THE HEARTH EATERY

CATERING
BREAKFAST

For a full breakfast bar add any items for an additional price
Priced per Person

Chorizo and Eggs Taco Bar

18

Breakfast Burritos

- Option A - sausage, cheese, potatoes, and peppers 10
- Option B - chorizo, eggs, cheese, and potatoes 10
- Option C - vegetarian 8
- Option D - steak, eggs, cheese, potatoes, and mushrooms 12

Thick Cut Bacon and Eggs, Roasted House Potatoes, and Toast

21

Bacon, Sausage Links, Eggs, Potatoes, and Biscuits and Gravy

32

Steel Cut Oatmeal Bar with a Variety of Toppings

12

Waffle or Pancake Bar with a Variety of Toppings

16

Assorted Scone and Muffin Basket

- lemon blueberry, carrot cake, chocolate chip, banana nut, or cheddar and bacon

6

Ask about our breakfast in a scone! If you do not see a flavor or dish you want, please let us know

THE HEARTH EATERY

CATERING
LUNCH & DINNER

Prices vary according to the menu chosen
Priced per Person

Street Taco Bar
- chicken, steak, or seafood
- includes black beans, spanish rice pilaf, and salsa bar

18-25

Pasta Bar
- organic and/or gluten free pasta with a trio of sauces
- meat, seafood, or vegetarian
- includes a house green salad

18-25

Thai Curry
- meat, seafood, or vegetarian
- includes jasmine rice, veggies, and fresh spring rolls with dipping sauce

18-25

Asian Stir Fry Bar
- meat, seafood, or vegetarian
- includes steamed rice or noodles, egg rolls and dipping sauce

17-25

American Fare
- handcrafted burgers on artisan rolls
- turkey and/or grass fed beef
- choice of cheeses, veggies, and salads

18-25

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STARCH SIDES

- Garlic Mashed Potatoes
- Garlic Root Mash (House Specialty)
- Twice Baked Bacon Potatoes
- Oven Roasted Red Potatoes with Rosemary and Garlic
- Quinoa and Kale Pilaf
- Brown Rice Medley Pilaf
- Puerto Rican Rice with Peas
- Parmesan Polenta
- Pasta with Spring Vegetables (Gluten Free)
- Pasta Pesto Alfredo
- Five Cheese Mac and Cheese
- Cheesy Grits
- Sweet Potato Bake
- Oven Roasted Butternut Squash
- Family Fried Rice
- Cauliflower Rice Risotto
- Barley Risotto with Wild Mushrooms

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SOUPS

- Wild Mushroom with Wild Rice
- Thai Coconut Curry with Chicken
- Hearty Five Bean with Smoked Turkey
- Alaskan Ale, Cheddar, and Bacon
- Salmon Chowder
- Alaskan Razor Clam Chowder
- Chicken with Rice and Vegetables
- Hearty Fresh Garden Vegetables with White Beans
- Fresh Green Pea with Ham
- Potato Leek Chowder
- Chicken with Handcrafted Noodles
- Creamy Turkey, Dumplings, and Vegetables
- Southwestern Chicken and Rice
- Sausage, Kale, and Potato
- Hearty Vegetable Beef
- White Bean and Chicken Chili
- Black Bean and Steak Chili
- Hungarian Mushroom
- Chicken Tortilla
- Tortellini and Italian Sausage
- Curried Butternut Squash

THE HEARTH EATERY

CATERING
SOUTHERN MENU

ENTREES

- Southern Style Fried Chicken
- Marinated BBQ Baby Back Ribs
- Carolina Pulled Pork with Slaw
- Marinated Grilled Flank Steaks
- Honey Glazed Ham
- Shrimp and Grits
- Chicken Fried Steak with Country Gravy

SIDES

- Down Home Mac and Cheese
- Roasted Garlic Mashed Potatoes
- Collard Greens and Pork Jowl Bacon
- Grilled Beans and Asparagus
- Sweet Southern Cornbread
- Savory Black Eye Peas
- Red Beans and Rice

THE HEARTH EATERY

CATERING
HOT LUNCH IDEAS

- Teriyaki Chicken with Steamed Rice
- Turkey Meatballs with Mushroom Sauce and Pasta
- Crunchy Fried Chicken
- House Made Lasagna with Red and White Sauce
- Thai Curried Chicken with Steamed Jasmine Rice
- Chicken and Dumplings
- Beef or Fish Peroke
- Chicken Enchiladas with South of the Border Rice
- Meatloaf, Oven Roasted Potatoes and Vegetables
- Chicken Cacciatore Sauce with Spaghetti
- Shrimp Fettuccini with Spring Vegetables
- BBQ Ribs with Baked Beans
- Stuffed Rolled Turkey Breast with Smashed Potatoes and Gravy
- Swiss Steaks with Pasta or Steamed Rice
- Salmon, Shrimp, and Bacon Fried Rice