

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 to your needs.

We require a \$100.00 deposit eight weeks in advance of your scheduled date. This deposit is refundable if given a two 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.

Free validated parking in the Drury Inn Garage.

Complimentary valet on 20th Street in the evening.

Sincerely,

Lombardo's Trattoria

201 South 20th Street □ St. Louis, Missouri 63103 □ 314-621-0666

www.lombardosrestaurants.com

Dinner Banquet Menu

Chicken Gorgonzola

Seasoned and grilled chicken breast topped with a white wine gorgonzola cheese sauce with mushrooms. Served with Cappellini.
\$18.75

Chicken Parmigiano

Breaded and grilled chicken breast topped with marinara and melted provolone cheese. Served with pasta in a marinara sauce.
\$18.75

Chicken Spiedine

Chicken breast filled with prosciutto ham, spinach, provolone and ricotta cheeses.
Served with spinach noodles.
\$18.75

Chicken Marsala

Seasoned and grilled chicken breast topped with a Marsala wine sauce with garlic and mushrooms.
Served with Italian potatoes.
\$18.75

Veal Spiedine

Breaded veal cutlet filled with prosciutto ham, tomato, egg, onion and Romano cheese.
\$21.75

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.
\$32.00

Veal Parmigiano

Breaded Veal cutlet topped with marinara and melted provolone cheese. Served with pasta in a marinara sauce.
\$21.75

Mix Grill Chicken

Marinated and grilled chicken breast along with grilled vegetables, served over risotto.
\$18.75

Chicken Lucciano

Breaded and grilled chicken breast topped with a white wine sauce with peas, mushrooms and artichoke hearts.
Served with risotto.
\$18.75

Chicken Saltimboca

Breaded and grilled chicken breast topped with prosciutto ham and melted provolone cheese with a white wine lemon butter sauce. Served with spinach noodles.
\$18.75

Chicken Cacciatori

Breaded and grilled chicken breast topped with cacciatori sauce. Served over risotto.
\$18.75

Rack of Veal Marsala

Charbroiled rack of Veal with marsala wine sauce with mushrooms. Served over risotto.
\$32.00

Charbroiled Veal Chop

Provimi veal chop dusted with bread crumbs and topped with mushrooms in au jus.
\$32.00

Veal Milanese

Classic Italian Breaded Veal cutlet
Served with Italian potatoes.
\$21.75

Dinner Banquet Menu

Charbroiled Filet Mignon

Served with herb butter
Served with chef's choice potatoes
8 ounce \$30.00 10 ounce \$34.00

Filet Gorgonzola

Charbroiled tenderloin topped with a gorgonzola cheese and white wine sauce with mushrooms
Served with chef's choice potatoes.
8 ounce \$30.00 10 ounce \$34.00

Charbroiled New York Strip

Served with herb butter
Served with chef's choice potatoes
14 ounce \$30.00 16 ounce \$34.00

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 vegetable gnocchi.
\$26.00

Scampi Lombardo

Four prawns brushed with garlic butter and
topped with capers and romano cheese.
Served with spinach noodles.
\$28.00

Lobster Risotto

Fresh lobster meat and grilled
portobello mushrooms on a bed of
safron risotto with tomatoes.
\$29.00

Scampi Florentine

Four prawns stuffed with creamed spinach,
dusted with romano cheese.
Served with sautéed mixed vegetables.
\$28.00

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 \$30.00 10 ounce \$34.00

Filet Angelou

Charbroiled tenderloin topped with a white wine
sauce, mushrooms, pancetta and provolone cheese.
Served with chef's choice potatoes
8 ounce \$30.00 10 ounce \$34.00

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
\$38.00

Tilapia

Italian style breaded and baked
Tilapia served with
sautéed mixed vegetables
\$23.00

South African Lobster Tail

Single or twin tails available
Served with drawn butter
Market price

Seafood Risotto

Mussels, scallops and shrimp on a bed of
housemade risotto. Topped with a lemon, butter
and white wine sauce.
\$25.00

Chef's Catch of the Day

Please inquire
Market Price

Dinner Banquet Menu

Housemade Baked Lasagna

Lasagna noodles layered with meat sauce, ricotta and provolone cheeses
\$16.00

Blackened Chicken Lasagna

Lasagna noodles layered with blackened chicken, marinara sauce, ricotta and provolone cheeses
\$17.00

Rigatoni Trattoria

Sauteed Italian sausage with mushrooms and onions in a marinara and cream sauce blend.
\$17.00

Housemade Cannelloni

Meat filled tubular noodles with marinara or cream sauce.
\$17.00

Rigatoni Seafood

Scallops, crabmeat and shrimp with rigatoni noodles in a cream sauce with peas and mushrooms.
\$22.00

Vegetable Lasagna

Broccoli, cauliflower and carrots layered with lasagna noodles with marinara or cream sauce.
\$16.00

Rigatoni Primavera

Broccoli, cauliflower, carrots and spinach tossed with rigatoni noodles in a light vegetable broth.
\$16.00

Tortellini

Meat filled noodles in a pesto cream sauce with peas, mushrooms and prosciutto ham
\$17.00

Pasta Con Broccoli

Blend of marinara sauce and cream sauce with fresh broccoli florets.
\$16.00

Baked Eggplant

Sliced eggplant layered with meat sauce, ricotta and provolone cheeses in a marinara sauce.
(available vegetarian style)
\$16.00

All entrees include:

Lombardo's House Salad
Bread and butter
Coffee and tea
Ice cream or sherbet

Prices do not include tax or gratuity.
Prices are subject to change.

Dinner Banquet Menu

Buffet One

Entrees:

Top Round of Roast Beef
Pork Tenderloin
Chicken Parmigiano
Veal Parmigiano
Chicken Marsala
Housemade Italian Sausage in a Sherry Wine Sauce
Baked Cod in pepper cream sauce
Sicilian Style Baked Cod

Choice of two of the following:

Risotto
Anna 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 and tea
Ice cream or sherbet

Choice of two entrees - \$20.00
Choice of three entrees - \$21.75

Prices do not include tax or gratuity

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

30 person minimum

www.lombardosrestaurants.com

Dinner Banquet Menu

Buffet Two

Entrees:

Grilled Atlantic salmon with dill sauce
Veal spiedine
Chicken picatta
Scampi Lombardo
Pork tenderloin
Chicken gorgonzola
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

Choice of one of the following desserts:

Spumoni
Lemon Ice
Sherbet

Buffet Two includes:

Lombardo's House Salad
Bread and butter
Coffee and tea

Choice of two entrees - \$29.00

Choice of three entrees - \$32.00

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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Dinner Banquet Menu

Hot Appetizers

| | |
|-----------------------------|--------------|
| Sicilian Meatballs | \$85.00 |
| Housemade Toasted Ravioli | \$155.00 |
| Hot and Spicy Chicken Wings | \$125.00 |
| Housemade Calzoni | \$175.00 |
| Shrimp de Jonghe | \$195.00 |
| Gourmet Pizzas | \$150.00 |
| Seafood Ravioli | \$195.00 |
| Seafood Calzoni | \$195.00 |
| Vegetable Calzoni | \$175.00 |
| Portobello Mushrooms | \$165.00 |
| Crab Stuffed Mushrooms | \$195.00 |
| 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 | \$75.00 |
| Large Fresh Fruit Tray | \$100.00 |
| Small Vegetable Tray with Dips | \$75.00 |
| Large Vegetable Tray with Dips | \$100.00 |
| Small Cheese Tray | \$75.00 |
| Large Cheese Tray | \$100.00 |
| Seafood Pasta Salad | \$175.00 |
| Italian Pasta Salad | \$135.00 |

**Prices are per 100 pieces
Any amount may be ordered**

Dinner Banquet Menu

Beverages

Consumption Basis

| | |
|------------------------|-------------|
| House Liquor Cocktails | \$5.75 each |
| Call Liquor Cocktails | \$6.25 each |
| Cordials | \$7.50 each |
| Imported Beer | \$4.25 each |
| Domestic Beer | \$3.95 each |
| House Wine | \$6.75 each |
| Soft Drinks | \$2.50 each |

Wine by the bottle is also available

Host Bar

A minimum of 25 people required

| | |
|------------|--------------------|
| One Hour | \$12.00 per person |
| Two Hour | \$21.00 per person |
| Three Hour | \$29.00 per person |
| Four Hour | \$37.00 per person |
| Five Hour | \$41.00 per person |

For Call Brands of Liquor, add \$2.00 per person

For Premium brands of liquor, add \$3.00 per person

Prices do not include tax or gratuity.

Prices are subject to change.

Dessert Upgrades

www.lombardosrestaurants.com

Dinner Banquet Menu

Fresh Fruit Cup
Spumoni
Lemon Ice
Fresh Baked Brownies
\$1.00

Canoli
Strawberries with Custard
Cheesecake
\$3.00

Ultimate Chocolate Cake
Chocolate Cake Layered with Rich Chocolate Pudding
Cheesecake with Strawberries
Deliciously Smooth and Light topped with Strawberries

Snicker's Pie
Chunks of Snickers layered with caramel
and peanut butter mousse on a bed of chocolate

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.

\$4.00