

01/14/2022

Dinner Banquet Menu



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

We do not charge a room fee, however there is a minimum food and beverage on Friday, and Saturday night.

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 and exit.

Sincerely,

Lombardo's Trattoria

www.lombardosrestaurants.com

201 South 20th Street

St. Louis, Missouri 63103

314-621-0666

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Dinner Banquet Menu

Chicken Gorgonzola

Seasoned and baked chicken breast topped with a white wine gorgonzola cheese sauce with mushrooms. Served with Penne
\$35.00

Chicken Spiedine

Chicken breast filled with prosciutto ham, spinach, provolone and ricotta cheeses.
Served with spinach noodles.
\$36.00

Chicken Marsala

Seasoned and baked chicken breast topped with a Marsala wine sauce with garlic and mushrooms.
Served with Italian potatoes.
\$35.00

Veal Spiedine

Breaded veal cutlet filled with prosciutto ham, tomato, egg, onion and Romano cheese.
\$44.00

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

Veal Parmigiano

Breaded Veal cutlet topped with marinara and melted provolone cheese. Served with pasta in a marinara sauce.
\$44.00

Chicken Parmigiano

Breaded and baked chicken breast topped with marinara and melted provolone cheese. Served with pasta in a marinara sauce.
\$35.00

Chicken Lucciano

Breaded and baked chicken breast
Topped with a white wine sauce with peas, Mushrooms and artichoke hearts
Served with risotto.
\$35.00

Chicken Saltimboca

Breaded and baked chicken breast topped Withprosciutto han and melted provolone cheese with a white wine lemon butter sauce.
Served with spinach noodles.
\$36.00

Charbroiled Veal Chop

Provimi veal chop dusted with bread crumbs and topped with mushrooms in au jus.
Market Price

Veal Milanese

Classic Italian Breaded Veal cutlet
Served with Italian potatoes.
\$44.00

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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 vegetables.
\$38.00

Scampi Lombardo

Four prawns brushed with garlic butter and
topped with capers and romano cheese.
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

Tilapia

Italian style breaded and baked
Tilapia served with
sautéed mixed vegetables
\$35.00

South African Lobster Tail

Single or twin tails available
Served with drawn butter
Market price

Seafood Risotto

Lobster, scallops and shrimp on a bed of house
made risotto.
\$50.00

Chef's Catch of the Day

Please inquire
Market Price

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Housemade Baked Lasagna

Lasagna noodles layered with meat sauce, ricotta and provolone cheeses
\$29.00

Blackened Chicken Lasagna

Lasagna noodles layered with blackened chicken, marinara sauce, ricotta and provolone cheeses
\$30.00

Rigatoni Trattoria

Sauteed Italian sausage with mushrooms and onions in a marinara and cream sauce blend.
\$30.00

Housemade Cannelloni

Meat filled tubular noodles with marinara or cream sauce.
\$30.00

Rigatoni Seafood

Scallops, crabmeat and shrimp with rigatoni noodles in a cream sauce with peas and mushrooms.
\$36.00

Vegetable Lasagna

Broccoli, cauliflower, and carrots layered with lasagna noodles with marinara or cream sauce.
\$29.00

Rigatoni Primavera

Broccoli, cauliflower, carrots and spinach tossed with rigatoni noodles in a light vegetable broth.
\$29.00

Tortellini

Meat filled noodles in a pesto cream sauce with peas, mushrooms and prosciutto ham
\$30.00

Pasta Con Broccoli

Blend of marinara sauce and cream sauce with fresh broccoli florets.
\$30.00

Baked Eggplant

Sliced eggplant layered with meat sauce, ricotta and provolone cheeses in a marinara sauce.
(available vegetarian style)
\$29.00

All entrees include:

Lombardo's House Salad

Bread and butter

Coffee, Tea and Soft Drinks

Assortment of Bite Size Desserts

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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Buffet One

Entrees:

Top Round of Roast Beef
Pork Tenderloin
Chicken Parmigiano
Veal 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 and Butter
Coffee Tea and Soft Drinks
Assortment of Bite Size Desserts

Choice of two entrees - \$31.00
Choice of three entrees - \$33.00

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
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 and Butter
Coffee Tea and Soft Drinks
Assortment of Bite Size Desserts

Choice of two entrees - \$42.00

Choice of three entrees - \$45.00

Prices do not include tax or gratuity

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

30 person minimum

Due to Fluctuation in Meat Costs.
The Beef Tenderloins Are Available at Market Price

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Dinner Banquet Menu

Hot Appetizers

Sicilian Meatballs	\$225.00
House made Toasted Ravioli	\$275.00
Hot and Spicy Chicken Wings	\$325.00
House made Calzoni	\$265.00
Shrimp de Jonghe	\$300.00
Fried Calamari	\$245.00
Gourmet Pizzas	\$275.00
Seafood Calzoni	\$325.00
Vegetable Calzoni	\$275.00
Portobello Mushrooms	\$250.00
Crab Stuffed Mushrooms	\$275.00
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	\$25.00 per person
Two Hour	\$38.00 per person
Three Hour	\$48.00 per person
Four Hour	\$54.00 per person
Five Hour	\$60.00 per person

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

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

Prices do not include tax or gratuity.

Prices are subject to change.

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Dessert Upgrades

Fresh Fruit Cup

Spumoni

Lemon Ice

Brownies

\$2.00

Cannoli

Cheesecake

Carrot Cake

\$5.00

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.

\$6.50

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.

\$24.00 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
Italian Style Herbed Wings
Buffalo Wings
Marinated Portabella Mushroom
Assorted Fruit Tray
Assorted Vegetable Tray
Assorted Cheese Tray
Italian Pasta Salad

Add \$4 per person to substitute the following

Shrimp de Jonghe
Chilled Shrimp Cocktail
Pasta Salad with Shrimp

Add \$4 per person

Oysters Rockefeller*
Oysters Bienville*

Add \$5 per person to substitute any of the following

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