



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
 grilled chicken + \$2*

CLASSIC HOUSE **\$3**
 tomato, carrot, cucumber, crouton,
 choice of dressing

CLASSIC CAESAR **\$3.5**
 romaine, parmesan, black pepper,
 crouton, caesar dressing

CHOPPED COBB **\$4**
 tomato, bacon, egg, chives, blue cheese,
 cheddar, red onion, choice dressing

ASIAN SESAME **\$4**
 black sesame, carrot, bell pepper,
 mandarin, wonton, asian sesame
 dressing

CRANBERRY WALNUT **\$4**
 dried cranberry, candied walnut, feta,
 artichoke, orange cranberry vinaigrette

PEAR & PROSCUITTO **\$3.5**
 prosciutto, pear, pickled red onion,
 mozzarella, balsamic

dressing options:
*ranch, italian, orange cranberry
 vinaigrette, caesar, asian sesame, greek
 vinaigrette, balsamic & olive oil, bleu
 cheese,*

FLATBREADS

*priced per appetizer serving
 gluten free crust + \$1*

BBQ CHICKEN **\$3.5**
 grilled chicken breast, honey bbq,
 red pepper, candied jalapeño,
 scallion, cilantro, mozzarella

SEAFOOD **\$4**
 crab, shrimp, lobster, garlic white wine
 cream, tomato, scallion, mozzarella

MARGHERITA **\$3**
 seasonal tomato, fresh mozzarella,
 basil, garlic, balsamic, olive oil

VEGETARIAN **\$3**
 roasted vegetables, feta, olive oil,
 garlic cream,

PEAR & PROSCUITTO **\$3.75**
 prosciutto, pear, goat cheese,
 caramelized onion, balsamic,
 mozzarella

TRAYS

priced as an appetizer serving - per guest

FRESH FRUIT DISPLAY **\$4**

seasonal fresh fruit

JUMBO COCKTAIL SHRIMP **\$5.5**

spicy cocktail sauce, fresh lemon

ASSORTED CHEESE **\$6**

assorted cheeses, fresh fruit,
gourmet crackers

ANTIPASTO **\$8**

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

CLASSIC MEAT & CHEESE **\$7**

assorted gourmet cheeses & meats,
gourmet crackers

DIPS

priced as an appetizer serving - per guest

SPICY CHICKEN QUESO **\$4.5**

tortilla chips add fresh vegetable tray +\$2.5

ROASTED RED PEPPER SPINACH & ARTICHOKE **\$4.5**

tortilla chips add fresh vegetable tray +\$2.5

JALAPEÑO CRAB RANGOON **\$4.5**

wonton chips add fresh vegetable tray +\$2.5

TOMATO BRUSCHETTA **\$3**

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

ROASTED RED PEPPER HUMMUS **\$3**

fresh vegetables add tortilla chips +\$2

BRUNCH

priced as an appetizer serving - per guest

FRESH FRUIT **\$4**

CINNAMON ROLL **\$4**

cream cheese icing

SWEET POTATO PUFFS **\$4**

sriracha ranch

LOBSTER MAC N CHEESE **\$5**

house favorite

ASSORTED PASTRIES **\$3**

donut, danish, muffin

ROASTED POTATOES **\$3**

BACON **\$4**

CANDIED BACON **\$5**

SAUSAGE **\$4**

SCRAMBLED EGGS **\$4**

MINI QUICHE **\$4.5**

cheddar, florentine, lorraine, vegetable

BUTTERMILK PANCAKES **\$4.5**

butter, maple

BISCUITS & GRAVY **\$4.5**

sausage or vegetarian gravy

BAGEL & CREAM CHEESE **\$5**

plain, blueberry, cinnamon raisin

BREAKFAST FLATBREAD **\$5**

egg, bacon, cheddar, gravy

BREAKFAST SCRAMBLE **\$5**

egg, spinach, roasted red pepper,
garlic, scallion, cheddar

CHICKEN N WAFFLE **\$8**

crispy chicken, belgian waffle, butter,
maple

YOGURT BAR **\$7**

plain & strawberry yogurt, seasonal
fruit, granola, maple syrup

CROSTINIS

priced per piece

CHICKEN SALAD \$3

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

BUFFALO CHICKEN SALAD \$3

grilled chicken, buffalo, bleu cheese, romaine

GRILLED PEAR & PROSCUITTO \$3.5

herbed cream cheese

BISTRO STEAK \$4.5

bleu cheese, port wine, arugula

PRIME RIB \$4

bell pepper, horseradish aioli, spinach

SEARED PORK BELLY \$4.5

baked bleu cheese, berry chutney

GRILLED PORTOBELLO \$3

herbed goat cheese, garlic, spinach

GRILLED JALAPEÑO \$3

goat cheese, berry chutney

PASSABLE BITES

priced per piece

SMOKED DEVEILED EGG \$3

seared pork belly, pickled red onion

BACON WRAPPED DATE \$3

bleu cheese stuffed - seasonal

BACON WRAPPED APRICOT \$3

chevre stuffed

STUFFED PEPPADEW \$3

chevre, smoked bacon

SHRIMP COCKTAIL SHOOTER \$4

spicy cocktail sauce, fresh lemon

FRIED SHRIMP SHOOTER \$4.5

fried shrimp, boom boom sauce

AHI CUCUMBER POKE \$4

ginger soy ahi, cream cheese, shredded carrot, sesame

GREEK CUCUMBER POKE \$3

roasted red pepper hummus, kalamata, feta

STUFFED MUSHROOMS \$4.5

crab or spinach & artichoke

HOT TAPAS

priced as an appetizer serving - per guest

BUFFALO FRIED CAULIFLOWER	\$4
sriracha ranch	
LOBSTER MAC N CHEESE	\$5
house favorite	
THAI CHICKEN LETTUCE WRAPS	\$5
spicy thai mix, romaine cups, wonton	
PORTOBELLO MUSHROOM FRIES	\$4
house ranch	
SOUTHWEST EGG ROLLS	\$4
sriracha ranch	
BRUSSELS	\$4
lime, cayenne, garlic, balsamic	
CHICKEN WINGS	\$4.5
spiced honey, black pepper buffalo, bbq	
ASIAN SESAME MEATBALLS	\$4
sweet & spicy asian glaze	
ITALIAN MEATBALLS	\$4
roasted tomato marinara	
DUMPLINGS	\$4
seared or fried - ginger soy	
PRETZEL BITES	\$4
honey butter, pepperjack cheese	
FRIED SHRIMP	\$4.5
boom boom or bang bang	

SLIDERS

priced per slider

PULLED PORK	\$4
roasted pork, southern slaw	
FRIED CHICKEN	\$4
pickle brined, cheddar, romaine, pub sauce	
ORIGINAL	\$4
ketchup, mustard, American cheese	
MUSHROOM	\$4.5
portobello mushroom, romaine, red pepper spinach & artichoke dip	
NASHVILLE CHICKEN	\$4.5
spicy fried chicken, hot honey, pickle	
BEEF & BRICK	\$4.5
prime rib, mozzarella	

SKEWERS

priced per skewer

GRILLED PORTOBELLO	\$4
seasonal vegetables, olive oil	
CAPRESE	\$4
fresh mozzarella, tomato, basil, balsamic	
GRILLED SHRIMP	\$5.5
seasonal vegetables, mango glaze	
BAKED SALMON	\$5
chili lime glaze, flash fried spinach, bell pepper	
BISTRO FILET	\$6.5
seasonal vegetables, bearnaise	
ASIAGO CHICKEN	\$5
seasonal vegetables, asiago cream	

ENTREES (AL A CARTE)

priced as an entree serving - per guest

STUFFED PORTOBELLO	\$12
spinach, artichoke cream cheese	
TOFU STIR FRY	\$12
tofu, wok'd vegetables, rice, soy glaze	
PASTA PRIMIVERA	\$12
garlic parmesan cream, roasted vegetables	
LASAGNA	\$12
bolognese or vegetarian	
CAJUN SHRIMP ALFREDO	\$17
spiced shrimp, creamy alfredo, pepper	
PASTA BOLOGNESE	\$15
beef, marinara, garlic, herb	
GRILLED AHI	\$16
mango pico	
ROASTED SALMON	\$15
lemon dill butter	
STEAK MEDALLIONS	\$19
steak butter	
+ lump crab, hollandaise \$1	
+ peppercorn, mushroom burgundy \$2	
CHICKEN PICATTA	\$15
lemon butter, white wine, caper	
CHICKEN CARBONARA PASTA	\$15
bacon, mushroom asiago cream	
ROASTED CHICKEN	\$14
herb roasted, quarter chicken	
BUTTERMILK FRIED CHICKEN	\$15
STUFFED PORK TENDERLOIN	\$18
thyme, cranberry, goat cheese	
MEATLOAF	\$13
sweet & spicy glaze	

SIDES

priced as a side serving - per guest

BREAD & BUTTER	\$3
MASHED POTATOES	\$4
ROASTED POTATOES	\$4
POTATO SALAD	\$4
CORN ON THE COBB	\$4
ROASTED VEGETABLE MEDLEY	\$3
GREEN BEANS	\$3
BACON, BROWN SUGAR CARROTS	\$4
GRILLED ASPARAGUS	\$4
LOBSTER MAC N CHEESE	\$5
MAC N CHEESE	\$4
ROASTED BRUSSELS	\$4

DESSERTS

priced per guest / piece / cake

GOOEY BUTTER CAKE	(SERVES 20) \$85
raspberry drizzle, strawberry, powdered sugar	
CHOCOLATE STRAWBERRIES	\$3
dark & white chocolate swirl	
SEASONAL COBBLER	(SERVES 10/20) \$60/\$110
CHOCOLATE TORTE	(SERVES 16) \$80
caramel, powdered sugar	
CHEESECAKE BITES	\$3
NY style - strawberry - chocolate chip caramel	

BOXED LUNCHES MINIMUM 10 ORDERS PER SELECTION

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

CRANBERRY WALNUT SALAD **\$13**

add grilled chicken + \$3
 dried cranberry, candied walnut, feta,
 artichoke, orange cranberry vinaigrette

CAESAR SALAD add grilled chicken + \$3 **\$13**

romaine, parmesan, black pepper,
 crouton, caesar dressing

GRILLED CHEESE **\$12**

swiss, american, brie, sourdough

PORTOBELLO SLIDERS **\$13**

portobello mushroom, romaine, roasted
 red pepper spinach + artichoke spread

PULLED PORK SLIDERS **\$13**

roasted pulled pork, southern style
 slaw, yeast roll

ORIGINAL SLIDERS **\$14**

ketchup, mustard, american, yeast roll

CHICKEN CAESAR WRAP **\$13**

grilled chicken, romaine, caesar,
 parmesan, black pepper

FRIED CHICKEN SLIDERS **\$14**

pickle brined, cheddar, romaine, mayo,
 yeast roll

BUFFALO CHICKEN SALAD WRAP **\$13**

grilled chicken, buffalo, gorgonzola,
 romaine

BOXED DINNERS MINIMUM 10 ORDERS PER SELECTION

priced as a box - per guest

PASTA PRIMAVERA **\$16**

garlic parmesan cream, roasted
 vegetables, garlic toast

PASTA BOLOGNESE **\$16**

bolognese or vegetarian,
 garlic toast

MEATLOAF **\$16**

sweet & spicy glaze, mashed
 potatoes, green beans

CHICKEN CARBONARA PASTA **\$17**

bacon, mushroom asiago cream,
 mashed potatoes, green beans

STEAK MEDALLIONS **\$20**

steak butter, mashed potatoes,
 green beans

BOXED APPS MINIMUM 10 ORDERS PER SELECTION

priced as a box - per guest

THE ORIGINAL **\$15**

spicy honey or black pepper buffalo
 wings, pretzel bites w/ cheese,
 choice dip with tortilla chips

*dips: jalapeño crab rangoon, red pepper spinach
 & artichoke, spicy chicken queso*

THE VEGETARIAN **\$14**

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

GLUTEN FREE, DAIRY FREE, VEGAN **\$14**

edamame, grilled portobello skewer,
 roasted red pepper hummus w/ veggies

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

micelob ultra - heineken - modelo
corona - blue moon - logboat snapper
IPA, logboat bobber lager

KEG BEER MARKET

selections available by request

WINE \$8/ \$28 GLASS / BOTTLE

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 \$8

all requests subject to availability

PREMIUM LIQUOR \$11

all requests subject to availability

ULTRA PREMIUM LIQUOR \$14

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 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 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.