

# *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*

*Charge is \$3.50 each unless marked with \*AQ*

*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 \$21

*Beef Tender Bordelaise*, Grilled and sliced served with a Red Wine and Mushroom Reduction \$23

*Roasted Prime Rib*, Slow Roasted to perfection with Chef's Secret Rub, served with Creamed Horseradish \$29

*Grilled Burgundy Filet Mignon*, Marinated in the Chef's Secret Marinade, grilled and topped with our Burgundy Shallot Butter Sauce. \$32

*Flat Iron Steak and Shrimp Scampi*, Grilled to your specification and Topped with a Jumbo Shrimp Scampi \$25

*Oven Roasted Pork Loin*, Served with our Fresh Apple Chutney \$20

*Santa Maria Beef Tri Tip*, Chef's Favorite seasoned, grilled and slow cooked \$18

*Roasted Beef Tenderloin*, Slow Roasted and Sliced, served with Au Jus \$31

*Wine Country Chicken*, Skinless Breast sautéed with Chardonnay and Fresh Cremini Mushrooms \$18

*Chicken Parmesan*, Skinless Breast coated in Italian Seasoned Parmesan Crust with Chef's Marinara Sauce and melted Mozzarella Cheese \$17

*Grilled Lemon Herb Chicken*, Marinated Skinless Breast with Fresh Herbs and grilled to perfection \$16

*Chicken Milano*, Skinless Breast stuffed with a fresh Tomato, Basil & Mushroom Chardonnay Sauce \$19

*Crispy Chicken Dijon*, Skinless Breast with Dijon Panko Crust \$17

*Chicken Marsala*, Cremini Mushroom, Marsala Wine and Cream \$18

*Atlantic Salmon Fillet*, Fresh Salmon Fillet grilled with Fresh Dill Glaze \$20

*Baked Tilapia Fillet*, Mild White Fish with a Pesto Crust \$15

*Baked Lasagna*, Your choice between our Classic Meat Lasagna or Vegetarian with Cream Sauce \$19

*Vegetarian Penne Rustica*, Fresh Seasonal Vegetables tossed with Chef's Marinara & Penne Pasta \$16

*Vegan Patty*, Soy Vegan Patty with sautéed Cremini Mushroom with Chardonnay Sauce \$18

*Jumbo Shrimp Scampi*, Baked with Parmesan, Bread Crumbs, Lemon, Capers & Butter \$25

## *Premium Selections Available – AQ*

*Cold Water Lobster Tail*

*Fresh Alaskan Halibut*

*Seared Ahi Tuna*

# *The Romanesque Room*

## Frequently Asked Questions

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

*Monday – Thursday \$2500\* Minimum 50 guests*

*Friday & Sunday \$3500\* Minimum 75 guests*

*Saturday \$4000\* Minimum 100 guests*

*Space pricing includes all tables & chairs indoors, for up to 250 guests, if your Ceremony is to be held on site then add \$500. If outdoor Ceremony is approved additional cost for outdoor chairs. \*If Hope Café & Catering is selected to provide full meal then room price reduced by \$500. 50% Deposit of Space Fee required to hold date for event. Space Fee to be paid directly to Tony Lancaster.*

### ***Catered Food***

*As we hope that you will hire Hope Café & Catering we understand that sometimes that is not always the best option. Our entrée meal prices range from \$15- \$32 pp. We are happy to allow outside Catered Food, this must be done with one of our Restaurant Partners or if you have a favorite not on our list just let us know. We do require that they be licensed and insured. You will make the food selection with the Caterer you choose along with making payments directly to them. We will arrange delivery time with them to ensure a smooth transition. Hope Café & Catering will handle all service of all food & beverage as outlined in "Hope Café & Catering Service Fees."*

### ***Hope Café & Catering Service Fees per person (Cost of Food is extra based on menu selected)***

*\$40 – Buffet (Hors D' Oeuvres, Beverages, Meal)*

*\$45 – Combo (Station Hors D' Oeuvres, Beverages and Plated Meal)*

*\$50 – Plated (Station Beverages, Hand Passed Hors D' Oeuvres and Plated Meal)*

*What's included in our per person fee?*

*All Taxes (excluding Food Tax) and Service Charge*

*All Labor, set up, food & beverage service, clean up*

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

*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 avail.*

## 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 our local non-profits any appropriate items in your name. Only outside food allowed are described in our Restaurant Partners and your favorite bakery. All must be licensed and insured. If you have a family recipe and would love us to prepare it just let us know.*

**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 is required to hold date of which 50% is refundable for cancellations of 30+ days of your event. 30 days prior to your event the balance of Rental Space is due, payable directly to Tony Lancaster.*

*Catered food by Hope Café & Catering will be due with your final minimum count 30 days prior to event.*

*Hope Café & Catering Service Fees, 50% due 30 days prior to event and balance due 10 days prior to event.*

*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.*