

Dinner 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,

**Carmines Steak House**  
20 South Fourth Street  
St. Louis, MO 63120  
(314) 241-1631

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

## Dinner Banquet Menu

### **Beverages**

#### ***Consumption Basis***

<i>House Liquor Cocktails</i> . . . . .	\$5.00/each
<i>Call Liquor Cocktails</i> . . . . .	\$5.75/each
<i>Cordials</i> . . . . .	\$7.00/each
<i>Imported Beer</i> . . . . .	\$3.90/each
<i>Domestic Beer</i> . . . . .	\$3.65/each
<i>Soft Drinks</i> . . . . .	\$2.50/each
<i>House Wine</i>	
<i>Chardonnay, Merlot, and Riesling</i> . . . . .	\$28.00/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***

## Dinner Banquet Menu

### **Appetizers**

#### *Cold Appetizers*

<i>Shrimp Cocktail</i> . . . . .	\$200.00
<i>Shrimp Remoulade</i> . . . . .	\$200.00
<i>Bluepoint Oysters (in season)</i> . . . . .	Market Price
<i>Fresh Vegetable Tray with Dips</i> . . . . .	\$ 75.00
<i>Fresh Fruit Tray</i> . . . . .	\$ 75.00
<i>Smoked Salmon per side</i> . . . . .	Market Price
<i>Cheese Tray with Crackers</i> . . . . .	\$ 85.00
<i>Tuna Carpaccio</i> . . . . .	\$135.00
<i>Tenderloin Carpaccio</i> . . . . .	\$150.00
<i>Vegetable Pasta Salad</i> . . . . .	\$ 75.00
<i>Seafood Pasta Salad</i> . . . . .	\$ 95.00
<i>Meat Tortellini Salad</i> . . . . .	\$ 90.00
<i>Cheese Tortellini Salad</i> . . . . .	\$ 80.00

***PRICES BASED ON 100 PIECES***

***PRICES DO NOT INCLUDE TAX OR GRATUITY***

## Dinner Banquet Menu

### **Appetizers**

#### *Hot Appetizers*

<i>Beer Battered Shrimp</i> . . . . .	\$250.00
<i>Crab Cakes</i> . . . . .	\$250.00
<i>Potato Skins</i> . . . . .	\$ 85.00
<i>Toasted Ravioli</i> . . . . .	\$160.00
<i>Spinach Artichoke Toasted Ravioli with a Garlic Butter Cream sauce</i> . . . . .	\$135.00
<i>Oysters Rockefeller</i> . . . . .	Market Price
<i>Shrimp de Jonghe</i> . . . . .	\$200.00
<i>Grilled Portobello Mushrooms over Spinach with a Balsamic Syrup</i> . . . . .	\$150.00
<i>Sicilian Meatballs</i> . . . . .	\$ 95.00
<i>Buffalo Wings</i> . . . . .	\$ 85.00
<i>Frog Legs</i> . . . . .	\$200.00
<i>Beer Battered Portobello Mushrooms</i> . . . . .	\$150.00
<i>Lavosh Bread with Hot Spinach Artichoke Dip</i> . . . . .	\$ 75.00
<i>Lavosh Bread with Crab or Shrimp Spinach Artichoke Dip</i> . . . . .	\$150.00
<i>Sesame Seed Chicken Strips with a Spicy Barbeque Glaze</i> . . . . .	\$150.00
<i>Tenderloin Tips with Mushrooms, Peppers, and Onions over Rice Pilaf with your choice of sauce</i> . . . . .	\$170.00
<i>Baked Brie with Onions and Chives served with Croutons</i> . . . . .	\$150.00

**PRICES DO NOT INCLUDE TAX OR GRATUITY**

## Dinner Banquet Menu

### Dinner Seated Banquet Menu

**Herb Roasted Chicken . . . . . \$20.00**

Boneless Breast of Chicken

**Chicken Marsala . . . . . \$20.00**

Breaded Boneless Breast of Chicken topped with a Marsala Wine sauce with Mushrooms and a touch of Garlic

**Chicken Luciano . . . . . \$20.00**

Breaded Boneless Breast of Chicken topped with a White Wine Mushroom sauce with Peas and Artichokes

**Chicken Gorgonzola . . . . . \$20.00**

Breaded Boneless Breast of Chicken topped with a Mushroom and Gorgonzola Cheese sauce

**Chicken Parmigiano . . . . . \$20.00**

Breaded Boneless Breast of Chicken topped with Marinara sauce and melted Provolone Cheese

**Grilled Pork Chops . . . . . \$22.00**

Twin 9oz. Center Cut Chops served with a Port Demi-glace

**Roasted Porkloin . . . . . \$22.00**

Served with a Jack Daniel's Mushroom sauce

**Apple Stuffed Roasted**

**Porkloin . . . . . \$24.00**

Served with a Brandy Apple Butter sauce

**Chicken Picatta . . . . . \$20.00**

Breaded Boneless Breast of Chicken topped with a Lemon Caper White Wine sauce

**Chicken Spedini . . . . . \$22.00**

Breaded Boneless Breast of Chicken with a Tomato, Prosciutto Ham, and Shallot stuffing and topped with a Lemon sauce

**Chicken Saltimbocca . . . . . \$22.00**

Breaded Boneless Breast of Chicken topped with Prosciutto Ham and melted Provolone Cheese with a Lemon sauce

**Chicken Florentine . . . . . \$22.00**

Breaded Boneless Breast of Chicken topped with Spinach, Buffalo Mozzarella, grilled Portobello Mushrooms, and Shallots then topped with a Cognac Cream sauce

**Stone Ground Mustard**

**Grilled Pork Chops . . . . . \$22.00**

Twin 9 oz. Center Cut Pork Chops served with a Whole Grain Mustard Caper sauce

**Wild Mushroom and Spinach**

**Stuffed Roasted Porkloin . . . . \$24.00**

Served with a Shallot Rosemary sauce

**Grilled Cajun Pork Chops . . . . . \$22.00**

Twin 9 oz. Center Cut Chops with Cajun Rub and served with a Spicy Creole sauce

## Dinner Banquet Menu

### **Dinner Seated Banquet Menu** (continued)

**Grilled Atlantic Salmon . . . . . \$28.00**

Topped with a Citrus Tomato  
Cucumber Relish

**Grilled Atlantic Salmon . . . . . \$28.00**

Topped with a Cucumber Dill sauce

**Grilled Sesame Seed**

**Atlantic Salmon . . . . . \$28.00**

Served with a Hoisin sauce and striped with  
a Wasabi Aioli

**South African**

**Lobster Tails . . . . . Market Price**

Twin tails served with drawn butter

**Seasonal Fresh Fish . . . . . Market Price**

Please inquire

**14 Oz. New York Strip . . . . . \$32.00**

Charbroiled and served with Carmine's  
Steak Butter

**8 Oz. Filet Mignon . . . . . \$32.00**

Charbroiled and served with Carmine's  
Steak Butter

**10 Oz. Filet Mignon . . . . . \$36.00**

Charbroiled and served with Carmine's  
Steak Butter

**24 Oz. Porterhouse . . . . . \$37.00**

Charbroiled and served with Carmine's  
Steak Butter

**8 Oz. Filet Gorgonzola . . . . . \$32.75**

Charbroiled Tenderloin topped with a  
Gorgonzola Cheese and White Wine sauce  
with Peppercorns and Shallots

**Italian Pepperloin . . . . . \$32.75**

Rolled in cracked Black Pepper, Charbroiled  
and topped with a Chianti sauce

**Cajun Barbeque Shrimp . . . . . \$25.00**

Sautéed Cajun Shrimp in a Spicy Barbeque  
sauce and topped with a Hickory Aioli

**Shrimp Brendini . . . . . \$25.00**

Sautéed Shrimp with Spinach, Tomatoes,  
Garlic, and Gorgonzola Cheese

**Shrimp Scampi . . . . . \$25.00**

Breaded Shrimp with a Garlic, Lemon, and  
Caper White Wine sauce

*All Shrimp Entrees can be Substituted with Scallops*

**20 Oz. Bone-In Ribeye . . . . . \$37.00**

Charbroiled and served with Carmine's  
Steak Butter

**16 Oz. Provimi Veal Chop . . . . . \$34.00**

Charbroiled with a Wild Mushroom  
Lemon sauce

**16 Oz. Provimi Veal Chop . . . . . \$34.00**

Charbroiled and served with a Sicilian sauce

**Veal Spedini . . . . . \$26.00**

Choice of Lemon Butter sauce or  
Lemon Caper sauce

**16 Oz. New York Strip . . . . . \$36.00**

Charbroiled and served with Carmine's  
Steak Butter

**New Zealand Rack of Lamb . . . . \$32.00**

Charbroiled eight point rack topped with  
a Zinfandel Demi-glace

# Dinner Banquet Menu

## **Side Dish Choices:**

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*

*Penne Pasta with an Olive Oil Garlic sauce*

## **Vegetable Choices:**

*Italian Style Green Beans*

*Mixed Vegetables*

*Honey Glazed Carrots*

*Broccoli*

*Creamed Spinach*

*Roasted Zucchini, Yellow Squash, and Tomatoes*

## **Dessert Choices:**

*Sherbet (Orange or Mixed Berry)*

*Vanilla Ice Cream*

***All Seated Banquet Dinners are served with:***

*Carmine's House Salad*

*Bread and Butter*

*Coffee and Tea*

## **Children's Menu**

*Cheeseburger and Fries* . . . . . \$10.75

*Chicken Fingers and Fries* . . . . . \$10.75

***PRICES DO NOT INCLUDE TAX OR GRATUITY***

## Dinner Banquet Menu

### **Dinner Seated Pasta Entrees**

**Penne Primavera . . . . . \$16.00**  
*Seasonal fresh Vegetables with your choice of sauce: Olive Oil and Garlic, White Creamy sauce, or Spicy Tomato Basil sauce*

**Seafood Penne . . . . . \$22.00**  
*Clams, Scallops, and Shrimp in a Garlic Olive Oil sauce or a White Cream sauce*

**Sundried Tomato Chicken Penne . . . . . \$20.00**  
*Breaded Chicken Strips with a Garlic, Tomato, and Basil sauce*

**Boiled Ravioli . . . . . \$17.00**  
*House made Meat filled Ravioli topped with Asiago Cheese*

**Vegetable Lasagna . . . . . \$16.00**  
*Broccoli, Cauliflower, Carrots, and Ricotta Cheese with Marinara sauce or Cream sauce*

**Seafood Lasagna . . . . . \$18.00**  
*Filled with Cod, Shrimp, and Scallops with a White Cream sauce topped with Provolone Cheese*

**Tortellini . . . . . \$17.00**  
*Meat filled Tortellini with Peas, Mushrooms, and Prosciutto Ham with your choice of White Wine Cream sauce or Pesto sauce*

**Tortellini . . . . . \$16.00**  
*Cheese filled Tortellini with Peas and Mushrooms with your choice of White Wine Cream sauce or Pesto sauce*

**Baked Lasagna . . . . . \$17.00**

**Pasta Con Broccoli . . . . . \$16.00**

**Penne With Meatballs . . . . . \$17.00**

**All Pasta Dinners are served with:**

*Carmine's House Salad  
Bread and Butter  
Coffee and Tea*

**Dessert Choices:**  
*Vanilla Ice Cream  
Sherbet (Orange or Mixed Berry)*

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## Dinner Banquet Menu

# Dinner Buffet Menu Buffet One

### Entrée Choices:

*Baked Lasagna*

*Penne Pasta with Italian Sausage*

*Your choice of sauce:*

*Scallopini sauce or Tomato sauce*

*Meat Tortellini or Cheese Tortellini*

*Your choice of sauce:*

*Pesto sauce, Sun Dried Tomato sauce, 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 Prima Vera*

*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*

*Vegetable Lasagna*

*Seafood Penne*

*Pasta Con Broccoli*

*Baked Ravioli*

**Buffet One includes:**

*Carmine's House Salad*

*Garlic Bread*

*Coffee and Tea*

*Vanilla Ice Cream or Orange Sherbet*

**Choice of Two Entrees: \$18.00**

**Choice of Three Entrees: \$19.00**

**Buffet One is available for groups of 30 or more.**

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## Dinner Banquet Menu

# Dinner Buffet Menu Buffet Two

### Entrée Choices:

*Top Round of Roast Beef*  
*Choice of Au Jus or Marsala 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*

### *Chicken Parmigiano*

### *Italian Breaded Boneless Breast of Chicken*

*Choice of sauce:*

*Gorgonzola, Marsala, Picatta, Siciliano, Creole, or*

*Luciano (Peas, Mushrooms, and Artichokes in a White Wine sauce)*

### *Baked Cod or Tilapia*

*Choice of sauce:*

*Lemon Pepper Cream sauce, Sicilian sauce, Lemon Butter White Wine sauce,*

*Picatta sauce, Creole, Citrus Relish, Pesto sauce, or Spicy Tomato Basil sauce*

## Dinner Banquet Menu

### **Choice of one of the following:**

*Risotto*  
*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*  
*Olive Oil Garlic sauce*

### **Choice of one of the following:**

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

### **Buffet Two includes:**

*Carmine's House Salad*  
*Bread and Butter*  
*Coffee and Tea*  
*Vanilla Ice Cream or Orange Sherbet*  
*Spumoni*

**Choice of Two Entrees: \$21.00**

**Choice of Three Entrees: \$23.00**

**Buffet Two is available for groups of 30 or more.**

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## Dinner Banquet Menu

# Dinner Buffet Menu Buffet Three

### Entrée Choices:

#### *Stuffed Porkloin*

Choice of:

*Apple stuffed with a Brandy Apple Butter Glaze or  
Wild Mushroom Spinach stuffed with a Shallot Rosemary sauce*

#### *Whole Tenderloin Sliced*

Choice of sauce:

*Gorgonzola sauce*

*Pepperloin sauce*

*Portobello Mushroom and Bacon Demi Glace*

*Marsala Wine sauce*

*Horseradish sauce*

*Chipotle Demi Glaze with Shitake Mushrooms*

#### *Sauteed Shrimp or Scallops*

Choice of:

*Scampi Style*

*Cajun Barbeque*

*Brendini sauce*

*Hoisin glazed with Wasabi Aioli*

*Lemon Butter sauce*

*Lemon Pepper Cream sauce*

*Garlic Cheese sauce*

#### *Atlantic Salmon*

Choice of sauce:

*Cucumber Dill sauce*

*Tomato Cucumber Citrus Relish*

*Pepperoncini Tomato sauce*

#### *Stuffed Boneless Breast of Chicken*

Choice of:

*Chicken Spedini*

*Chicken Florentine*

*Chicken Saltimbocca*

## Dinner Banquet Menu

### ***Boneless Breast of Chicken***

*Choice of:*

*Herb Roasted  
Gorgonzola sauce  
Picatta sauce  
Marsala sauce  
Parmigiano  
Creole sauce  
Siciliano sauce  
Saltimbocca*

### **Choice of one of the following:**

*Risotto  
Scalloped Potatoes  
Pasta con Broccoli  
Roasted Garlic Mashed Red Potatoes  
Twice Baked Potato  
Au Gratin Potatoes*

### **Choice of one of the following:**

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

### **Choice of one of the following:**

*Spumoni  
Vanilla Ice Cream  
Sherbet (Orange or Mixed Berry)*

### **Buffet Three includes:**

*Carmine's House Salad  
Bread and Butter  
Coffee and Tea*

**Choice of Two entrees: \$30.00**

**Choice of Three entrees: \$32.00**

**Buffet Three is available for groups of 30 or more.**

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## Dinner Banquet Menu

### Dessert Upgrades

*Fresh Fruit Cup*  
*Vanilla Ice Cream with your choice of:*  
*Dark Crème De Menthe*  
*Caramel sauce*  
*Raspberry sauce*  
*Strawberry*  
*Spumoni*  
*\$1.00*

*Cheesecake*  
*Apple Raisin Rum sauce over Ice Cream*  
*Chocolate Mousse*  
*Lemon Mousse*  
*\$2.00*

*Strawberries with Custard*  
*Chocolate Suicide Cake*  
*Grand Marnier Crème Brulee*  
*Strawberries and Mascarpone with a Balsamic Port Reduction*  
*Cheesecake with Strawberries*  
*Carrot Cake*  
*Chocolate Mousse Cake*  
*Tiramisu*  
*Black Russian Pie*  
*\$3.00*

#### **Cake Cutting**

*100 People*  
*\$1.00 per*

*101 People or more*  
*\$2.00 per*