

# 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 you have in mind, please let us know so that we can tailor to your needs.

We require a deposit to secure your private room reservation date. This deposit is refundable if given a four-week advanced notice of cancellation. A room charge and a room minimum will be added to all private rooms. ***Prices are subject to change and do not reflect room charge, tax, or gratuity.*** Please finalize your booking two weeks prior to your booking date so that we can staff, order food/ beverages, and properly coordinate your event needs.

## Dietary Restrictions:

We can accommodate Dietary Restrictions, please let us know if you have any special dietary guests in your group at least two weeks in advance of your event.

If you have any questions or concerns, please feel free to contact us at the number listed below. We look forward to hearing from you.

## CARMINE'S STEAK HOUSE

20 S. 4th St.

St. Louis, MO 63102

(314) 241-1631

<http://www.lombardosrestaurants.com>

[carminesteakhouse@gmail.com](mailto:carminesteakhouse@gmail.com)

Please inquire about non-alcoholic beverage packages.

## **Bar Set-Up**

**Please ask about Bar set up in Hotel Spaces**

50 to 100 people . . . . .	\$150
More than 100 people . . . . .	\$250

*PRICES DO NOT INCLUDE TAX OR GRATUITY*  
*PRICES SUBJECT TO CHANGE*

## **Well, House Bar:**

### **Beer from..... \$5.00**

Budweiser

Bud Light

Coors Light

Miller Lite

McUltra

O'Doul's

### **Well Liquor**

Vodka

Gin

Rum

Tequila

Bourbon

Scotch

Amaretto

Peach Schnapps

Triple Sec

### **Wines by the bottle \$40-42**

House wines-

Riesling

Chardonnay

Pinot Noir

Malbec

Cabernet

### **Other**

Soda

Juices

Condiments

**House Liquor Cocktails start at \$9.00 each**

PRICES DO NOT INCLUDE TAX OR GRATUITY. Pricing subject to change.

# **Call Bar:**

## **Beer ranges from \$5.00-6.00**

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Blue Moon  
Michelob Ultra  
O'Doul's

## **Vodka**

Absolut  
Kettle One  
Dripping Spring  
Tito's  
Includes assortment of Flavored Vodkas

## **Gin**

Beefeater

## **Rum**

Bacardi  
Captain Morgan  
Malibu

## **Whiskey**

Jim Beam  
Seagrams 7  
Southern Comfort

## **Scotch**

Dewars

## **Tequila**

Jose Cuervo  
Una Vida

## **Amaretto**

Bols

## **Wines by the bottle \$40- \$42**

### ***Wine list with additional offerings available***

House wines

Riesling

Chardonnay

Pinot Noir

Malbec

Cabernet

## **Other**

Soda

Juices

Condiments

# Call Liquor Cocktails starting at \$9.00 each

PRICES DO NOT INCLUDE TAX OR GRATUITY. Prices subject to change

## **Premium Bar:**

### **Beer ranges from \$5.00-6.00**

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Michelob Ultra  
O'Doul's  
Blue Moon

### **Vodka**

Absolut  
Grey Goose  
Kettle One  
Dripping Spring  
Tito's  
Includes assortment of Flavored Vodkas

### **Gin**

Beefeater  
Bombay  
Bombay Sapphire  
Tanqueray

### **Rum**

Bacardi  
Captain Morgan  
Malibu

### **Whiskey**

Crown Royal  
Jack Daniels  
Jameson  
Jim Beam  
Seagrams 7  
Southern Comfort  
Four Roses  
Maker's Mark  
Bulleit Rye  
Larceny  
Elijah Craig

### **Scotch**

Dewars

### **Tequila**

Jose Cuervo  
Una Vida

### **Amaretto- Bols**

### **Wines by the bottle \$40- \$42 *wine list with additional offering available***

House wines-Riesling, Chardonnay, Pinot  
Noir, Malbec, Cabernet

### **Other**

Ginger Beer  
Soda  
Juices  
Condiments

Premium Liquor Cocktails start at \$10.00 and Up

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# Cold Appetizer Selections

## Land & Sea

**Tuna Carpaccio**- Topped with Capers, Sesame Seeds & a Wasabi Aioli  
Served with House Made Crackers.....Market Price

**Tenderloin Carpaccio**- Topped with Capers & Shallots, Served with  
House Made Crackers.....Market Price

**Shrimp Cocktail**- Served with Lemons, Cocktail Sauce &  
Horseradish.....\$180

**Bluepoint Oysters**- Served with Cocktail Sauce, Horseradish,  
Tabasco & House Made Crackers.....Market Price

**Smoked Salmon**- Served with House Made Crackers.....Market Price

**Antipasto Tray**- Mortadella, Salami, Capa Kola, Kalamata Olives,  
Peppers, Cream Cheese Stuffed Celery, Assorted Cheese with Fresh  
Basil and Grape Tomato served with House Made Crackers.....\$250

## Cold Vegetarian Friendly

**Fresh Vegetable Tray-** Served with Humus & Ranch.....\$150

**Caprese Skewers-** Served with Fresh Basil, Mozzarella, Cherry Tomatoes & Striped with a Balsamic Glaze.....\$250

**Mediterranean Cucumber Bites-** Served with Spicy Hummus & a Fire Roasted Red Bell Pepper, Tomato & Olive Relish. Finished with a Balsamic Drizzle \$250

**Fresh Fruit Tray-** Served with a Decadent Chantilly Cream.....\$125

**Cheese Tray-** Served with Provolone, Cheddar, Brie, Munster, Gouda, & Pepper Jack Cheese with House Made Crackers and Apricot Jam.....\$250

## Pasta Salads

**Italian Vegetable Pasta Salad-** Olive, Artichoke, Broccoli, Red Bell Pepper & Red Onion, tossed in Creamy Italian Dressing.....\$125

**Seafood Pasta Salad-** Market Price

**Meat Tortellini Salad-** Served with Peas, Mushrooms & Prosciutto Ham with your choice of Creamy Italian or Pesto Sauce..... \$150

**Tri-Colored Cheese Tortellini Salad-** Served with Onion, Red Bell Pepper, Mushrooms & Olives with your choice of Creamy Italian or Pesto Sauce.....\$150

**PRICES BASED ON 50 PIECES OR 50 PEOPLE  
PRICES DO NOT INCLUDE TAX OR GRATUITY**

# Hot Appetizer Selections

## Land & Sea

<b>Our Famous Handmade Toasted Ravioli-</b> Served with Marinara & Asiago Cheese .....	\$150
<b>Steakhouse Potato Skins-</b> Topped with Provolone, Cheddar Cheese, Prosciutto Ham & Scallions Served with Sour Cream.....	\$170
<b>Tenderloin Tips-</b> Served Over House Risotto with Your Choice of Sauce Pepperloin, Gorgonzola, Raspberry Demi-Glace & Marsala.....	Market Price
<b>Strip Steak Nachos-</b> Provolone & Cheddar Cheese topped with Tomato & Chives. Served with Sour Cream & House Made Salsa.....	\$95
<b>Add Seasoned Chicken or Steak Tips.....</b>	\$175
<b>Sicilian Meatballs-</b> Served with Marinara & Asiago Cheese.....	\$135
<b>Italian Sausage-</b> Served with a Scallopini Sauce.....	\$200
<b>Shrimp &amp; Andouille Sausage-</b> Served with a New Orleans Style Dirty Rice & a Cajun Cream Sauce.....	\$300
<b>Chicken Wings-</b> Tossed in Any of the Following Sauces: Buffalo Sauce, BBQ, Spicy BBQ, Herb Asiago Baked or Sweet & Spicy Ginger Glaze.....	Market Price
<b>Chicken Strips-</b> Tossed in Any of the Following Sauces: Buffalo Sauce, BBQ, Spicy BBQ, Herb Asiago Baked or Sweet & Spicy Ginger Glaze .....	\$175
<b>Grilled Chicken Strips-</b> Served in a Red Bell Pepper and Sun-Dried Tomato Honey Mustard Sauce.....	\$175
<b>Frog Legs-</b> Served with Garlic Butter.....	\$225
<b>Jumbo Candied Scallops-</b> Served with a Port Wine Reduction with Caramelized Onion...	\$275
<b>Fried Lemon Pepper Shrimp-</b> Served with a Garlic Asiago Cream Sauce.....	\$250
<b>Oysters Rockefeller.....</b>	Market Price
<b>Shrimp de Jonghe-</b> Pan Seared Shrimp in a White Wine Garlic Butter & Tomato Sauce	\$250
<b>Lobster Bites-</b> Served with a Sweet Butter Cream Sauce.....	Market Price
<b>Seafood Spinach Dip- .....</b>	Market Price



## Hot Vegetarian Friendly

**Broccoli Cheddar Skins-** Provolone, Cheddar, topped with Broccoli and Scallions Served with Sour Cream.....\$125

**Handmade Spinach Artichoke Ravioli-** *Must order in advance as we make ravioli from scratch.* Served with a Garlic Cream Sauce .....\$140

**Grilled Portobello Mushrooms-** Served over Spinach with Balsamic Syrup \$135

**Beer Battered Portobello Mushrooms-** Served with a Remoulade Sauce .....\$140

**Stuffed Mushroom-** A mixture of Cream Cheese, Brie, Jalapenos, Sun-dried Cherries topped with Panko Breadcrumbs in a Button Mushroom Cap Served with a light Pomegranate Syrup.....\$145

**Hot Spinach Artichoke Dip-** Served with Lavash Bread & House Made Crackers.....\$130

**Baked Brie-** Sun-Dried Cherries and Puff Pastry Served with Lavash Bread & House Made Crackers.....\$200

**PRICES BASED ON 50 PIECES OR 50 PEOPLE**

**PRICES DO NOT INCLUDE TAX OR GRATUITY**

# “Seated Banquet Dinner” Menu

**Herb Roasted Chicken .....\$42**  
Boneless Breast of Chicken

**Chicken Sicilian.....\$42**  
Breaded Chicken Breast, Topped with Cheese,  
Onions, Peppers and Mushrooms with a Spicy  
Red Sauce

**Chicken Gorgonzola.....\$42**  
Breaded Boneless Breast of Chicken  
Topped with a Mushroom and  
Gorgonzola Cheese Sauce

**Chicken Parmigiano.....\$42**  
Breaded Boneless Breast of Chicken  
Topped with Marinara Sauce and Melted  
Provolone Cheese

**Chicken Picatta.....\$42**  
Breaded Boneless Breast of Chicken Topped  
with a Lemon Caper White Wine Sauce

**Chicken Saltimbocca .....\$42**  
Breaded Boneless Breast of Chicken Topped  
with Prosciutto Ham and Melted Provolone  
Cheese with a Lemon Sauce

**Chicken Modega.....\$42**  
Breaded Boneless Breast of Chicken  
topped with Provolone, Prosciutto, and  
Mushrooms in a White Wine Lemon Sauce

**Specialty Pork is a  
Minimum of 10 Orders**

**Grilled Stone Ground Mustard  
Pork Chops .....\$48**  
Twin 9 oz. Center Cut Pork Chops  
Served with a Whole Grain Mustard Caper  
Sauce with Wild Mushroom and Spinach

**Grilled Cajun Pork Chops.....\$48**  
Twin 9 oz. Center Cut Chops with a Cajun  
Rub. Served with a Spicy Creole Sauce

**Grilled Pork Chops.....\$48**  
Twin 9oz. Center Cut Chops  
Served with a Port Demi-Glace

**Roasted Pork loin.....\$44**  
Served with a Jack Daniel’s Mushroom  
Sauce

**Apple Stuffed Roasted Pork loin....\$45**  
Stuffed with Apples and Cornbread  
Served with a Brandy Apple Butter Sauce

**Sun Dried Cherry Stuffed  
Pork loin.....\$45**  
Stuffed with Sun Dried Cherries,  
Italian Sausage and Risotto  
Served with a Port Demi-Glace

**PRICES DO NOT INCLUDE TAX OR GRATUITY**

## “Seated Banquet Dinner” Menu (continued)

<p><b>Grilled Salmon.....Market Price</b> Topped with a Citrus Tomato Cucumber Relish</p>	<p><b>10 oz. Filet Mignon.....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>
<p><b>Grilled Salmon.....Market Price</b> Topped with a Cucumber Dill Sauce</p>	<p><b>8 oz. Filet Mignon.....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>
<p><b>Grilled Salmon.....Market Price</b> Served with a Sweet and Spicy Ginger Sauce Striped with a Wasabi Aoli</p>	<p><b>8 oz. Filet Mignon Gorgonzola.....Market</b> Charbroiled Tenderloin Topped with Gorgonzola Cheese and White Gorgonzola Sauce with Peppercorns and Shallots</p>
<p><b>South African Lobster Tails.....Market Price</b> Twin Tails Served with Drawn Butter</p>	<p><b>8 oz Filet Mignon Italian Pepperloin Market</b> Rolled in Cracked Black Pepper, Charbroiled &amp; Topped with a Chianti Sauce</p>
<p><b>Seasonal Fresh Fish.....Market Price</b></p>	<p><b>20 oz. Bone-In Ribeye.....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>
<p><b>Spinachi Shrimp or Scallop .....\$50</b> Over Shiitake Mushrooms, Apples, Spinach and Bacon, Striped with Balsamic Syrup, Topped with a hint of Asiago Cheese</p>	<p><b>16oz. Boneless Ribeye.....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>
<p><b>Cajun Shrimp or Scallop.....\$50</b> Cajun Shrimp over a Black Bean Corn Relish Striped with a Pineapple Syrup</p>	<p><b>24 oz. Porterhouse .....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>
<p><b>Jumbo Shrimp Scampi. Market Price</b> <small>(Includes a Vegetable)</small> Shrimp Garlic butter, Breadcrumbs over Creamy House Risotto</p>	<p style="text-align: center;"><u>Minimum of 10 orders</u></p> <p><b>New Zealand Rack of Lamb.....Market Price</b> Charbroiled Eight Point Rack Topped with a Sun-Dried Cherry Glaze</p>
<p><b>14 oz. New York Strip.....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>	<p><b>16 oz. Veal Chop.....Market Price</b> Charbroiled with a Shiitake Mushroom Lemon Sauce</p>
<p><b>16 oz. New York Strip.....Market Price</b> Charbroiled and Served with Carmine’s Steak Butter</p>	

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# “Seated Banquet Dinner”

## Side Dish Selections

### ◦ Starch ◦

**Choose One:** Tuscan Potatoes, Risotto, Twice Baked Potato, Scalloped Potatoes, Five Cheese Au Gratin Potatoes, Roasted Garlic Mashed Potatoes, Baked Potato, Penne Pasta with a White Cream Garlic sauce, or Penne Pasta with a Tomato Basil sauce

### ◦ Vegetable ◦

**Choose One:** Green Beans, Mixed Vegetables, Honey Glazed Carrots, Broccoli, or Roasted Zucchini, Yellow Squash and Tomatoes

## Dessert

**Choose One:** Apple Crisp, In House Made New York Style Mini Cheesecakes, or Assorted Soft Bake Cookies

### **All Seated Banquet Dinners are served with:**

Carmine’s House Salad or Caesar Salad

Bread and Butter

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# “Seated Banquet Dinner” Pasta Entrees

**Penne Primavera.....\$30**

Seasonal Fresh Vegetables with  
**Choose one sauce:** Garlic Olive Oil Sauce,  
White Creamy or Spicy Tomato Basil

**Seafood Penne.....Market Price**

**Choose one sauce:** Garlic Olive Oil Sauce or  
a White Cream Sauce

**Sun Dried Tomato Chicken Penne...\$35**

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

**Cajun Chicken Penne.....\$35**

Tossed in a Cajun Cream Sauce with  
Tomatoes and Scallions

**Meat Tortellini.....\$35**

Meat Filled Tortellini with Peas,  
Mushrooms, and Prosciutto Ham  
**Choose one sauce:** White Wine Cream  
Sauce or Pesto Sauce

**Cheese Tortellini.....\$30**

Cheese Filled Tortellini with Peas &  
Mushrooms  
**Choose one sauce:** White Wine Cream  
Sauce or Pesto Sauce

**Baked Lasagna (min order of 10) .....\$35**

**Pasta Con Broccoli.....\$30**

Penne Noodles with a Rich Red and White  
Sauce and Mushrooms

**Penne With Meatballs.....\$35**

Tossed in a Marinara Sauce

**Penne Chicken Alfredo.....\$35**

Grilled Chicken Tossed in an Alfredo Sauce

**Italian Sausage Scallopini.....\$35**

Penne Noodles tossed with Italian Sausage,  
Red Bell Peppers, Mushrooms and Onion  
with a Garlic Sherry Wine Sauce

## Dessert Choices

**Choose One:** Apple Crisp, In House Made New York Style Mini Cheesecakes, or  
Assorted Soft Bake Cookies

**All Pasta Dinners that are served with:**

Carmine’s House Salad or Caesar Salad

Bread and Butter

**Does not include a side dish**

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# Dinner Buffet Menu “Buffet One”

## Entree Selections

◦ **Baked Lasagna** ◦

◦ **Penne Pasta with Italian Sausage** ◦  
Your Choice of Scallopini or Marinara Sauce

◦ **Meat Tortellini or Cheese Tortellini** ◦  
**Choose one sauce:** Pesto Sauce, Sun Dried Tomato Sauce, Spicy Tomato Basil or White Sauce with Peas, Mushrooms and Prosciutto

◦ **Penne Pasta with Chicken** ◦  
**Choose one sauce:** Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce, White Garlic Sauce or White Cheese Sauce

◦ **Penne Pasta with Meatballs** ◦

◦ **Penne Pasta Primavera** ◦  
**Choose one sauce:** Pesto Sauce, Sun Dried Tomato Sauce, Olive Oil Garlic Sauce, White Garlic Sauce or White Cheese Sauce

◦ **Seafood Penne** ◦  
Garlic Olive Oil Sauce or a White Cream Sauce

◦ **Pasta Con Broccoli** ◦  
Rich Red and White Sauce with Mushrooms

### **Buffet One includes:**

Carmine’s House Salad or Caesar Salad  
Garlic Bread

## **Dessert**

**Choose One:** Apple Crisp, In House Made New York Style Mini Cheesecakes, or Assorted Soft Bake Cookies

Choice of **Two** Entrees: **\$38**

Choice of **Three** Entrees: **\$40**

Buffet One is available for groups of 30 or more.

**PRICES DO NOT INCLUDE TAX OR GRATUITY**

# Dinner Buffet Menu “Buffet Two”

## Entree Selections

◦ **Top Round of Roast Beef** ◦

Choose one sauce: Au Jus, or  
Horseradish Cream Sauce

◦ **Roasted Pork-loin** ◦

Choose one sauce: Brandy Apple Butter Sauce, Jack Daniel’s Mushroom Sauce,  
Shallot Rosemary Sauce or Stone-Ground Whole Grain Mustard Sauce

◦ **Herb Roasted Chicken** ◦

Boneless Breast of Chicken Marinated in Butter and Seasonings

◦ **Italian Breaded Boneless Breast of Chicken** ◦

Choose one sauce: Gorgonzola, Picatta, Siciliano, Parmigiano or  
Modega (Provolone, Mushroom and Prosciutto White Wine Lemon Sauce)

**Breaded and Broiled Cod or Broiled Salmon**

Choose one sauce: Lemon Pepper Cream Sauce, Sicilian Sauce, Lemon Butter  
White Wine Sauce, Picatta Sauce, Pesto Lemon Sauce,  
Spicy Tomato Basil Sauce, Cucumber Dill, Tomato Cucumber Relish,  
or Spicy Ginger Sauce Striped with a Wasabi Aoli

# Dinner “Buffet Two”

## Side Dish Selections

### ◦ Starch ◦

**Choose One:** Tuscan Potatoes, Risotto, Twice Baked Potato, Scalloped Potatoes, Five Cheese Au Gratin Potatoes, Roasted Garlic Mashed Potatoes Baked Potato, Penne Pasta with a Cream Garlic sauce, Penne Pasta with a Tomato Basil sauce or Penne Pasta with Alfredo sauce

### ◦ Vegetable ◦

**Choose One:** Green Beans, Mixed Vegetables, Honey Glazed Carrots, Broccoli or Roasted Zucchini, Yellow Squash and Tomatoes

## Dessert

**Choose One:** Apple Crisp, In House Made New York Style Mini Cheesecakes, or Assorted Soft Bake Cookies

### **Buffet Two includes:**

Carmine’s House Salad or Caesar Salad.  
Bread and Butter

**Choice of Two Entrees: \$40**

**Choice of Three Entrees: \$44**

Buffet Two is available for groups of 30 or more.

**PRICES DO NOT INCLUDE TAX OR GRATUITY**



# Dinner Buffet Menu “Buffet Three”

## Entree Selections

### ◦ Ribeye Loin ◦

Hand Carved and Served by Chef

### ◦ Top Round of Roast Beef ◦

Hand Carved and Served by Chef

### ◦ Whole Tenderloin ◦

Hand Carved and Served by Chef

### Choose one Sauce:

Au Jus

Horseradish Cream Sauce

Gorgonzola Sauce, Pepperloin Sauce

Portobello Mushroom

and Bacon Demi-Glace, or Modèga Sauce

# Dinner Buffet Menu “Buffet Three”

## Entree Selections (Continued)

### ◦ Specialty Stuffed Pork Loin ◦

Choose one Stuffing:

Stuffed with Sausage, Sun Dried Cherries and Risotto

Finished with a Port Demi-Glace

or Stuffed with an Apple Cornbread Dressing Apple Butter Glaze

### ◦ Shrimp or Scallops ◦

Choose one Sauce: Scampi Style, Cajun Barbecue, Sweet and Spicy Ginger

Sauce with Wasabi Aioli, Lemon Butter Sauce,

Lemon Pepper Cream Sauce or Balsamic Syrup

### ◦ Salmon ◦

Choose one Sauce: Sweet and Spicy Ginger Sauce, Cucumber Dill Sauce,

Tomato Cucumber Citrus Relish, Lemon Pesto, Asiago Encrusted or

Pepperoncini Tomato Sauce

### ◦ Boneless Breast of Chicken ◦

Choose one Sauce: Herb Roasted, Gorgonzola Sauce, Picatta Sauce,

Modega Sauce, Parmigiano, Siciliano Sauce,

Saltimbocca or Modega Sauce

# Dinner Buffet Menu “Buffet Three”

## Side Dish Selections

### ◦ Starch ◦

**Choose One:** Tuscan Potatoes, Risotto, Twice Baked Potato, Scalloped Potatoes, Five Cheese Au Gratin Potatoes, Roasted Garlic Mashed Potatoes, Baked Potato, Penne Pasta with a Cream Garlic sauce, Penne Pasta with a Tomato Basil sauce or Penne pasta with Alfredo sauce

### ◦ Vegetable ◦

**Choose One:** Green Beans, Mixed Vegetables, Honey Glazed Carrots, Broccoli or Roasted Zucchini, Yellow Squash and Tomatoes

## Dessert Selections

**Choose One:** Apple Crisp, In House Made New York Style Mini Cheesecakes, or Assorted Soft Bake Cookies

### **Buffet Three includes:**

Carmine’s House Salad or Caesar Salad.

Bread and Butter

Choice of **Two** entrees: **Market Price**

Choice of **Three** entrees: **Market Price**

Buffet Three is available for groups of 30 or more.

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# Banquet Dessert Upgrade's

Additional \$6.25 Up-charge to  
Banquet Entree Price per person for the following:

Cheesecake

Cheesecake with Strawberries

Tiramisu

Layered Truffle Mousse Cake

Upgrade to an Assortment (add one or More)

of Any of the Above Desserts

additional \$4.75 charge Per Person

Upgrade to an Assortment (add one or More)

of Any Included Buffet Desserts below for

\$ 5.25 More to Buffet Entree Price per Person

Apple Crisp, In House Made New York Style Mini Cheesecakes,

Assorted Soft Bake Cookies

*Ask About Other Seasonal Dessert Options available*

## ◦ Cake Cutting Fee's ◦

50 Guests or Less- \$2.00 Per Person

51 to 100 Guests- \$4.00 Per Person

101 Guests or More- \$6.00 Per Person

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PRICES SUBJECT TO CHANGE