

Luncheon 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 Restaurant

201 South 20th Street □ **St. Louis, Missouri 63103** □

314-621-0666
www.lombardosrestaurants.com

Luncheon Banquet Menu

Sliced Pepperloin

Sliced 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.

\$13.95

Charbroiled Filet Mignon

Served with herb butter

Served with chef's choice potatoes

6 ounce \$19.00

Sliced Filet Marsala

Tenderloin Medallions sautéed in a Marsala wine sauce with garlic and mushrooms.

Served with Italian potatoes.

\$13.95

Chicken Picatta

Seasoned and grilled chicken breast topped with a white wine lemon butter sauce with capers and a touch of cream. Served with gnocchi.

\$11.75

Veal Scallopine

Provimi Veal Medallions with a sherry wine sauce with red onions, green peppers, mushrooms and garlic.

Served with Italian potatoes.

\$12.75

Filet of Sole

Fried Filet of Sole served with tartar sauce.

\$10.25

Chicken Marsala

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

Served with Italian potatoes.

\$11.75

Sliced Tenderloin Gorgonzola

Tenderloin medallions sautéed and topped with a gorgonzola cheese and white wine sauce with mushrooms.

\$13.95

Fresh Atlantic Salmon

Charbroiled and topped with a creamy dill sauce.

Served with vegetable gnocchi.

\$13.75

Charbroiled New York Strip

Served with herb butter

Served with chef's choice potatoes

14 ounce \$19.00

Chicken Parmigiano

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

\$11.75

Veal Parmigiano

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

\$12.75

Chicken Lucciano

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

Served with risotto.

\$11.75

Veal Lucciano

Provimi Veal Medallions topped with a white wine sauce with peas, mushrooms and artichoke

Served with risotto.

\$12.75

Luncheon Banquet Menu

Housemade Baked Ravioli

Meat filled ravioli in marinara sauce with melted provolone cheese.

\$10.75

Vegetable Lasagna

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

\$10.75

Pasta Con Broccoli

Blend of marinara sauce and cream sauce with fresh broccoli florets.

\$10.75

Rigatoni Pollo

Sauteed chicken strips tossed with rigatoni noodles in a white wine sauce with sundried tomatoes and fresh garlic.

\$11.75

Grilled Chicken Salad

Grilled chicken strips served on our House Salad with Honey Dijon Dressing.

\$11.75

Housemade Cannelloni

Meat filled tubular noodles with marinara or cream sauce.

\$11.75

Rigatoni Primavera

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

\$10.75

Housemade Baked Lasagna

Lasagna noodles layered with meat sauce, ricotta and provolone cheeses

\$10.75

Chicken Risotto

Charbroiled chicken strips served on a bed of tomato basil risotto. Topped with a gorgonzola cheese sauce with fresh mushrooms.

\$11.75

Baked Eggplant

Sliced eggplant layered with meat sauce, ricotta and provolone cheeses in a marinara sauce.

(available vegetarian style)

\$10.75

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.

Luncheon Banquet Menu

Deli Buffet

Salami, Roast Beef, Turkey and Ham
Assorted Cheeses
Tomatoes, Lettuce, Onions and Pickles
Assorted Breads and Condiments
Lombardo's House Salad Bowl
Potato Chips or French Fries
Ice Cream or Sherbet
\$10.75

Burger Buffet

Charbroiled Choice Hamburger Patties
Assorted Cheeses
Tomatoes, Lettuce, Onions and Pickles
Assorted Breads and Condiments
Lombardo's House Salad Bowl
Potato Chips or French Fries
Ice Cream or Sherbet
\$11.75

Luncheon Buffet One

Choice of Two Entrees:
Chicken Marsala
Chicken Lucciano
Chicken Parmigiano
Top Round of Roast Beef
Filet of Sole
Baked Cod
Italian Sausage with Wine Sauce
\$13.75

Luncheon Buffet Two

Choice of Two Entrees:
Sliced Tenderloin Marsala
Sliced Pepperloin
Baked Ravioli
Chicken Lucciano
Veal Scallopine
Salmon with Dill Sauce
Rigatoni Pollo
\$15.00

Buffet One and Two Include:

Choice of Two Side Dishes:

Garlic Mashed Potatoes
Italian Potatoes
Pasta Con Broccoli
Baked Cavatelli
Risotto

Choice of One Vegetable:

Italian Green Beans
Honey Glazed Carrots
Mixed Vegetables
Steamed Broccoli

Also Included:

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

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Hot Appetizers

Sicilian Meatballs	\$60.00
Housemade Toasted Ravioli	\$140.00
Hot and Spicy Chicken Wings	\$100.00
Housemade Calzoni	\$165.00
Shrimp de Jonghe	\$150.00
Gourmet Pizzas	\$135.00
Seafood Ravioli	\$150.00
Seafood Calzoni	\$165.00
Vegetable Calzoni	\$150.00
Portobello Mushrooms	\$150.00
Crab Stuffed Mushrooms	\$175.00
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	\$60.00
Large Fresh Fruit Tray	\$85.00
Small Vegetable Tray with Dips	\$60.00
Large Vegetable Tray with Dips	\$85.00
Small Cheese Tray	\$65.00
Large Cheese Tray	\$100.00
Seafood Pasta Salad	\$135.00
Italian Pasta Salad	\$135.00

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

Luncheon Banquet Menu

Beverages

Consumption Basis

House Liquor Cocktails	\$3.50 each
Call Liquor Cocktails	\$4.00 each
Premium liquor cordials	\$4.50 each
Cordials	\$5.75 each
Imported Beer	\$3.85 each
Domestic Beer	\$3.50 each
House Wine	\$4.75 each
Soft Drinks	\$1.95 each

Wine by the bottle is also available

Host Bar

A minimum of 25 people required

One Hour	\$11.00 per person
Two Hour	\$20.00 per person
Three Hour	\$28.00 per person
Four Hour	\$36.00 per person
Five Hour	\$40.00 per person

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

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

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Dessert Upgrades

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

Canoli
Strawberries with Custard
Cheesecake
\$2.00

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

Snickers'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.

\$3.00