
SALT OF THE HEARTH

CATERING MENU



Updated: January 2019

Private Events

Start your meeting with us.... and end your evening with us!
Book SALT as your next private event venue.

HOLIDAY PARTIES
BIRTHDAYS
GRADUATIONS
CORPORATE MEETINGS
ENGAGEMENT PARTIES
REHEARSAL DINNERS
WEDDING RECEPTIONS

Private event areas available within SALT:

SALT ELEVATED LOUNGE – Up to 50 guests, upstairs, private bar, no wheelchair access

SALT DINING AREA – Up to 100 guests, downstairs, between front windows and fireplace

SALT LOUNGE – Up to 50 guests, downstairs, between fireplace and dessert bar, can be curtained off

Floor areas can be combined to accommodate larger groups, up to a full capacity of **350 people**.

We are happy to build a private event to match your budget. There are no rental fees for the use of our private party spaces that are pre-scheduled with at least 7 days' notice. Deposits necessary, and are determined on a per-party basis.

As part of the WineStyles and BeerStyles family, we offer one of the area's largest selection of wine and beer to go along with our extensive menu curated and prepared by critically renowned chefs.

Appetizers

APPETIZERS (\$ PERS SERVING)

CANDIED BACON WRAPPED PINEAPPLE \$2

KUNG POW BRUSSEL SPROUTS \$2

COME BACK BACON DEVILED EGGS \$2

CARMELIZED ONION & GOAT CHEESE PASTRY
KISS \$2.25

CAPRESE SKEWER \$2

ANTIPASTO SKEWERS \$2.50

ARTICHOKE STUFFED MUSHROOMS \$2

HERB GOAT CHEESE STUFFED MUSHROOMS \$2

BLUECHEESE BACON STUFFED MUSHROOMS \$2

CRAB STUFFED MUSHROOMS \$2.50

SPANAKOPITA BITES \$2.25

THAI PEANUT CHICKEN SKEWERS \$3

CUBAN ROJO CHICKEN SKEWERS \$3

TERIYAKI CHICKEN SKEWERS \$3

TERIYAKI BEEF SKEWERS \$3.25

MONGOLIAN BEEF SKEWERS \$3.25

GARLIC LIME SHRIMP SKEWERS \$4

MARINATED GRILLED VEGGIE SKEWERS \$2

BRIE EN CROUTE (SERVES 15-20) \$30

- HONEY & NUT
- BLACKBERRY COMPOTE

MEDITERRANEAN HUMMUS W/ PITA or VEGGIES

-SMALL (serves 10-15) \$30

-MED (serves 15-20) \$40

SPINACH ARTICHOKE DIP W/PITA or VEGGIES

-SMALL (serves 10-15) \$35

-MED (serves 15-20) \$45

SEASONAL VEGETABLE TRAY W/HERB DIP

-SMALL (serves 15-20) \$44

-MED (serves 35-40) \$64

-LRG (serves 65-75) \$84

FRESH FRUIT TRAY W/FRUIT DIP

-SMALL (serves 15-20) \$45

-MED (serves 35-40) \$ 69

-LRG (SERVES 65-75) \$95

ARTISAN CHEESE TRAY

-SMALL (serves 10-15) \$75

-MED (serves 15-20) \$89

CHARCUTERIE TRAY

-SMALL (serves 10-15) \$78

-MED (serves 15-20) \$92

SLICED BAGUETTE (40-50 slices) \$5ea

ARTISANAL CRACKERS (50) \$5

BUFFETS & PLATED DINNERS

3 Course \$30/Person

4 Course \$40/Person

APPETIZER:

CHOOSE ONE FROM OUR APPETIZER LIST

SALAD:

CLASSIC CAESAR- *House Caesar dressing, kale, croutons, & shaved parmesan.*

GARDEN- *Mixed greens, tomatoes, carrot, croutons w/ ranch dressing.*

BLUEBERRY GORGANZOLA- *Kale, arugula, sour beer vinaigrette, gorgonzola w/ warm spiced blueberries.*

PICKLED VEGETABLE W/ GOAT CHEESE- *Mixed greens, pickled veg, sour beer vinaigrette & goat cheese.*

MAIN COURSE:

TUSCAN CHICKEN- *Lemon caper cream sauce with artichokes, roasted red peppers & arugula.*

BOURBON GLAZED PORK LOIN- *Iowa raised pork loin glazed with a sweet bourbon glaze.*

STEAK AU POIVRE- *Choice of cut served with Au Poivre; a rich cracked peppercorn sauce.*

SALMON DIJONNAISE- *Grilled salmon with a Dijon mustard glaze.*

SEASONAL FISH- *Seasonal white fish served with a vodka sauce topped with arugula.*

STUFFED SQUASH- *Cranberry, feta & quinoa stuffed butternut squash.*

SIDES: (Choice of 2)

GARLIC HERB MASHED POTATOES

POTATOES AU GRATIN

ROASTED SEASONAL VEGETABLES

ROASTED PANCETTA BRUSSELS SPROUTS

HONEY GLAZED ROASTED CARROTS

GREEN BEAN ALMONDINE

RICE PILAF

DESSERT:

CHOOSE FROM FINISHING SALT MENU

Pizza, Pasta & More

ARTISANAL HAND-CRAFTED PIZZA:

16 INCH (SERVES 2-3)

-GARLIC SAUSAGE \$15

-THAI VEG \$15

-PROSCIUTTO CRUDO \$15

-MARGHERITA \$14

-NY STYLE VEGGIE SUPREME \$16

-NY STYLE CHEESE \$14

-NY STYLE PEPPERONI \$15

-NY STYLE SAUSAGE \$15

-SPICY SOPPRESSATA \$15

-MEATBALL GIARDINIERA \$15

-ARTICHOKE AND ROASTED PEPPERS \$15

PASTA

MARINARA OR SAUSAGE

-SPAGHETTI (HALF/\$35 FULL/\$55)

-PENNE (HALF/\$35 FULL/\$55)

-LINGUINE (HALF/\$35 FULL/\$55)

-SAUSAGE (HALF/\$45 FULL/\$65)

LASAGNA

-SAUSAGE (HALF/\$55 FULL/\$76)

-CHEESE (HALF/\$49 FULL/\$69)

SAUSAGE & PEPPERS

(HALF/\$45 FULL/\$69)

MEGA PIZZA

22 INCH (SERVES 5-6)

-CHEESE \$29

-PEPPERONI \$31

-VEGGIE SUPREME \$32

-SAUSAGE \$31

ADDITIONS

-GARLIC KNOTS (HALF 12CT/\$8 FULL 24CT/\$16)

-GIANT ZEPPOLE AL FRITTA TWIST \$8

BRUSCHETTA BAR (SM 12CT/\$43, LG 24CT/\$86)

-TRADITIONAL (COLD)

-PORTOBELLO (HOT)

-ARTICHOKE (HOT)

-SALCICCIA (HOT)

-ROASTED PEPPERS (COLD)

Other Catering Options

BURGER SLIDER BAR \$5/PER PERSON

IOWA ALL BEEF PATTY

- SESAME SEED BUNS
- AMERICAN OR CHEDDAR CHEESE
- LETTUCE
- TOMATO
- ONION
- KETCHUP/MUSTARD/MAYO
- PICKLES

TACO BAR \$5/PER PERSON

TACO BAR INCLUDES:

- CHOICE OF FILLING: GROUND BEEF/CHICKEN/VEGGIE
- CORN OR FLOUR TORTILLAS
- SHREDDED LETTUCE
- ONION
- SHREDDED MONTEREY JACK CHEESE
- PICO DE GALLO
- SOUR CREAM
- MILD OR HOT SAUCE

BBQ PULLED PORK SLIDER BAR \$6/PER PERSON

BBQ PULLED PORK BAR INCLUDES:

- BBQ IOWA PORK BUTT
- HOUSE-MADE BBQ SAUCE
- SESAME SEED BUNS
- CHEDDAR CHEESE

SIDE OPTIONS: (PRICE PER PERSON)

SOUTHERN STYLE COLE SLAW **\$2**

POTATO SALAD **\$2**

BEER CHEESE MAC 'N' CHEESE **\$3**

COLD PASTA SALAD **\$2**

BOURBON BBQ BAKED BEANS **\$3.50**

ANTIPASTO SALAD **\$3.50**

CONTACT INFORMATION

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