

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,

Carmine's Steak House
20 South Fourth Street
St. Louis, MO 63120
(314) 241-1631

Email: carminessteakhouse@att.net
Website: www.CarminesSteakHouse.com

Dinner Banquet Menu

Beverages

Consumption Basis

<i>House Liquor Cocktails</i>	\$5.95/each
<i>Call Liquor Cocktails</i>	\$6.50/each
<i>Imported Beer</i>	\$4.25/each
<i>Domestic Beer</i>	\$4.00/each
<i>Soft Drinks</i>	\$2.50/each
<i>Chardonnay, Merlot, and Riesling</i>	\$30.00/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>	<i>\$150.00</i>
<i>Jumbo Lump Crab Meat Cocktail Over Horseradish Mousse With a Sweet Chili Sauce.....</i>	<i>\$165.00</i>
<i>Bluepoint Oysters (in season).....</i>	<i>Market Price</i>
<i>Fresh Vegetable Tray with Dips.....</i>	<i>\$50.00</i>
<i>Fresh Fruit Tray.....</i>	<i>\$55.00</i>
<i>Smoked Salmon per side.....</i>	<i>Market Price</i>
<i>Cheese Tray with House Made Crackers.....</i>	<i>\$65.00</i>
<i>Tuna Carpaccio.....</i>	<i>\$95.00</i>
<i>Tenderloin Carpaccio.....</i>	<i>\$100.00</i>
<i>Vegetable Pasta Salad.....</i>	<i>\$50.00</i>
<i>Seafood Pasta Salad.....</i>	<i>\$65.00</i>
<i>Meat Tortellini Salad.....</i>	<i>\$60.00</i>
<i>Cheese Tortellini Salad.....</i>	<i>\$50.00</i>
<i>Antipasto Tray (Mortadella, Salami, Kalamata Olives, Peppers, Cream Cheese and Chive Stuffed Celery, Assorted Cheese Skewers with Fresh Basil and Grape Tomato, Assorted House Made Crackers).....</i>	<i>\$80.00</i>

PRICES BASED ON 50 PIECES OR 50 PEOPLE

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Dinner Banquet Menu

Appetizers

Hot Appetizers

<i>Fried Lemon Pepper Shrimp.....</i>	<i>\$150.00</i>
<i>Lobster Bites with Sweet Butter Sauce.....</i>	<i>\$175.00</i>
<i>Crab Cakes.....</i>	<i>\$150.00</i>
<i>Shrimp Scampi.....</i>	<i>\$150.00</i>
<i>Strip Steak Nachos.....</i>	<i>\$85.00</i>
<i>Potato Skins.....</i>	<i>\$65.00</i>
<i>Toasted Ravioli.....</i>	<i>\$125.00</i>
<i>Spinach Artichoke Ravioli with a Garlic Butter Cream Sauce.....</i>	<i>\$85.00</i>
<i>Oysters Rockefeller.....</i>	<i>Market Price</i>
<i>Shrimp de Jonghe.....</i>	<i>\$150.00</i>
<i>Grilled Portobello Mushrooms over Spinach with Balsamic Syrup....</i>	<i>\$85.00</i>
<i>Sicilian Meatballs.....</i>	<i>\$75.00</i>
<i>Chicken Wings with Buffalo Sauce, BBQ, Herb Baked, or Plain.....</i>	<i>\$65.00</i>
<i>Frog Legs with Garlic Butter.....</i>	<i>\$150.00</i>
<i>Beer Battered Portobella Mushrooms.....</i>	<i>\$85.00</i>
<i>Lavosh Bread with Hot Spinach Artichoke Dip.....</i>	<i>\$65.00</i>
<i>Lavosh Bread with Crab or Shrimp Spinach Artichoke Dip.....</i>	<i>\$100.00</i>
<i>Chicken Strips with Spicy BBQ Glaze.....</i>	<i>\$95.00</i>
<i>Baked Brie with Onions and Chives Served with Lavosh Bread.....</i>	<i>\$100.00</i>
<i>Tenderloin Over House Risotto with Your Choice of Sauce.....</i>	<i>\$175.00</i>

PRICES BASED ON 50 PIECES OR 50 PEOPLE

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Dinner Seated Banquet Menu

Dinner Banquet Menu

Herb Roasted Chicken\$24.00
Boneless Breast of Chicken

Chicken Marsala.....\$25.00
Breaded Boneless Breast of Chicken Topped with a Marsala Wine Sauce with Mushrooms and a Touch of Garlic

Chicken Luciano.....\$25.00
Breaded Boneless Breast of Chicken Topped with a White Wine Mushroom Sauce with Peas and Artichokes

Chicken Gorgonzola.....\$25.00
Breaded Boneless Breast of Chicken Topped with a Mushroom and Gorgonzola Cheese Sauce

Chicken Parmigiano.....\$25.00
Breaded Boneless Breast of Chicken Topped with Marinara Sauce and Melted Provolone Cheese

Chicken Modega.....\$25.00
Breaded Boneless Breast of Chicken Topped Prosciutto and Mushroom White Wine Lemon Sauce and Melted Provolone Cheese

Grilled Pork Chops.....\$29.95
Twin 9oz. Center Cut Chops Served with a Port Demi-glace

Roasted Porkloin.....\$28.00
Served with a Jack Daniel's Mushroom Sauce

Apple Stuffed Roasted Porkloin.....\$29.95
Served with a Brandy Apple Butter Sauce

Chicken Picatta.....\$25.00
Breaded Boneless Breast of Chicken Topped with a Lemon Caper White Wine Sauce

Chicken Spedini.....\$25.00
Breaded Boneless Breast of Chicken with Prosciutto Ham and Topped with a Lemon Garlic Sauce

Chicken Saltimbocca\$25.00
Breaded Boneless Breast of Chicken Topped with Prosciutto Ham and Melted Provolone Cheese with a Lemon Sauce

Chicken Florentine.....\$25.00
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.....\$29.95
Twin 9 oz. Center Cut Pork Chops Served with a Whole Grain Mustard Caper Sauce Wild Mushroom and Spinach

Stuffed Roasted Porkloin.....\$29.95
Served with a Shallot Rosemary Sauce

Grilled Cajun Pork Chops.....\$29.95
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.....\$30.00

Topped with a Citrus Tomato
Cucumber Relish

Grilled Atlantic Salmon.....\$30.00

Topped with a Cucumber Dill Sauce

Grilled Atlantic Salmon.....\$30.00

Served with a Sweet and Spicy Ginger Sauce
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.....\$39.00

Charbroiled and Served with Carmine's
Steak Butter

8 Oz. Filet Mignon.....\$39.00

Charbroiled and Served with Carmine's
Steak Butter

10 Oz. Filet Mignon.....\$42.00

Charbroiled and Served with Carmine's
Steak Butter

24 Oz. Porterhouse.....\$42.00

Charbroiled and Served with Carmine's
Steak Butter

8 Oz. Filet Gorgonzola.....\$39.95

Charbroiled Tenderloin Topped with a
Gorgonzola Cheese and White Wine Sauce
with Peppercorns and Shallots

Italian Pepperloin.....\$39.95

Rolled in Cracked Black Pepper, Charbroiled
and Topped with a Chianti Sauce

Cajun Barbeque Shrimp.....\$29.75

Sautéed Cajun Shrimp in a Spicy Barbeque
Sauce and Topped with a Hickory Aioli

Shrimp Brendini.....\$29.75

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

Shrimp Scampi.....\$29.75

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

*All Shrimp Entrees Can be Substituted with
Scallops*

20 Oz. Bone-In Ribeye.....\$44.75

Charbroiled and Served with Carmine's
Steak Butter

16 Oz. Porterhouse Veal Chop.....\$40.00

Charbroiled with a Wild Mushroom
Lemon Sauce

16 Oz. Porterhouse Veal Chop.....\$40.00

Charbroiled and Served with a Sicilian Sauce

16 Oz. New York Strip.....\$44.75

Charbroiled and Served with Carmine's
Steak Butter

New Zealand Rack of Lamb.....\$38.00

Charbroiled Eight Point Rack Topped with
a Sun Dried Cherry Glaze

Dinner Banquet Menu

Side Dish Choices:

Tuscan Potatoes

Italian Potatoes

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:

Green Beans

Mixed Vegetables

Honey Glazed Carrots

Broccoli

Creamed Spinach

Roasted Zucchini, Yellow Squash, and Tomatoes

Dessert Choices (Choose One):

Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, or Blackberry)

All Seated Banquet Dinners are served with:

Carmine's House Salad or Caesar Salad

Bread and Butter

Coffee and Iced Tea

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Dinner Banquet Menu

Dinner Seated Pasta Entrees

Penne Primavera.....\$18.00

Seasonal Fresh Vegetables with Your Choice of Sauce: Olive Oil and Garlic, White Creamy, or Spicy Tomato Basil

Seafood Penne.....\$22.00

Clams, Scallops, and Shrimp in a Garlic Olive Oil Sauce or a White Cream Sauce

Sun Dried Tomato Chicken Penne...\$20.00

Breaded Chicken Strips with a Garlic, Tomato, and Basil Sauce

Boiled Ravioli.....\$18.00

House Made Meat Filled Ravioli Topped with Asiago Cheese and Marinara

Vegetable Lasagna.....\$18.00

Broccoli, Cauliflower, Carrots, and Ricotta Cheese with Marinara Sauce or Cream Sauce

Cajun Chicken Penne.....\$20.00

Tossed in a Cajun Cream Sauce with Tomatoes and Scallions.

Tortellini.....\$19.00

Meat Filled Tortellini with Peas, Mushrooms, and Prosciutto Ham with Your Choice of White Wine Cream Sauce or Pesto Sauce

Tortellini.....\$18.00

Cheese Filled Tortellini with Peas and Mushrooms with Your Choice of White Wine Cream Sauce or Pesto Sauce

Baked Lasagna.....\$18.00

Pasta Con Broccoli.....\$18.00

Penne With Meatballs.....\$18.00

All Pasta Dinners are served with:

Carmine's House Salad or Caesar Salad

Bread and Butter

Coffee and Iced Tea

Dessert Choices (Choose One):

Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, or Blackberry)

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Dinner Banquet Menu

Dinner Buffet Menu – Buffet One

Entree 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 Primavera

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 or Caesar Salad

Garlic Bread

Coffee and Iced Tea

Buffet One Includes (Choice of One):

Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, or Blackberry)

Choice of Two Entrees: \$20.00

Choice of Three Entrees: \$21.00

Buffet One is available for groups of 30 or more.

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Dinner Banquet Menu

Dinner Buffet Menu - Buffet Two

Entree Choices:

Top Round of Roast Beef

Choice of Au Jus, Marsala Sauce, or Horseradish Cream 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,

Luciano (Peas, Mushrooms, and Artichokes in a White Wine Sauce), or Modega

(Provolone, Mushroom and Prosciutto White Wine Lemon Sauce)

Baked Cod, Tilapia, or Filet of Sole

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

Tuscan Potatoes

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

Alfredo Sauce

Choice of one of the following:

Green Beans

Honey Glazed Carrots

Mixed Vegetables

Broccoli

Creamed Spinach

Roasted Zucchini, Squash, and Tomatoes

Includes Dessert (Choose One):

Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, and Blackberry)

Buffet Two includes:

Carmine's House Salad or Caesar Salad

Bread and Butter

Coffee and Iced Tea

Choice of Two Entrees: \$24.00

Choice of Three Entrees: \$26.00

Buffet Two is available for groups of 30 or more.

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Dinner Banquet Menu

Dinner Buffet Menu - Buffet Three

Entree Choices:

Specialty Porkloin

Choice of:

*Apple Stuffed with a Brandy Apple Butter Glaze,
Wild Mushroom Spinach Stuffed with a Shallot Rosemary Sauce, or Shallot Rosemary Honey
Glaze*

Whole Tenderloin (Carved and Served by Chef)

Choice of Sauce:

Gorgonzola Sauce

Pepperloin Sauce

Portobello Mushroom and Bacon Demi Glace

Marsala Wine Sauce

Horseradish Sauce

Modega Sauce

Sauteed Shrimp or Scallops

Topped With Jumbo Lump Crab Meat and Choice of Sauce:

Scampi Style

Cajun Barbeque

Sweet and Spicy Ginger Sauce with Wasabi Aioli

Lemon Butter Sauce

Lemon Pepper Cream Sauce

Garlic Cheese Sauce

Atlantic Salmon

Choice of Sauce:

Sweet and Spicy Ginger Sauce

Cucumber Dill Sauce

Tomato Cucumber Citrus Relish

Lemon Pesto and Asiago Encrusted

Pepperoncini Tomato Sauce

Specialty Boneless Breast of Chicken

Chicken Spedini

Chicken Modega

Chicken Florentine

Chicken Saltimbocca

Dinner Banquet Menu

Boneless Breast of Chicken

Choice of:

Herb Roasted

Gorgonzola Sauce

Picatta Sauce

Marsala Sauce

Parmigiano

Siciliano Sauce

Saltimbocca

Choice of one of the following:

Risotto

Tuscan OR Italian Potatoes

Scalloped Potatoes

Pasta con Broccoli OR Penne with Choice of Sauce

Roasted Garlic Mashed Red Potatoes

Twice Baked Potato

Au Gratin Potatoes

Choice of one of the following:

Green Beans

Honey Glazed Carrots

Mixed Vegetables

Broccoli

Creamed Spinach

Roasted Zucchini, Squash, and Tomatoes

Choice of one of the following dessert:

Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, and Blackberry)

Buffet Three includes:

Carmine's House Salad or Caesar Salad

Bread and Butter

Coffee and Iced Tea

Choice of Two entrees: \$34.00

Choice of Three entrees: \$36.00

Buffet Three is available for groups of 30 or more.

PRICES DO NOT INCLUDE TAX OR GRATUITY

Dinner Banquet Menu

Dessert Upgrades

\$ 2.50 Upgrades

Cheesecake

Cheesecake with Strawberries

Tiramisu

Chocolate Mousse

Lemon Mousse

Layered Truffle Mousse Cake

Strawberry Shortcake

Lemon Cream Cake

Carrot Cake

Assorted Tray of Any of the Above Desserts \$1.75 More Per Person

Upgrade to Assorted Tray of Any Included Desserts \$ 1.00 More Per Person
(Apple Crisp, Iced Chocolate Cake, Iced Orange Cake, or Cobbler (Peach, Cherry, Apple, or Blackberry

Cake Cutting

100 People Or Less

\$1.00 Per Person

101 People Or More

\$2.00 Per Person