

## Available Options

(Additional fees apply)

### Appetizers

(Add an additional \$1.99 per person, per selection)

Chips and Salsa      Vegetable Tray

(Add an additional \$3.99 per person, per selection)

White Chicken Nachos - White corn tortilla chips topped with chicken, a blend of melted white cheeses and our special spices.

Toasted Ravioli - St. Louis style ravioli, topped with Parmesan cheese, and served with marinara sauce.

Chicken Wings - Fresh chicken wings sautéed in Tony's homemade buffalo wing sauce. Served with ranch or blue cheese dressing on the side.

Tony's Specialty Pizza - 9" Pizza with fresh chopped tomatoes, onions, garlic, and sweet basil all marinated in Italian dressing with one topping of choice.

### Desserts

For Special Event Desserts,  
Please contact Laurie Hollis at (636) 697-4605

### Bring Your Own Dessert

(Add an additional \$.99 per person)

Should you wish to bring your own desserts, we will cut, plate, & serve your dessert for you.

Event Manager: Ann Walters  
(636) 578-2978



Tony's Bar is Open  
Late on the Weekends!



132 North Main Street  
St. Charles, MO 63301

(636) 940-1960  
e: [tony@tonysonmain.com](mailto:tony@tonysonmain.com)

[www.tonysonmain.com](http://www.tonysonmain.com)  
*No Cigar or Pipe Smoking*



## Banquet Menu



Tuesday-Thursday 11:00am-9:30pm  
Friday 11:00am-10:30pm  
Saturday 3:00pm-10:30pm  
Sunday 4:00pm-8:30pm  
Closed Monday

Event Manager: Ann Walters  
(636) 578-2978

132 North Main Street  
(636) 940-1960  
[www.tonysonmain.com](http://www.tonysonmain.com)

## Tony's Banquet Menu

All banquets come with your choice of one salad, two side items and hot rolls with "HoneyButter". Tax, beverages, and gratuity are not included in banquet menu prices. Appetizers, decorations, and dessert may be added for an additional fee.

Your guest count must be finalized with our Banquet Manager 7 days prior to your event. A \$100.00 (non-refundable) deposit is required to reserve your event date.

## Banquet Prices

**\$19.99 per person:** Your choice of three of the first 9 menu entrées.

**\$22.99 per person:** Your choice of three entrées numbered 1– 14.

**\$26.99 per person:** Your choice of three entrées numbered 1– 17

**Lobster Combo\*** - The best of both worlds! A 6 oz cut of our House Tenderloin, and a 6 oz lightly grilled lobster tail that is accompanied by three shrimp scampi, drawn butter and fresh lemon. \*Market Price.

## Child Entrées

Selections \$6.99

*(All selections are served with French fries)*

**Grilled Cheese    Cheeseburger**  
**Chicken Strips    12" Pizza**

## Party Enhancements

Tony's on Main Street would be happy to add linen tablecloths and candles to the tables for an additional fee of \$2.00 per person.

## Salads

The below salad options are included in the banquet entrée price. *(Please select one)*

**Caesar Salad** - Fresh romaine lettuce tossed with Parmesan cheese, and topped with our homemade traditional Caesar dressing.

**Tony's Italian Salad** - Mixed greens, red onions, red peppers and artichoke hearts, tossed with Parmesan cheese and Italian dressing.

**Tony's House Salad** - Garden fresh mixed greens, tomato, sliced red onions, and roped Provel cheese, served with your choice of dressing.

## Side Options

*(Please select two)*

### **Seasoned Vegetable Medley**

**Amaretto Carrots**

**Baked Potato**

**Garlic Mashed Potato**

**White Pasta**

**Red Pasta**

## Entrée Selections

*(Please choose up to three entrées)*

1. **Pasta Alfredo** - Pasta in a garlic cream sauce with mushrooms.
2. **Pasta Salziccia** - Pasta in marinara sauce with Italian sausage.
3. **Pasta con Broccoli** - Pasta in a garlic cream sauce with broccoli florettes and mushrooms.
4. **Tony's Veggie Pasta** - Penne noodles tossed with oil, butter, garlic, fresh zucchini, yellow squash, mushrooms, and assorted sweet bell peppers.
5. **Chicken Modiga** - 6 oz. Chicken breast lightly breaded, grilled, topped with Provel & served in white wine sauce with fresh mushrooms & bacon.

6. **Chicken Alexander** - 6 oz. Chicken breast grilled, and topped with Provel. Served in a white wine sauce with garlic, fresh mushrooms and broccoli.
7. **Chicken Anthony** - 6 oz. Chicken breast grilled and topped with Provel. Served in a fresh cream sauce with lemon.
8. **Chicken Spedini** - Tender chunks of marinated chicken breast, lightly breaded and grilled. Topped with caramelized Honey Dijon dressing.
9. **Chicken Parmesan** - 6 oz. Chicken breast, lightly breaded and sautéed. Topped with Provel and a traditional marinara sauce.
10. **Steak Anthony** - Beef tenderloin medallions, lightly grilled, smothered with mushrooms, onions, and Provel.
11. **Beef Tenderloin Medallions** - Beef tenderloin medallions topped with sautéed portabella mushrooms and assorted sweet bell peppers.
12. **Burgundy Pork Tenderloin** - Pork tenderloin medallions sautéed in burgundy wine sauce with fresh mushrooms and garlic.
13. **Mahi Mahi** - This Filet of mild fish from the Florida Coast is lightly grilled and finished off in a flavorful cream sauce with lemon.
14. **Blackened Mahi Mahi** - Filet coated with Cajun seasonings, grilled and served with fresh lemon.
15. **Hannah's Combo** - (For those who can't decide) "One of Tony's Signature Items" A 4 oz cut of our House Tenderloin is served alongside a 4 oz serving of our Chicken Anthony. The Perfect combination!
16. **Shrimp Scampi** - Jumbo gulf shrimp lightly breaded and grilled. Served with drawn butter and fresh lemon.
17. **House Tenderloin** - Center cut filet mignon, grilled to perfection and topped with Tony's famous signature steak butter.