



## Thank you for your interest in Centro for your special event!

In order to ensure that your event is a complete success,  
we have created the following packet detailing all of our  
private dining banquet options.

If you have any questions while planning your event,  
please contact:

Jonann Hayes  
JHayes@centrodining.com

Or log on to our website:  
[www.centrodining.com](http://www.centrodining.com)

### Hours of operation

Sunday 10 am-3pm, 4:30-9pm  
Monday-Thursday 11am-2pm, 5pm-10pm  
Friday 11am-2pm, 5pm-11pm  
Saturday 11am-3pm, 5pm-11pm

Phone (515)248-1780  
Fax (877)353-8912

*Our management and staff will do anything we can to accommodate the needs of our guests.  
Following the menu options detailed in this package is strongly recommended,  
as they were designed to assure quality and efficiency in your banquet experience.  
Due to fluctuating costs, we are unable to guarantee food, beverage or equipment rental prices.*

Thank You

## **BAR SERVICE SET-UP**

We will create a fully stocked and exclusive bar for your event within the banquet room. This is a feature that you and your guests will find very convenient. You may HOST the bar (*you pay for everyone's drinks*) or have a CASH bar (*everyone pays for their own drinks individually*).

### **Wine and Beer Set-up**

The bar will be stocked with your choice of wines and beers from the lists below.  
(Also includes sodas)

### **Wine, Beer & Liquor Set-up**

The bar will be stocked with wines and beers, plus liquor selections from any tier listed below.  
(Also includes all appropriate mixers and sodas)

### **No Bar Set-up**

The bar will be stocked with sodas only.

## **Wine Selection**

Our entire wine list and reserve wine list is available for your selection. Wines not offered "by the glass" are charged at a full bottle price only. We ask that wine selections be made at least two weeks in advance to insure availability and delivery.  
*Wines brought in by the host will be subject to a \$15 corkage fee per bottle.*

### **Liquor Selections**

Please select "Tier 1" or "Tier 2"

#### **"Tier 1"**

**\$6.00-\$7.00**

Ketel One (vodka)  
Jack Daniels (bourbon)  
Tanqueray (gin)  
Bacardi (rum)  
J&B (scotch)

#### **"Tier 2"**

**\$7.00-\$8.00**

Belvedere (vodka)  
Crown Royal Special Reserve (bourbon)  
Tanqueray 10 (gin)  
Capt. Morgan Private Stock (rum)  
Johnny Walker Black Label (scotch)

### **Beer Selections**

Please select up to six

#### **Domestic**

**\$4.00**

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Miller Light  
O'Douls n/a

#### **Import/Micro**

**\$5.00**

Amstel Light  
Bass  
Boulevard Wheat  
Corona  
Guinness  
Heineken  
Newcastle  
Sam Adams  
Sierra Nevada Pale  
St. Pauli Girl n/a

*Although the above liquors are suggested, we can stock your bar with any favorites.*

*We are happy to accommodate special orders for wine, liquor and beer. Please allow two weeks advance notice for us to find vendors and available stock of that product.*

## **ENTREES**

**\*Our entrée prices include a salad, the entrée, a dessert,  
focaccia bread, and a non-alcoholic beverage.**

**We ask the host to create an "Event Menu" by choosing a salad, entrees  
and a dessert for their guests to choose from. Centro will print your Event Menu.  
To ensure that all guests are served in a timely manner, please follow the guidelines below:**

**10-30 people -- Choose up to 4 entrees**

**31- 50 people -- Choose up to 3 entrees**

**51+ -- Choose 2 entrees or combination plates**

### **Grilled New York Strip**

Wood-grilled 14 oz center-cut NY Strip, with chianti demi-glace, served with mashed potatoes and sautéed vegetables (all steaks cooked to medium temp)  
\$45/person

### **Steak Centro**

Herb-encrusted 8 oz filet of beef tenderloin sautéed with garlic, shallots and butter, served with sautéed vegetables and mashed potatoes (all steaks cooked to medium temp)  
\$43

### **Grilled Fresh Atlantic Salmon**

In a lemon-caper butter sauce, with mashed potatoes and sautéed vegetables  
(all salmon cooked to medium-well temp)  
\$37

### **Grilled Shrimp and Scallops**

Wood-grilled sea scallops and gulf shrimp on a skewer with lemon butter sauce served with sautéed vegetables and mashed potatoes  
\$39

### **Steak Centro and Salmon Combination**

4 oz herb-encrusted beef tenderloin and 4 oz grilled salmon with a lemon-caper butter sauce served with mashed potatoes and sautéed vegetables (all steaks cooked to medium temp)  
\$40

### **Steak Centro and Chicken Francese Combination**

4 oz herb-encrusted beef tenderloin and lemon chicken breast served with mashed potatoes and mixed vegetables (all steaks cooked to medium temp)  
\$38

### **Steak Centro Surf-N-Turf**

8 oz herb-encrusted beef tenderloin and choice of shrimp scampi or scallop scampi served with mashed potatoes and sautéed vegetables (all steaks cooked to medium temp)  
\$48

### **NY Strip Surf-N-Turf**

14 oz center-cut NY Strip and choice of shrimp scampi or scallop scampi served with mashed potatoes and sautéed vegetables (all steaks cooked to medium temp)  
\$50

**More entrées continued on next page** 

## **ENTREES**

(continued from previous page)

### **Grilled Niman Ranch Pork Chop**

Served with a Chianti demi-glace, mashed potatoes and sautéed vegetables  
(all chops cooked to medium temp)  
\$39

### **Chicken Francese**

Lightly battered boneless chicken breast, sautéed with lemon and served  
with sautéed vegetables and mashed potatoes  
\$34

### **Stuffed Chicken Breast**

Wood-grilled chicken breast stuffed with spinach, ricotta and prosciutto, finished with lemon  
butter sauce, served with sautéed vegetables and mashed potatoes  
\$37

### **Chicken Saltimbocca**

Chicken breast sautéed in a Marsala wine sauce with prosciutto, fresh sage, and mushrooms,  
topped with mozzarella, served with sautéed vegetables and mashed potatoes  
\$35

### **Chicken and Prosciutto**

Penne pasta tossed with wood-grilled chicken and prosciutto in an  
Parmesan cream sauce and tossed with fresh tomatoes  
\$33

### **Handmade Cavatelli**

Lemmo's handmade cavatelli with sausage, fresh mozzarella and red sauce  
\$34

### **Penne Pomodoro**

Penne pasta tossed with fresh tomatoes, basil, olive oil and garlic in a red sauce  
\$28 \*add sausage \$30

### **Eggplant Parmesan**

Unbreaded eggplant, housemade mozzarella and parmesan  
baked in marinara sauce, served with pasta pomodoro  
\$32

**Salad and dessert options are on next page**



## **SALAD CHOICES**

### **Centro Salad**

Italian greens, toasted pecans, shaved red onions and Gorgonzola cheese tossed with balsamic vinaigrette dressing

### **Insalata Mista**

Italian greens, tomato, cucumber, and shaved red onions tossed with roasted garlic vinaigrette dressing

### **Caesar Salad**

Fresh Romaine, shredded Asiago cheese and garlic focaccia croutons tossed with Caesar dressing

### **Greek Salad**

Feta cheese, kalamata olives, cucumber, tomato, onions and seasonal greens tossed with roasted garlic vinaigrette dressing (\*\$1.50 additional charge)

## **DESSERT CHOICES**

### **Flourless Chocolate Torte**

Rich, dark Belgian chocolate cake topped with a chocolate glaze, served with raspberry sauce

### **New York Style Cheesecake**

Traditional New York style cheesecake topped with strawberry sauce

## **BUFFET DINNERS**

(20 Person Minimum)

\*All buffets include: salad, 2-3 entrees, dessert, South Union bread, a non-alcoholic beverage and seasonal vegetable or appropriate starch

**One Salad Selection and Two Entrée Selections \$29/person**

**Two Salad Selections and Three Entrée Selections \$39/person**

### **Salad Selections:**

Centro Salad  
Insalata Mista Salad  
Caesar Salad

### **Entrée Selections:**

Classic Lasagna  
Three Cheese Manicotti  
Chicken Saltimbocca  
Chicken Francese  
Wood-Grilled Salmon  
Chicken and Prosciutto Pasta  
Handmade Cavatelli with Italian Sausage  
Eggplant Parmesan  
Penne Pomodoro  
Herb Marinated Flank Steak

### **Dessert Selections:**

Flourless Chocolate Torte  
New York Style Cheesecake

## **APPETIZERS**

\*The following appetizers are served family-style on large serving trays and serve 12-15 people.

### **Bruschetta**

Italian toast with fresh tomato, basil, garlic relish and fresh mozzarella  
\$40

### **Centro Onion Rings**

Served with jalapeno ketchup  
\$40

### **Fried Ravioli**

House-made cheese filled ravioli's, breaded and fried served with fresh basil, marinara and parmesan cheese  
\$36

### **Fried Calamari**

With lemon garlic aioli and marinara  
\$40

### **Portobello Fries**

Lightly breaded strips of Portobello mushrooms with truffle aioli and chipotle sauce  
\$40

### **Pancetta Wrapped Shrimp**

Glazed with Italian BBQ sauce  
\$48

### **Centro Crab Cakes**

With lemon garlic aioli  
\$48

## **DISPLAY TRAYS**

**Small Trays serve 10-12 guests**

**Large Trays serve 25-30 guests**

### **Vegetable Tray**

Vegetable tray consists of broccoli, cauliflower, carrots, red and green peppers and marinated kalamata olives. Served with Ranch dressing. *Centro may substitute seasonal vegetables.*

**Small: \$30**

**Large: \$60**

### **Antipasto Tray**

Italian salamis, La Quercia proscuitto, an assortment of cheeses, imported olives with fresh baked Sardinian flatbread, garlic bread and fresh fruit

**Small: \$40**

**Large: \$80**

### **Cheese and Fresh Fruit Tray**

Cheese and Fruit tray consists of a variety of seasonal fruits and three assortments of cheese

**Small: \$40**

**Large: \$80**

### **Caprese Tray**

Fresh mozzarella, sliced roma tomato, basil, garlic and olive oil, drizzled with balsamic reduction

**Small: \$30**

**Large: \$60**

## **PIZZA AND APPETIZER BUFFET PACKAGE**

**\*This package includes your choice of six of our pizzas (up to 4 toppings) and your choice of two appetizers listed below (4 of each) or one appetizer and one salad, choice of two desserts and a non-alcoholic beverage**

Party of 20: \$370

\*Party of 10: \$185 (3 pizzas, 1 appetizer, dessert and n/a beverage)

### **PIZZA SELECTION**

#### **Cheese**

fresh mozzarella, tomato sauce

#### **Margherita**

fresh mozzarella, olive oil, fresh basil, tomato sauce

#### **Garlic Pizza**

garlic, olive oil, mozzarella, tomato sauce

#### **Pizza Bianco**

roasted garlic, mozzarella, ricotta, parmesan

#### **Pizza Napoletana**

fresh mozzarella, tomatoes, olive oil, garlic, fresh basil, tomato sauce

#### **Quattro Formaggi**

mozzarella, gorgonzola, parmesan, provolone, olive oil, garlic

#### **Quattro Formaggi Red**

mozzarella, asiago, parmesan, provolone, tomato sauce

#### **Pizza Siciliana**

mozzarella, capers, olives, garlic, artichoke, pepperoncini, tomato sauce

#### **The New Yorker**

mozzarella, Mama's meatballs, roasted red pepper, mushrooms, tomato sauce

#### **BBQ Chicken**

chicken breast, caramelized onions, BBQ sauce, cheese, cilantro

#### **George's Favorite**

mozzarella, red pepper, sausage, onion, garlic, tomato sauce

**ALL PIZZAS ARE MADE WITH OLIVE OIL AND GARLIC.**

### **APPETIZER SELECTION**

Fried Calamari

Bruschetta

Onion Rings

Fried Ravioli

Portobello Fries

Or

Centro Salad, Insalata Mista Salad or Caesar Salad

# **WEEKEND BRUNCH BUFFET PACKAGE**

(20 Person Minimum)

**\*This package includes the buffet items below and a non-alcoholic beverage**

Adults: \$17 / person

Children (under 12): \$12 / person

**Scrambled Eggs**

**French Toast**

**Centro Potatoes**

**Ham and Bacon**

**Seasonal Fruit**

**Centro Signature Pasta**

(Choose Cavatelli, Chicken & Prosciutto or Truffle Mac)

**Centro Breakfast Egg Casserole**

(Choose Ham & Cheese, Spinach & Cheese or Ham, Bacon & Cheese)

***For full descriptions of any menu items,  
please log on to our website:  
[www.centrodining.com](http://www.centrodining.com)***