



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](mailto:info@room-38.com) - [www.room-38.com](http://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*

<b>FRESH FRUIT DISPLAY</b>	<b>\$4</b>
seasonal fresh fruit	
<b>JUMBO COCKTAIL SHRIMP</b>	<b>\$5.5</b>
spicy cocktail sauce, fresh lemon	
<b>ASSORTED CHEESE</b>	<b>\$6</b>
assorted cheeses, fresh fruit, gourmet crackers	
<b>ANTIPASTO</b>	<b>\$8</b>
assorted marinated & stuffed olives, gourmet cheeses & meats, grilled seasonal vegetables, seasoned toast points	
<b>CLASSIC MEAT &amp; CHEESE</b>	<b>\$7</b>
assorted gourmet cheeses & meats, gourmet crackers	

## DIPS

*priced as an appetizer serving - per guest*

<b>SPICY CHICKEN QUESO</b>	<b>\$4.5</b>
tortilla chips add fresh vegetable tray +\$2.5	
<b>ROASTED RED PEPPER SPINACH &amp; ARTICHOKE</b>	<b>\$4.5</b>
tortilla chips add fresh vegetable tray +\$2.5	
<b>JALAPEÑO CRAB RANGOON</b>	<b>\$4.5</b>
wonton chips add fresh vegetable tray +\$2.5	
<b>TOMATO BRUSCHETTA</b>	<b>\$3</b>
tomato, basil, onion garlic, balsamic, seasoned toast points	
<b>ROASTED RED PEPPER HUMMUS</b>	<b>\$3</b>
fresh vegetables add tortilla chips +\$2	

## BRUNCH

*priced as an appetizer serving - per guest*

<b>FRESH FRUIT</b>	<b>\$4</b>
<b>CINNAMON ROLL</b>	<b>\$4</b>
cream cheese icing	
<b>SWEET POTATO PUFFS</b>	<b>\$4</b>
sriracha ranch	
<b>LOBSTER MAC N CHEESE</b>	<b>\$5</b>
house favorite	
<b>ASSORTED PASTRIES</b>	<b>\$3</b>
donut, danish, muffin	
<b>ROASTED POTATOES</b>	<b>\$3</b>
<b>BACON</b>	<b>\$4</b>
<b>CANDIED BACON</b>	<b>\$5</b>
<b>SAUSAGE</b>	<b>\$4</b>
<b>SCRAMBLED EGGS</b>	<b>\$4</b>
<b>MINI QUICHE</b>	<b>\$4.5</b>
cheddar, florentine, lorraine, vegetable	
<b>BUTTERMILK PANCAKES</b>	<b>\$4.5</b>
butter, maple	
<b>BISCUITS &amp; GRAVY</b>	<b>\$4.5</b>
sausage or vegetarian gravy	
<b>BAGEL &amp; CREAM CHEESE</b>	<b>\$5</b>
plain, blueberry, cinnamon raisin	
<b>BREAKFAST FLATBREAD</b>	<b>\$5</b>
egg, bacon, cheddar, gravy	
<b>BREAKFAST SCRAMBLE</b>	<b>\$5</b>
egg, spinach, roasted red pepper, garlic, scallion, cheddar	
<b>CHICKEN N WAFFLE</b>	<b>\$8</b>
crispy chicken, belgian waffle, butter, maple	
<b>YOGURT BAR</b>	<b>\$7</b>
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*

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

## SLIDERS

*priced per slider*

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

## SKEWERS

*priced per skewer*

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

# 38m RESTAURANT + LOUNGE

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## ENTREES (AL A CARTE)

*priced as an entree serving - per guest*

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

## SIDES

*priced as a side serving - per guest*

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

## DESSERTS

*priced per guest / piece / cake*

<b>GOOEY BUTTER CAKE</b> raspberry drizzle, strawberry, powdered sugar	(SERVES 30-40) <b>\$110</b>
<b>CHOCOLATE STRAWBERRIES</b> dark & white chocolate swirl	<b>\$3</b>
<b>SEASONAL COBBLER</b>	(SERVES 10/20) <b>\$60/\$110</b>
<b>CHOCOLATE TORTE</b> caramel, powdered sugar	(SERVES 16) <b>\$80</b>
<b>CHEESECAKE BITES</b> NY style - strawberry - chocolate chip caramel	<b>\$3</b>

**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 \$4.5

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](mailto:info@room-38.com), or via our website @ [room-38.com](http://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.