
Dinner Banquet Menu

APPETIZERS

Choice of three. Parties of 50 or more, choice of four.

Fritto Misto House-made Italian Meatballs Stuffed Artichoke Leaves
Calzone Handmade Toasted Ravioli Vegetable Crostini Chicken Crostini Spinach-stuffed Mushrooms
Portobello Mushroom & Asparagus Tartelettes Chicken Bangkok Bacon-wrapped Scallops
Bruschetta Prosciutto-wrapped Asparagus Smoked Trout in pastry cups Mini Crab Cakes

SALAD

served with Kemoll's famous garlic cheese bread

Kemoll's Caesar Salad Kemoll's House Salad

ENTRÉES

Parties up to 40 persons will have a choice of three.

More than 40 persons, select two choices for DOUBLE entrée.

Chicken Agro Dolce Boneless breast in sweet sour sauce with toasted almonds, raisins and capers	Chicken Fedelinaro Boneless breast topped with mozzarella, prosciutto in sherry wine butter sauce	
Chicken or Pork Tenderloin Aromatico in rosemary cream sauce	Pork Tenderloin Marmalata in tangy orange marmalade glaze	Chicken or Pork Tenderloin Marsala Marsala wine sauce with mushrooms
Pork Tenderloin Gorgonzola Medallion on demi-glaze topped with creamy Gorgonzola sauce	Veal Scallopini Veal in a Marsala wine sauce with mushrooms	Veal Francesco Topped with asparagus, mozzarella, prosciutto in a sherry wine butter sauce

Grilled Atlantic Salmon Filet or Broiled Fresh Fish (white)
Choose one: Lemon butter capers; Olive oil oregano; Pancetta relish

\$5 additional for beef tenderloin entrées

Filet Mignon Hunter-style Roasted garlic, mushroom and bell pepper sauce	Filet Mignon au Poivre Tart brown cream sauce with green peppercorns	
Filet Mignon Aromatico Rosemary cream sauce	Filet Mignon Marsala Marsala wine sauce with mushrooms	Filet Mignon Cognac Cognac cream sauce

Entrées served with Penne Pasta Basilica side dish

Penne pasta in Alfredo sauce with fresh basil, sun-dried tomato and Asiago cheese

DESSERT

Select one:

Chocolate Love Cake, Tiramisu, or Italian Cream Cake OR cake-cutting service

Served with coffee.

TASTINGS

A complimentary tasting for 2 persons will be scheduled on a Monday through Thursday evening on a mutually agreeable date after the contract is signed and deposit is paid. If the event is for 125 people or more, 4 persons may attend the tasting. Up to 2 additional persons may attend the tasting by pre-paying \$25 per person.

A check for this should accompany the tasting menu check list.

SATURDAY

150 person minimum

\$90 - including four-hour open house bar*, 4 appetizers, salad, cheese bread, double entrée, side dish, dessert or cake-cutting service, Champagne toast, tax, gratuity and garage parking

\$85 for 200 persons or more

No Room Rental or other hidden charges

MONDAY through FRIDAY

25-person minimum on Monday

\$75 including three-hour open bar*, tax, gratuity and garage parking

\$70 for 200 persons or more including three-hour open bar, tax, gratuity and garage parking

No room rental.

SUNDAY

40-person minimum

\$75 including three-hour open bar*, tax, gratuity and garage parking

\$70 per person for 60 persons or more

No room rental.

Prices subject to change.

* "Open Bar" or "Bar" includes any hour in which alcoholic beverages are served.

UPGRADES

Add \$5-7 per person for each of the following:

beef tenderloin entrée ★ each additional hour of open bar ★ upgrade to Premium or Platinum (\$7) open bar
Wine and beer upgrades priced separately.

REDUCED RATES

Call to inquire about reduced rate dates.

Reduced rate for non-Saturday events with single entrée and other menu modifications may also be available. Please inquire.

CONTRACTS

A contract is required for all events.

A deposit of 20% by check is due at the time of signing a contract.

The balance is due 14 full business days in advance payable by cashier's check.

To set up an appointment call Mark Cusumano at 314-783-0667.

If you leave a message be sure to include the date(s) you are considering and the number of persons you anticipate inviting.