



CHUCK'S RESTAURANT • 3610 SIXTH AVENUE • DES MOINES IA 50313 • 515.244.4104 •

**BANQUET
OPTIONS**

APPETIZER HOUR

If you would like to have a cocktail/appetizer hour before the main meal we can provide any of these appetizers depending on how many choices you would like...

ONION RINGS *Our freshly sliced onions hand breaded with our secret recipe fried to a golden brown*

Serves 5-6 | 7.50

ANTIPASTA *A variety of meats and cheeses served on a bed of spring mix, olives, and various veggies.*

Serves 6 | \$12

BRUSHETTA *Our homemade bread topped with a mixture of fresh tomatoes, basil and balsamic vinaigrette*

8 pieces | \$6

GARLIC CHEESE BREAD *Our homemade bread topped with fresh mozzarella browned in the oven and served a side of marinara*

16 pieces | \$6

Stuffed Mushrooms *Fresh mushrooms stuffed with cream cheese and Italian herbs*

8 pieces | \$7

Italian Nachos *Fried flour chips, aka pizza dough, topped with pepperoni, banana peppers and melted mozzarella.*

Served with a side of marinara sauce

Serves 6-8 | \$8

Cheese Sticks *Hand sliced mozzarella cheese blocks breaded and fried, served with marinara sauce*

5 pieces | \$6

DRINK OPTIONS

PITCHER PRICING *Bud Light or Miller Lite*

\$8 a pitcher

SEASONAL

Ask for Pricing

WINE If you prefer wine by the bottle pick your flavors!

WHITE WINE

Sycamore Lane Chardonnay | \$20

Makulu Moscato | \$20

Sycamore Lane White Zinfandel | \$20

Sycamore Lane Pinot Grigio | \$20

Conconnan Chardonnay | \$20

Ildonato Pinot Grigio | \$25

JJ Mueller Riesling | \$20

Los Cardos Sauvignon Blanc | \$20

RED WINE

Sycamore Lane Cabernet | \$20

Sycamore Lane Pinot Noir | \$20

Hogue Merlot | \$20

La Terre Merlot | \$20

Carloto Dolce | \$25

Hogue Merlot | \$25

La Trapiche Malbec | \$25

Zonin Chianti | \$25

Coppola Roso | \$30

Champagne is available upon request...

If you would like to purchase larger amounts of wine, ask about our discounts on cases!

BUFFET STYLE DINNER

Party Salad Starting with a large salad bowl made with a mixture of iceberg and spring mix lettuce, then tossed with carrots, grape tomatoes, and pepperoncinis. All mixed together with our signature Italian dressing and homemade croutons.

Serves about 25-30 people | \$45

Loaves of Bread Our bread is from Rotella's and is baked fresh every morning. Other options besides white available with a couple days notice

White Loaf makes about 20 slices | \$8

ENTREES BY THE TRAY

All entrees are served in chauffeur dishes

Baked Lasagne Large layers of pasta and meat sauce, baked with mozzarella and ricotta cheese

Served in a 12 by 24 pan | \$125

May be cut into as many large or small servings as you would like

Spinach Lasagne

Layers of spinach lasagna with béchamel and marinara sauces, mozzarella, parmesan and fresh spinach

Served in a 12 by 24 pan | \$125

May be cut into as many large or small servings as you would like

Fettuccine Alfredo Fettuccine noodles coated in our alfredo sauce which is a mixture of sweet butter, fresh Romano cheese, heavy cream, minced garlic and cracked black pepper

\$95

Add sliced chicken breasts for \$40 extra

Italian Baked Chicken 20 pieces of chicken breast, leg, wing and thigh baked in olive oil, Italian herbs and garlic

\$110

Italian Fried Chicken 20 pieces of chicken breast, leg, wing and thigh coated in our Italian herb flour mix and fried to a golden brown

\$120



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515.244.4104 • chucksdsm.com • info@chucksdsm.com •

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ENTREES BY THE TRAY

All entrees are served in chauffeur dishes

Spaghetti Spaghetti noodles topped with our homemade marinara sauce

\$75

Add homemade sausage sauce | \$25

Add 20 meatballs | \$40

Add sausage links | \$40

Mostaccioli Penne noodles mixed in our homemade meat spaghetti sauce topped with melted mozzarella

\$90

Meat Ravioli Pockets of ravioli noodles stuffed with a mixture of beef, sausage and Italian herbs and topped with our homemade marinara sauce, approximately 60 raviolis

\$110

Spinach Ravioli Our homemade spinach ravioli stuffed with ricotta and parmesan cheeses then topped with our alfredo sauce, approximately 60 raviolis

\$105

Cheese Ravioli Our homemade cheese ravioli stuffed with ricotta and parmesan cheeses topped with our homemade marinara sauce, approximately 60 raviolis

\$80

Fresh Veggies Choose between any combination of carrots, zucchini, tomatoes, broccoli, asparagus, eggplant, red peppers, green peppers, banana peppers, or anything vegetable that you can think of and well sauté them in our Italian dressing!

\$75

Chuck's does not charge for any of the rooms that we have. All of these prices do not include tax or gratuity which is 18%.

Ask about our musical options as we always have live bands on Friday and Saturday nights. If you would like the patio for a weekend event then you can pay for the band which is around \$300. You may also bring in your own music if you would like. We have many different band and musical choices.

To book an event and customize your menu contact
Emily @ 515.244.4104