

# *The Romanesque Room*

*Presented by*

## *Hope Café & Catering*

### *Hors D'Oeuvres Selections:*

*(S) notes selection only offered as a Station*

*Items marked with \* count as 2 selections or additional charge may apply*

*All packages include Three Selections additional items \$4*

*Seafood Stuffed Mushrooms (S)*

*Cheese and Cracker Tray (S)*

*Hummus and Pita*

*Meatballs Bordelaise*

*Spring Rolls with Asian Sauce*

*Beef Crostini*

*Beef Skewers (S)*

*Coconut Shrimp with Orange Marmalade\**

*Jumbo Shrimp Cocktail\**

*Mini Crab Cakes\**

*Fresh Fruit Display (S)*

*Meatballs Marinara*

*Bacon Wrapped Scallops\**

*Spinach & Artichoke Dip*

*Thai Peanut Satay*

*Grilled Vegetable Flatbread*

*Sesame Chicken Tenders*

*Bruschetta and Olive Tapenade Display (S)*

*Vegetable Crudités with Dipping Sauce (S)*

*Smoked Salmon Mousse on Cucumber*

*Bay Shrimp Cream Cheese and Cracker*

*Asian Pot Stickers*

*Spinach Stuffed Puff Pastry*

*Chicken Skewers (S)*

*Chicken Wings (S)*

*Caprese Skewers*

*Antipasto Display\* (S)*

*Fresh Fruit Skewer with Yogurt Drizzle*

*Crispy Artichoke Hearts with Lemon Butter*

*Grilled Beef Sliders*

*Tomato Bisque with Grilled Cheese*

*Bacon Wrapped Shrimp\**

*Stuffed Mushrooms Florentine*

*Pulled Pork Sliders*

*All entrées include our Beverage Station, one salad selection, Chef's choice seasonal vegetables,  
one additional side dish, fresh baked dinner roll & butter*

### *Beverage Station*

*Choice of Sparkling Punch, Rosewater Lemonade or Traditional Lemonade*

*Iced Tea with Condiments or Southern Sweet Tea*

*Fresh Brewed Coffee Regular & Decaf*

*Iced Water with Lemon, Cucumber or Mint*

### *Salad Selections*

*Fresh Garden Salad*

*Fresh Spinach*

*Caprese Salad*

*Classic Caesar Salad*

*Red Potato Salad*

*Spring Greens Salad*

*Red & White Quinoa*

*Tabbouleh*

*Summer Salad*

### *Side Dish Selections*

*Garlic Mashed Potatoes*

*Red Roasted Potatoes*

*Parmesan Crusted Potatoes*

*Chef's Rice Pilaf*

*Wild Rice Blend*

*Penne Pasta Marinara*

*Linguine Alfredo*

*Grilled Asparagus*

*Green Bean Almandine*

*Mashed Potatoes and Gravy*

*Candied Carrots*

*Cornbread Stuffing*

*Farfalle with Pesto Cream Sauce*

*Roasted Root Vegetables*

*Saffron Rice*

## *Entrée Selections*

*Burgundy Beef Sirloin Steak*, Marinated and grilled topped with a Burgundy Shallot Butter \$73

*Beef Tender Bordelaise*, Grilled and sliced served with a Red Wine and Mushroom Reduction \$75

*Roasted Prime Rib*, Slow Roasted to perfection with Chef's Secret Rub, served with Creamed Horseradish \$81

*Grilled Burgundy Filet Mignon*, Marinated in the Chef's Secret Marinade, grilled and topped with our Burgundy Shallot Butter Sauce. \$84

*Flat Iron Steak and Shrimp Scampi*, Grilled to your specification and Topped with a Jumbo Shrimp Scampi \$77

*Oven Roasted Pork Loin*, Served with our Fresh Apple Chutney \$72

*Santa Maria Beef Tri Tip*, Chef's Favorite seasoned, grilled and slow cooked \$70

*Roasted Beef Tenderloin*, Slow Roasted and Sliced, served with Au Jus \$83

*Wine Country Chicken*, Skinless Breast sautéed with Chardonnay and Fresh Cremini Mushrooms \$70

*Chicken Parmesan*, Skinless Breast coated in Italian Seasoned Parmesan Crust with Chef's Marinara Sauce and melted Mozzarella Cheese \$69

*Grilled Lemon Herb Chicken*, Marinated Skinless Breast with Fresh Herbs and grilled to perfection \$68

*Chicken Milano*, Skinless Breast stuffed with a fresh Tomato, Basil & Mushroom Chardonnay Sauce \$71

*Crispy Chicken Dijon*, Skinless Breast with Dijon Panko Crust \$69

*Chicken Marsala*, Cremini Mushroom, Marsala Wine and Cream \$70

*Atlantic Salmon Fillet*, Fresh Salmon Fillet grilled with Fresh Dill Glaze \$72

*Baked Tilapia Fillet*, Mild White Fish with a Pesto Crust \$67

*Baked Lasagna*, Your choice between our Classic Meat Lasagna or Vegetarian with Cream Sauce \$71

*Vegetarian Penne Rustica*, Fresh Seasonal Vegetables tossed with Chef's Marinara & Penne Pasta \$68

*Vegan Patty*, Soy Vegan Patty with sautéed Cremini Mushroom with Chardonnay Sauce \$70

*Jumbo Shrimp Scampi*, Baked with Parmesan, Bread Crumbs, Lemon, Capers & Butter \$77

### *Premium Selections Available – AQ*

*Cold Water Lobster Tail*

*Fresh Alaskan Halibut*

*Seared Ahi Tuna*

# Hope Café and Catering

## Themed Buffet Menus

### The Romanesque Room



Buffet includes Complimentary Hors D' Oeuvres and Refreshment Hour



Choose two Hors D' Oeuvre selections from the following:

*Items noted with \* count as two selections, extra selections AQ*

*Antipasto Display\**

*Cheese and Cracker Tray*

*Hummus and Pita*

*Meatballs Bordelaise*

*Spring Rolls with Asian Sauce*

*Beef Crostini*

*Jumbo Shrimp Cocktail\**

*Bruschetta and Olive Tapenade Display*

*Vegetable Crudités with Dipping Sauce*

*Smoked Salmon Mousse on Cucumber*

*Bay Shrimp Cream Cheese and Cracker*

*Asian Pot Stickers*

*Spinach Stuffed Puff Pastry*

*Coconut Shrimp\**

### Buffet Beverage Station includes

*Fresh Brewed Coffee* (☺) *Sparkling Punch or Rosewater Lemonade* (☺) *Iced Tea and Water*

### Choose Table Served Salad or Buffet Style Salad

*Garden Salad with choice of dressing*



*Caesar Salad*

## **Italian Buffet Meal**

*Choose from the Following:*



*Chef's Meat Lasagna with Red Sauce*

*Vegetarian Lasagna with Cream Sauce*

*Penne Pasta Bolognese*

*Farfalle with Vegetables in Pesto Cream Sauce*

*Spinach & Ricotta Manicotti*

*Chicken Picatta*

*Chicken Marsala*

*Chicken Parmesan*

*Served with Italian Squash Medley, Garden Italian Salad, Garlic  
Parmesan Rolls or Fresh Baked Rolls and Butter*



*Choice of 1 Main Dish \$77*

*Choice of 2 Main Dishes \$82*

*Choice of 3 Main Dishes \$87*

*Children between the ages of 2-12 will be billed at \$10 less than above for same menu*

*Or Chicken Strips, Mac & Cheese and Fruit for \$20*

## **BBQ Buffet Meal**

*Choose from the Following:*



*BBQ Dipped Chicken*

*Slow Smoked Pulled Chicken*

*Santa Maria Tri-Tip*

*Slow Smoked Pulled Pork*

*St Louis Slow Smoked Ribs*

*Slow Smoked Beef Brisket*

*Pork Sausages Hot or Mild*



*Choice of Fresh Rolls with Butter, Slider Rolls or Cornbread and Honey Butter*

*Includes BBQ Beans, Corn on the Cob and Macaroni Salad*

***Choice of 2 Meats \$80***

***Choice of 3 Meats \$85***

***Choice of 4 Meats \$90***

*Children between the ages of 2-12 will be billed at \$10 less than above for same menu*

*Or Chicken Strips, Mac & Cheese and Fruit for \$20*

## **Mediterranean Buffet**

*Choose from the Following:*



*Chicken Kabob*

*Beef Kabob*

*Vegetable Kabob*

*Roasted Leg of Lamb*

*Grilled Swordfish*

*Stuffed Eggplant*

*Falafel*

*Cilantro Lime Chicken*

*Baked Sole Fillet*

*Arrubyan Harra – Shrimp*

*Bamia Bil Laham – Lamb Stew*



*Served with Traditional Rice Pilaf, Grilled Fresh Vegetables, Greek Salad and Pita*

*Hors D' Oeuvres to be Hummus, Muhammara, Baba Ghanoush, Tzatziki, Tabouleh, Fresh Vegetables, Pita Bread & Pita Chips*

***Choice of 1 Main Dish \$80***

***Choice of 2 Main Dishes \$85***

***Choice of 3 Main Dishes \$90***

*Children between the ages of 2-12 will be billed at \$10 less than above for same menu*

*Or Chicken Strips, Mac & Cheese and Fruit for \$20*

## **South of the Border Buffet**

*Choose from the Following:*



*Street Tacos choice of meat (Carne Asada, Pollo Asado, Al Pastor, Carnitas)*

*Green Chile Chicken Chilaquiles*

*Red Chile Beef Chilaquiles*

*Chile Verde*

*Chile Colorado*

*Nopales Veracruz*

*Shrimp & Fish Ceviche Tostadas*

*Cheese Enchilada*

*Taquitos (Beef or Chicken)*

*Empanadas (Beef, Chicken or Vegetable)*

*Tamales (Beef, Pork, Chicken, Chile & Cheese or Sweet)*



*Includes choice of Beans, Refried or Charro, Spanish Rice, Tortillas, 3 Salsas,*

*Fresh Tortilla Chips and Guacamole*

***Choice of 2 Main Dishes \$75***

***Choice of 3 Main Dishes \$80***

***Choice of 4 Main Dishes \$85***

*Children between the ages of 2-12 will be billed at \$10 less than above for same menu*

*Or Chicken Strips, Mac & Cheese and Fruit for \$20*



# *The Romanesque Room*

## Frequently Asked Questions

### ***Rental Space Pricing***

*Monday – Thursday Evening \$2,500 and Day rate \$1,000 a Minimum 50 guests*

*Friday & Sunday \$3,500 a Minimum 75 guests*

*Saturday \$4,000 a Minimum 100 guests*

*Ceremony On-site, Indoors \$500, Outside on Patio up to 150 guests \$1,000*

*50% Deposit of Space Fee required to hold date for event along with your refundable \$1,000 Security Deposit.*

*Up to 6 hours on site, additional hours to billed at a rate of \$400 per hour. All events to end by midnight.*

*Afterhours rates AQ*

### ***Catered Food & Catering Staffing***

*Hope Café & Catering will be handling all of your food, beverage and service staffing needs. Excluding alcohol, we do have a generous BYOB program, details provided. Hope Café will supply all the non-alcoholic beverages and mixers to make your guests happy. You will find our per guest pricing along with all of our menu offerings in the following pages. With your menu selection we include Three Hors D' Oeuvres additional items add \$4 per item. Prices listed are for Stationed Hors D' Oeuvres and Buffet Meal. Add \$5 per guest for Hand Passed Hors D' Oeuvres and add \$5 per guest for a Table Served Plated Meal. Dessert options available for \$5+ per guest. Local & State Sales Tax and 20% Service Charge will apply. Gratuity optional and appreciated.*

### ***What's Included in our Price***

*All Uniformed Staffing Labor, set up, food & beverage service and clean up*

*Bar Service, Sodas, mixers, juices, condiments, garnishes, glasses, ice (Alcohol not included) BYO Available*

*Gold Chivari Chairs for Ballroom*

*Tables*

*Linen & Napkins – Polyester Your Choice of Colors*

*Catering Equipment, China, Glassware, Flatware, Serving Pieces, etc.*

*Cake / Dessert Service, no cake cutting fee, includes china, flatware, cake stand, knife & server*

*Misc. Items, HCC owned sound system, dance floor, lighting, projector, mirror rounds, other décor items available*

## Frequently Asked Questions

**Do you have other menu options?**

*Yes, we are proud to offer custom menus to meet your desired tastes, pricing will be subject to selection. We have over 33 years of experience and creating great tasting meals for all occasions and dietary needs.*

**Can I take home the leftovers? Can I bring in outside food or beverages?**

*Unfortunately, we cannot allow any leftovers to be packaged and removed from the premises. Our insurance and local ordinances will not permit this. We will however donate to one of our local non-profit partners, appropriate items in your name. If you have a family recipe and would love us to prepare it just let us know. Outside food vendors will only be allowed for dessert options or Ethnic food that Hope Café & Catering does not offer and is unable to prepare. In this rare occasion please ask for our per guest Catering Service & Staffing Fees.*

**Other Services that Hope Café and Catering Offer at Additional Charge:**

Wedding Cake or Custom Dessert Creations

Complete Floral Design

Complete Event Planning

Wedding Coordination

We are happy to recommend other professional services for your special day

### **Reservations and Schedule of Payments**

*50% of Rental Space Fee + Refundable Security Deposit of \$1,000 is required to hold date of which 50% is refundable for cancellations of 90+ days of your event. 30 days prior to your event the balance of Rental Space is due, payable directly to Tony Lancaster.*

*Catered food and Staffing Fee is due as follows: 20% at booking, 30% 90 days prior to event and 50% due 30 days prior to event along with Final Guest Count.*

*Day of changes and additions will be billed and are due at time of request.*

*Hope Café and Catering accepts Cash, Check and all major Credit Cards, Pay Pal, Venmo and Zelle.*

**8.1.2019**