

# Charlie Gitta's Downtown

## Special Events



207 North Sixth Street

St. Louis Missouri, 63101

(P) 314-436-2828

(F) 314-436-3024

[manager@charliegittosdt.com](mailto:manager@charliegittosdt.com)

[www.charliegittosdowntown.com](http://www.charliegittosdowntown.com)

# Buffet Style Appetizers

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*Appetizers are set buffet style for parties of 25 or more. Limit three appetizers.*

Toasted Ravioli                      \$5 per person  
two pieces per person.

Spicy Chicken Wings                \$5 per person  
Two pieces per person

Vegetable Spring Rolls              \$6 per person  
Two pieces per person

Toasted Artichoke Hearts            \$6 per person  
Two pieces per person

Chicken & Pineapple Kabobs        \$8 per person  
Two skewers per person

Bacon Wrapped Scallops             \$8 per person  
Two pieces per person

Antipasto                                \$8 per person

# Plated Appetizers

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*Appetizers are plated for parties of 25 or less. Appetizers are priced per order.*

Toasted Ravioli                      \$ 9

Spicy Chicken Wings                \$ 10

Toasted Mozzarella                 \$ 9

Calamari Fritti                        \$ 11

Bruschetta                             \$ 8

Antipasto                               \$ 15

Sampler Platter                        \$ 15

Wings, toasted ravioli, crab cake & toasted mozzarella

*Consider an Appetizer & Cocktail Hour to start off your private event.*

*Add non-alcoholic drinks to your appetizer only event for \$2 per person (includes refills.)*

# Lunch Buffet

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*All buffets include non-alcoholic beverages, one entrée, bread & butter, Charlie Gitto's House Salad and your choice of two pastas. Vegetarian & gluten free options available. Please inform the booking manager of any food allergies.*

## Entrees:

Chicken Parmigiana      \$17 per person

Lightly breaded chicken breast topped with meat sauce and provol cheese, baked.

Chicken Bellini      \$17 per person

Chicken breast topped with a white wine, lemon butter sauce, broccoli, mushrooms & prosciutto ham.

Herb Encrusted Cod      \$17 per person

Cod fish seasoned with fresh herbs, baked & topped with capone sauce

Roast Beef Au Jus      \$19 per person

Thinly sliced roast beef in au jus.

Pasta Buffet      \$16 per person

Three pastas of your choice.

## White Sauce:

Fettuccine Alfredo

Tortellini

Rigatoni Carbonara

## Red Sauce:

Baked Lasagna

Baked Penne

Linguini Salsiccia

Spaghetti Bolognese

## Oil Butter Garlic & Pink Sauce:

Pasta Prima Vera

Penne Bellini

Rigatoni Proscuitto

Cavatelli Con Broccoli

*Add Garlic Cheese Bread for \$8 per order*

# Dinner Buffet

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All buffets include non-alcoholic beverages, bread & butter, Charlie Gitto's House Salad, one entrée, & your choice of two pastas. Vegetarian & gluten free options available. Please inform the booking manager of any food allergies.

## Entrees:

Chicken Parmigiana      \$19 per person

Lightly breaded chicken breast topped with meat sauce and provol cheese, baked

Chicken Bellini      \$19 per person

Chicken breast topped with a white wine, lemon butter sauce, broccoli, mushrooms & prosciutto ham

Herb Encrusted Cod      \$17 per person

Cod fish seasoned with fresh herbs, baked & topped with capone sauce

Roast Beef Au Jus      \$20 per person

Thinly sliced roast beef in au jus

Pork Tenderloin      \$22 per person

Pork medallions served in rosemary gravy

Pasta Buffet      \$17 per person

Three pastas of your choice.

## White Sauce:

Fettuccine Alfredo

Tortellini

Rigatoni Carbonara

## Red Sauce:

Baked Lasagna

Baked Penne

Linguini Salsiccia

Spaghetti Bolognese

## Oil Butter Garlic & Pink Sauce:

Pasta Prima Vera

Penne Bellini

Rigatoni Prosciutto

Cavatelli Con Broccoli

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*Add Garlic Cheese Bread for \$8 per order*

# Limited Dinner Menu

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All dinner menus include non-alcoholic beverages, Charlie Gitto's House Salad, bread & butter, two entrees of your choice, seasonal vegetables and ice cream dessert. Vegetarian & gluten free options available. Please inform the booking manager of any food allergies.

## Chicken

Chicken Parmigiana           \$21 per person

Lightly breaded chicken breast topped with meat sauce and provol cheese, baked

Chicken Bellini               \$22 per person

Chicken breast topped with a white wine, lemon butter sauce, broccoli, mushrooms & prosciutto ham

Chicken Oreganato           \$22 per person

Chicken breast topped with green peppers & mushrooms in a marsala demi glaze

Chicken Gorgonzola         \$22 per person

Chicken breast topped with sweet onions & bacon in a blue cheese cream sauce

## Beef

Roast Beef Au Jus           \$20 per person

Thinly sliced roast beef in au jus

Steak Green Pepper         \$30 per person

14oz Strip Steak with green peppers & mushrooms in a marsala wine sauce

Steak Nunzio                 \$34 per person

14oz Strip Steak topped with crab, provol cheese & white wine, lemon, butter sauce

## Veal

Veal Marsala                 \$24 per person

Provimi veal in a marsala wine demi glaze

## Pork

Pork Tenderloin             \$22 per person

Pork tenderloin, sliced & served in rosemary gravy

Pork Chops                  \$21 per person

Pork Chops served in an orange marmalade sauce

## Fish

Grilled Atlantic Salmon    \$24 per person

Atlantic salmon, grilled & topped with fresh dill sauce

Herb Encrusted Cod         \$19 per person

Cod fish seasoned with fresh herbs, baked & topped with capone sauce

*Add Garlic Cheese Bread for \$8 per order*

# Family Style Pasta

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Pastas can be added to your meal if choosing a limited menu. Each family style bowl feeds 6-8 people and is charged per bowl ordered. Each bowl is \$25.

## White Sauce:

Fettuccine Alfredo

Tortellini

Rigatoni Carbonara

## Red Sauce:

Baked Lasagna

Baked Penne

Linguini Salsiccia

Spaghetti Bolognese

## Oil, Butter, Garlic & Pink Sauce:

Pasta Prima Vera

Penne Bellini

Rigatoni Proscuitto

Cavatelli Con Broccoli

# Desserts

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Lunch and Dinner Buffets add \$2 per person for Ice Cream dessert

Ice cream dessert is included in the Limited Dinner Menu pricing

Additional dessert options are available. Please contact booking manager to inquire about dessert options

# Non-Alcoholic Beverages

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Non-Alcoholic beverages are included in the pricing of all dinners & buffets.

If you would like to include iced tea, coffee & soft drinks with appetizer only events, you may contact the booking manager for a flat rate soda fee.

# Bar Packages

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## Run Tab

Group is charged per per-drink

## Liquor Packages

(Liquor & Mixers only)

*Bar Liquor* \$10 per person/per hour

*Call Liquor* \$13 per person/per hour

*Premium* \$16 per person/per hour

## Beer & Wine Packages

*House beer & wine* \$12 per person/per hour

Includes the following:

### Domestic Beer (by the bottle)

Bud Light

Budwesier

Bud Select

Michelob Ultra

Miller Lite

Busch

### House Wine (by the glass)

Chianti

Cabernet Sauvignon

Merlot

Pinot Grigio

Chardonnay

Reisling

Moscato

White Zinfandel

Sauvignon Blanc

*Premium Beer & Wine* \$15 per person/per hour

Includes domestic beer, house wine & the following:

### Imported Beer (by the bottle)

Peroni

Stella Artois

Rotating Bottle

Seasonal Bottle

### Premium Wine (by the glass)

Mirrassou Pinot Noir

Columbia Crest Merlot

Mainstreet Cabernet

Ecco Domani Pinot Grigio

Beringer Chardonnay

## All Inclusive

*House Bar* \$16 per person/per hour

Includes bar liquor, domestic beer & house wine

*Call Bar* \$18 per person/per hour

Includes call liquor, domestic beer & house wine

*Premium Bar* \$20 per person/per hour

Includes premium liquor, domestic & import beer, house & premium wine




















# Bar Packages

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## By the Bottle Service

Priced by the bottle per bottle

### Red Wines by the Bottle:

Cabernet Sauvignon, Mainstreet		\$30
Cabernet Sauvignon, Greg Norman		\$38
Cabernet Sauvignon, Robert Mondavi		\$52
Cabernet Sauvignon, Stags Leap		\$86
Chianti Classico, Gabbiano		\$36
Chianti Classico, Riserva "Nipozano"		\$55
Chianti Classico Riserva,		\$80
Merlot, Columbia Crest		\$28
Merlot, Francis Ford Coppola 375ml		\$25
Pinot Noir, Mirrassou		\$28
Pinot Noir, Francis Ford Coppola		\$42
Zinfandel, Mendocino		\$28
Shiraz, Penfolds		\$38
Montepulciano D' Abruzzo, Di Lorenzo		\$30
Valpolicella, Luigi Righetti		\$46
Negro Amaro, Fuedo di San Nicolo		\$42
Amarone, Luigi Righetti		\$44
Remole, Toscana		\$32
Malbec, Ruta		\$38

### White Wines by the Bottle:

Pinot Grigio, Ecco Domani		\$28
Chardonnay, Ill Century Beringer		\$38
Chardonnay, Cakebread		\$82
Chardonnay, Far Niete		\$94
Chardonnay, Sonoma Cutrer		\$25
Chardonnay, Sonoma Cutrer		\$36
Reisling, Lenoard Kreuzsch 2010		\$30
Sauvignon Blanc, Mainstreet 2009		\$28

*Prices & Availability Subject to Change*