

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

201 South 20th 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

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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.

30 person minimum

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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-\$15each
Cordials	\$10.00each
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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