

CARMINE'S STEAK HOUSE



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

We require a deposit to secure your private room reservation date. This deposit is refundable if given a four-week advanced notice of cancellation. A setup fee and a minimum room will be added to all private rooms. ***Prices are subject to change and do not reflect set up fee, tax, or gratuity.*** Please finalize your booking two weeks prior to your booking date so that we can staff, order food/ beverages, and properly coordinate your event needs.

Dietary Restrictions:

We can accommodate Dietary Restrictions, please let us know if you have any special dietary guests in your group at least two weeks in advance of your event.

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

CARMINE'S STEAK HOUSE

20 S. 4th St.

St. Louis, MO 63102

Ask for Allison (314) 241-1631

<http://www.lombardosrestaurants.com>

carminesteakhouse@gmail.com

Please inquire about non-alcoholic beverage packages.

Bar Set-Up

Please ask about Bar set up in Hotel Spaces

50 to 100 people	\$150
More than 100 people	\$250

PRICES DO NOT INCLUDE TAX, Set up fee, OR GRATUITY
PRICES SUBJECT TO CHANGE

Well, House Bar:

Beer from..... \$5.00

Budweiser

Bud Light

Coors Light

Miller Lite

McUltra

O'Doul's

Well Liquor

Vodka

Gin

Rum

Tequila

Bourbon

Scotch

Amaretto

Peach Schnapps

Triple Sec

Wines by the bottle \$45

House wines-

Riesling

Chardonnay

Pinot Noir

Malbec

Cabernet

Other

Soda

Juices

Condiments

House Liquor Cocktails start at \$10.00 & up

PRICES DO NOT INCLUDE TAX, Set up fee, OR GRATUITY. Pricing subject to change.

Call Bar:

Beer ranges from \$5.00-6.00

Budweiser
Bud Light
Miller Lite
Coors Light
Blue Moon
Michelob Ultra
O'Doul's

Vodka

Absolut
Kettle One
Dripping Spring
Tito's
Includes assortment of Flavored Vodkas

Gin

Beefeater

Rum

Bacardi
Captain Morgan
Malibu

Whiskey

Jim Beam
Seagrams 7
Southern Comfort

Scotch

Dewars

Tequila

Jose Cuervo
Una Vida

Amaretto

Bols

Wines by the bottle \$45

Wine list with additional offerings available

House wines
Riesling
Chardonnay
Pinot Noir
Malbec
Cabernet

Other

Soda
Juices
Condiments

Call Liquor Cocktails starting at \$12.00 & up

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Premium Bar:

Beer ranges from \$5.00-6.00

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
O'Doul's
Blue Moon

Vodka

Absolut
Grey Goose
Kettle One
Dripping Spring
Tito's
Includes assortment of Flavored Vodkas

Gin

Beefeater
Bombay
Bombay Sapphire
Tanqueray

Rum

Bacardi
Captain Morgan
Malibu

Whiskey

Crown Royal
Jack Daniels
Jameson
Jim Beam
Seagrams 7
Southern Comfort
Four Roses
Maker's Mark
Bulleit Rye
Larceny
Elijah Craig

Scotch

Dewars

Tequila

Jose Cuervo
Una Vida

Amaretto- Bols

Wines by the bottle \$45 *wine list with additional offering available*

House wines-Riesling, Chardonnay, Pinot
Noir, Malbec, Cabernet

Other

Ginger Beer
Soda
Juices
Condiments

Premium Liquor Cocktails start at \$14.00 and Up

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Cold Appetizer Selections

Land & Sea

Tuna Carpaccio- Topped with Capers, Sesame Seeds & a Wasabi Aioli
Served with House Made Crackers.....Market Price

Tenderloin Carpaccio- Topped with Capers & Shallots, Served with
House Made Crackers.....Market Price

Shrimp Cocktail- Served with Lemons, Cocktail Sauce &
Horseradish.....\$225

Bluepoint Oysters- Served with Cocktail Sauce, Horseradish,
Tabasco & House Made Crackers.....Market Price

Smoked Salmon- Served with House Made Crackers.....Market Price

Antipasto Tray- Mortadella, Salami, Capicola, Kalamata Olives,
Peppers, Cream Cheese Stuffed Celery, Assorted Cheese with Fresh
Basil and Grape Tomato served with House Made Crackers.....\$250

Cold Vegetarian Friendly

Fresh Vegetable Tray- Served with Humus & Ranch.....\$150

Caprese Skewers- Served with Fresh Basil, Mozzarella, Cherry Tomatoes & Striped with a Balsamic Glaze.....\$250

Mediterranean Cucumber Bites- Served with Spicy Hummus & a Fire Roasted Red Bell Pepper, Tomato & Olive Relish. Finished with a Balsamic Drizzle \$250

Fresh Fruit Tray- Served with a Decadent Chantilly Cream.....\$125

Cheese Tray- Served with Provolone, Cheddar, Brie, Munster, Gouda, & Pepper Jack Cheese with House Made Crackers and Apricot Jam.....\$250

Pasta Salads

Italian Vegetable Pasta Salad- Olive, Artichoke, Broccoli, Red Bell Pepper & Red Onion, tossed in Creamy Italian Dressing.....\$125

Seafood Pasta Salad- Market Price

Meat Tortellini Salad- Served with Peas, Mushrooms & Prosciutto Ham with your choice of Creamy Italian or Pesto Sauce..... \$150

Tri-Colored Cheese Tortellini Salad- Served with Onion, Red Bell Pepper, Mushrooms & Olives with your choice of Creamy Italian or Pesto Sauce.....\$150

PRICES BASED ON 50 PIECES OR 50 PEOPLE
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Hot Appetizer Selections

Land & Sea

Our Famous Handmade Toasted Ravioli- Served with Marinara & Asiago Cheese	\$160
Steakhouse Potato Skins- Topped with Provolone, Cheddar Cheese, Prosciutto Ham & Scallions Served with Sour Cream.....	\$180
Tenderloin Tips- Served Over House Risotto with Your Choice of Sauce Pepperloin, Gorgonzola, Raspberry Demi-Glace & Marsala.....	Market Price
Strip Steak Nachos- Provolone & Cheddar Cheese topped with Tomato & Chives. Served with Sour Cream & House Made Salsa.....	\$95
Add Seasoned Chicken or Steak Tips	\$180
Sicilian Meatballs- Served with Marinara & Asiago Cheese.....	\$135
Italian Sausage- Served with a Scallopini Sauce.....	\$200
Shrimp & Andouille Sausage- Served with a New Orleans Style Dirty Rice & a Cajun Cream Sauce.....	\$300
Chicken Wings- Tossed in Any of the Following Sauces: Buffalo Sauce, BBQ, Spicy BBQ, Herb Asiago Baked or Sweet & Spicy Ginger Glaze.....	Market Price
Chicken Strips- Tossed in Any of the Following Sauces: Buffalo Sauce, BBQ, Spicy BBQ, Herb Asiago Baked or Sweet & Spicy Ginger Glaze	\$175
Grilled Chicken Strips- Served in a Red Bell Pepper and Sun-Dried Tomato Honey Mustard Sauce.....	\$175
Frog Legs- Served with Garlic Butter.....	\$225
Jumbo Candied Scallops- Served with a Port Wine Reduction with Caramelized Onion.....	Market Price
Fried Lemon Pepper Shrimp- Served with a Garlic Asiago Cream Sauce.....	\$250
Oysters Rockefeller	Market Price
Shrimp de Jonghe- Pan Seared Shrimp in a White Wine Garlic Butter & Tomato Sauce	\$250
Lobster Bites- Served with a Sweet Butter Cream Sauce.....	Market Price
Seafood Spinach Dip-	Market Price

PRICES BASED ON 50 PIECES OR 50 PEOPLE

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Hot Vegetarian Friendly

Broccoli Cheddar Skins- Provolone, Cheddar, topped with Broccoli and Scallions Served with Sour Cream.....\$130

Handmade Spinach Artichoke Ravioli- *Must order in advance as we make ravioli from scratch.* Served with a Garlic Cream Sauce\$150

Grilled Portobello Mushrooms- Served over Spinach with Balsamic Syrup \$135

Beer Battered Portobello Mushrooms- Served with a Remoulade Sauce\$140

Stuffed Mushroom- A mixture of Cream Cheese, Brie, Jalapenos, Sun-dried Cherries topped with Panko Breadcrumbs in a Button Mushroom Cap
Served with a light Pomegranate Syrup.....\$145

Hot Spinach Artichoke Dip- Served with Lavash Bread & House Made Crackers.....\$130

Baked Brie- Sun-Dried Cherries and Puff Pastry
Served with Lavash Bread & House Made Crackers.....\$200

PRICES BASED ON 50 PIECES OR 50 PEOPLE

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“Seated Banquet Dinner” Menu

Herb Roasted Chicken\$42

Boneless Breast of Chicken

Chicken Sicilian.....\$42

Breaded Chicken Breast, Topped with Cheese, Onions, Peppers and Mushrooms with a Spicy Red Sauce

Chicken Gorgonzola.....\$42

Breaded Boneless Breast of Chicken
Topped with a Mushroom and
Gorgonzola Cheese Sauce

Chicken Parmigiano.....\$42

Breaded Boneless Breast of Chicken
Topped with Marinara Sauce and Melted
Provolone Cheese

Chicken Picatta.....\$42

Breaded Boneless Breast of Chicken Topped
with a Lemon Caper White Wine Sauce

Chicken Saltimbocca\$42

Breaded Boneless Breast of Chicken Topped
with Prosciutto Ham and Melted Provolone
Cheese with a Lemon Sauce

Chicken Modega.....\$42

Breaded Boneless Breast of Chicken
topped with Provolone, Prosciutto, and
Mushrooms in a White Wine Lemon Sauce

Specialty Pork is a Minimum of 10 Orders

Grilled Stone Ground Mustard

Pork Chops\$48

Twin 9 oz. Center Cut Pork Chops
Served with a Whole Grain Mustard Caper
Sauce with Wild Mushroom and Spinach

Grilled Cajun Pork Chops.....\$48

Twin 9 oz. Center Cut Chops with a Cajun
Rub. Served with a Spicy Creole Sauce

Grilled Pork Chops.....\$48

Twin 9oz. Center Cut Chops
Served with a Port Demi-Glace

Roasted Pork loin.....\$44

Served with a Jack Daniel's Mushroom
Sauce

Apple Stuffed Roasted Pork loin....\$45

Stuffed with Apples and Cornbread
Served with a Brandy Apple Butter Sauce

Sun Dried Cherry Stuffed

Pork loin.....\$45

Stuffed with Sun Dried Cherries,
Italian Sausage and Risotto
Served with a Port Demi-Glace

PRICES DO NOT INCLUDE TAX, Set up fee, OR GRATUITY

“Seated Banquet Dinner” Menu (continued)

Grilled Salmon.....Market Price Topped with a Citrus Tomato Cucumber Relish	10 oz. Filet Mignon.....Market Price Charbroiled and Served with Carmine’s Steak Butter
Grilled Salmon.....Market Price Topped with a Cucumber Dill Sauce	8 oz. Filet Mignon.....Market Price Charbroiled and Served with Carmine’s Steak Butter
Grilled Salmon.....Market Price Served with a Sweet and Spicy Ginger Sauce Striped with a Wasabi Aoli	8 oz. Filet Mignon Gorgonzola.....Market Charbroiled Tenderloin Topped with Gorgonzola Cheese and White Gorgonzola Sauce with Peppercorns and Shallots
South African Lobster Tails.....Market Price Twin Tails Served with Drawn Butter	8 oz Filet Mignon Italian Pepperloin Market Rolled in Cracked Black Pepper, Charbroiled & Topped with Chianti Sauce
Seasonal Fresh Fish.....Market Price	20 oz. Bone-In Ribeye.....Market Price Charbroiled and Served with Carmine’s Steak Butter
Spinachi Shrimp or ScallopMarket Price Over Shiitake Mushrooms, Apples, Spinach and Bacon, Striped with Balsamic Syrup, Topped with a hint of Asiago Cheese	16oz. Boneless Ribeye.....Market Price Charbroiled and Served with Carmine’s Steak Butter
Cajun Shrimp or Scallop.....Market Price Cajun Shrimp over a Black Bean Corn Relish Striped with a Pineapple Syrup	24 oz. PorterhouseMarket Price Charbroiled and Served with Carmine’s Steak Butter
Jumbo Shrimp Scampi. Market Price (Includes a Vegetable) Shrimp Garlic butter, Breadcrumbs over Creamy House Risotto	<u>Minimum of 10 orders</u>
14 oz. New York Strip.....Market Price Charbroiled and Served with Carmine’s Steak Butter	New Zealand Rack of Lamb.....Market Price Charbroiled Eight Point Rack Topped with a Sun-Dried Cherry Glaze
16 oz. New York Strip.....Market Price Charbroiled and Served with Carmine’s Steak Butter	16 oz. Veal Chop.....Market Price Charbroiled with a Shiitake Mushroom Lemon Sauce

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“Seated Banquet Dinner”

Side Dish Selections

◦ Starch ◦

Choose One: Tuscan Potatoes, Risotto, Scalloped Potatoes,
Five Cheese Au Gratin Potatoes, Roasted Garlic Mashed Potatoes,
Penne Pasta with a White Cream Garlic sauce, or Penne Pasta with a Tomato Basil
sauce

◦ Vegetable ◦

Choose One: Green Beans, Mixed Vegetables, Honey Glazed Carrots,
Broccoli, or Roasted Zucchini, Yellow Squash and Tomatoes

Dessert

Choose One: Apple Crisp, In House Made New York Style Mini Cheesecakes, or
Assorted Soft Bake Cookies

All Seated Banquet Dinners are served with:

Carmine’s House Salad or Caesar Salad
Bread and Butter

PRICES DO NOT INCLUDE TAX, Set up fee, OR GRATUITY

“Seated Banquet Dinner” Pasta Entrees

Penne Primavera.....\$30

Seasonal Fresh Vegetables with

Choose one sauce: Garlic Olive Oil Sauce,
White Creamy or Spicy Tomato Basil

Seafood Penne.....Market Price

Choose one sauce: Garlic Olive Oil Sauce or
a White Cream Sauce

Sun Dried Tomato Chicken Penne...\$35

Breaded Chicken Strips with a Garlic,
Tomato, and Basil Sauce

Cajun Chicken Penne.....\$35

Tossed in a Cajun Cream Sauce with
Tomatoes and Scallions

Meat Tortellini.....\$35

Meat Filled Tortellini with Peas,
Mushrooms, and Prosciutto Ham

Choose one sauce: White Wine Cream
Sauce or Pesto Sauce

Cheese Tortellini.....\$30

Cheese Filled Tortellini with Peas &
Mushrooms

Choose one sauce: White Wine Cream
Sauce or Pesto Sauce

Baked Lasagna (*min order of 10*)\$35

Pasta Con Broccoli.....\$30

Penne Noodles with a Rich Red and White
Sauce and Mushrooms

Penne With Meatballs.....\$35

Tossed in a Marinara Sauce

Penne Chicken Alfredo.....\$35

Grilled Chicken Tossed in an Alfredo Sauce

Italian Sausage Scallopini.....\$35

Penne Noodles tossed with Italian Sausage,
Red Bell Peppers, Mushrooms and Onion
with a Garlic Sherry Wine Sauce

Dessert Choices

Choose One: Apple Crisp, In House Made New York Style Mini Cheesecakes, or
Assorted Soft Bake Cookies

All Pasta Dinners that are served with:

Carmine's House Salad or Caesar Salad

Bread and Butter

Does not include a side dish

PRICES DO NOT INCLUDE TAX, Set up fee, OR GRATUITY

Dinner Buffet Menu “Buffet One”

Entree Selections

- **Baked Lasagna** ◦
- **Penne Pasta with Italian Sausage** ◦
Your Choice of Scallopini or Marinara Sauce
- **Meat Tortellini or Cheese Tortellini** ◦
Choose one sauce: Pesto Sauce, Sun Dried Tomato Sauce, Spicy Tomato Basil or White Sauce with Peas, Mushrooms and Prosciutto
- **Pasta Con Broccoli** ◦
Rich Red and White Sauce with Mushrooms
- **Penne Pasta with Chicken** ◦
Choose one sauce: Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce, White Garlic Sauce or White Cheese Sauce
- **Penne Pasta with Meatballs** ◦
- **Penne Pasta Primavera** ◦
Choose one sauce: Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce, White Garlic Sauce or White Cheese Sauce

Buffet One includes:
Carmine’s House Salad or Caesar Salad
Bread

Dessert

Choose One: Apple Crisp, In House Made New York Style Mini Cheesecakes, or Assorted Soft Bake Cookies

Choice of **Two** Entrees: **\$38**
Choice of **Three** Entrees: **\$40**

Buffet One is available for groups of 30 or more.
PRICES DO NOT INCLUDE TAX, Set up fee OR GRATUITY

Dinner Buffet Menu “Buffet Two”

Entree Selections

◦ Tenderloin Tips Served over Creamy House Risotto ◦

Choose one sauce: Gorgonzola, Pepper loin, Michael Sauce, Raspberry Demi, or Modoga

If you want to add beef tips as an option to this buffet, please inquire about the market price

◦ Roasted Pork-loin ◦

Choose one sauce: Brandy Apple Butter Sauce, Jack Daniel’s Mushroom Sauce, Shallot Rosemary Sauce or Stone-Ground Whole Grain Mustard Sauce

◦ Herb Roasted Chicken ◦

Boneless Breast of Chicken Marinated in Butter and Seasonings

◦ Italian Breaded Boneless Breast of Chicken◦

Choose one sauce: Gorgonzola, Picatta, Siciliano, Parmigiano or Modoga (Provolone, Mushroom and Prosciutto White Wine Lemon Sauce)

Breaded and Broiled Cod or Broiled Salmon

Choose one sauce: Lemon Pepper Cream Sauce, Sicilian Sauce, Lemon Butter White Wine Sauce, Picatta Sauce, Pesto Lemon Sauce, Spicy Tomato Basil Sauce, Cucumber Dill, Tomato Cucumber Relish, or Spicy Ginger Sauce Striped with a Wasabi Aoli

Dinner “Buffet Two”

Side Dish Selections

◦ Starch ◦

Choose One: Tuscan Potatoes, Risotto, Scalloped Potatoes,
Five Cheese Au Gratin Potatoes, Roasted Garlic Mashed Potatoes
Penne Pasta with a Cream Garlic sauce, Penne Pasta with a
Tomato Basil sauce or Penne Pasta with Alfredo sauce

◦ Vegetable ◦

Choose One: Green Beans, Mixed Vegetables, Honey Glazed Carrots, Broccoli
or Roasted Zucchini, Yellow Squash and Tomatoes

Dessert

Choose One: Apple Crisp, In House Made New York Style Mini Cheesecakes, or
Assorted Soft Bake Cookies

Buffet Two includes:

Carmine’s House Salad or Caesar Salad.
Bread and Butter

Choice of Two Entrees: \$42

Choice of Three Entrees: \$46

Buffet Two is available for groups of 30 or more.
PRICES DO NOT INCLUDE TAX, Set up fee, OR GRATUITY

Dinner Buffet Menu “Buffet Three”

Entree Selections

◦ Ribeye Loin ◦

Hand Carved and Served by Chef

◦ Whole Tenderloin ◦

Hand Carved and Served by Chef

Choose one Sauce:

Au Jus

Horseradish Cream Sauce

Gorgonzola Sauce, Pepperloin Sauce

Portobello Mushroom

and Bacon Demi-Glace, Raspberry Demi, or Modoga
Sauce

Dinner Buffet Menu“Buffet Three”

Entree Selections (Continued)

◦ Specialty Stuffed Pork Loin ◦

Choose one Stuffing:

Stuffed with Sausage, Sun Dried Cherries and Risotto

Finished with a Port Demi-Glace

or Stuffed with an Apple Cornbread Dressing Apple Butter Glaze

◦ Shrimp or Scallops ◦

Choose one Sauce: Scampi Style, Cajun Barbecue, Sweet and Spicy Ginger

Sauce with Wasabi Aioli, Lemon Butter Sauce,

Lemon Pepper Cream Sauce or Balsamic Syrup

◦ Salmon ◦

Choose one Sauce: Sweet and Spicy Ginger Sauce, Cucumber Dill Sauce,

Tomato Cucumber Citrus Relish, Lemon Pesto, Asiago Encrusted or

Pepperoncini Tomato Sauce

◦ Boneless Breast of Chicken ◦

Choose one Sauce: Herb Roasted, Gorgonzola Sauce, Picatta Sauce,

Modoga Sauce, Parmigiano, Siciliano Sauce,

Saltimbocca or Modoga Sauce

Dinner Buffet Menu “Buffet Three”

Side Dish Selections

◦ Starch ◦

Choose One: Tuscan Potatoes, Risotto, Scalloped Potatoes,
Five Cheese Au Gratin Potatoes, Roasted Garlic Mashed Potatoes,
Penne Pasta with a Cream Garlic sauce,
Penne Pasta with a Tomato Basil sauce or Penne pasta with Alfredo sauce

◦ Vegetable ◦

Choose One: Green Beans, Mixed Vegetables, Honey Glazed Carrots, Broccoli
or Roasted Zucchini, Yellow Squash and Tomatoes

Dessert Selections

Choose One: Apple Crisp, In House Made New York Style Mini Cheesecakes, or
Assorted Soft Bake Cookies

Buffet Three includes:

Carmine’s House Salad or Caesar Salad.
Bread and Butter

Choice of **Two** entrees: **Market Price**

Choice of **Three** entrees: **Market Price**

Buffet Three is available for groups of 30 or more.

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Banquet Dessert Upgrade's

Additional \$6.25 Up-charge to
Banquet Entree Price per person for the following:

Cheesecake

Cheesecake with Strawberries

Tiramisu

Layered Truffle Mousse Cake

Upgrade to an Assortment (add one or More)

of Any of the Above Desserts

additional \$4.75 charge Per Person

Upgrade to an Assortment (add one or More)

of Any Included Buffet Desserts below for

\$ 5.25 More to Buffet Entree Price per Person

Apple Crisp, In House Made New York Style Mini Cheesecakes,

Assorted Soft Bake Cookies

Ask About Other Seasonal Dessert Options available

◦ Cake Cutting Fee's ◦

50 Guests or Less- \$2.00 Per Person

51 to 100 Guests- \$4.00 Per Person

101 Guests or More- \$6.00 Per Person

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PRICES SUBJECT TO CHANGE