

SENIOR EVENT MENU

APPETIZER

PENNE FILETTO DI POMODORO... pasta served with a light tomato sauce made with plum tomatoes, sweet onions and olive oil, simmered with fresh basil

SALAD

select one

TUSCAN GARDEN... crispy romaine lettuce, tomatoes, radish with balsamic vinaigrette

ENTRÉE

select one from each category

GRILLED PORK TENDERLOIN*... with mushroom madeira reduction, mashed potatoes and broccoli rabe

MEATBALL PARMIGIANA... Mamma Lombardi's famous meatballs baked with our fresh made mozzarella and topped with Mamma Lombardi's homemade tomato sauce

EGGPLANT A LA PARMIGIANA... layers of eggplant baked with our fresh made mozzarella and topped with Mamma Lombardi's homemade tomato sauce

CHICKEN A LA FRANCAISE... egg battered breast of chicken sautéed in a light lemon and white wine sauce

CHICKEN A LA MARSALA... sautéed breast of all natural chicken in a sauce of imported Marsala wine, white mushrooms, and brown stock

FISH DU JOUR... our chef's daily fish selection

GRILLED PORK TENDERLOIN ACCOMPANIED WITH MASHED POTATOES, BROCCOLI RABE AND FRESH ROLLS
ALL OTHER ENTREES ARE ACCOMPANIED WITH OUR FRESH SEASONAL VEGETABLES,
LOMBARDI POTATOES AND FRESH ROLLS

DESSERT

(select one)

HOUSE CAKE... yellow cake with cannoli and chocolate mousse filling and whipped cream

or chocolate cake with raspberry preserves and chocolate mousse filling with whipped cream

MAMMA'S INDIVIDUAL CANNOLI... hand-filled with our famous sweet ricotta filling with chocolate chips

FRESHLY BREWED COFFEE, TEA AND ESPRESSO (regular and decaffeinated)

*Upgrade to Roasted Shell Steak or Chateau Briand for an additional charge

Special dietary restrictions are accommodated upon request