

Buffet 1

\$22.95 per person

Minimum 25 people

Three entrées. One vegetable, One Salad
Rolls & Butter, beverages (Coffee & Tea)

Entrées

- Lasagna (Calabrese style)
- Chicken Parmigiana
- Veal a la Mozzarella
- Golden Fried Chicken
- Roast Sirloin of US Choice Beef
- Penne Pasta Al Fredo

Salads

- Tossed Garden Salad
- Spinach & Arugala with Olive Oil & White Balsamic Vinegar
- Neapolitan Tomato Salad

Buffet 2

\$24.95 Per person

Minimum 50 people

Four entrées. Two vegetables. Two Salads
Rolls & Butter, beverages (Coffee & Tea)

Vegetables

- Alsweet Peas
- Blue Lake Green Beans
- Buttered Mixed Vegetables

Pasta Buffet

\$21.95 per person

Minimum 25 people

Choose Three Entrées

- Lasagna
- Baked Homemade Meat-Filled Ravioli
- Penne Pasta Al Fredo
- Cavatelli with Meat Balls
- Rigatoni with Meat Sauce
- Cavatelli Sausage Lasagna

Tossed Green Salad
Rolls & Butter (Included)

In addition to your choices made, we ask that you re-confirm your reservation, guarantee and order at least 72 hours prior to your event

Pizza Buffet

Minimum 25 people

\$14.95 per person

*\$18.95 per person

*Includes salad served with rolls and butter. Pizzas are 1 topping \$1.50 each additional topping

Pizza & Pasta

Deluxe Buffet

Minimum 25 people

\$19.95 per person

One topping pizzas, Rigatoni with Noah's marinara sauce, Salad with homemade dressings, Noah's hot rolls and butter

Hors D' Oeuvres

Hot

	<u>25 People</u>	<u>50 People</u>
<input type="checkbox"/> Toasted Ravioli	\$65.00	\$125.00
<input type="checkbox"/> Green Pepper Rings	\$39.95	\$79.95
<input type="checkbox"/> Onion Rings	\$39.95	\$79.95
<input type="checkbox"/> ½ and ½ Rings	\$39.95	\$79.95
<input type="checkbox"/> Cheese Sticks	\$39.95	\$79.95
<input type="checkbox"/> Calamari Strips	\$85.00	\$165.00

(Lg 1 Topping)

Hors D' Oeuvres

Cold

	<u>25 People</u>	<u>50 People</u>
<input type="checkbox"/> Shrimp Cocktail	\$195.00	\$375.00

Italian Style Antipasto

<input type="checkbox"/> Al Latte Fresco	\$85.00	\$165.00
<small>(Fresh Mozzarella, Tomato, Garlic Oil, Garlic, Bell Peppers and Onion.)</small>		
<input type="checkbox"/> Cheese Tray with Crackers	\$75.00	\$150.00

**Banquet room parking
and entrance on upper level
at rear of restaurant**

**18% Gratuity and 6% Sales Tax
added to all food selections.**

**Noah's Ark Ristorante
2400 Ingersoll
Des Moines, Iowa
Phone: (515) 288-2246
www.noahsdesmoines.com**

Noah's Ark

RISTORANTE
BANQUET MENU



Welcome to Noah's Ark Ristorante

Thank you for considering us for your banquet and event plans. We have two rooms at your disposal. The North Room can hold up to 80 people, and the South Room up to 20 people. We have a flexible menu to match most occasions. If your party has special dietary needs please ask, we will do our best to meet your needs.

We do ask a \$100 deposit to reserve a specific date. The deposit is applied to your food bill.

A \$150 room rental is applied to parties under 25 guests

Dinner Banquet Entrées Group I - \$22.95

- Golden Fried Half Chicken**
with Baked Potato
- Lasagna Calabrese Style**
Baked en Casserole
- US Choice Roast Sirloin Beef**
Natural Gravy with Baked Potato
- Broiled Filet of Orange Roughy**
Lemon Butter with Baked Potato

Group I items are served with Garden Fresh Salad, Hot Rolls and Butter.

Dinner Banquet Entrées Group II - \$26.95

- Grilled U.S. Prime**
10 oz. Top Sirloin
- Select Center Cut**
Iowa Pork Chops 2-7 oz.
with Colbert Sauce
- Golden Friend Gulf Shrimp**
with Cocktail Sauce
- U.S. Choice 6 oz.**
Beef Tenderloin Filet
with Colbert Sauce
- Broiled Alaskan**
Red Sockeye Salmon
with Lemon Butter

Group II items are served with Baked Potato, Garden Fresh Salad, Hot Rolls and Butter.

Dinner Banquet Entrées Group III - Price On Request

- Grilled Prime**
10 oz. Ribeye Steak
with Colbert Sauce
- Broiled Gulf Fresh**
Shrimp Prawns
with Lemon Butter and Cocktail Sauce
- U.S. Prime**
12 oz. New York Strip Steak
- Broiled 6 oz. Beef Tenderloin**
and 5 oz. Lobster Tail
with Drawn Butter
- Grilled 9 oz. Beef Tenderloin**
with Colbert Sauce

Group III items are served with Baked Potato, Garden Fresh Salad, Hot Rolls and Butter.

18% gratuity and 6% sales tax added to all food selections.

In addition to your choices made, we ask that you re-confirm your reservation, guarantee and order at least 72 hours prior to your event

Luncheon Banquet Entrées

Chicken

- 3-Piece Broiled Italian Style Spring Chicken* \$14.95
- 3-Piece Fried Chicken* \$14.95
- Chicken Parmigiana* \$14.95

Beef

- U.S. Choice 8 oz NY Strip Lunch Steak* \$16.95
- Roast of U.S. Choice Beef* \$16.95
- Baked Veal Mozzarella* \$16.95

Pork

- Honey Glazed Ham, Fruit Sauce* \$14.95
- Iowa Center Cut Pork Chop (7 oz) Colbert Sauce* \$14.95

Seafood

- Noah's Seasonal Selection* \$16.95

Entrées include potatoes and vegetables with fresh baked rolls and butter

Pasta

- Cavatelli and Meat Balls* \$15.95
- Imported Rigatoni with Noah's Sirloin Meat Sauce* \$14.95

Pasta entrées include lunch-sized salad, choice of dressing

Luncheon Selections Available from 11:00 AM - 3:00 PM

Additional Banquet Options

Desserts

- Chicago Style Cheesecake* \$5.25
- Spumoni Ice Cream* \$4.95
- Cannoli* \$5.25
- Tiramisu* \$5.95

Cash Bar

At \$25.00 per hour

Host Bar

No hourly charge. 18% gratuity added.

All pricing is subject to change according to seasonal markets!