pre-determined amount and given to guests for drink purchases.

CASH BAR

Guests pay for drinks when ordered, **\$500.00** minimum required, drink tickets may be used if preferred.

| CATERING POLICIES & PROCEDURES |

BOOKING YOUR EVENT

Events may be booked by calling [573.449.3838](tel:573.449.3838), emailing us at info@room-38.com, or in person by scheduling a time to meet with an event coordinator. All events are subject to availability. Room 38 does not bill on a consumption basis. The quantity requested is the amount invoiced. Additional product may be requested during the event & will be accommodated if available.

STANDARD DELIVERY

All catering orders needing standard delivery, including drop off, disposable serving trays/pans, disposable serving utensils, & plastic ware, will be delivered for free at a predetermined time & place, with no setup or pickup.

FULL SERVICE DELIVERY

All catering orders needing full service delivery including full set up, chafing dishes/serving utensils, and plastic ware, will be assessed a [10%](#) service charge, & include clean up and pick up at predetermined time and place.

FULL SERVICE CATERING

All catering orders needing full service catering including full set up and clean up, chafing dishes/serving utensils, plastic ware, & full service staff for the entire event, will be assessed a [20%](#) service charge.

DEPOSITS & PAYMENTS

A [10%](#), non-refundable down payment must be made upon receipt of catering contract. All down payments will be applied to the final contracted bill. Payments may be made by cash, credit card, or check with valid ID. Payments made by credit card for invoices greater than [\\$1000](#) will be subject to a [2%](#) processing fee.

CANCELLATION FEES

Deposits are non refundable

Cancellations within [7](#) days of event: [25%](#) of event total will be billed

Cancellations within [3](#) days of event: [50%](#) of event total will be billed

Cancellations within [48](#) hours of event: [100%](#) of event total will be billed