



Hardwood Café & OTR Event Guide

Our event team can design your next event to fit all your needs. Below are 3 of our most commonly requested event styles.

Plated Menu Experience

From formal & fancy or innovative and modern, our plated menu packages are highly regarded.

For groups of 18-60 guests, plan your selections and allow your guests to order from a completely unique menu of your choosing.

Multiple package sizes and plenty of add-ons available.

Cocktail & Reception Experience

Great for team building, marketing happy hours or chic and modern rehearsal dinners, Hardwood Café & OTR knows how to throw a cocktail party! Our hors d'oeuvres are always prepared in house and the selections are classy and familiar.

Family Experience

Our #1 rated Event Style! Perfect for larger groups or less traditional affairs, our family experience packages are full of fun selections providing great house made selections with great value. Choose from entrée options then add your sides and appetizers to create a memorable meal for your guests.

Our Event Spaces

Hardwood Café is a large and open restaurant with a variety of spaces available for private and semi-private special events. Each area provides a unique ambiance that lends itself to that “just right feel” at parties, meetings and dinners.

Main Dining Room

The large main dining room can be reserved to accommodate up to 76 guests for table service and 100 guests reception style. Most appropriate for large sit down lunch or dinner events. Food and beverage minimum \$500-\$3000

Cherry

The two story room is a large open space ideal for cocktail parties with plenty of room to mingle. Tables can also be rented in this facility to host sit down events. \$700-\$2000

On The Rocks

Our modern yet quaint sports bar featuring 18 beers on tap, a state of the art AV system with 16 4k TV's and ample room for parties of any size. Food and beverage minimum \$3500-\$7500

Patio

Our newest space located just off OTR provides a great seasonal space for cocktail receptions and casual events. Equipped with its own bar, gas fire pit, various shaded tables and lounge seating areas, your guest will enjoy the comfortable and fun atmosphere. Food and beverage minimum \$900-\$4000

House Buyout

The house buyout option allows for exclusive access to all areas of the restaurant for large scale and high end events. The maximum occupancy for the site is 495 guests.

Our event spaces carry no flat rate rental costs. Minimum generated revenues associated with each private event can be met with food and beverage purchase and are variable with the seasons and house schedule of events.

Plated Lunch Experience

Your guests will order from a customized printed menu. Want to include your company logo or personalized message? We will be happy to help!

Plated Lunch: \$20 Per person. Please select 2 Soup/ Salad options, 5 Main Courses and 1 Dessert. Includes Coffee, Tea and Soft Drinks

Soup & Salad

Café Salad

Caesar

Chicken Noodle Soup

Soup of the Day

Main

Crab Cake Sandwich

Cajun chicken Pasta

Meatball Hoagie

Pineapple Teriyaki Grilled Chicken

Shrimp Asparagus Salad

Chicken Parmesan

Strawberry Chicken Salad

Open Face Steak Sandwich

Dessert

Cheesecake

Tiramisu

Fruit & Cheese Tray

Cookie Tray

Sandwich & Salads

\$12 per person

Ideal for large informal gatherings. A serve yourself spread of various cold cuts, accompaniments, salads, sides and desserts that you select. Platters will include Roasted Turkey, Angus Roast Beef, Black Forest Ham, Sliced Cheddar, Provolone, Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayo, Mustard and Assorted Breads.

Select 3 Salad/Side Options and 1 Dessert Option

Salads

Chicken Salad- with celery, onion and creamy dressing

Egg Salad- with celery, mustard and creamy dressing

Tuna Salad- all white tuna with dill pickles and mayo

Pasta Salad- Penne Pasta with tomatoes, Italian vinaigrette, mozzarella, roasted red peppers and soppressata

Potato Salad- Baby redskin potatoes with dill in a creamy dressing

Greek Tortellini Salad- Cheese tortellini tossed with feta cheese, olives, tomatoes and vinaigrette

Quinoa- mandarin oranges, dried cranberries, kale and a citrus vinaigrette

Sides

House Chips

Pimento Cheese & Crackers

Mediterranean grilled veggies-marinated vegetables grilled then chilled and served with aioli

Salsa Platter- Two salsas, guacamole, and queso with tortilla chips

Desserts

Cookie Tray

Brownie & Blondie Tray

Cannoli Dip

Fruit & Cheese Tray

Plated Dinner Experience

Your guests will order from a customized printed menu. Want to include your company logo or personalized message? We will be happy to help!

Plated Dinner Experience: Select one soup/salad, two appetizers, four entrees and one dessert.
Includes coffee, tea & soda.

Soup & Salad

Café Salad

Caesar

Chicken Noodle Soup

Soup of the Day

Appetizers

Spinach and Artichoke Dip

Chicken Satay Skewers

Charcuterie Plate

House Smoked Salmon Dip

Bruschetta

Crispy Brussel Sprouts

Entrees

Wood fire grilled Prime Rib Au Jus served with potato of the day \$42

Filet Mignon served with potato and vegetable of the day \$41

English Style Cod served with rice and vegetable of the day \$22

Sweet Apple Pork served with rice and vegetable of the day \$22

Grilled Mahi Mahi with rice and vegetable of the day \$32

BBQ Baby Back Ribs served with natural cut French fries \$34

Grilled Salmon served with rice and vegetable of the day \$30

Cajun Chicken Pasta \$24

Grilled Shrimp Skewers with mango salsa \$26

Chicken Marsala served with rice and vegetable of the day \$24

Chicken Parmesan served with penne marinara \$23

Hardwood Crab Cakes served with rice and vegetable of the day \$30

Desserts

Decorated Cake

Cheesecake

Tiramisu

Cookie Tray

Fruit and Cheese Tray

Family Style Dinner Experience

Our most popular packages! A great variety for a great value-your guests will pass and share, experience true interaction with our foods. Let your guests decide what makes the perfect plate of food!

Package A. \$25 per person Ages 5-10 \$12 per person

Please select one soup/salad, two mains, one side and one dessert. Includes coffee, tea & Soda

Package B. \$35 per person Ages 5-10 \$17

Please select one soup/salad, two appetizers, four mains, three sides and one dessert. Includes coffee, tea & Soda.

Salad & Soup

Café Salad

Italian Chopped Salad

Caesar

Chicken Noodle Soup

Soup of the Day

Soups will be individually plated

Appetizers

Spinach and Artichoke Dip

Bruschetta

Chicken Quesadillas

Cajun Shrimp \$1 supplemental charge applies

Stuffed Banana Peppers

Pot Stickers

Stuffed Mushrooms

Fried Calamari \$1 supplemental charge applies

Fried Goat Cheese

Shrimp Scampi Dip

PEI Mussels \$1 supplemental charge applies

Charcuterie & Cheese Tray

Cheese Stuffed Risotto Bites

Miniature Crab Cakes \$2 supplemental charge applies

Mains

Seasonal Pork Tenderloin
Four Cheese Ravioli
Chicken Florentine
Wood Fire Roasted Chicken
Prime Rib Au Jus supplemental charge applies
Marinated Grilled Flank Steak
Chicken Marsala
Lasagna
Spaghetti with Meatballs
Cajun Chicken Pasta
Chicken Parmesan
Braised Beef Tips
Linguine with Clam Sauce
Grilled Salmon
Baked Ziti with sausage

Sides

Basmati Rice
Smashed Redskin Potatoes
Potato Au gratin
Asparagus supplemental charge applies
Roasted Vegetables
Seasonal Vegetable
Gouda Grits
Creamed Spinach
Penne Marinara
Corn Bread

Desserts

Decorated Cake
Assorted Pies and Cakes
Seasonal Cheesecake
Gluten Free Salted Caramel Brownies
Tiramisu
Cookie Tray
Fruit and Cheese Tray

Pizza Party

For groups of 15 or more looking for a casual event option, we can provide an all-you-can-eat pizza party.

\$13 Per person includes unlimited pizza from our fresh wood-fired oven, salad, coffee, tea and sodas.

Hors d'Oeuvres

By the Piece Items

Bruschetta
Grilled Cheese & Tomato Soup Shooters
Pot Stickers
Mini Grouper Tacos
Seasonal Ravioli
Grilled watermelon with feta
Mexican Street Corn Croquettes
\$2

Filet and Gorgonzola Mouse Crostini
Seared Scallops
Oysters
Mini Crab Cakes
Spicy Black Bean Empanada
Jumbo Shrimp Cocktail
Chicken and Brie
\$3

Appetizer Trays

We recommend two trays for approximately 14-18 individuals

- Cajun Shrimp \$48
- Spinach Artichoke Dip \$36 with Crabmeat \$58
- Meatball Sliders \$52
- Buffalo Chicken Wings \$42
- Stuffed Banana Peppers \$46
- Grilled Asian Filet Skewers \$68
- Wonton Shrimp \$58
- Antipasto Tray \$90
- Veggie & Hummus Tray \$38
- Hot Honey Goat Cheese \$46
- Chicken Quesadillas \$46
- Cheese Stuffed Dates wrapped in Bacon \$58
- Cheese Steak Eggrolls \$65
- Crabmeat Stuffed Mushrooms \$65
- Mahi Sliders \$75
- Shrimp Cocktail \$48
- Nacho Tray \$32
- House Grind Cheeseburger Sliders \$68
- Mini Crab cakes \$90
- Artichoke & Mushroom Flatbread \$39
- Baby Back Riblets \$85
- Seared Ahi Tuna \$68
- Fried Ravioli \$59
- Pretzels & Beer Cheese \$65

Dessert Add-Ons

Cookies

Individual \$10 dz

Assorted Party Tray (mixed 3 dozen) \$28

Cakes

1. Choose your batter: Chocolate, Yellow, White Almond, Red Velvet, Marble, Carrot
2. Choose your icing: Buttercream, Chocolate Buttercream, Whipped, Cream Cheese, Fondant (upcharge applies)
3. Choose Your Size:
 - 8" (8-10 people) \$32
 - 1/2 Sheet (serves 25-30) \$57
 - Full Sheet (serves up to 55) \$90
4. Add Filling: Fruits, Bavarian Cream, Chocolate (additional charges apply)

Miniature Dessert Trays

32 Piece \$54

65 Piece \$72

Event Inquires: Please contact our event coordinator at (724) 586-5353

- To complete your booking a signed contract and credit card are required.
- Final menu and guest counts are required at least 7 days before your event. Final pricing is based on the confirmed guest count (supplemental fees may apply for changes after 7 days)
- Cancelations will be accepted up to 7 days before your event. Cancelling within a week of your event will result in a fee of \$500 applied to the booking credit card.
- Payment in full is due at the conclusion of your event.
- All event minimums, pricing and estimates do not include tax and service charge amounts.
- An 18% service charge is added to checks for parties of 19 or more