

# 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

## Beverages

House Liquor Cocktails . . . . .	\$5.00/each
Call Liquor Cocktails . . . . .	\$5.75/each
Cordials . . . . .	\$7.00/each
Imported Beer . . . . .	\$3.90/each
Domestic Beer . . . . .	\$3.65/each
Soft Drinks . . . . .	\$2.50/each

## Wines

House wines available by the bottle:

Chardonnay, Merlot, and Riesling . . . . .	\$28.00/bottle
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Full wine list also available.

## Bar Set-Up

50 people or less . . . . .	\$50.00
50 to 100 people . . . . .	\$75.00
More than 100 people . . . . .	\$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*

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# Buffet One

Cammine'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: \$12.75**

**Choice of Three: \$13.75**

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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 \$15.00*

*Choice of Three \$16.00*

## **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 \$18.00*

*Choice of Three \$20.00*

### **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*

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## 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