

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.

Sincerely,

Lombardo's Restaurant

10488 Natural Bridge Rd □ St. Louis, Missouri 63134 □ 314-429-5151

www.lombardosrestaurants.com

Dinner Banquet Menu

ROAST TOP ROUND OF BEEF AU JUS

20 orders or more
18.75

CHICKEN PICATTA

Breast of chicken with lemon,
capers, white wine sauce
18.25

ROAST PRIME RIB OF BEEF

au jus
(12 orders or more)
30.00

BROILED CHOICE FILET MIGNON

(8 oz.)
33.00

BREADED VEAL CUTLET

Provimi veal, Italian style
24.00

CHARBROILED BREADED VEAL CHOP

Provimi veal, Italian style
33.00

CHICKEN PARMIGIANO

Breast of chicken with Red
sauce, provolone cheese
18.25

CHICKEN MARSALA

Breast of chicken with mushrooms,
garlic, wine sauce
18.25

FOURTEEN OUNCE CHOICE NEW YORK STRIP STEAK

au jus
32.00

PEPPERLOIN STEAK

Two 3 ounce Tornados rolled
in peppercorn, garlic,
green pepper In wine sauce
30.00

BREADED VEAL PARMIGIANO

Fresh Tomato sauce, provolone cheese
25.00

FILET GORGONZOLA

Six to seven ounce tenderloin charbroiled
with mushrooms, gorgonzola cheese,
in a white wine sauce
30.00

FRESH SEAFOOD

Fresh seafood flown in daily
Market Price

HOUSEMADE SPIEDINE

Veal cutlet stuffed, Italian style
28.00

CHICKEN SPIEDINE

Chicken breast stuffed with spinach,
Prosciutto ham and ricotta cheese
23.00

ALL ENTREES INCLUDE:

Lombardo's house salad, potato or pasta and vegetable
Bread & butter, ice cream or sherbet, coffee and tea

HOUSEMADE CANNELLONI

Meat filled tubular noodles with
marinara or cream sauce.
\$17.75

PASTA CON BROCCOLI

Blend of marinara sauce and cream sauce
with fresh broccoli florets.
\$18.75

HOUSEMADE BAKED LASAGNA

Lasagna noodles layered with meat sauce, ricotta
and provolone cheeses
\$18.75

VEGETABLE LASAGNA

Broccoli, cauliflower and carrots layered with
lasagna noodles with marinara or cream sauce.
\$18.75

ALL PASTAS INCLUDE:

Lombardo's house salad, bread & butter, ice cream or sherbet, coffee and tea

All prices are subject to tax and 20% gratuity
Final guaranteed number of people required 72 hours prior to day of event.

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Dinner Banquet Menu

BUFFET ONE

Top Round of Roast Beef
Baked Sugar Cured Ham (hot or cold)
Baked Cavatelli or Anna Potatoes
Green Beans
Lombardo's House salad
Ice Cream or Sherbet
Coffee & Tea
Bread & Butter
\$20.00

BUFFET TWO

Choice of two of the following

Top Round of Roast Beef
Chicken Marsala or Piccata Style
Chicken Parmigiano
Housemade Italian Sausage with wine sauce
Breaded Filet of Sole, lemon butter
Baked Cod, pepper cream sauce

Choice of one of the following

Rissoto Rice
Anna Potatoes
Baked Cavatelli
Parsley Boiled Potatoes

Choice of one of the following

Green Beans
Fried Zucchini
Broccoli
Honey Glazed Carrots

Includes

Lombardo's House Salad
Bread & Butter
Ice Cream or Sherbet
Coffee & Tea

\$21.00

(Minimum of 25 People)

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Dinner Banquet Menu

BUFFET THREE

Choice of two of the following

Top Round of Roast Beef
Chicken Marsala or Piccata Style
Chicken Parmigiano
Chicken or Veal Spiedine
Veal Parmigiano
Housemade Italian Sausage, with wine sauce
Breaded Filet of Sole, lemon butter
Baked Cod, pepper cream sauce

Choice of one of the following

Rissoto Rice
Anna Potatoes
Baked Cavatelli
Parsley Boiled Potatoes

Choice of one of the following

Green Beans
Fried Zucchini
Broccoli
Honey Glazed Carrots

Includes

Lombardo's House Salad
Bread & Butter
Ice Cream or Sherbet
Coffee & Tea

\$23.00

(Minimum of 25 People)

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Hors d'oeuvres

Price per 100 pieces

Hot Items

Sicilian Meatballs \$75.00

Housemade Toasted Ravioli \$145.00

Hot and Spicy Chicken Wings \$75.00

Housemade Calzoni \$145.00

Shrimp de Jonghe \$175.00

Gourmet Pizza \$135.00

Oysters Rockefeller \$175.00

Cold Items

Chilled Shrimp Cocktail Market Price

Oysters on the Half Shell Market Price

Fresh Fruit Tray \$75.00

Fresh Vegetable & Dip Tray \$75.00

Seafood Pasta Salad \$175.00

Vegetable Pasta Salad \$75.00

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