



RESTAURANT + LOUNGE

Afternoon. Afterwork. Afterdark.

CATERING MENU

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 them when possible. We're 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 styles of events, from simple appetizer & cocktail events to full scale formal coursed meals and entrée buffets.



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 happy to help. [573.449.3838](tel:573.449.3838) - info@room-38.com - www.room-38.com

AS ALWAYS, THANK YOU FOR CHOOSING ROOM 38 FOR YOUR CATERING NEEDS!

FRESH SALADS

priced as a side salad - per guest

CLASSIC HOUSE **\$2.5**

tomato, carrot, cucumber, crouton,
choice of dressing

CLASSIC CAESAR **\$3**

romaine, parmesan, black pepper,
crouton, caesar dressing

GREEK **\$3.25**

tomato, kalamata, cucumber, feta,
pepperoncini, greek vinaigrette

ASIAN SESAME **\$3.5**

grilled chicken, black sesame, carrot,
bell pepper, mandarin, wonton, asian
sesame dressing

CRANBERRY WALNUT **\$3.5**

dried cranberry, candied walnut, feta,
artichoke, orange cranberry vinaigrette

BEET & GOAT **\$3.5**

pickled beet, goat cheese, candied
walnut, scallion, jalapeño balsamic
& olive oil

dressing options:

*ranch, orange cranberry vinaigrette,
asian sesame, greek vinaigrette,
balsamic & olive oil, bleu cheese,
caesar, chipotle ranch, italian,
jalapeño balsamic*

FLATBREADS

priced per piece

BBQ CHICKEN **\$2.5**

grilled chicken breast, honey bbq,
red pepper, candied jalapeño,
scallion, cilantro, mozzarella

SEAFOOD **\$3**

crab, shrimp, lobster, garlic white wine
cream, tomato, scallion, mozzarella

MARGHERITA **\$2**

seasonal tomato, fresh mozzarella,
basil, garlic, balsamic, olive oil

VEGETARIAN **\$2**

roasted vegetables, feta, olive oil,
garlic cream,

PHILLY CHEESESTEAK **\$2.5**

prime rib, onion, bell pepper, mushroom,
cream cheese, pepperoncini

PEAR & PROSCUITTO **\$2.75**

prosciutto, pear, goat cheese,
caramelized onion, balsamic,
mozzarella

TRAYS

priced as an appetizer serving - per guest

SEASONAL FRUIT \$3.75

seasonal fresh fruit, house fruit dip

JUMBO COCKTAIL SHRIMP \$5.5

spicy cocktail sauce, fresh lemon

ASSORTED CHEESE \$5

assorted cheeses, fresh fruit,
gourmet crackers

ANTIPASTO \$7.5

assorted marinated & stuffed olives,
gourmet cheeses & meats, grilled
seasonal vegetables, seasoned
toast points

CLASSIC MEAT & CHEESE \$6.25

assorted gourmet cheeses & meats,
gourmet crackers

DIPS

priced as an appetizer serving - per guest

SPICY CHICKEN QUESO \$3.5

tortilla chips add fresh vegetable tray +\$2

ROASTED RED PEPPER SPINACH & ARTICHOKE \$3.5

tortilla chips add fresh vegetable tray +\$2

JALAPEÑO CRAB RANGOON \$3.5

add fresh vegetable tray +\$2

TOMATO BRUSCHETTA \$3

tomato, basil, onion garlic,
balsamic, seasoned toast points

ROASTED RED PEPPER HUMMUS \$3

fresh vegetables add tortilla chips +\$1

BRUNCH

priced as an appetizer serving - per guest

FRESH FRUIT \$3

CINNAMON ROLL \$3

cream cheese icing

SWEET POTATO WAFFLE FRIES \$3

sriracha ranch

LOBSTER MAC N CHEESE \$3.5

house favorite

ROASTED POTATOES \$2

PARMESAN GRITS \$3

ASSORTED TOAST \$2

sourdough, wheat, english muffin

BACON \$3

CANDIED BACON \$3.5

SAUSAGE \$3

SCRAMBLED EGG \$3

FRENCH TOAST \$4

BISCUITS & GRAVY \$3.5

bacon or mushroom gravy

BUTTERMILK PANCAKE \$3.5

butter, maple

BREAKFAST QUESADILLA \$4.5

egg, bacon, sausage, pico,
cheddar, chipotle hollandaise

BREAKFAST SCRAMBLE \$4.5

egg, asparagus, roasted red pepper,
garlic, scallion, goat cheese

CHICKEN N WAFFLE \$6.5

crispy chicken, strawberry compound
butter, maple

CROSTINIS

priced per piece

CHICKEN SALAD \$2

grilled chicken, celery, onion, lemon tarragon, red grape, romaine

BUFFALO CHICKEN SALAD \$2

grilled chicken, buffalo, bleu cheese, romaine

GRILLED PEAR & PROSCUITTO \$2.5

herbed cream cheese

BISTRO STEAK \$3.5

bleu cheese, port wine, arugula

PRIME RIB \$3

bell pepper, horseradish aioli, spinach

SEARED PORK BELLY \$3.5

baked bleu cheese, berry chutney

GRILLED PORTOBELLO \$2

herbed goat cheese, garlic, spinach

GRILLED JALAPEÑO \$2

goat cheese, berry chutney

PASSABLE BITES

priced per piece

SMOKED DEVEILED EGG \$2.5

seared pork belly, pickled red onion

BACON WRAPPED DATE \$2.75

bleu cheese stuffed

BACON WRAPPED APRICOT \$2.5

chevre stuffed

STUFFED PEPPADEW \$2.5

chevre, smoked bacon

SHRIMP COCKTAIL SHOOTER \$3

spicy cocktail sauce, fresh lemon

LOBSTER SHOOTER MARKET

fried lobster, lobster bisque

AHI CUCUMBER POKE \$3

ginger soy ahi, cream cheese, shredded carrot, sesame

GREEK CUCUMBER POKE \$2

roasted red pepper hummus, kalamata, feta

CRAB STUFFED MUSHROOMS \$3

HOT TAPAS

priced as an appetizer serving - per guest

BUFFALO FRIED CAULIFLOWER \$3
 sriracha ranch

LOBSTER MAC N CHEESE \$4
 house favorite

THAI CHICKEN LETTUCE WRAPS \$3.5
 spicy thai mix, romaine cups, wonton

PROSCIUTTO WRAPPED ASPARAGUS \$3
 bleu cheese cream

BRUSSELS \$3.5
 lime, cayenne, garlic, balsamic

CHICKEN WINGS \$3.5
 spiced honey, black pepper
 buffalo, ginger teriyaki

ASIAN SESAME MEATBALLS \$3
 sweet & spicy asian glaze

ITALIAN MEATBALLS \$3
 roasted tomato marinara

DUMPLINGS \$3
 seared or fried - ginger soy

PRETZEL BITES \$3
 honey butter, pepperjack cheese

STRING FRIES \$3
 original, cajun, truffled parmesan

SLIDERS

priced per slider

PULLED PORK \$3.25
 roasted pork, southern slaw

FRIED CHICKEN \$3.25
 pickle brined, cheddar, romaine,
 tomato, pub sauce

ORIGINAL \$3.25
 ketchup, mustard, American cheese

BEEF & BRICK \$3.25
 prime rib, mozzarella

SKEWERS

priced per skewer

GRILLED PORTOBELLO \$3.5
 seasonal vegetables, olive oil

CAPRESE \$3.5
 fresh mozzarella, tomato, basil,
 balsamic

GRILLED SHRIMP \$4.5
 seasonal vegetables, mango glaze

BAKED SALMON \$4
 chili lime glaze, flash fried
 spinach, bell pepper

BISTRO FILET \$5.5
 seasonal vegetables, bearnaise

ASIAGO CHICKEN \$4
 seasonal vegetables, asiago cream

ENTREES (AL A CARTE)

priced as an entree serving - per guest

STUFFED PORTOBELLO	\$11
spinach, artichoke cream cheese	
PASTA PRIMIVERA	\$11
garlic parmesan cream, roasted vegetables	
LASAGNA	\$11
bolognese or vegetarian	
GRILLED AHI	\$15
mango pico	
ROASTED SALMON	\$14
lemon dill butter	
FILET MEDALLIONS	\$16.5
steak butter	
FILET ALEXANDER	\$18.5
lump crab, hollandaise	
FILET AU POIRV	\$17.5
peppercorn, mushroom burgundy	
CHICKEN PICATTA	\$13.5
lemon butter, white wine, caper	
CHICKEN CARBONARA	\$14
bacon, mushroom asiago cream	
ROASTED CHICKEN	\$11
lemon rosemary	
BUTTERMILK FRIED CHICKEN	\$12
STUFFED PORK TENDERLOIN	\$16
thyme, cranberry, goat cheese	
MEATLOAF	\$11
sweet & spicy glaze	

SIDES

priced as a side serving - per guest

BREAD SERVICE	\$2
MASHED POTATOES	\$2
ROASTED POTATOES	\$2
WILD RICE PILAF	\$3
CREAMED SPINACH	\$3
ROASTED VEGETABLE MEDLEY	\$3
GREEN BEANS	\$3
BACON, BROWN SUGAR CARROTS	\$4
GRILLED ASPARAGUS	\$4
SCALLOPED POTATOES	\$4
ASIAGO MUSHROOM RISOTTO	\$4
MAC N CHEESE	\$4
ROASTED BRUSSELS	\$4

DESSERTS

priced per guest / piece / cake

GOOEY BUTTER CAKE	(SERVES 20) \$85
raspberry drizzle, strawberry, powdered sugar	
STUFFED CHOCOLATE STRAWBERRIES	(EACH) \$2.5
cheesecake, dark & white chocolate swirl	
SEASONAL COBBLER	(SERVES 10/20) \$50/\$85
CHOCOLATE TORTE	(SERVES 16) \$75
caramel, powdered sugar	
CAKE BITES	(EACH) \$1
red velvet - spiced german chocolate	

BOXED LUNCHES MINIMUM 10 ORDERS PER SELECTION

*includes chips + fruit or cookie
 priced as a box - per guest*

CRANBERRY WALNUT SALAD **\$12**

dried cranberry, candied walnut, feta, artichoke, orange cranberry vinaigrette

GREEK SALAD **\$12**

tomato, kalamata, cucumber, feta, pepperoncini, greek vinaigrette

GRILLED CHEESE **\$12**

swiss, american, brie, sourdough

PORTOBELLO BURGER **\$12**

portobello mushroom, romaine, tomato avocado, roasted red pepper spinach + artichoke dip, brioche bun

PULLED PORK SLIDERS **\$12**

roasted pulled pork, southern style slaw, yeast roll

ORIGINAL SLIDERS **\$12**

ketchup, mustard, american, yeast roll

CHICKEN CAESAR SLIDERS **\$12**

grilled chicken, romaine, caesar, parmesan, black pepper, yeast roll

FRIED CHICKEN SLIDERS **\$12**

chicken, bacon, avocado, romaine, tomato, mayo, yeast roll

BUFFALO CHICKEN SALAD SLIDERS **\$12**

grilled chicken, buffalo, gorgonzola, romaine, yeast roll

BOXED DINNERS MINIMUM 10 ORDERS PER SELECTION

priced as a box - per guest

PASTA PRIMAVERA **\$16**

garlic parmesan cream, roasted vegetables, garlic toast

LASAGNA **\$16**

bolognese or vegetarian, garlic toast

MEATLOAF **\$16**

sweet & spicy glaze, mashed potatoes, green beans

CHICKEN CARBONARA **\$17**

bacon, mushroom asiago cream, mashed potatoes, green beans

FILET MEDALLIONS **\$20**

steak butter, mashed potatoes, green beans

BOXED APPS MINIMUM 10 ORDERS PER SELECTION

priced as a box - per guest

#1 **\$14**

spiced honey wings, pretzel bites w/ cheese, spicy chicken queso dip w/ chips

#2 **\$14**

black pepper buffalo wings, string fries, roasted red pepper spin/art dip w/ chips

#3 - VEGETARIAN **\$14**

pretzel bites w/ cheese, roasted red pepper spin/art dip w/ chips, buffalo fried cauliflower

#4 - GLUTEN FREE **\$14**

edamame, stuffed mushroom, seared ahi tuna

NA BEVERAGES

priced as a drink - per guest

BOTTLED WATER	\$2.5
CANNED SODA	\$3
ICED TEA	\$3
ORANGE JUICE	\$3
LEMONADE	\$3
COFFEE	\$3

BEER/WINE/COCKTAILS

priced per drink

DOMESTIC BEER \$4.50

bud light - budweiser - bud select
miller light - coors light

PREMIUM BEER \$6

micheob ultra - heineken - stella cidre
corona - avery white rascal - logboat
bells 2 hearted ale

KEG BEER MARKET

selections available by request

WINE \$7/ \$28

chardonnay - sauvignon blanc
pinot grigio - cabernet - malbec
merlot - red blend

SPECIALTY COCKTAILS (PER GALLON) \$175

sangria - moscow mule
mojito - margarita - bloody mary
more available upon request

CALL LIQUOR \$7

all requests subject to availability

PREMIUM LIQUOR \$8

all requests subject to availability

ULTRA PREMIUM LIQUOR \$9

all requests subject to availability

HOURLY BAR PACKAGES

25 guest minimum

packages are priced per guest, based on hourly rates, & have a 2 hour minimum

rates include full service, pre tax/gratuity

BEER - WINE - SODA BAR \$18

FIRST 2 HOURS \$18
EACH ADDITIONAL HOUR \$7

includes choice of:

2 domestic beers - 2 premium beers
2 red wines - 2 white wines
water & soda bar

FULL PREMIUM BAR \$27

FIRST 2 HOURS \$27
EACH ADDITIONAL HOUR \$10

includes choice of:

2 domestic beers - 2 premium beers
2 red wines - 2 white wines
2 selections each liquor category
water & soda bar

STANDARD BAR SETUP (ONLY) \$3.5

garnish (lemon/lime/olive/cherry), ice,
bar supplies/tools/mats

STANDARD MIXERS (ONLY) \$3.5

Sprite, Coke, Diet, Cranberry,
Club Soda, Tonic

BARTENDER (ONLY) (EACH) \$25

bartenders may be hired
independently per hour

TAB/CASH BAR PACKAGES

costs based on actual bar sales

CHARGE/TAB BAR \$1000 MIN

a pre-determined dollar amount
may be requested by the host &
drink tickets may be used to meet
the predetermined amount

CASH BAR \$1000 MIN

guests pay for drinks as ordered,
drink tickets may be used

CATERING POLICIES & PROCEDURES

BOOKING YOUR EVENT

Events may be booked by calling 573.449.3838, emailing us at info@room-38.com, or via our website @ room-38.com. All events are subject to availability. Room 38 does not bill on a consumption basis. The quantity requested is the amount served & invoiced. Additional product may be requested during an event if possible based on item availability & location proximity.

DISPOSABLE DELIVERY

All catering orders requesting disposable delivery will include as determined by the menu, disposable serving utensils, clear acrylic plates, clear acrylic utensils, & napkins, & will be assessed a 10% service charge

BUFFET SERVICE CATERING

All catering orders requesting buffet service catering will include clear acrylic plates, clear acrylic utensils, & napkins, along with 1 staff member, & will be assessed a 20% service charge. Additional staff members required for service will be determined based on guest preference & count, & will incur a \$25/hour/staff member additional charge. If real china/cutlery is requested, it will be bid out as an additional charge by the venue, or may be requested to be bid out by a local rental company. Buffet service lasts up to 3 hours.

PLATED SERVICE CATERING

All catering orders requesting plated service catering will include clear acrylic plates, clear acrylic utensils, & napkins, along with 2 staff members, & will be assessed a 20% service charge. Additional staff members required for plated service will be determined based on guest count, & will incur a \$25/hour/staff member additional charge. If real china/cutlery is requested, it will be bid out as an additional charge by the venue, or may be requested to be bid out by a local rental company.

DEPOSITS & PAYMENTS

Upon confirmation of a catering contract, we require either a credit card on file, or a 10%, non-refundable down payment by check. 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 will be subject to a 3% convenience fee.

CANCELLATION FEES

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, but will be offered consideration when possible based on product purchased & preparation.