

CARMINE'S STEAK HOUSE



Dinner Catering Menu



Additional Items can be added upon request for an additional charge. Gluten free as well as other dietary substitutions are available upon request. 5% Service Fee based on the master bill, 9.68% tax, Gratuity is up to the guest the day of your event our service speaks for itself. *Menu Items & Pricing are Subject to Change and do not reflect set up fee, tax, or gratuity*

CARMINE'S STEAK HOUSE



Here at Carmine's, we make our dishes & sauces fresh daily. We believe in cooking for our guests as we would for Sunday family dinner, fresh ingredients and delicious dishes made with the same passion of our Sicilian Immigrant Generations before us.

Contact: Allison Ring- Events Coordinator
Phone: 314-241-1631
Email: carminessteakhouse@gmail.com

Enclosed you will find our menu options created exclusively for the *Drury Plaza at the Arch*. We are happy to customize a menu per request.



The Lombardo Family of Restaurants would like to thank you for supporting a locally owned and operated small family business. We have proudly served the Saint Louis area for over 91 years!

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BAR



Bar Set-Up

Please ask about Bar set up in Drury Plaza Hotel Spaces

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

Choice of House, Call, & Premium

Every bar is equipped with necessary glassware, mixers, and fruit garnishes. Non-alcoholic beverage packages and mocktails can be provided upon request.

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House Bar

Beer

Budweiser - Bud Light - Busch Light -
Coors Light - Miller Lite - Michelob Ultra

House Liquor

Vodka - Gin - Rum - Tequila - Bourbon - Scotch
Cordials - *Amaretto, Triple sec, Peach Schnapps*

House Wines

Riesling - Chardonnay - Pinot Noir - Malbec - Cabernet

House Liquor Cocktails start at \$10.00 & up

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Call Bar

Beer

Budweiser-Bud Light-Busch Light-Miller Lite-Coors Light-Corona-Michelob Ultra- Art of Neurosis IPA-Well Being Non-Alcoholic Beers

Liquor

Vodka- Absolut-Kettle One-Tito's-Includes assortment of Flavored Vodkas

Gin-Bombay-Bombay Sapphire-Beefeater-Tanqueray

Rum-Bacardi-Captain Morgan-Malibu

Whiskey-Jim Beam-Jack- Maker's Mark-Jameson-Crown- Buffalo Trace

Scotch-Dewars

Tequila-Jose Cuervo & Rotating popular brands

Cordials- *Amaretto, Triple sec, Peach Schnapps*

House Wines

Riesling-Chardonnay-Pinot Noir-Malbec-Cabernet

Call Liquor Cocktails starting at \$13.00 & up

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Premium Bar

Beer

Budweiser-Bud Light-Busch Light-Miller Lite-Coors Light-Corona-Michelob Ultra- Art of Neurosis IPA-Well Being Non-Alcoholic Beers

Liquor

Vodka- Grey Goose-Kettle One-Tito's -Includes assortment of Flavored Vodkas

Gin-Beefeater-Bombay-Bombay Sapphire-Tanqueray-Hendrix

Rum-Bacardi-Captain Morgan-Malibu

Whiskey/Bourbon/Rye- Crown-Maker's Mark-Buffalo Trace- Larceny-Angel's Envy-Bulliet Rye-Elijah Craig-Four Roses-7-year-Old Fitzgerald- Woodford

Scotch-Dewars

Tequila-Jose Cuervo & popular rotating brands

Cordials- Amaretto, Triple sec, Peach Schnapps

House Wines

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

Full wine list with additional offering available upon request

Premium Liquor Cocktails start at \$14.00 and Up

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Appetizers



Appetizer pricing is based on 50 people or 50 pieces

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Cold Appetizer Selections

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

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

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

Antipasto Skewers-Cheese tortellini, Cherry Tomatoes, Olive, Cheddar, Pepperoni, Red Bell Pepper, Topped with a light Pesto & 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

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

Seafood Pasta Salad- Market Price

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

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Hot Appetizer Selections

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

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

Tenderloin Tips- Served Over Creamy House Risotto.

Your Choice of Sauce Pepperloin, Gorgonzola, Raspberry Demi-Glace & Marsala. Market Price

Strip Steak Nachos- Seasoned Flour Tortilla Chips, Provolone & Cheddar Cheese topped with Tomato & Chives. Served with Sour Cream & House Made Fire Roasted Salsa.

Pick Seasoned Chicken, Steak Tips, or both. \$180

House Made 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 Strips- Tossed or Dipped in Any of the Following Sauces: Buffalo Sauce, Hot Honey, BBQ, Spicy BBQ, Herb Asiago Baked or Asian Sweet & Spicy. \$175

Tuscan Grilled Chicken Bites- Served in a Sun-Dried Tomato & Basil Sauce or a. \$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 Sweet Butter Cream Sauce. Market Price

Seafood Spinach Dip-Market Price

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

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

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CARMINE'S STEAK HOUSE



Plated Dinner



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Plated Dinner Menu

Plated Dinners come with choice of salad, Family Style sides, & dessert.

Chicken

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

Pork/ Veal/Lamb

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

New Zealand Rack of Lamb Market Price

Charbroiled Eight Point Rack Topped with a Sun-Dried Cherry Glaze

16 oz. Veal Chop Market Price

Charbroiled with a Shiitake Mushroom Lemon Sauce

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Plated-Dinner Menu

Plated Dinners come with choice of salad, Family Style sides, & dessert.

Seafood

Grilled Salmon Market Price

Topped with a Citrus Tomato
Cucumber Relish

Grilled Salmon. Market Price

Topped with a Cucumber Dill Sauce

Grilled Salmon Market Price

Served with a Sweet and Spicy Ginger
Sauce Striped with a Wasabi Aioli

South African Lobster Tail Market Price

Tail Served with Drawn Butter

Seasonal Fresh Fish Market Price

Spinachi Shrimp or Scallop Market Price

Over Shiitake Mushrooms, Apples, Spinach
and Bacon, Striped with Balsamic Syrup,
Topped with a hint of Asiago Cheese

Cajun Shrimp Market Price

Cajun Shrimp over a Black Bean Corn
Relish Striped with a Pineapple Syrup

Jumbo Shrimp Scampi. Market Price

Shrimp Garlic butter, Breadcrumbs over
Creamy House Risotto

Steaks

8 -or- 10 oz. Filet Mignon Market Price

Charbroiled and Served with Carmine's
Steak Butter

8 oz. Filet Michael Market Price

Charbroiled and Served with Bourbon
Bacon mushroom Sauce

8 oz. Filet Carmine Market Price

Charbroiled and Served with Brie cheese
& Puff Pastry, topped with a Raspberry
Demi-Glace and Grilled Shrimp

8 oz. Filet Mignon Gorgonzola Market Price

Charbroiled Tenderloin Topped with
Gorgonzola Crumbles and White
Gorgonzola Cream Sauce with
Peppercorns & Shallots

8 oz Filet Italian Pepperloin Market Price

Rolled in Cracked Black Pepper,
Charbroiled & Topped with Chianti Sauce

14 oz. or 16oz Prime New York Strip Market Price

Charbroiled and Served with Carmine's
Steak Butter

22 oz. Certified Hereford Bone-In Ribeye Market Price

Charbroiled and Served
with Carmine's Steak Butter

16oz. Boneless Ribeye Market Price

Charbroiled and Served with Carmine's
Steak Butter

24oz. Certified Hereford T-bone Market Price

Charbroiled and Served
with Carmine's Steak Butter

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Plated -Pasta Dinner

Pasta dinners come with your choice of Salad & Dessert.

Penne Primavera \$35

Seasonal Fresh Vegetables tossed in your
Choice of Sauce: Garlic Olive Oil Sauce,
White Creamy or Spicy Tomato Basil

Grilled Vegetable Risotto \$35

Seasonal Grilled Vegetables tossed in a
spicy marinara and drizzled with Balsamic
Syrup

Cheese Tortellini \$35

Cheese Filled Tortellini with Peas &
Mushrooms **Choose one sauce:** White
Wine Cream Sauce or Pesto Sauce

Pasta Con Broccoli \$35

Penne Noodles with a Rich Red and White
Sauce and Mushrooms

Seafood Penne Market Price

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

Shrimp Scampi Market Price

Served over house Risotto

Seafood Mac N' Cheese Market Price

Topped with an Asiago breadcrumb crust

Cajun Chicken Penne \$38

Tossed in a Cajun Cream Sauce with
Tomatoes and Scallions

Penne Chicken Alfredo \$38

Grilled Chicken Tossed in an Alfredo Sauce

Meat Tortellini \$38

Meat Filled Tortellini with Peas,
Mushrooms, and Prosciutto Ham
Choose one sauce: White Wine Cream
Sauce or Pesto Sauce

Penne with Meatballs- House made
meatballs tossed in our homemade
marinara sauce

Italian Sausage Scallopini \$38 Penne
Noodles tossed with Italian Sausage, Red
Bell Peppers, Mushrooms and Onion with a
Garlic Sherry Wine Sauce

Your Choice of Salad:

Carmine's House Salad or Caesar Salad
Bread and Butter

Pasta does not include a side dish

Dessert Choices - In House Made New York Style Mini Cheesecakes, Lemon
Cream Cake, Chocolate Truffle Cake

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Plated Dinner

Side Dish & Dessert 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, Cajun Cream Corn, Honey Glazed Carrots, Broccoli, or Roasted Zucchini, Yellow Squash and Tomatoes, Butternut Squash with a rosemary cream Sauce, Creamed Spinach

Dessert –Choose One: In House Made New York Style Mini Cheesecakes, Lemon Cream Cake, Chocolate Truffle Cake

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Buffets



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Pasta Buffet –Entree Selections

Pasta buffet includes choice of salad and choice of dessert

Baked Lasagna– Gooley layers of provolone, ricotta cheese, & meat Sauce

Penne with Meatballs– House made meatballs tossed in our homemade marinara sauce

Penne with Italian Sausage–Your Choice of Scallopini or Marinara Sauce

Meat Tortellini– White Sauce with Peas, Mushrooms and Prosciutto

Cheese Tortellini –Pesto sauce with mushrooms and peas

Penne Con Broccoli –Rich Red and White Sauce with Mushrooms

Penne with Chicken– Your choice of sauce Pesto Sauce, Blush, or White Alfredo Sauce

Penne Primavera Choose one sauce: Pesto Sauce, Marinara, or Alfredo

Penne Risotto– Seasonal Grilled Vegetable Served over spicy marinara and drizzled with Balsamic Syrup

Your choice of Salad & Dessert

Salad: Carmine’s House Salad or Caesar Salad. *Served with Bread*

Dessert: New York Mini Cheesecakes, Lemon Cream Cake, Chocolate Truffle Cake

Choice of **Two** Entrees: **\$36**
Choice of **Three** Entrees: **\$39**

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Dinner Buffet – Entree Selections

Buffet includes one salad, two sides, and one dessert

Roasted Pork-loin Your choice of Sauce: Brandy Apple Butter Sauce, Jack Daniel's Mushroom Sauce, Shallot Rosemary Sauce

Herb Roasted Chicken- Marinated Chicken Breast in Butter and Seasonings

Italian Breaded Chicken Breast Choose one sauce: Gorgonzola, Picatta, Parmigiano or Modega

Broiled Salmon Choose one sauce: Lemon Pepper Cream Sauce, Picatta Sauce, Pesto Lemon Sauce, Cucumber Dill, Tomato Cucumber Relish, or Spicy Ginger Sauce

Choice of Two Entrees: \$45
Choice of Three Entrees: \$48

Buffet Upgrade Option

Tenderloin Tips–Served over Creamy House Risotto Choose one sauce: Gorgonzola, Pepper loin, Michael Sauce, Raspberry Demi, or Modega **Market price**

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Premium Dinner Buffet -Entree Selections

Hand Carved and Served by Chef -**Ribeye Loin or Whole Tenderloin**

Choose one Butter/Sauce: Carmine's Steak butter, Horseradish butter, Au Jus, Horseradish Cream Sauce, Gorgonzola Sauce, Pepperloin Sauce, Portobello Mushroom & Bacon Demi-Glace, Raspberry Demi, or Modega Sauce

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. Served over specialty paired risotto

Salmon-Choose one Sauce: Sweet and Spicy Ginger Sauce, Cucumber Dill Sauce, Tomato Cucumber Citrus Relish, Lemon Pesto

Italian Breaded Breast of Chicken-Choose one Sauce: Herb Roasted, Gorgonzola Sauce, Picatta Sauce, Modega Sauce, Parmigiano, Saltimbocca or Modega Sauce

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

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Buffet Side Dish & Dessert Selections

Starch: 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: Green Beans, Cajun Cream Corn, Honey Glazed Carrots, Broccoli, or Roasted Zucchini, Yellow Squash and Tomatoes, Butternut Squash with a rosemary cream Sauce, Creamed Spinach

Dessert: New York Style Mini Cheesecakes, Lemon Cream Cake, Chocolate Truffle Cake



Banquet Dessert- Upgrade's

Upgrade to an Assortment (add one or More) of Any Included Buffet Desserts for \$ 5.25 More to Buffet Entree Price per Person

Larger portion desserts are an additional \$6.25 Up-charge to Banquet Entree Price per person for the following: New York Style Cheesecake, Cheesecake with Caramel, Raspberry, or Chocolate Sauce. Tiramisu, Carrot Cake, Goopy Butter Cake, Lemon Cream Cake with Strawberries Layered Truffle Mousse Cake

Assortment (add one or More) of Any of the Above Desserts additional \$4.75 charge Per Person

◦ 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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Catering Policies:

- Requires a Credit card Hold to secure your Food and Beverage order
- Setup Fee will be added to all bookings.
- Finalized bookings are required one- two weeks prior to the catering date (This is so that proper items can be ordered, prepared, and staffed)
- Prices are subject to change and do not reflect the setup fee, tax (9.68%) and gratuity.

Billing:

- Payment can be made directly to us at Carmine's Steak House or be placed on your Master Bill with the *Drury Plaza Hotel St. Louis at the Arch*, upon request with Sales Team.
- Tax Exemption must be sent no later than one week prior to the catered event.

Full-Service Dinner- Buffet Attendants to address your needs throughout the dining experience, clear guests' plates after they have enjoyed their meal, Chaffing Dishes, China, Cutlery, Linen Napkins.

Dietary Restrictions:

We have a Nutritionist on staff to assist in making the right delicious options and substitutions.

If there are any questions, please contact me anytime.

Allison Ring- Events Coordinator

Phone 314-241-1631

Email Carminessteakhouse@gmail.com

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