



Thank you for your interest in Christopher's for your private Function. Christopher's has been a standard in Des Moines dining for over 40 years. Our private room was added 20 years ago and has been the site of many weddings, anniversaries, birthday celebrations, rehearsal dinners, political events (including Presidential), business functions and Holiday parties.

Our private room is available for both luncheons and dinner events Monday through Saturday. In the following pages you will find our various menus for appetizers, luncheons, sit down dinners, dinner buffets and desserts.

We Have a wide variety of options that we are confident will please any group you are hosting. To better serve you we ask that your menu is selected two weeks prior to your event and ask for an RSVP two business days before your event with counts for each entree.

A deposit of \$200.00 is required upon reserving the room. This deposit will be refunded to you the evening of the event. In the event of cancellation with a minimum of 30 days notice your deposit will be refunded. Any cancellation made less than 30 days forfeits your deposit.

Our private room can accommodate from 10 to 125 people for a sit-down dinner. We can accommodate up to 250 for a cocktail party or reception.

Payment is expected the evening of your event. All events are asked to pay with one check. A twenty percent service charge and six percent sales tax will be added to the total bill.



The no hassle dinner Party.

If you don't have the time or just don't want to go to the trouble of gathering entree R.S.V.P., just select two of the below entrees to create a mixed grill for your guests, and we will do the rest. It's just that simple.

Filet Mignon

Bacon wrapped USDA
Choice beef tenderloin.

Chicken Marsala

Sweet marsala, assorted mushrooms with pasta.

Grilled Shrimp

Marinated shrimp served
with saffron & wild rice.

Pork Tenderloin

Pork tenderloin served
with mashed potatoes.

Chicken Picatta

Breast of chicken sauteed with capers, garlic, & lemon
juice served over fresh sauteed spinach.

Prime Rib

Slow roasted served with asiago
mashed potatoes.

Baja Tuna

Blackened tuna with poblano pepper rub,
topped with black bean mango salsa.

Coconut Shrimp

Large succulent shrimp encrusted
with a spicy coconut mixture.

Manhattan Strip Steak

Bacon wrapped, center cut strip,
with cabernet reduction, & mashed potatoes.

Lobster Tail

Fresh cold water only
lobster tail with drawn en butter.

Pan Seared Scallops

Served with mashed potatoes
& brocollini drizzled with
cajun cream sauce.

Chicken Parmigiana

Served with garlic fettuccine.

Any of the above combinations for 39.99



APPETIZERS

Toasted Ravioli

Ricotta, mozzarella & Parmesan cheese filled, served with Marinara.

Bruschetta

Blend of tomato, onion, garlic & basil on a grilled baguette. Topped with asiago & Parmesan cheese.

Crab Rangoon

Blue crab with peppers, green onions, and herbs. Served with sweet & sour chili sauce.

Bacon Wrapped Scallops

Sea Scallops wrapped with apple wood smoked bacon.

Italian Meatballs

Topped with Marinara and Parmesan cheese.

Skewers

Beef Tenderloin skewers served with a Thai barbecue sauce.

Vegetable Cure` da tee`

Fresh vegetables and ranch dressing.

Boursin Mushrooms

Mushroom caps filled with Boursin cheese & baked.

Sesame Chicken

Tempura chicken breast topped with terriyaki sauce and toasted sesame seeds.

Crab Cakes

Blue crab with peppers, green onions, and herbs. Served with spicy aioli sauce.

Spinach & Artichoke Dip

Served with baked pita chips.

Shrimp Cocktail

Gulf shrimp served on ice with homemade cocktail sauce.

Cheese Display

Imported and domestic cheeses. Served with water crackers and toasted baguette.

Fresh Fruit Display

Assorted seasonal fruit.

All appetizer prices will be quoted according to selections and number of guest attending event.



Dinner Buffets

A buffet may be just the answer your looking for to satisfy the many different tastes of your guests. There is a minimum guarantee of 50 guests for all dinner buffets. Buffet prices start a 19.50 and may vary depending on entrees selected. For an additional cost more selections maybe added within each category.

Entrees

(Select two entrees)

Prime Rib

Slow roasted.

Chicken Parmigiana

A Christopher's classic. Served with a cream sauce.

Orange Roughy

Served with an almond and roasted red pepper sauce.

Roasted Beef Tenderloin

Served with a cognac sauce

Chicken Marsala

Sauteed chicken breast topped with Marsala wine sauce.

Lasagna

Layers of meat, cheese & pasta topped with marinara & mozzarella.

Ginger Salmon

Fresh Atlantic salmon charbroiled & topped With a red wine ginger sauce.

Chicken Veloute

Scallopini of chicken topped with King Crab meat.

Sophia

Penne tossed with fresh garlic, basil, tomatoes, mushrooms & a light cream sauce.

Additional entree selections are available upon request.

Buffet Vegetable options (Choose one)

Asparagus with herb garlic sauce.
Zucchini Provencal
Green Bean Almondine
Sauteed Mixed
Grilled Italian Vegetables

Buffet Potato options (Choose one)

Mashed Potatoes
Asiago Mashed Potatoes
Saffron Rice
Jasmine Rice
Dutchess Potatoes

Buffet Salad options (Choose one)

Classic Caesar salad
Mixed greens
Spinach Salad

Desserts can be added to your buffet for an additional per person cost as follows:
(Choose one)

Cheesecake 2.99/person
Chocolate Falling Down Cake 4.99/person
Creme Brulee` 4.99/person



SIT DOWN DINNERS

Please select up to three entree selections & have guests pre-select entree.
All entrees include a mixed greens salad with Christopher's House dressing, Italian bread & coffee or tea.

Cheese Tortellini with Seafood

Sauteed shrimp and sun dried tomatoes in a King Crab sauce.19.99

Chicken Veloute

Scallopini of chicken topped with King Crab meat. With mashed potatoes and grilled asparagus.18.99

Lasagna

Layers of meat, cheese & pasta topped with marinara & mozzarella.14.99

Pork Tenderloin

Pork tenderloin served with mashed potatoes.19.99

Steak De Bur go

Beef tenderloin sauteed in garlic butter & Italian seasonings.25.99

Chicken Marsala

Sauteed chicken breast topped with Marsala wine sauce.17.99

Pan Seared Scallops

Served with mashed potatoes and brocollini drizzled with Cajun cream sauce.21.99

Baja Tuna

Blackened tuna with a poblano pepper rub. Topped with a black bean mango salsa.21.99

Lemon Chicken

Scallopini of Chicken, white-wine, lemon, & capers.17.99

Blackened Tilapia

Blackened tilapia served with wild rice 18.99



SIT DOWN DINNERS

Please select up to three entree selections & have guests pre-select entree.
All entrees include a mixed greens salad with Christopher's House dressing, Italian bread & coffee or tea.

Filet Mignon

Bacon wrapped USDA Choice beef tenderloin.29.99

Gulf Shrimp

Marinated shrimp served with saffron and wild rice.21.99

Prime Rib

Slow roasted served with asiaigo mashed potatoes.23.99

Chicken Breast

Served with mashed potatoes.16.99

Manhattan Strip Steak

Bacon wrapped, center cut strip, with cabernet reduction, & mashed potatoes. 27.99

Chicken Parmigiana

Served with garlic fettuccine.17.99

Top Sirloin

Hand cut choice top sirloin served with a red wine reduction and asaigo mashed potatoes.22.99

Salmon Filet

Atlantic salmon served with saffron & wild rice.21.99

Shrimp & Steak

Gulf Shrimp & Filet mignon.31.99

Orange Roughy

Baked & topped with an almond & red pepper sauce.18.99



If you need any audio visual equipment? We have what you need.

LCD Projector
Large 8" screen
Cordless Microphone
In room surround sound system
Podium
Overhead Projector
Dance Floor