



Christopher's Banquet and Catering Menu

Our Culinary Staff is proud to offer these fine selections for your upcoming event.

If you do not see one of your favorites, please let us know as we can customize a menu of your choosing.

All Prices are subject to change.

A deposit of \$250.00 is required to confirm your reservation. The room deposit must be received within one week from the initial booking or the space may become available for another guest. If you need to cancel your reservation, this deposit will be refunded if the cancellation occurs at least 30 days in advance; otherwise the deposit is deducted from your guest check. Your reservation is considered tentative until the room deposit is paid.

*All beef entrees will be cooked to medium temperature unless otherwise specified.

*A final selection must be submitted 7 days prior to the event.

*We request a finalized guest count 48 hours in advance.

*Unless otherwise arranged, billing is based on guaranteed count or actual count, whichever is greater.

*Minimum fee - weekends \$1,000 weekdays \$500
- will be required for private room requests.

*You will be charged for any damage and extra clean up if required.

*Payment is due immediately following your event unless prior arrangements have been made.

*Bar service available in the Banquet Room
if you would care for host or cash bar, there is a fee of \$15/Hour for a bartender.

Christopher's Banquet & Catering Service

2816 Beaver Avenue
Des Moines, IA 50310
Phone: 515-274-3694

www.christophersdsm.com

Appetizer Selections

Appetizers will be Displayed on a Buffet Table for Your Guests to Enjoy

Artisan Cheese Board *with crackers, breads and fruit garnish*
\$4.50 per person

Vegetable Crudités Display *with peppercorn ranch dip*
\$3.50 per person

Jumbo Shrimp Cocktail *with cocktail sauce and lemon*
\$6.00 per person (2 per person)

Anti-Pasta Display *with assorted imported meats, cheeses and grilled vegetables*
\$5.00 per person (2 per person)

Chips and Salsa *with fresh guacamole and homemade salsa*
\$2.50 per person (2 per person)

Bruschetta *with Roma tomatoes, red onions, fresh basil and provolone cheese on garlic baguette*
\$2.50 per person (2 per person)

Baked Boursin Mushrooms
\$3.75 per person (2 per person)

Baked Brie En Croute *with apples and strawberry preserves and crackers*
\$55.00 (Serves up to 20)

Meatballs *with choice of styles: Italian, BBQ, Swedish, Vodka Cream Sauce*
\$3.00 per person (3 per person)

Toasted Cheese Ravioli *with marinara sauce*
\$2.95 per person (2 per person)

Mini Crab Cakes *served with sambal aioli*
\$3.95 per person (2 per person)

Golden Breaded Chicken Tenders *with Honey Mustard or Buffalo sauce*
\$2.95 per person (2 per person)

Spinach Artichoke Dip *with pita chips*
\$2.95 per person

Chicken Satay *with sesame ginger sauce*
\$2.50 per person (2 per person)

Hand Battered Onion Rings *with marinara sauce*
\$2.25 per person

Homemade Fried Mac'n Cheese Balls *with Sriracha dipping sauce*
\$2.65 per person (2 per person)

These are suggestions, we will be happy to accommodate your requests be it dietary needs or budget – gluten free options available.

Dinner Entree Options

All dinner entrees include: a tossed garden salad with our house creamy Italian or Buttermilk Ranch dressings, seasonal fresh vegetable and artisan breads

*Caesar Salad is available for additional
\$3.00 per person*

*14 ounce slow roasted Prime Rib of Beef with country mashed potatoes
\$31.00*

*14 ounce Grilled Rib Eye Cajun Style or to your choice of preparation with country mashed potatoes
\$29.95*

*14 ounce New York Strip Steak plain or Asiago encrusted with country mashed potatoes
\$28.00*

*8 ounce Center Cut Filet Mignon with country mashed potatoes
\$33.00*

*Joe's Top Sirloin Marinated in red wine and pale ale and special herbs served with Joe's sauce country mashes
(10 ounce center cut) • \$23.90*

*French Cut Chop (10 ounce bone in) served with your choice of sauce: red wine Demi glaze , apricot chutney or Gorgonzola
rosemary cream sauce with country mashed potatoes
\$21.00*

*Grilled Fresh Filet of Salmon served with a white wine citrus butter with rice pilaf
\$23.00*

*Cedar Plank Salmon with a brown sugar citrus glaze with rice pilaf
\$24.95*

*Shrimp or Scallops Your Way with rice pilaf
Market Price*

Fresh Fish Options; tell us what you would like and we will price fresh options available!

*Chicken Parmigiana with choice of creamy white sauce, marinara or vodka cream and shallot garlic pasta
\$21.00*

*Chicken Marsala with a creamy shallot mushroom sauce over linguine
\$21.00*

*Christopher's Manicotti with your choice of: marinara or creamy white over pasta
\$19.00*

*Christopher's Homemade Lasagna with marinara
\$19.00*

Dinner Buffet Options

Customize a buffet for a rehearsal dinner, wedding reception or any type of function
Minimum number of guests 40

Buffet Pricing

Choose one entree • \$24.00

Choose two entrees • \$29.00

Choose three entrees • \$31.00

Salads

Choose two

Garden Salad with two dressings, Caesar salad, Red's potato salad, Waldorf salad, Cucumber and sweet red onions, Tortellini pasta salad, Tomato basil and fresh Mozzarella salad, Asian green bean with almonds

Hot Side Dishes

Choose one

Penne with vodka cream sauce, Asiago mashed potatoes, Fried steak fries in a shallot garlic butter, Country mashed potatoes, Rice pilaf, Duchess Potatoes and scallops potato gratin

Hot Vegetables

Choose one

Grilled Italian veggies, Green Beans Almondine, Peas in a buttered wasabi glaze, Zucchini, Yellow squash, Tofu Stir Fry, Broccoli with shallots and red peppers, Mushrooms sautéed in garlic shallot butter

Entree Selections

Chicken Parmesan, Chicken Marsala, Chicken Carcuro, Chicken Piccata, Chicken Cordon Bleu, Beef Stroganoff, Beef Tips De Burgo, Slow Roasted pork loin cooked the way you like: Italian herb rub, Dijon brown sauce, Rosemary and creamy mushroom sauce, Teriyaki glazed, Blackberry and Jalapeno glazed and with a Chimichurri sauce, Grilled Atlantic Salmon, Cedar Plank Salmon, Baked Tilapia with citrus butter, Baked Lasagna, Fried Chicken

Carved to Order Stations

Beef stations served with rolls and condiments

Roast Beef Tenderloin

\$250--Serves 8 full dinners or 20 plus for thin sandwiches
served with whole grain mustard, horseradish cream & sautéed mushrooms

Slow Roasted Prime Rib

\$350--Serves up to 20 full dinners or 25 plus for thin sandwiches
served with horseradish cream and Au Jus

Carved Ham and Turkey options are also available

Desserts

Christopher's Chocolate Falling Down Cake *with homemade whipped cream and raspberry sauce*

Grand Mariner White Chocolate Mousse: *imported white chocolate with heavy cream and Grand Marnier laced whipped cream*

Red's Homemade Tiramisu: *layers of ladyfingers dipped in espresso and Rum, Mascarpone cheese*

House made flavored Cheesecakes

Tortes and Cakes

Sherbet or Vanilla Bean Ice Cream

with chocolate or raspberry sauce or liqueur flavors

\$2 • \$3

Beverage Selections

Coffee, Tea and Pop

\$2.50 (free refills)

From The Bar

Please indicate if your function will be a host paid bar, cash bar paid by your guests
or a combination of offering a limited selection of alcohol

Wine lists available upon request

