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# SALT OF THE HEARTH

CATERING MENU

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Updated: October 2021

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# Private Events

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## PRIVATE EVENT SPACE FOR EVERY OCCASION!

Book SALT for your next private event and customize our space to suit your group: Restaurant, Cocktail Lounge and Event Venue - all under one roof!

### CORPORATE MEETINGS

HOLIDAY PARTIES  
BIRTHDAYS  
GRADUATIONS

ENGAGEMENT PARTIES  
REHEARSAL DINNERS  
WEDDING RECEPTIONS

**SALT ELEVATED LOUNGE** – Upstairs Mezzanine offering complete privacy for up to 40 guests (no wheelchair access).

**SALT DINING** – Beautifully bright dining space with a double-sided fireplace for up to 60 guests with sound-proofing curtains for added privacy.

**SALT SHAKER** – Intimate and exclusive space with a private bar and lounge for up to 35 guests with a view of the fountain.

**SALT LOUNGE** – Enjoy cocktail hour in our cozy lounge with a fireplace and a view of the fountain for up to 40 seated guests.

**SALT COMBINED** – Spaces can be combined to accommodate large groups, up to a capacity of 150 people.

**BEERSTYLES TAPROOM & GASTROPUB** – For larger events, the entire venue has an available capacity of 250 people.

**For More Information, email: [events@beerstyles.com](mailto:events@beerstyles.com)**

*100+ Rotating Tap Wall | Local Beer From All Over Iowa |  
National Favorites | Plus Cocktails, Wine and Mocktails*

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# Appetizers

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## APPETIZERS

**Caprese Bites** \$2/EA

**Artichoke Stuffed Mushrooms** \$2/EA

**Goat Cheese and Balsamic Roasted Onion  
Crostiti** \$2/EA

**Bacon Wrapped Green Bean Bundles** \$2/  
EA

**Bourbon-Soaked Bacon Wrapped Dates**  
\$2/EA

**Spinach & Artichoke Dip w/Pita Chips**  
Small (Serves 6-10 People) \$30  
Large (Serves 10-15 People) \$45

**Vegetable Tray**  
Small (Serves 10-15) \$45  
Large (Serves 20-30) \$90

**Buffalo Chicken Dip w/Toasted Baguette**  
(Serves 10) \$25

**Candied Bacon Wrapped Pineapple** \$2/EA

**Caramelized Onion & Goat Cheese Pastry  
Kiss** \$2.25/EA

**Herb Goat Cheese Stuffed Mushrooms**  
\$2/EA

**Blue Cheese Bacon Stuffed Mushrooms**  
\$2/EA

**Burrata & Marinated Tomato Crostiti**  
\$2/EA

## GROUP APPETIZERS

**Brie En Crouete** (Serves 15-20) \$30

**Kung Pow Brussel Sprouts** (Serves 3) \$7

**Portobello Fries** (Serves 3) \$9

**Buffalo Wings** (Serves 10-12) \$50

**Mediterranean Hummus w/Pita Chips**  
Small (Serves 6-10) \$30  
Large (Serves 10-15) \$45

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# PLATED DINNERS

2 Course \$25/Person

3 Course \$35/Person

4 Course \$45/Person

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**APPETIZER** (Choose **ONE** from our Appetizer List)

**SALAD** (Choose **TWO** from the following options)

- **KALE CAESAR**- House Caesar dressing, Kale, Croutons, & Shaved Parmesan
- **GARDEN**- Mixed Greens, Tomatoes, Carrot, Red Onion, Croutons
- **ARUGULA**- Arugula, Asparagus, Goat Cheese, Warm Bacon Vinaigrette
- **SEASONAL SALAD** - Currently the Autumn Salad has Grilled Chicken Breast on Mixed Greens with Roasted Butternut Squash, Apple, Blue Cheese Crumbles served with a Warm Sherry Bacon Vinaigrette

**MAIN COURSE** (Choose **TWO** from the following options)

- **TUSCAN CHICKEN**- Lemon Caper Cream Sauce with Artichokes, Roasted Red Peppers & Arugula
- **PAN-SEARED SALMON**- Crispy skin-on Salmon over Potatoes in a Creamy Sour Beer Beurre Blanc Sauce
- **ROASTED PORK LOIN**- Roasted Pork Loin with Butternut Squash Croquette and Sautéed Greens
- **GRILLED SKIRT STEAK**- with Chimichurri Sauce over Garlic Mashed Potatoes
- **THREE CHEESE PASTA**- with Asparagus Tips, Roasted Red Peppers, and Mushrooms

**DESSERT** - Rotates Seasonally. Currently Bader Farm's Peach Cobbler.

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# Pizza, Pasta & More

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## ARTISANAL HAND-CRAFTED 16" PIZZA (SERVES 2-4) \$15 EACH:

- Garlic Sausage
- Prosciutto Crudo
- Margherita
- NY Style Veggie Supreme
- NY Style Cheese
- NY Style Pepperoni
- NY Style Sausage
- Meatball Giardiniera
- Artichoke and Roasted Peppers

## PASTA HALF PANS \$35. FULL PANS \$55:

### Choose Pasta and Sauce:

- PASTA OPTIONS
  - Penne
  - Cavatappi
  - Spaghetti
- SAUCE OPTIONS
  - Marinara
  - Sausage
  - Beer Cheese Sauce

### ADDITIONAL ADD-ON OPTIONS:

- Grilled or Blackened Chicken
- Sausage or Garlic Sausage
- Roasted Red Peppers
- Green Peppers
- Onions
- Mushrooms
- Artichokes
- Sun-Dried Tomatoes

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# Other Catering Options

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GARLIC KNOTS 12CT \$10 GARDEN SALAD BOWL \$35

BRUSCHETTA BAR (SM 12CT/\$36, LG 24CT/\$72)

- Traditional (Cold)
- Roasted Peppers (Cold)
- Portobello (Hot)
- Artichoke (Hot)
- Saliccia (Hot)

BURGER SLIDER BAR \$8/PER PERSON

- Iowa All Beef Patty
- Sesame Seed Buns
- American Cheese
- Lettuce
- Tomato
- Onion
- Ketchup / Mustard / Mayo
- Dill Pickle Chips

STREET TACO BAR \$8/PER PERSON

- Choice of Filling Up To Two: Pork Carnitas/Chicken Tinga/Chorizo
- Corn or Flour Tortillas
- Onion
- Pico de Gallo
- Sour Cream
- Salso Verde/Salsa Rojo

### BBQ PULLED PORK SLIDER BAR \$8/PER PERSON

- BBQ Iowa Pork Butt
- BBQ Sauce
- Sesame Seed Buns
- Pickled Onions
- Carolina Style Slaw
- Dill Pickle Chips

### BRUNCH BAR \$8/PERSON

- French Toast
- Breakfast Egg Bake - Veggie or Meat Lovers
- Bacon and Sausage
- Breakfast Potatoes
- Toast
- Mixed Fruit
- Carafes of Orange Juice or Pineapple Juice (2 INCLUDED | \$7 EACH)

### ICE CREAM DESSERT BAR \$5/ PER PERSON

- ICE CREAM FLAVORS (Choose THREE): Chocolate, Vanilla, Strawberry, Blueberry Cheesecake, Peanut Butter, Cotton Candy, Chocolate Chip Mint, Monster Cookie, Raspberry Chocolate Chunk, Peach, Lemon Bar, Strawberry Rhubarb, Strawberry Cheesecake, Cookie Dough, Butter Pecan, or Rocky Road
- TOPPING BAR INCLUDES: Whipped Cream, Caramel, Chocolate, M&M's, Crushed Nuts, Cookie Crumbles and Cherries. \*

### MAC & CHEESE BAR \$8/ PER PERSON (Choose SIX)

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|--------------------------|----------------------|------------------------|
| • Regular or Beer Cheese | • Broccoli           | • Bleu Cheese Crumbles |
| • Bacon                  | • Marinated Tomatoes | • Buffalo Sauce        |
| • Grilled Chicken        | • Cauliflower        | • Jalapenos            |
| • Ham                    | • Asparagus          |                        |

BUFFET SIDE OPTIONS: (PRICE PER PERSON)

- ● Creamy Coleslaw \$2
- ● Potato Salad \$2
- ● Pasta Salad \$2
- ● Beer Cheese Mac 'N' Cheese \$3
- ● Bourbon BBQ Baked Beans \$3.50
- ● House-Made Chips \$2
- ● Handcut Fries \$2

From elegant plated dinners to cocktail hour, to custom buffets, we are happy to build a private event menu to match your vision and budget. We can easily accommodate Gluten Free, Vegan, Vegetarian, Dairy Free and other allergens.

Prices and Availability - Subject to Change.



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# Contact Information

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