

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

Beverages

<i>House Liquor Cocktails</i>	\$4.75/each
<i>Call Liquor Cocktails</i>	\$5.35/each
<i>Premium Liquor Cocktails</i>	\$5.65/each
<i>Imported Beer</i>	\$3.90/each
<i>Domestic Beer</i>	\$3.65/each
<i>Soft Drinks</i>	\$2.35/each

Wines

House wines available by the bottle:

<i>Chardonnay, Merlot, and Riesling</i>	\$25.00/bottle
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Full wine list also available.

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

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

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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

Luncheon Seated Banquet Menu

Boneless Breast of Chicken \$12.00
Herb Roasted

Breaded Boneless Breast of Chicken \$12.00
 Your choice of sauce:
Picatta, Parmigiano, Gorgonzola, Lucciano, Marsala, Siciliano, Creole

Chicken Spedini \$13.00
Boneless Breast of Chicken stuffed with Tomatoes, Prosciutto, and Shallots and topped with a Lemon sauce

Chicken Saltimbocca \$13.00
Breaded Boneless Breast of Chicken topped with Prosciutto and Provolone Cheese and a Lemon sauce

Chicken Florentine \$13.00
Boneless Breast of Chicken topped with Buffalo Mozzarella, Grilled Portobello Mushrooms, and Shallots topped with a Cognac Cream sauce

Roasted Porkloin \$13.00
Topped with a Jack Daniel's Mushroom sauce

8 oz. Cajun Pork Chop \$14.75
Center Cut 8 oz. Chop with Cajun Rub and served with a Spicy Creole sauce

8 oz. Grilled Pork Chop \$14.75
Served with a Port Demi Glaze

Stone Ground Mustard Pork Chop \$14.75
8 oz. Grilled Chop served with a Whole Grain Mustard Caper sauce

Apple Stuffed Porkloin \$14.75
Served with a Brandy Apple Butter Glaze

Wild Mushroom and Spinach Stuffed Porkloin \$14.75
Served with a Shallot Rosemary sauce

Grilled Atlantic Salmon \$14.75
 Your choice of sauce:
Cucumber Dill sauce or Citrus Cucumber Tomato Relish

Grilled Sesame Seed Atlantic Salmon \$14.75
Served with a Hoisin sauce and striped with a Wasabi Aioli

Baked Cod \$11.00
 Your choice of sauce:
Lemon Butter White Wine sauce, Creole sauce, Lemon Pesto sauce, Siciliano Sauce, Lemon Pepper Cream sauce

Top Round of Roast Beef \$12.00
 Choice of:
Au Jus, Marsala, Bordelaise

Tenderloin Tips \$15.75
 Your choice of sauce:
Pepperloin, Marsala, Gorgonzola, Portobello Mushroom and Bacon Demi-glaze, Horseradish sauce, Chipolte Demi-glaze with Shiitake Mushrooms

5 oz. Filet Mignon \$18.00
Served with Carmine's Steak Butter

12 oz. New York Strip \$19.00
Served with Carmine's Steak Butter

Veal Spedini \$14.75
 Your choice of sauce:
Lemon Butter sauce, Caper White Wine sauce

All Seated Banquet Lunches are served with:

Carmine's House Salad

Bread and Butter

Coffee and Tea

Side Dish Choice of One:

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:

Italian Green Beans

Mixed Vegetables

Roasted Zucchini, Tomatoes, and Yellow Squash

Honey Glazed Carrots

Broccoli

Creamed Spinach

Sautéed Spinach

Dessert Choice of One:

Vanilla Ice Cream or Orange Sherbet

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Luncheon Seated Pasta Entrees

Pasta Con Broccoli\$10.75

A blend of Marinara sauce and Cream sauce with Fresh Broccoli Florets

Baked Lasagna\$12.25

Meat sauce layered with Lasagna Noodles, Ricotta Cheese, and Topped with Provolone Cheese

Penne Primavera\$10.75

Seasonal Vegetables with an Olive Oil sauce or Cheese sauce

House Made Boiled Ravioli\$12.75

Meat filled Ravioli topped with Marinara sauce and Asiago Cheese

Baked Vegetable Lasagna\$10.75

Seasonal Fresh Vegetables layered with Lasagna Noodles with Marinara sauce or White sauce and topped with Provolone Cheese

Pollo Penne\$13.00

Chicken strips with Sun dried Tomatoes in a Garlic and Basil Marinara sauce

Penne with Meatballs\$12.25

Three Sicilian Style Meatballs in a Marinara sauce

Meat Tortellini\$12.25

Your choice of sauce:

Olive Oil and Garlic, Sun dried Tomato, White sauce. White sauce with Peas, Mushrooms, and Prosciutto

Cheese Tortellini\$10.75

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

Bread and Butter

Coffee and Tea

Dessert Choice:

Vanilla Ice Cream or Orange Sherbet

PRICES DO NOT INCLUDE TAX OR GRATUITY

Buffet One

*Carmine's House Salad
Garlic Bread
Coffee and 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, or White Cheese sauce*

Cheese Tortellini

*With your choice of sauce:
Olive Oil, Pesto, White Cheese sauce, Sun dried Tomato, or
White sauce with Peas Mushrooms and Prosciutto*

Meat Tortellini

*With your choice of sauce:
Olive Oil, Pesto, White Cheese sauce, Sun dried Tomato, or
White sauce with Peas Mushrooms and Prosciutto*

Dessert:

Vanilla Ice Cream or Orange Sherbet

Choice of Two: \$11.75

Choice of Three: \$12.75

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Buffet Two

Chicken Marsala
Chicken Lucciano
Chicken Parmigiano
Chopped Steak Marsala
Italian Sausage with Scallopini sauce
Top Round of Roast Beef
Baked Cod with Lemon Pepper Cream sauce
Breaded Cod with Sicilian sauce

Choice of Two \$13.75

Choice of Three \$14.75

Buffet Three

Sliced Tenderloin Marsala
Sliced Pepperloin
Baked Ravioli
Chicken Lucciano
Chicken Parmigiano
Chicken Marsala
Lasagna
Vegetable Lasagna
Salmon with Dill sauce
Tenderloin Burgundy

Choice of Two \$15.00

Choice of Three \$16.00

Buffet Two and Three includes:

Carmine's House Salad
Bread and Butter
Coffee and Tea

Choice of One Side Dish:

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

Choice of One Vegetable:

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

Dessert

Vanilla Ice Cream or Orange Sherbert

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Luncheon Buffet Menu

Deli Buffet

Salami, Roast Beef, Turkey, and Sliced Ham

Assorted Cheeses

Tomatoes, Lettuce, and Onions

Assorted Breads and Condiments

Carmine's House Salad or Soup of the Day

Potato Chips

\$12.00

Burger or Grilled Chicken Buffet

Charbroiled Choice Chuck or Grilled Chicken Breast

Assorted Cheeses

Tomatoes, Lettuce, Bacon, and Onions

Assorted Breads and Condiments

Carmine's House Salad or Soup of the Day

Potato Chips

\$12.75

Coffee and Tea

Dessert

Vanilla Ice Cream or Orange Sherbet

Boxed Lunches

Cold Cut Sandwich

Tomatoes, Lettuce, and Onions

Chips & Cookies

\$9.75

PRICES DO NOT INCLUDE TAX OR GRATUITY

Dessert Upgrades

Fresh Fruit Cup
Vanilla Ice Cream with Crème De Menthe
Spumoni
Raspberry Sherbet
\$1.00

Chocolate Mousse
Lemon Mousse
Brownies with White Chocolate Icing
Cheesecake
Apple Raisin Rum Sauce over Ice Cream
\$1.50

Cheesecake with Strawberries
Strawberry Custard
Chocolate Suicide Cake
Grand Marnier Crème Brulee
Strawberries and Mascarpone with a
Balsamic Port Reduction
\$2.50