

## Dinner Banquet Menu 04/25



Enclosed you will find our menu options for banquets and private parties. These menus are only a sampling of what we have to offer you and your guests. If there is something in particular you have in mind, please let us know so that we can tailor the menu to your needs.

We require \$300.00 deposit eight weeks in advance of your scheduled date. This deposit is refundable if given a two week advanced notice of cancellation.

A room fee of \$100 or 3% whichever is greater is added to the final bill.

Minimum food and beverage requirements are based on the total number of people. Starting at \$1,000.

If you have any questions or concerns, feel free to contact us at the number listed below. We look forward to hearing from you.

Free parking in the Drury Inn Garage. A four digit code will be provided to enter.

[www.Lombardostrattoria.com](http://www.Lombardostrattoria.com)

**201 South 20<sup>th</sup> Street      St. Louis, Missouri 63103**

**314-621-0666**

**Chicken Gorgonzola**

Breaded and baked chicken breast topped with a white wine gorgonzola cheese sauce with mushrooms. Served with Penne.

\$38.00

**Chicken Parmigiano**

Breaded and baked chicken breast topped with marinara and melted provolone cheese. Served with pasta in a marinara sauce.

\$38.00

**Chicken Marsala**

Breaded and baked chicken breast topped with a Marsala wine sauce with garlic and mushrooms.

Served with Italian potatoes.

\$38.00

**Chicken Lucciano**

Breaded and baked chicken breast topped with a white wine cream sauce with peas, mushrooms and artichoke hearts

Served with risotto.

\$38.00

**Baked Veal Chop Napolitano**

Provimi veal chop dusted with bread crumbs and baked. Topped with a lemon butter and white wine sauce with capers, mushrooms, onions and artichoke hearts.

Market Price

**Chicken Saltimbocca**

Breaded and baked chicken breast topped With prosciutto ham and melted provolone cheese with a white wine lemon butter sauce.

Served with spinach noodles.

\$38.00

**Charbroiled Veal Chop**

Provimi veal chop dusted with breadcrumbs and topped with white wine lemon butter sauce, pancetta bacon and mushrooms. Served with potato of the day.

Market Price

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**Charbroiled Filet Mignon**

Served with herb butter

Served with chef's choice potatoes

8 ounce Market Price

10 ounce Market Price

**Filet Gorgonzola**

Charbroiled tenderloin topped with a gorgonzola cheese and white wine sauce with mushrooms

Served with chef's choice potatoes.

8 ounce Market Price

10 ounce Market Price

**Charbroiled New York Strip**

Served with herb butter

14oz Market Price

16oz Market Price

**Filet and Lobster**

Charbroiled tenderloin and

South African Lobster Tail

Served with chef's choice potatoes

Market price

**Fresh Atlantic Salmon**

Charbroiled and topped with a creamy dill sauce.

Served with vegetable risotto

\$43.00

**Scampi Lombardo**

Four prawns brushed with garlic butter and topped with capers and Italian breadcrumbs.

Served with spinach noodles.

Market Price

**Scampi Florentine**

Four prawns stuffed with creamed spinach, dusted with Romano cheese.

Served with sautéed mixed vegetables.

Market Price

**Pepperloin**

Two tournedos of beef tenderloin rolled in cracked pepper and topped with a sherry wine sauce with green peppers, red onions and mushrooms.

Served with chef's choice potatoes

8 ounce Market Price

10 ounce Market Price

**Filet Angelou**

Charbroiled tenderloin topped with a white wine sauce, mushrooms, pancetta and provolone cheese.

Served with chef's choice potatoes

8 ounce Market Price

10 ounce Market Price

**Filet and Scampi**

Charbroiled tenderloin and two prawns brushed with garlic butter and topped with capers and Romano cheese.

Served with chef's choice potatoes  
Market Price**South African Lobster Tail**

Single or twin tails available

Served with drawn butter

Market price

**Chef's Catch of the Day**

Please inquire about our current selection.

Market Price

**Housemade Baked Lasagna**

Lasagna noodles layered with meat sauce, ricotta and provolone cheeses

Only Available if order is provided in advance.

\$32

**Blackened Chicken Lasagna**

Lasagna noodles layered with blackened chicken, marinara sauce, ricotta and provolone cheeses

Only Available if order is provided in advance.

\$32

**Rigatoni Trattoria**

Sauteed Italian sausage with mushrooms and onions in a marinara and cream sauce blend.

\$33

**Rigatoni Seafood**

Scallops, crabmeat and shrimp with rigatoni noodles in creamy cognac lobster reduction sauce with peas and mushrooms.

\$42

**Vegetable Lasagna**

Broccoli, cauliflower, and carrots layered with lasagna noodles with marinara or cream sauce.

Only Available if order is provided in advance.

\$32

**Rigatoni Primavera**

Italian vegetable medley with spinach tossed with rigatoni in an Olive oil, butter, garlic sauce.

\$32

**Tortellini**

Meat filled noodles in a pesto cream sauce with peas, mushrooms, sun-dried tomatoes and prosciutto ham

\$33

**Pasta Con Broccoli**

Blend of marinara sauce and cream sauce with fresh broccoli florets.

\$32

**Baked Eggplant**

Sliced eggplant layered with meat sauce, ricotta and provolone cheeses in a marinara sauce.

(available vegetarian style)

\$31

**All entrees include:**

Lombardo's House Salad

Bread, Butter

Coffee and Tea

**Assortment of Bite-Size Cheesecakes**

Prices do not include tax or gratuity.

Prices are subject to change.

Limited Menu's consist of Three to Five options.

A preorder is preferred for all choice of menu's.

A preorder is required for groups of Twenty Five or more.

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## **Pasta Buffet**

### ***Choice of Three:***

- Tortellini
- Rigatoni Trattoria
- Rigatoni Primavera
- Rigatoni Alfredo with Chicken
- Pasta con Broccoli
- Baked Cavatelli
- Rigatoni Marinara with Meatballs

### **Pasta Buffet Includes:**

**Lombardo's House Salad  
Bowl**

**Bread, Butter  
Coffee and Tea**

### **Pasta buffet one - \$32.00**

Prices do not include tax or gratuity

Substitutions may be made for entrees, side dishes and desserts at an additional charge.

**30 person minimum**

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## **Buffet One**

### ***Entrees:***

Beef Tenderloin Tips Marsala

Beef Tenderloin Tips Angelou

Pork Tenderloin

Chicken Parmigiano

Chicken Marsala

House made Italian Sausage in a Sherry Wine Sauce

Baked Cod in pepper cream sauce

Sicilian Style Baked Cod

### ***Choice of two of the following:***

Risotto

Italian Potatoes

Baked cavatelli

Parsley boiled potatoes

Pasta con broccoli

Garlic Mashed potatoes

### ***Choice of one of the following:***

Italian green beans

Steamed broccoli

Fried zucchini

Honey glazed carrots

Mixed vegetables

### **Buffet One Includes:**

**Lombardo's House**

**Salad Bread, Butter**

**Coffee and Tea**

### **Assortment of Bite Size**

**Cheesecakes**

**Choice of two entrees - \$36.00**

**Choice of three entrees - \$39.00**

Prices do not include tax or gratuity

Substitutions may be made for entrees, side dishes and desserts at an additional charge.

**30 person minimum**

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## **Buffet Two**

### ***Entrees:***

Grilled Atlantic salmon with dill sauce  
 Veal Spiedine  
 Veal Parmigiano  
 Chicken Picatta  
 Scampi Lombardo  
 Pork Tenderloin  
 Chicken gorgonzola  
 Carved Beef Pepperloin  
 Veal Saltimboca  
 Chicken Spiedine

### ***Choice of two of the following:***

Risotto  
 Italian potatoes  
 Baked cavatelli  
 Twice baked potatoes  
 Pasta con broccoli  
 Garlic Mashed potatoes

### ***Choice of one of the following:***

Italian green beans  
 Steamed broccoli  
 Fried zucchini  
 Honey glazed carrots  
 Mixed vegetables

### **Buffet Two includes:**

**Lombardo's House**

**Salad Bread, Butter**

**Coffee and Tea**

Assortment of Bite Size

Cheesecakes

**Choice of two entrees - \$46.00**

**Choice of three entrees - \$49.00**

Prices do not include tax or gratuity

**Due to Fluctuation in Meat Costs.**

**The Beef Tenderloins Are Available at Market Price**

Substitutions may be made for entrees, side dishes and desserts at an additional charge.

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## Hot Appetizers

Sicilian Meatballs	\$300.00
House made Toasted Ravioli	\$320.00
House made Calzoni	\$350.00
Shrimp de Jonghe	\$370.00
Fried Calamari	\$300.00
Gourmet Pizzas	\$325.00
Seafood Calzoni	\$375.00
Vegetable Calzoni	\$325.00
Portobello Mushrooms	\$285.00
Crab Stuffed Mushrooms	\$350.00
Seafood Ravioli	\$490.00
Smoked Salmon	Market Price
Oysters Rockefeller	Market Price
Oysters Bienville	Market Price

## Cold Appetizers

Chilled Shrimp Cocktail	Market Price
Oysters on the Half Shell	Market Price
Small Fresh Fruit Tray	\$105.00
Large Fresh Fruit Tray	\$165.00
Small Vegetable Tray with Dips	\$105.00
Large Vegetable Tray with Dips	\$165.00
Small Cheese Tray	\$105.00
Large Cheese Tray	\$165.00
Italian Pasta Salad	\$175.00

**Prices are per 100 pieces  
Minimum of 50 people.**

**Arrangements can be made for  
groups looking to add  
appetizers to their menu.**

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## **Beverages**

### **Consumption Basis**

House Liquor Cocktails	\$9.00 each
Call Liquor Cocktails	\$10.00 each
Premium Cocktails	\$10-\$15 each
Cordials	\$10.00 each
Imported Beer	\$5.50 each
Domestic Beer	\$4.50 each
House Wine	\$10.00 each
Soft Drinks	\$2.85 each

**Wine by the bottle is also available**

## **Host Bar**

**A minimum of 25 people required**

One Hour	\$32.00 per person
Two Hour	\$45.00 per person
Three Hour	\$55.00 per person
Four Hour	\$65.00 per person
Five Hour	\$70.00 per person

**For Call Brands of Liquor, add \$3.00 per person**

**For Premium brands of liquor, add \$4.00 per person**

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**Dessert Upgrades****Fresh Fruit Cup****Spumoni****Lemon Ice****Brownies****\$3.00****Cannoli**  
**Cheesecake**  
**Carrot Cake****\$6.00****Mile High Chocolate Cake**

Chocolate Cake layered with Whipped Cream Icing

**Cheesecake with Strawberries**Deliciously Smooth and Light Cheesecake Served with  
Strawberries on the Side**Tiramisu**Our version combines creamy Mascarpone  
custard and rum soaked lady fingers  
layered with chocolate and espresso.**Black Russian Pie**A delicate marshmallow and Kahlua mousse  
in an Oreo cookie crumb crust. Topped  
with whipped cream and chocolate.**\$7****Cake Cutting**

\$2.00 per person

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## Appetizer Buffet

Please see the hot and cold appetizer section for adding an appetizer to plated or buffet meals.

\$31.00 per person

*Choose a Total of Five from the Following*

- Toasted Ravioli
- Fried Spinach\*
- Sicilian Meatballs
- House made Calzoni
- Vegetable Calzoni
- Assorted Gourmet Pizza
- Fried Zucchini
- Crab Stuffed Mushrooms
- Fried Calamari Strips
- Marinated Portabella Mushroom
- Assorted Fruit Tray
- Assorted Vegetable Tray
- Assorted Cheese Tray
- Italian Pasta Salad

*The following substitutions can be made at Market Price*

- Shrimp de Jonghe
- Chilled Shrimp Cocktail
- Pasta Salad with Shrimp

- Oysters
- Rockefeller\*
- Oysters Bienville\*

Seafood Ravioli in a Lobster Cognac Sauce\*

- Seafood Calzoni
- Smoked Salmon\*

*\*Denotes a seasonal or specialty item that may not be available  
Please inquire for availability*

**25 person minimum**

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## ***Sample Menu 1***



### ***Entrees***

*Served with House Salad*

#### ***Rigatoni Seafood \$\$***

*Scallops, Crabmeat, and Shrimp with Rigatoni in a Creamy Lobster Cognac Reduction Sauce with Peas and Mushrooms*

#### ***Rigatoni Trattoria \$***

*Sauteed Italian Sausage with Mushrooms and Onions in a Creamy Marinara Sauce*

#### ***Filet Mignon \$\$***

*8oz Charbroiled Filet topped with Herb Steak Butter. Served with Potatoes.*

#### ***Chicken Parmigiano \$***

*Italian Breaded Chicken Breast topped with Marinara and Provolone Cheese.*

*Served with Pasta*

#### ***Atlantic Salmon \$\$***

*Charbroiled Salmon Filet topped with a creamy dill sauce with onions.*

*Served with Risotto*

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## Sample Menu 2



### Entrees

*Served with House Salad*

#### **Filet & Scampi \$\$\$**

*Filet Mignon, Charbroiled and topped with Carmine's Steak Butter. Paired with Two Large Prawns dusted with Italian Breadcrumbs and Topped with Capers, then Drizzled with Garlic Butter. Served with Potato of the day.*

#### **Filet Mignon \$\$**

*8oz Charbroiled Filet topped with Herb Steak Butter. Served with Potatoes..*

#### **Tortellini \$**

*Meat Filled Pasta in a Pesto Cream Sauce with Peas, Mushrooms, Sun-dried Tomatoes and Prosciutto Ham.*

#### **Chicken Marsala \$**

*Italian Breaded Chicken Breast topped with Marsala Wine Sauce with Mushrooms.  
Served with Potato of the Day.*

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