



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:

Andrew Olsasky
aolsasky@centrodining.com

Or log on to our website:
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)
Cuervo (tequila)

"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)
Herradura (tequila)

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
Smirnoff Ice
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 selections include a salad, South Union bread with olive oil and a dessert.**

***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)

\$42/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)

\$39

Grilled Fresh Atlantic Salmon

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

\$34

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

\$35

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)

\$38

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)

\$36

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)

\$45

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)

\$49

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)
\$36

Chicken Francese

Lightly battered boneless chicken breast, sautéed with lemon and served
with sautéed vegetables and mashed potatoes
\$30

Stuffed Chicken Breast

Wood-grilled chicken breast stuffed with spinach, ricotta and prosciutto, finished with alfredo
and fresh roma tomatoes served with sautéed vegetables and mashed potatoes
\$31

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
\$32

Chicken and Prosciutto

Penne pasta tossed with wood-grilled chicken and prosciutto in an
Parmesan cream sauce and tossed with fresh tomatoes
\$31

Handmade Cavatelli

Lemmo's handmade cavatelli with sausage, fresh mozzarella and red sauce
\$30

Penne Pomodoro

Penne pasta tossed with fresh tomatoes, basil, olive oil and garlic in a red sauce
\$26 *add sausage \$28

Eggplant Parmesan

Sautéed eggplant layered with tomato sauce, fresh mozzarella,
fresh basil and parmesan, served over pasta
\$29

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

Panna Cotta

Homemade, seasonal custard

Gelato of the day

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 \$27/person

Two Salad Selections and Three Entrée Selections \$37/person

Salad Selections:

Centro Salad
Insalata Mista Salad
Caesar Salad

Entrée Selections:

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

Dessert Selections:

Flourless Chocolate Torte
New York Style Cheesecake
Seasonal Panna Cotta

APPETIZERS

***The following appetizers serve 3-4 and are ordered individually**

Bruschetta

Italian toast with fresh tomato, basil, garlic relish and fresh mozzarella
\$8.99

Pancetta Wrapped Shrimp

Glazed with Italian BBQ sauce
6 shrimp/order \$12.99

Centro Onion Rings

Served with jalapeno ketchup
\$7.99

Fried Ravioli

House-made cheese filled ravioli's, breaded and fried served with fresh basil, marinara and parmesan cheese
8 ravioli/order \$7.99

Fried Calamari

With lemon garlic aioli and marinara
\$9.99

Centro Crab Cakes

With lemon garlic aioli
\$11.99

Steamed Mussels

With tomato garlic wine sauce
\$9.99

Portobello Fries

Lightly breaded strips of Portobello mushrooms with truffle aioli and chipotle sauce
\$8.99

Antipasto Plate

Italian salamis, La Quercia proscuitto, an assortment of cheeses, imported olives with fresh baked Sardinian flatbread, garlic bread and fresh fruit
\$12.99

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: \$75

Antipasto Tray

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

Small: \$70

Large: \$175

Cheese and Fresh Fruit Tray

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

Small: \$40

Large: \$100

Caprese Tray

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

Small: \$30

Large: \$75

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)

APPETIZER SELECTION

Fried Calamari
Bruschetta
Onion Rings
Fried Ravioli
Portobello Fries

Or

Centro Salad, Insalata Mista Salad or Caesar Salad

***For full descriptions of any menu items, including pizzas,
please log on to our website: www.centrodining.com***

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 & Proscuitto or Truffle Mac)

Centro Breakfast Egg Casserole

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

