

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 in particular you have in mind, please let us know so that we can tailor to your needs.

We require a \$100.00 deposit eight weeks in advance of your scheduled date. This deposit is refundable if given a four week advanced notice of cancellation. A 3% room charge will be added to all private rooms.

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

Sincerely,

Carmine's Steak House
20 South Fourth Street
St. Louis, MO 63120
(314) 241.1631

Email: carminessteakhouse@att.net

Website: www.carminessteakhouse.com

Beverages

Consumption Basis

<i>House Liquor Cocktails</i>	<i>\$5.95each</i>
<i>Call Liquor Cocktails</i>	<i>\$7.00/each</i>
<i>Imported Beer</i>	<i>\$4.50/each</i>
<i>Domestic Beer</i>	<i>\$4.00/each</i>
<i>Soft Drinks</i>	<i>\$2.50/each</i>
<i>Cabernet and Chardonnay.</i>	<i>\$35/bottle</i>

Full wine list also available.

Host Bar

<i>One Hour.</i>	<i>\$13 per person</i>
<i>Two Hour.</i>	<i>\$22 per person</i>
<i>Three Hour.</i>	<i>\$30 per person</i>
<i>Four Hour.</i>	<i>\$38 per person</i>
<i>Five Hour.</i>	<i>\$42 per person</i>

For Call Brands of Liquor, add \$2 per person

Bar Set-Up

<i>50 people or less</i>	<i>\$50</i>
<i>50 to 100 people</i>	<i>\$75</i>
<i>More than 100 people</i>	<i>\$150</i>

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PRICES SUBJECT TO CHANGE

Appetizers

Cold Appetizers

<i>Shrimp Cocktail.....</i>	<i>\$160</i>
<i>Jumbo Lump Crab Meat Cocktail Over Horseradish Mousse</i>	
<i>With a Sweet and Spicy Chili Sauce.....</i>	<i>\$175</i>
<i>Bluepoint Oysters (in season).....</i>	<i>Market Price</i>
<i>Fresh Vegetable Tray with Humus and Dips.....</i>	<i>\$75</i>
<i>Fresh Fruit Tray with Chantilly Cream.....</i>	<i>\$80</i>
<i>Smoked Salmon.....</i>	<i>Market Price</i>
<i>Cheese Tray with House Made Crackers.....</i>	<i>\$85</i>
<i>Tuna Carpaccio.....</i>	<i>\$175</i>
<i>Tenderloin Carpaccio.....</i>	<i>\$185</i>
<i>Vegetable Pasta Salad.....</i>	<i>\$60</i>
<i>Seafood Pasta Salad.....</i>	<i>\$75</i>
<i>Meat Tortellini Salad.....</i>	<i>\$85</i>
<i>Cheese Tortellini Salad.....</i>	<i>\$70</i>
<i>Antipasto Tray (Mortadella, Salami, Capa Kola, Kalamata Olives, Peppers, Cream Cheese Stuffed Celery, Assorted Cheese With Fresh Basil and Grape Tomato served with House Made Crackers).....</i>	
	<i>\$125</i>

PRICES BASED ON 50 PIECES OR 50 PEOPLE

Appetizers

Hot Appetizers

<i>Jumbo Candied Scallops with a Port Wine Reduction and Caramelized Onion.....</i>	<i>\$160</i>
<i>Fried Lemon Pepper Shrimp.....</i>	<i>\$160</i>
<i>Lobster Bites with Sweet Butter Sauce.....</i>	<i>\$175</i>
<i>Crab Cakes.....</i>	<i>\$175</i>
<i>Strip Steak Nachos.....</i>	<i>\$85</i>
<i>Potato Skins.....</i>	<i>\$75</i>
<i>Toasted Ravioli.....</i>	<i>\$150</i>
<i>Spinach Artichoke Ravioli with a Garlic Butter Cream Sauce.....</i>	<i>\$85</i>
<i>Oysters Rockefeller.....</i>	<i>Market Price</i>
<i>Shrimp de Jonghe.....</i>	<i>\$160</i>
<i>Grilled Portobello Mushrooms over Spinach with Balsamic Syrup.....</i>	<i>\$85</i>
<i>Sicilian Meatballs.....</i>	<i>\$90</i>
<i>Chicken Wings with Buffalo Sauce, BBQ, Herb Baked, or Plain.....</i>	<i>\$75</i>
<i>Frog Legs with Garlic Butter.....</i>	<i>\$160</i>
<i>Beer Battered Portobello Mushrooms.....</i>	<i>\$95</i>
<i>Lavash Bread with Hot Spinach Artichoke Dip.....</i>	<i>\$75</i>
<i>Lavash Bread with Crab or Shrimp Spinach Artichoke Dip.....</i>	<i>\$150</i>
<i>Chicken Strips with Spicy BBQ Glaze.....</i>	<i>\$95</i>
<i>Baked Brie with Onions and Chives Served with Lavash Bread.....</i>	<i>\$125</i>
<i>Tenderloin Over House Risotto with Your Choice of Sauce.....</i>	<i>\$200</i>
<i>House Made Onion Rings.....</i>	<i>\$65</i>

PRICES BASED ON 50 PIECES OR 50 PEOPLE

Dinner Seated Banquet Menu

Herb Roasted Chicken\$26

Boneless Breast of Chicken

Chicken Marsala.....\$27

Breaded Boneless Breast of Chicken Topped with a Marsala Wine Sauce with Mushrooms and a Touch of Garlic

Chicken Sicilian.....\$27

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

Chicken Gorgonzola.....\$27

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

Chicken Parmigiano.....\$27

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

Chicken Picatta.....\$27

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

Chicken Saltimbocca\$27

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

Chicken Modega.....\$27

Breaded Boneless Breast of Chicken Topped Prosciutto and Mushroom White Wine Lemon Sauce and Melted Provolone Cheese

Grilled Stone Ground Mustard

Pork Chops\$33

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

Grilled Cajun Pork Chops.....\$33

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

Grilled Pork Chops.....\$33

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

Specialty Porkloin is a Minimum of 10 Orders

Roasted Porkloin.....\$32

Served with a Jack Daniel's Mushroom Sauce

Apple Stuffed Roasted Porkloin.....\$35

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

Sun Dried Cherry Stuffed Porkloin..\$35

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

Dinner Seated Banquet Menu (continued)

Grilled Salmon.....\$36

Topped with a Citrus Tomato
Cucumber Relish

Grilled Salmon.....\$36

Topped with a Cucumber Dill Sauce

Grilled Salmon.....\$36

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

South African

Lobster Tails.....Market Price

Twin Tails Served with Drawn Butter

Seasonal Fresh Fish.....Market Price

Spinachi Shrimp or Scallops.....\$34

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

Cajun Shrimp or Scallops.....\$34

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

Jumbo Shrimp Scampi.....\$36

Breaded Shrimp with Garlic, Lemon, Stuffed with
Crab Meat Scampi Style

***All Shrimp Entrees Can be
Substituted with Scallops***

14 oz. New York Strip.....\$40

Charbroiled and Served with Carmine's
Steak Butter

16 oz. New York Strip.....\$43

Charbroiled and Served with Carmine's
Steak Butter

10 oz. Filet Mignon.....\$44

Charbroiled and Served with Carmine's
Steak Butter

8 oz. Filet Mignon.....\$40

Charbroiled and Served with Carmine's
Steak Butter

8 oz. Filet Mignon Gorgonzola.....\$42

Charbroiled Tenderloin Topped with
Gorgonzola Cheese and White Gorgonzola
Sauce with Peppercorns and Shallots

8 oz Filet Mignon Italian Pepperloin.....\$42

Rolled in Cracked Black Pepper, Charbroiled
and Topped with a Chianti Sauce

20 oz. Bone-In Ribeye.....\$44

Charbroiled and Served with Carmine's
Steak Butter

16oz. Boneless Ribeye.....\$38

Charbroiled and Served with Carmine's
Steak Butter

24 oz. Porterhouse\$44

Charbroiled and Served with Carmine's
Steak Butter

New Zealand Rack of Lamb.....\$44

Charbroiled Eight Point Rack Topped with
a Sun Dried Cherry Glaze

16 oz. Veal Chop.....\$44

Charbroiled with a Shiitake Mushroom
Lemon Sauce

Side Dish Choices:

Tuscan Potatoes

Italian Potatoes

Risotto

Twice Baked Potato

Scalloped Potatoes

Five Cheese Au Gratin Potatoes

Cajun Au Gratin

Roasted Garlic Mashed Potatoes

Baked Potato

Penne Pasta with a White Cream Garlic sauce

Penne Pasta with a Tomato Basil sauce

Vegetable Choices:

Green Beans

Mixed Vegetables

Honey Glazed Carrots

Broccoli

Creamed Spinach

Roasted Zucchini, Yellow Squash, and Tomatoes

Dessert Choices (Choose One):

Apple Crisp, Double Iced Chocolate Cake or Iced Yellow Cake

All Seated Banquet Dinners are served with:

Carmine's House Salad or

Caesar Salad...add \$1 per guest

Bread and Butter

Coffee and Iced Tea

Dinner Seated Pasta Entrees

Penne Primavera.....\$18

Seasonal Fresh Vegetables with Your Choice of Sauce: Olive Oil and Garlic, White Creamy, or Spicy Tomato Basil

Seafood Penne.....\$28

Clams, Scallops, and Shrimp in a Garlic Olive Oil Sauce or a White Cream Sauce

Sun Dried Tomato Chicken Penne...\$24

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

Boiled Ravioli.....\$20

House Made Meat Filled Ravioli Topped with Asiago Cheese and Marinara

Vegetable Lasagna.....\$18

Broccoli, Cauliflower, Carrots, and Ricotta Cheese with Marinara Sauce or Cream Sauce

Cajun Chicken Penne.....\$24

Tossed in a Cajun Cream Sauce with Tomatoes and Scallions

Tortellini.....\$20

Meat Filled Tortellini with Peas, Mushrooms, and Prosciutto Ham with Your Choice of White Wine Cream Sauce or Pesto Sauce

Tortellini.....\$20

Cheese Filled Tortellini with Peas and Mushrooms with Your Choice of White Wine Cream Sauce or Pesto Sauce

Baked Lasagna.....\$20

Pasta Con Broccoli.....\$18

Penne Noodles with a Rich Red and White Sauce and Mushrooms

Penne With Meatballs.....\$19

Tossed in a Marinara Sauce

Penne Chicken Alfredo.....\$24

Grilled Chicken Tossed in an Alfredo Sauce

Italian Sausage Scallopini.....\$20

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

All Pasta Dinners that are served with:

*Carmine's House Salad or
Caesar Salad ...add \$1 per guest
Bread and Butter
Coffee and Iced Tea*

Dessert Choices (Choose One):

Apple Crisp, Double Iced Chocolate Cake or Iced Yellow Cake

Dinner Buffet Menu Buffet One

Entree Choices:

Baked Lasagna

Penne Pasta with Italian Sausage

Your Choice of Scallopini or Marinara Sauce

Meat Tortellini or Cheese Tortellini

Your Choice of Sauce:

Pesto Sauce, Sun Dried Tomato Sauce, Spicy Tomato Basil or White Sauce with Peas, Mushrooms, and Prosciutto

Penne Pasta with Chicken

Your Choice of Sauce:

Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce, White Garlic Sauce, or White Cheese Sauce

Penne Pasta Primavera

Your Choice of Sauce:

Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce, White Garlic Sauce, or White Cheese Sauce

Penne Pasta with Meatballs,

Seafood Penne

Clams, Scallops, and Shrimp in a Garlic Olive Oil Sauce or a White Cream Sauce

Baked Ravioli

Pasta Con Broccoli

Rich Red and White Sauce with Mushrooms

Buffet One includes:

Carminé's House Salad or Caesar Salad...add \$1 per guest

Garlic Bread

Coffee and Iced Tea

Buffet One Includes (Choice of One):

Apple Crisp, Double Iced Chocolate Cake or Iced Yellow Cake

Choice of Two Entrees: \$22

Choice of Three Entrees: \$24

Buffet One is available for groups of 30 or more.

Dinner Buffet Menu
Buffet Two

Entree Choices:

Top Round of Roast Beef

*Choice of Au Jus, Marsala Sauce, or
Horseradish Cream Sauce*

Roasted Porkloin

Choice of Sauce:

Brandy Apple Butter Sauce

Jack Daniel's Mushroom Sauce

Shallot Rosemary Sauce

Stone Ground Whole Grain Mustard Sauce

Herb Roasted Boneless Breast of Chicken

Italian Breaded Boneless Breast of Chicken

Choice of Sauce:

Gorgonzola, Marsala, Picatta, Siciliano, Parmigiano or

Modega (Provolone, Mushroom and Prosciutto White Wine Lemon Sauce)

Breaded and Broiled Cod or Broiled Salmon

Choice of 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*

Choice of one of the following:

Risotto

Tuscan Potatoes

Twice Baked Potato

Scalloped Potatoes

Roasted Garlic Mashed Red Potatoes

Five Cheese Au Gratin Potatoes

Italian Potatoes

Cajun Au Gratin Potatoes

Penne Pasta

Choice of Sauce:

Creamy Garlic Sauce

Tomato Basil Sauce

Alfredo Sauce

Choice of one of the following:

Green Beans

Honey Glazed Carrots

Mixed Vegetables

Broccoli

Creamed Spinach

Roasted Zucchini, Squash, and Tomatoes

Includes Dessert (Choose One):

Apple Crisp, Double Iced Chocolate Cake or Iced Yellow Cake

Buffet Two includes:

Carmine's House Salad or

Caesar Salad...add \$1 per guest

Bread and Butter

Coffee and Iced Tea

Choice of Two Entrees: \$26

Choice of Three Entrees: \$28

Buffet Two is available for groups of 30 or more.

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Dinner Buffet Menu
Buffet Three

Entree Choices:

Ribeye Loin (Hand Carved and Served by Chef)

Top Round of Roast Beef (Hand Carved and Served by Chef)

Whole Tenderloin (Hand Carved and Served by Chef)

Choice of Sauce for Beef:

Au Jus

Horseradish Cream Sauce

Gorgonzola Sauce

Pepperloin Sauce

Portobello Mushroom and Bacon Demi Glace

Marsala Wine Sauce

Modega Sauce

Specialty Stuffed Porkloin

Choice of Stuffing

Stuffed with Sausage, Sun Dried Cherries and Risotto Finished with a Port Demi Glace

Stuffed with an Apple Cornbread Dressing Apple Butter Glaze,

Shrimp or Scallops

Choice of Sauce:

Scampi Style

Cajun Barbeque

Sweet and Spicy Ginger Sauce with Wasabi Aioli

Lemon Butter Sauce

Lemon Pepper Cream Sauce

Balsamic Syrup

Salmon

Choice of Sauce:

Sweet and Spicy Ginger Sauce

Cucumber Dill Sauce

Tomato Cucumber Citrus Relish

Lemon Pesto and Asiago Encrusted

Peperoncini Tomato Sauce

Boneless Breast of Chicken

Choice of:

Herb Roasted
Gorgonzola Sauce
Picatta Sauce
Marsala Sauce
Modega Sauce
Parmigiano
Siciliano Sauce
Saltimbocca
Modega

Choice of one of the following:

Risotto
Tuscan or Italian Potatoes
Scalloped Potatoes
Penne with Choice of Sauce
Roasted Garlic Mashed Red Potatoes
Twice Baked Potato
Au Gratin Potatoes

Choice of one of the following:

Green Beans
Honey Glazed Carrots
Mixed Vegetables
Broccoli
Creamed Spinach
Roasted Zucchini, Squash, and Tomatoes

Choice of one of the following dessert:

Apple Crisp, Double Iced Chocolate Cake or Iced Yellow Cake

Buffet Three includes:

Carmine's House Salad or
Caesar Salad...add \$1 per guest
Bread and Butter
Coffee and Iced Tea

Choice of Two entrees: \$36

Choice of Three entrees: \$38

Buffet Three is available for groups of 30 or more.

Dessert Upgrades

\$ 3.75 Upgrades

Cheesecake

Cheesecake with Strawberries

Tiramisu

Red Velvet Cake

Layered Truffle Mousse Cake

Lemon Cream Cake

Assorted Tray of Any of the Above Desserts \$2 More Per Person

Upgrade to Assorted Tray of Any Included Desserts

\$ 1.75 More Per Person

Apple Crisp, Double Iced Chocolate Cake or Iced Yellow Cake

Other Seasonal Dessert Options available

Cake Cutting

100 People Or Less

\$1 Per Person

101 People Or More

\$2 Per Person

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