

## 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.

We do not charge a room fee, however there is a minimum f&b on Friday, Saturday and Sunday nights.

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 parking in the Drury Inn Garage.

Valet parking on 20th Street Friday and Saturday evenings, for an additional charge.

Sincerely,

Lombardo's Trattoria

[www.lombardosrestaurants.com](http://www.lombardosrestaurants.com)  
201 South 20<sup>th</sup> Street □ St. Louis, Missouri 63103 □ 314-621-0666

## Dinner Banquet Menu

### **Chicken Gorgonzola**

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

\$26.00

### **Chicken Spiedine**

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

\$26.00

### **Chicken Marsala**

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

\$26.00

### **Veal Spiedine**

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

\$30.00

### **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.

\$42.00

### **Veal Parmigiano**

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

\$30.00

### **Chicken Parmigiano**

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

\$26.00

### **Chicken Lucciano**

Breaded and grilled chicken breast topped with a white wine sauce with peas, mushrooms and artichoke hearts.

Served with risotto.

\$26.00

### **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.

\$26.00

### **Charbroiled Veal Chop**

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

\$42.00

### **Veal Milanese**

Classic Italian Breaded Veal cutlet Served with Italian potatoes.

\$30.00

## Dinner Banquet Menu

### **Charbroiled Filet Mignon**

Served with herb butter  
Served with chef's choice potatoes  
8 ounce \$40.00    10 ounce \$44.00

### **Filet Gorgonzola**

Charbroiled tenderloin topped with a gorgonzola cheese and white wine sauce with mushrooms  
Served with chef's choice potatoes.  
8 ounce \$40.00    10 ounce \$44.00

### **Charbroiled New York Strip**

Served with herb butter  
Served with chef's choice potatoes  
14 ounce \$38.00    16 ounce \$42.00

### **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 vegetables.  
\$31.00

### **Scampi Lombardo**

Four prawns brushed with garlic butter and  
topped with capers and Romano cheese.  
Served with spinach noodles.  
\$34.00

### **Scampi Florentine**

Four prawns stuffed with creamed spinach,  
dusted with romano cheese.  
Served with sautéed mixed vegetables.  
\$34.00

### **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 \$40.00    10 ounce \$44.00

### **Filet Angelou**

Charbroiled tenderloin topped with a white wine  
sauce, mushrooms, pancetta and provolone cheese.  
Served with chef's choice potatoes  
8 ounce \$40.00    10 ounce \$44.00

### **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  
\$45.00

### **Tilapia**

Italian style breaded and baked  
Tilapia served with  
sautéed mixed vegetables  
\$28.00

### **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 housemade risotto.  
\$36.00

### **Chef's Catch of the Day**

Market price

## Dinner Banquet Menu

### **Housemade Baked Lasagna**

Lasagna noodles layered with meat sauce, ricotta and provolone cheeses  
\$22.00

### **Blackened Chicken Lasagna**

Lasagna noodles layered with blackened chicken, marinara sauce, ricotta and provolone cheeses  
\$24.00

### **Rigatoni Trattoria**

Sauteed Italian sausage with mushrooms and onions in a marinara and cream sauce blend.  
\$24.00

### **Housemade Cannelloni**

Meat filled tubular noodles with marinara or cream sauce.  
\$22.00

### **Rigatoni Seafood**

Scallops, crabmeat and shrimp with rigatoni noodles in a cream sauce with peas and mushrooms.  
\$28.00

### **Vegetable Lasagna**

Broccoli, cauliflower and carrots layered with lasagna noodles with marinara or cream sauce.  
\$22.00

### **Rigatoni Primavera**

Broccoli, cauliflower, carrots and spinach tossed with rigatoni noodles in a light vegetable broth.  
\$22.00

### **Tortellini**

Meat filled noodles in a pesto cream sauce with peas, mushrooms and prosciutto ham  
\$24.00

### **Pasta Con Broccoli**

Blend of marinara sauce and cream sauce with fresh broccoli florets.  
\$22.00

### **Baked Eggplant**

Sliced eggplant layered with meat sauce, ricotta and provolone cheeses in a marinara sauce.  
(available vegetarian style)  
\$22.00

### **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 - \$25.00**  
**Choice of three entrees - \$27.00**

Prices do not include tax or gratuity

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

**30 person minimum**

[www.lombardosrestaurants.com](http://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 - \$36.00**

**Choice of three entrees - \$40.00**

Prices do not include tax or gratuity

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

**30 person minimum**

[www.lombardosrestaurants.com](http://www.lombardosrestaurants.com)

# Dinner Banquet Menu

## Hot Appetizers

Sicilian Meatballs	\$100.00
Housemade Toasted Ravioli	\$235.00
Hot and Spicy Chicken Wings	\$185.00
Housemade Calzoni	\$250.00
Shrimp de Jonghe	\$250.00
Fried Calamari	\$200.00
Gourmet Pizzas	\$200.00
Seafood Ravioli	\$250.00
Seafood Calzoni	\$250.00
Vegetable Calzoni	\$250.00
Portobello Mushrooms	\$225.00
Crab Stuffed Mushrooms	\$235.00
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	\$85.00
Large Fresh Fruit Tray	\$150.00
Small Vegetable Tray with Dips	\$85.00
Large Vegetable Tray with Dips	\$150.00
Small Cheese Tray	\$85.00
Large Cheese Tray	\$150.00
Italian Pasta Salad	\$175.00

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

# **Dinner Banquet Menu**

## **Beverages**

### **Consumption Basis**

House Liquor Cocktails	\$6.25 each
Call Liquor Cocktails	\$7.50 each
Cordials & Premium Cocktails	\$10.00 each
Imported Beer	\$5.50 each
Domestic Beer	\$4.50 each
House Wine	\$8.50 each
Soft Drinks	\$2.95 each

**Wine by the bottle is also available**

## **Host Bar**

**A minimum of 25 people required**

One Hour	\$13.00 per person
Two Hour	\$24.00 per person
Three Hour	\$30.00 per person
Four Hour	\$38.00 per person
Five Hour	\$42.00 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.**

# Dinner Banquet Menu

## Dessert Upgrades

**Fresh Fruit Cup  
Spumoni  
Lemon Ice  
Fresh Baked Brownies  
\$1.50**

**Canoli  
Strawberries with Custard  
Cheesecake  
\$4.00**

**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.

**\$5.00**

**Cake Service Fee**  
\$1.00 per person