

Lombardi Winter Wedding Package



Included in Your Wedding Package

Five Hour Unlimited Open Bar Liquor, Imported & Domestic Wines & Beers & Mixed Drinks

Champagne Toast

Valet Parking

Wedding Cake with Espresso and Cappuccino

Choice of Linens, Custom Floor Plan, Direction Cards & Place Cards

Maitre' D Supervision throughout Your Affair, Coatroom Attendant, Bathroom Attendant

Tuxedo Attired Wait Staff with White Glove Service

Butler Passed Hors d'oeuvres

(Please Select Five)

Coney Island Hot Dogs with Sauerkraut

Mini Arancini Rice Croquettes

Fresh Mozzarella en Carrozza

Sausage-stuffed Mushrooms

Sesame Chicken Tenders

Kale Pot Stickers

Fried Calamari

Artichoke Crostini

Stromboli

Cocktail Hour

Grilled Specialties from the Garden

A farm fresh selection of grilled Vegetables specially displayed on the finest European buffet service ware and napped with Extra Virgin Olive Oil

Italian Zucchini Squash, ribbon sliced and grilled “Al Dente”

Fancy Purple Eggplant, hearty slices; slow grilled for sweetness

Yellow Crookneck Squash, thinly sliced and quickly grilled

Trio of seedless Red, Yellow and Green grilled Bell Peppers, grilled to a rich, smoky sweetness.

Tri-Color Pasta Salad

Freshly prepared Tri Color Pasta, Fire Roasted Peppers and Fresh Mozzarella seasoned with our homemade dressing of Balsamic Vinaigrette and Extra Virgin Olive Oil

Red Roasted Peppers

Fire Roasted Peppers, peeled and seeded, marinated with Extra Virgin Olive Oil and infused with fresh Basil and Garlic, accompanied with Capers and Anchovies

Lombardi Spa Salad

Garden ripened Tomatoes, Cucumbers and Celery tossed in an Herbed Extra Virgin Olive Oil

Selection of Italian Olives and Pickled Peppers

Jumbo Sicilian Olives...plump, hand-picked Green Olives tossed in a touch of Extra Virgin Olive Oil, fresh Garlic and Oregano.

Gaeta Olives...Carefully hand-picked ripe Black Olives, cured in the traditional “Gaeta” style, simply tossed in Extra Virgin Olive Oil Spicy hot Red and Green Cherry Peppers pickled in White Wine Vinegar

Peperoncini...Imported green Tuscan Peppers pickled and garnished with Pimentos

Bruschetta

Toasted Tuscan Bread drizzled with Extra Virgin Olive Oil, topped with diced Plum Tomatoes, marinated with fresh Garlic & Basil

Fresh Stuffed Zucchini

Fresh Zucchini stuffed with Arborio Rice, Pecorino Romano Cheese, Fresh Basil and Onion

Marinated Mushrooms

Fancy fresh button Mushrooms marinated in White Wine Vinegar, Chili Pepper & Oregano with a touch of fresh Garlic

String Beans “Aglio E Olio”

Hand-picked String beans steamed until crunchy and dressed with sliced Garlic and Extra Virgin Olive Oil

Lemon Fennel Salad

Crisp, freshly shaved Fennel tossed in a Lemon infused Olive Oil

Minted Fava Beans

Tender Fava Beans with a chiffonade of Mint, Extra Virgin Olive Oil and Italian Seasonings

Baked Eggplant Pizzaiola

Roasted Eggplant, fresh roasted Tomatoes, Garlic, Olive Oil and Basil

Our Own Special Onion Focaccia Bread

Homemade Focaccia Bread baked with thinly sliced oven roasted Tomatoes, Red Onions, Fresh Rosemary and shaved Imported Romano Cheese served hot.

Exquisitely Displayed Sculptured Crudités

Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and Stringbeans

Served with Garden Vegetable and Gorgonzola dipping sauces

Mosaic of Fruits and Berries

A special arrangement of sweet Honeydew, Cantaloupe, Watermelon, Grapes and Strawberries artistically displayed

Affettato of Cheese & Salumi

An Assortment of Italy's Finest Dried Sausages, sliced Prosciutto, Sweet & Spicy Sopressata, Mortadella & Capicola

A Display of Italy's Finest Cheeses including Gorgonzola, Asiago, Ricotta Salata, Provolone & Imported Grana Parmigiana, displayed on an authentic wheel of Imported Parmigiana with Red & Green Grapes & Olives. All Cheese is Carved to Order

International Buffet Selection

(Hosts Choice of Five)

Chicken Scarpariello - Sautéed Breast of Chicken in a light sauce of freshly squeezed Lemon Juice, sautéed Garlic & fresh Rosemary.

Chicken a la Francaise - A French Riviera classic...Egg battered Breast of Chicken sautéed in a light Lemon and White Wine Sauce

Grilled Chicken Primavera - Grilled Breast of Chicken sliced and tossed with Broccoli Florets, Cauliflower, Zucchini, Carrots, Onions, Mushrooms, fresh Garlic, fresh Basil and Extra Virgin Olive Oil

Chicken a la Marsala - Sautéed Breast of Chicken in a sauce of imported Marsala Wine, White Mushrooms, brown Veal Stock and imported Prosciutto

Chicken a la Parmigiana - Breast of Chicken coated in Italian breadcrumbs, fried until golden and crisp, then topped with Tomato Sauce and baked with imported Romano cheese and our homemade Mozzarella Cheese

Chicken Cacciatore - Sautéed Breast of Chicken with fresh Tomatoes, Mushrooms, Onions and Peppers

Chicken alla Zingara - Sautéed Breast of Chicken in White Wine, imported Prosciutto, Pimentos, Peppers and Artichoke Hearts

Chicken Saltimbocca - Breast of Chicken with Imported Prosciutto, Fresh Sage and Spinach in a Marsala Wine Sauce

Stir Fried Chicken and Chinese Vegetables - Breast of Chicken with an assortment of Garden Vegetables, Baby and crisp Water Chestnuts served in a white Chinese Wine Sauce

Steak Pizzaiola - Grilled Sirloin Steak topped with sauce Pizzaiola...a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved Romano Cheese

Oriental Beef and Broccoli - Thinly sliced Sirloin Steak with Broccoli Florets, stir-fried in a Ginger, Soy and Garlic sauce sprinkled with toasted Sesame Seeds

Beef Shish-Ka-Bobs - Medley of Sweet Peppers and Onions skewered with cubes of Sirloin Steak.

Trippa Napolitano - The finest Honeycomb Beef Tripe simmered in a spicy Onion and Plum Tomato Sauce finished with fresh Basil

Bistecca Di Nola - Grilled Sirloin Steak, sliced and napped with a Marsala wine and Italian Brandy sauce

Meatballs in Fresh Tomato Sauce - Mamma's Italian Meatballs...our special mixture of choice ground Sirloin Beef, Romano Cheese and Herbs cooked in Mamma's Tomato Sauce

BBQ Baby Back Ribs - Baby Back Pork Ribs marinated and roasted in the Asian/American style...garnished with Spring Onions, Sesame Seeds and fresh Oranges

Pork Pizzaiola - Grilled Center Cut Loin of Pork topped with sauce Pizzaiola...a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved Romano Cheese

Pork Di Nola -Grilled Center Cut Loin of Pork sliced and napped with a Marsala wine and Italian Brandy sauce

Grilled Sausage and Peppers - Our fresh Homemade Italian Pork Sausage grilled and tossed with a medley of Sweet Peppers, Spanish Onions, Oregano and Basil

Old World Style Kielbasa - Smoked Polish Kielbasa braised with fresh Sauerkraut, Bacon, White Wine and Juniper Berries

Stuffed Cabbage - Cabbage leaves stuffed with Ground Beef and Rice, braised in a Sweet & Sour Tomato Sauce

Classic Lasagna - Layers of Pasta with Ground Beef, Ricotta and Romano Cheeses and Mamma's Tomato Sauce, slowly baked.

Stuffed Salmon Florentine -Fresh Atlantic Salmon rolled with Spinach, and Onions, topped with a Dill Newberg Sauce

Fried Calamari -Tender Squid fried until golden and crunchy...served with fresh Lemons and Spicy Arrabiata Sauce

Zuppa di Pesce - Long Island Littleneck Clams, Mussels, Calamari, Scungilli and Shrimp poached in fresh Tomatoes, White Wine, fresh Garlic, Clam Juice and fresh Basil

Medallions of Salmon Provençale -Fresh sliced Salmon roasted and napped with Sauce Provençale...a blend of Rosemary, Thyme, Tarragon and Basil with White Wine, Plum Tomatoes and freshly squeezed Lemon Juice

Calamari Fra' Diavolo - Sliced Calamari braised with fresh Garlic, hot Red Pepper, Plum Tomatoes, Basil and Olive Oil

Linguini with Clam Sauce - Linguini Pasta served with either White or Red Sauce with whole Littleneck Clams, White Wine, fresh Garlic and Extra Virgin Olive Oil... (with or without) Plum Tomatoes

Mussels Luciano - Cultured Baby Mussels steamed with fresh Garlic, White Wine and Extra Virgin Olive Oil

Mussels Marinana - Cultured Baby Mussels with Italian Plum Tomatoes, fresh Garlic, White Wine and Extra Virgin Olive Oil

Broccoli di Rabe -(Available with or without Sausage) Steamed Broccoli di Rabe sautéed with Garlic, Extra Virgin Olive Oil, a touch of Hot Pepper

Escarole and Beans -Braised Escarole and creamy white Cannelini Beans with fresh Garlic, Chicken Broth & Extra Virgin Olive Oil

Penne "San Remo" -Penne Pasta tossed with fresh Plum Tomatoes, "Pitted" Gaeta Olives, Capers, fresh Basil, fresh Garlic & Extra Virgin Olive Oil

Spinach and Cheese Crespelle - Freshly made Crepes stuffed with Sautéed Spinach, Ricotta and Romano Cheeses with a touch of Nutmeg, served on a bed of Tomato Basil Crème Sauce

Stuffed Shells "Al Forno" -Extra-large Pasta Shells freshly with Ricotta & imported Romano Cheese & baked in a Our Tomato Sauce

Ravioli a la Florentine -Fresh Cheese Ravioli topped with a light Tomato Sauce with Fresh Spinach and imported Romano Cheese

Eggplant Rollatini - Sliced Eggplant rolled with Fresh Parsley, Ricotta, Mozzarella & Romano Cheeses baked in Marinara Sauce

Eggplant a la Parmigiana -Layers of Eggplant baked with Mozzarella and topped with our homemade Tomato Sauce

Spinach Aglio e Olio -Fresh Spinach sautéed with Garlic and Extra Virgin Olive Oil

Zucchini Aglio e Olio -Fresh Zucchini sautéed with Garlic and Extra Virgin Olive Oil

Stringbeans Aglio e Olio -Fresh Stringbeans sautéed with Garlic and Extra Virgin Olive Oil

Seafood Paella - Long grain Saffron Rice baked with Mussels, Littleneck Clams, Shrimp, grilled Chicken, homemade Chorizo Sausage and baby Artichokes

Moussaka - A layered casserole of Eggplant, Potatoes, Red Wine & Meat Sauce topped with a traditional Greek Béchamel Sauce

Pastichio -A traditional Greek casserole of baked Penne seasoned with freshly ground Beef, Cheese, a touch of Nutmeg & Light Cream Sauce

Oriental Five Flavored Rice -An Oriental specialty...Stir Fried Rice with Chicken, Ginger, Scallion & Chinese Parsley

Arroz Conquistador -Long grain Rice sautéed with imported Saffron and Onions garnished with homemade Chorizo Sausage, Sweet Peas, fresh Cilantro and Green Olives

Pasta Station

Selection of One

Penne a la Amatriciana, Penne in a sauce of Plum Tomatoes, imported Prosciutto, Onions & fresh Basil.

Rigatoni Bolognese, Meat Ragu with Ground Sirloin of Beef, Plum Tomatoes, fresh Basil & Onions.

Penne a la Vodka, Penne Pasta with Plum Tomatoes & Vodka in a creamy Bolognese Sauce with a touch of Red Hot Pepper.

Fusilli a la Bosca, Fusilli prepared with a sauce of Sundried Tomatoes, Mushrooms, fresh Cream & Brandy.

Penne a la Puttanesca, A Plum Tomato sauce with “pitted” Gaeta Olives, Capers, Anchovies, fresh Garlic, fresh Basil & Hot Red Peppers

Farfalle al Salmon, Bowtie Pasta with Smoked Salmon, Sundried Tomatoes, Onion, Basil, Plum Tomatoes & a touch of Cream

Orecchiette Di Rabe , “Little Ears” Pasta with homemade Neapolitan Sausage, Broccoli di Rabe & Extra Virgin Olive Oil.

Rigatoni a la Buttera, Rigatoni Pasta in a sauce of homemade Italian Sausage Meat, Plum Tomatoes, Red Onions, Green Peas, Parmesan Cheese & a touch of Cream.

Cavatappi Marechiare, A light seafood sauce featuring Calamari, Scungilli, Mussels & Salmon with spiral Macaroni.

Tortellini a la Pesto, Cheese Tortellini Pasta in a light Pesto Cream Sauce.

Tortellini Alfredo, Cheese Tortellini Pasta in an Alfredo Cream Sauce

Carving Station

Selection of One

Glazed Loin of Pork with Apricots or Figs, glazed with Black Pepper and Honey

Roast Breast of Turkey with Fresh Cranberry Compote

Herb Crusted Leg of Lamb served with a Merlot Rosemary Demi

Baked Country Ham served with Whole Grain Mustard

F flank Steak with Peppercorn Sauce & Horseradish

Prime Rib*

Roasted Sirloin*

Roast Pig

Dinner Menu

Salad

(Hosts Choice of One)

Tuscan Garden Salad

Fresh Romaine, Bibb Lettuce, Radicchio, Tomatoes and Radish With Balsamic Vinaigrette Dressing

Classic Caesar

Crispy Romaine Lettuce and Parmesan Cheese tossed with homemade Toasted Croutons and our special Caesar Dressing

Seasonal Citrus Salad

Fresh Bibb Lettuce, Romaine and Radicchio with Red and Green Grapes tossed in an Orange and Lemon-infused Extra Virgin Olive Oil, Honey Dijon Mustard and Tarragon Champagne Vinegar

Main Entrée

Roasted Shell Steak

Sliced and served with a mushroom Madeira wine sauce

Please select one Chicken Entrée

Herbed French Cut Roasted Chicken

Marinated in fresh Herbs

Chicken Valentino

Baked Boneless Chicken Breast stuffed with Spinach, Sundried Tomatoes and Asiago Cheese, topped in White Wine, Imported Prosciutto, Pimentos, Peppers and Artichoke Hearts

Fish Du Jour

Chef's Selection of the Freshest Fish Available

Grilled Pork Tenderloin

With a Mushroom Madeira Reduction, served with Broccoli Rabe

Vegetable Carrousel

Grilled Portobello Mushroom Stuffed with Zucchini, Yellow Squash, Roasted Pepper & Eggplant Topped with Fresh Mozzarella & Pesto

Accompaniments

Medley of Fresh Seasonal Vegetables

Our Chef's daily selection of Farm Fresh Vegetables

Yukon Potato Puree

*** Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Dessert

Tiered Wedding Cake
with your choice of fillings from
a wide array of selections

**Freshly brewed Coffee, Tea,
Espresso and Cappuccino**
(Regular and Decaffeinated)

Lombardi Caterers



All Includes Wedding Vendors Package

Your Fairytale Wedding; All at Your Fingertips

DJ Package: Tommy's Tunes Entertainment

Five Hours of Professional DJ Entertainment
One Hour Cocktail Music, Four Hours for the Main Reception
Custom Tailored Music Selection
DJ/MC Combo to Rock your Wedding

Limousine Package: Gold Star Limousine

Three Hours of Service with Professional Chauffeur
Package includes either two pristine six passenger limousines or
one pristine fourteen passenger limousine
Complimentary water and champagne provided

Photography Package: ADA Photography & Videography

Coverage of Ceremony & Reception with professional photographer (8 Hours)
Package includes one wedding book, two wedding portraits, a flash drive of all photos and
custom thank you cards

Florist Package: Natures Design Group

Full Wedding Table Arrangements

*All Vendors Can be Contacted to Discuss Package Upgrades and Personalization Choices to
Enhance Your Wedding Day