

Luncheon Banquet Menu

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.

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

Luncheon Banquet Menu

Beverages

Consumption Basis

<i>House Liquor Cocktails</i>	\$5.95/each
<i>Call Liquor Cocktails</i>	\$6.50/each
<i>Imported Beer</i>	\$4.25/each
<i>Domestic Beer</i>	\$4.00/each
<i>Soft Drinks</i>	\$2.50/each
<i>House Wine</i>	
<i>Chardonnay, Merlot, and Riesling</i>	\$30.00/bottle

Full Wine List Also Available.

Host Bar

<i>One Hour</i>	\$12.00 per person
<i>Two Hour</i>	\$21.00 per person
<i>Three Hour</i>	\$29.00 per person
<i>Four Hour</i>	\$37.00 per person
<i>Five Hour</i>	\$41.00 per person

For Call Brands of Liquor, Add \$2.00 Per Person

Bar Set-Up

<i>50 People or Less</i>	\$50.00
<i>50 to 100 People</i>	\$75.00
<i>More Than 100 People</i>	\$150.00

*PRICES DO NOT INCLUDE TAX OR GRATUITY
PRICES SUBJECT TO CHANGE*

Luncheon Banquet Menu

Appetizers

Cold Appetizers

<i>Shrimp Cocktail.....</i>	<i>\$150.00</i>
<i>Jumbo Lump Crab Meat Cocktail Over Horseradish Mouse with Sweet Chili Sauce.....</i>	<i>\$165.00</i>
<i>Bluepoint Oysters (in season).....</i>	<i>Market Price</i>
<i>Fresh Vegetable Tray with Dips.....</i>	<i>\$50.00</i>
<i>Fresh Fruit Tray.....</i>	<i>\$55.00</i>
<i>Smoked Salmon per side.....</i>	<i>Market Price</i>
<i>Cheese Tray with Crackers.....</i>	<i>\$65.00</i>
<i>Tuna Carpaccio.....</i>	<i>\$95.00</i>
<i>Tenderloin Carpaccio.....</i>	<i>\$100.00</i>
<i>Vegetable Pasta Salad.....</i>	<i>\$50.00</i>
<i>Seafood Pasta Salad.....</i>	<i>\$65.00</i>
<i>Meat Tortellini Salad.....</i>	<i>\$60.00</i>
<i>Cheese Tortellini Salad.....</i>	<i>\$50.00</i>
<i>Antipasto Tray (Mortadella, Salami, Kalamata Olives, Peppers, Cream Cheese and Chive Stuffed Celery, Assorted Cheese Skewers with Fresh Basil and Grape Tomato, Assorted House Made Crackers).....</i>	<i>\$80.00</i>

PRICES BASED ON 50 PIECES OR 50 PEOPLE

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Luncheon Banquet Menu

Appetizers

<i>Fried Lemon Pepper Shrimp.....</i>	<i>\$150.00</i>
<i>Lobster Bites With a Sweet Butter Sauce.....</i>	<i>\$175.00</i>
<i>Crab Cakes.....</i>	<i>\$150.00</i>
<i>Shrimp Scampi.....</i>	<i>\$150.00</i>
<i>Strip Steak Nachos.....</i>	<i>\$85.00</i>
<i>Potato Skins.....</i>	<i>\$65.00</i>
<i>Toasted Ravioli.....</i>	<i>\$125.00</i>
<i>Spinach Artichoke Ravioli with a Garlic Butter Cream Sauce.....</i>	<i>\$85.00</i>
<i>Oysters Rockefeller.....</i>	<i>Market Price</i>
<i>Shrimp de Jonghe.....</i>	<i>\$150.00</i>
<i>Grilled Portobello Mushrooms over Spinach with Balsamic Syrup....</i>	<i>\$85.00</i>
<i>Sicilian Meatballs.....</i>	<i>\$75.00</i>
<i>Chicken Wings with Buffalo Sauce, BBQ, Herb Baked, or Plain.....</i>	<i>\$65.00</i>
<i>Frog Legs with Garlic Butter.....</i>	<i>\$150.00</i>
<i>Beer Battered Portobella Mushrooms.....</i>	<i>\$85.00</i>
<i>Lavosh Bread with Hot Spinach Artichoke Dip.....</i>	<i>\$65.00</i>
<i>Lavosh Bread with Crab or Shrimp Spinach Artichoke Dip.....</i>	<i>\$100.00</i>
<i>Chicken Strips with Spicy BBQ Glaze.....</i>	<i>\$95.00</i>
<i>Baked Brie with Onions and Chives Served with Lavosh Bread.....</i>	<i>\$100.00</i>
<i>Tenderloin Over House Risotto with Your Choice of Sauce.....</i>	<i>\$175.00</i>

PRICES BASED ON 50 PIECES OR 50 PEOPLE

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Luncheon Banquet Menu

Luncheon Seated Banquet Menu

Boneless Breast of Chicken.....\$14.25
Herb Roasted

**Breaded Boneless Breast
of Chicken.....\$14.25**

Your Choice of Sauce:

*Picatta, Parmigiano, Gorgonzola,
Lucciano, Marsala, Siciliano, Modega*

Chicken Spedini.....\$14.25
*Boneless Breast of Chicken Stuffed with
Tomatoes, Prosciutto, and Shallots and
Topped with a Lemon Sauce*

Chicken Saltimbocca.....\$14.25
*Breaded Boneless Breast of Chicken
Topped with Prosciutto and Provolone
Cheese and a Lemon Sauce*

Chicken Florentine.....\$14.25
*Boneless Breast of Chicken Topped with
Buffalo Mozzarella, Grilled Portobello
Mushrooms, and Shallots Topped with
a Cognac Cream Sauce*

Roasted Porkloin.....\$14.75
*Topped with a Jack Daniel's Mushroom
Sauce*

8 oz. Cajun Pork Chop.....\$16.75
*Center Cut 8 oz. Chop with Cajun Rub
and Served with a Spicy Creole Sauce*

8 oz. Grilled Pork Chop.....\$16.75
Served with a Port Demi Glaze

Stone Ground Mustard

Pork Chop.....\$16.75
*8 oz. Grilled Chop Served with a Whole
Grain Mustard Caper Sauce*

Apple Stuffed Porkloin.....\$15.75
*Served with a Brandy Apple Butter
Glaze*

**Wild Mushroom and Spinach
Stuffed Porkloin.....\$15.75**
Served with a Shallot Rosemary Sauce

Grilled Atlantic Salmon.....\$15.75
*Your Choice of Sauce:
Cucumber Dill, Citrus Cucumber
Tomato Relish, or Sweet and Spicy
Ginger with Wasabi Aioli*

Filet of Sole.....\$14.25
*Breaded and Fried with a Lemon Sauce
*Stuffed with Broccoli, Cheese, and
Risotto with Mornay Sauce.....\$15.25*

Baked Cod.....\$12.00
*Your Choice of Sauce:
Lemon Butter White Wine Lemon Pesto,
Siciliano, or Lemon Pepper Cream*

Top Round of Roast Beef.....\$13.00
*Choice of:
Au Jus, Marsala, or Bordelaise*

Tenderloin Tips.....\$16.25
*Your Choice of Sauce:
Pepperloin, Marsala, Gorgonzola,
Portobello Mushroom and Bacon Demi-
glace, Horseradish, Chipolte
Demi-glaze with Shiitake Mushrooms*

5 oz. Filet Mignon.....\$19.00
Served with Carmine's Steak Butter

12 oz. New York Strip.....\$20.00
Served with Carmine's Steak Butter

Luncheon Banquet Menu

Luncheon Seated Banquet Menu

All Seated Banquet Lunches Are Served With:

*Carmine's House Salad OR Caesar
Bread and Butter
Coffee and Iced Tea*

Side Dish Choice of One:

*Tuscan Potatoes
Italian Potatoes
Anna Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Penne Pasta with Red sauce
Penne Pasta with White sauce*

Vegetable Choice of One:

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

Dessert Choice of One:

Brownie, Gourmet Cookie, Fresh Fruit Cup

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Luncheon Banquet Menu

Luncheon Seated Pasta Entrees

Pasta Con Broccoli.....\$11.75

*A Blend of Marinara Sauce and Cream
Sauce with Fresh Broccoli Florets*

Baked Lasagna.....\$12.75

*Meat Sauce Layered with Lasagna
Noodles, Ricotta Cheese, and Topped
with Provolone Cheese*

Penne Primavera.....\$11.75

*Seasonal Vegetables with an Olive Oil
Sauce or Cheese Sauce*

House Made Boiled Ravioli.....\$13.75

*Meat Filled Ravioli Topped with
Marinara Sauce and Asiago Cheese*

Baked Vegetable Lasagna.....\$11.75

*Seasonal Fresh Vegetables Layered with
Lasagna Noodles with Marinara Sauce
or White Sauce and Topped with
Provolone Cheese*

Penne Lombardo.....\$13.95

*Sauteed Italian Sausage with
Mushrooms in Creamy Marinara Sauce*

Cajun Chicken Penne.....\$13.95

*Cajun White Wine Cream Sauce with
Scallions and Tomatoes*

Pollo Penne.....\$13.95

*Chicken Strips with Sun Dried Tomatoes
in a Garlic and Basil Marinara Sauce*

Penne with Meatballs.....\$13.95

*Sicilian Style Meatballs in a
Marinara Sauce*

Meat Tortellini.....\$13.95

*Your Choice of Sauce:
Olive Oil and Garlic, Sun Dried Tomato,
White Sauce. White Sauce with Peas,
Mushrooms, and Prosciutto*

Cheese Tortellini.....\$12.95

*Your Choice of Sauce:
Olive Oil and Garlic, Sun Dried Tomato,
White Sauce. White Sauce with Peas,
Mushrooms, and Prosciutto*

All Pasta Entrees are Served With:

*Carmine's House Salad OR Caesar
Bread and Butter
Coffee and Iced Tea*

Dessert Choice:

Brownie, Gourmet Cookie, Fresh Fruit Cup

PRICES DO NOT INCLUDE TAX OR GRATUITY

Luncheon Banquet Menu

Luncheon Buffet One

Carmine's House Salad OR Caesar

Garlic Bread

Coffee and Iced Tea

Lasagna

Vegetable Lasagna with Red or White sauce

Pasta Con Broccoli

Penne Primavera

Boiled Ravioli

Toasted Ravioli

Penne with Meatballs

Penne Pasta with Italian Sausage

With Your Choice of Sauce:

Scallopini Sauce or Tomato Sauce

Penne Pasta with Chicken

With Your Choice of Sauce:

*Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce,
White Garlic Sauce, Alfredo Sauce, or Cajun Cream Sauce*

Cheese Tortellini

With Your Choice of Sauce:

*Pesto, Alfredo Sauce, Sun dried Tomato, or
White Sauce with Peas Mushrooms and Prosciutto*

Meat Tortellini

With Your Choice of Sauce:

*Pesto, Alfredo Sauce, Sun dried Tomato, or
White Sauce with Peas Mushrooms and Prosciutto*

Dessert:

Brownie, Gourmet Cookie, Fresh Fruit Cup

Choice of Two: \$13.75

Choice of Three: \$14.75

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Luncheon Banquet Menu

Luncheon Buffet Two

Chicken Marsala

Chicken Lucciano

Chicken Parmigiano

Chicken Modega

Porkloin

Chopped Steak Marsala

Italian Sausage with Scallopini sauce

Top Round of Roast Beef

Baked Cod with Lemon Pepper Cream sauce OR Sicilian Sauce

Choice of Two \$15.75

Choice of Three \$16.75

Buffet Two Includes:

Carmine's House Salad OR Caesar

Bread and Butter

Coffee and Iced Tea

Choice of One Side Dish:

*Garlic Mashed Potatoes, Scalloped Potatoes, Pasta Con Broccoli,
Risotto, Au Gratin Potatoes, Twice Baked Potato, Tuscan Potatoes*

Choice of One Vegetable:

*Green Beans, Mixed Vegetables, Steamed Broccoli,
Honey Glazed Carrots, Creamed Spinach*

Dessert

Brownie, Gourmet Cookie, Fresh Fruit Cup

Luncheon Banquet Menu

Luncheon Buffet Three

Sliced Tenderloin Marsala

Sliced Pepperloin

Stuffed Porkloin

Baked Ravioli

Chicken Modega

Chicken Lucciano

Chicken Parmigiano

Chicken Marsala

Lasagna

Vegetable Lasagna

***Salmon with Sweet and Spicy Ginger Glaze OR
Dill sauce***

***Filet of Sole Baked with a Lemon Sauce OR
Fried and Stuffed with Broccoli and Cheese in a Mornay Sauce***

Tenderloin Burgundy

Choice of Two \$18.00

Choice of Three \$20.00

Buffet Three Includes:

Carmine's House Salad OR Caesar

Bread and Butter

Coffee and Iced Tea

Luncheon Banquet Menu

Buffet Three (continued)

Choice of One Side Dish:

*Garlic Mashed Potatoes, Scalloped Potatoes, Pasta Con Broccoli,
Risotto, Au Gratin Potatoes, Twice Baked Potato, Tuscan Potatoes*

Choice of One Vegetable:

*Green Beans, Mixed Vegetables, Steamed Broccoli,
Honey Glazed Carrots, Creamed Spinach*

Dessert

Brownie, Gourmet Cookie, Fresh Fruit Cup

PRICES DO NOT INCLUDE TAX OR GRATUITY

Luncheon Banquet Menu

Dessert Upgrades

\$ 1.50 Upgrades

Cheesecake

Cheesecake with Strawberries

Tiramisu

Chocolate Mousse

Lemon Mousse

Layered Truffle Mousse Cake

Strawberry Shortcake

Lemon Cream Cake

Carrot Cake

Assorted Tray of Any of the Above Desserts \$.75 More Per Person

Upgrade to Assorted Tray of Any Included Desserts \$.50 More Per Person

(Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, or Blackberry

Cake Cutting

100 People Or Less

\$1.00 Per Person

101 People Or More

\$2.00 Per Person