

The Tuscan Wedding Package

Included in Your Package...

Five Hour Top Shelf Open Bar
Spacious Bridal Suite with Private Restroom and Attendant
Valet Parking
Fully Handicapped Accessible Rooms
Custom Floor Plan, Directional Maps and Place Cards
Choice of Classic and Contemporary Linen and Napkin Colors
Attendant Services in Our Lounges and Coatroom
Maitre d' and Captain Supervision throughout Your Affair
Tuxedo attired Waitstaff with White Glove Service

Featured in Your Cocktail Hour...

A Selection of Five Passed Hors d'oeuvres from the Following...

Shrimp Cocktail Shooters
Filet Mignon Crostini
Baked Clams Oreganata
Herbed Shrimp with Pancetta
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

Lombardi Caterers

www.lombardicaterers.com

Affettato Station of Cheese & Salumi

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

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

Artisanal Bread Basket

Rustic Tuscan Bread, Italian Rolls, Garlic Knots, Garlic Sticks, Fennel Taralli & Onion Focaccia Bread

Caprese Station

Lombardi Cold Antipasto Table

House Made Mozzarella & Vine Ripe Tomato, Sundried Tomatoes, House Made Red Roasted Peppers with Capers & Anchovies, Tomato Basil Crisp Bruschetta

Tuscan Garden Table

A Wide Selection of Farm Fresh Vegetables Grilled with Extra Virgin Olive Oil

Italian Zucchini Squash, Fancy Purple Eggplant, Yellow Squash, Red, Yellow & Green Bell Peppers, Lemon & Orange Fennel Salad, Caprese Pasta Salad, Minted Fava Beans, String Beans "Aglie E Olio", Roasted Beet Salad, Marinated Artichokes

Sculptured Fruit & Farm Stand Vegetable Crudité

Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and String Beans Served with Garden Vegetable & Gorgonzola dipping sauces

A Mosaic arrangement of sweet Honeydew, Cantaloupe, Watermelon, Grapes, Pineapples, assorted Berries, Strawberries & Whole Fruits

Lombardi's Mediterranean Olive Mix and Pickled Peppers

Jumbo Sicilian Olives, Gaeta Olives, Spicy Hot Red & Green Cherry Peppers, Pepperoncini, Hot Stuffed Peppers

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4 Course Sit-Down Dinner

Appetizer

Penne Filetto di Pomodoro

Penne Pasta served with a Light Tomato Sauce made with Plum Tomatoes, Sweet Onions and Olive Oil simmered with Fresh Basil

Salad

Lombardi Salad

Arcadian Greens, Tomatoes & Radish with Balsamic Vinaigrette Dressing

Entrées

Boneless Roasted Sirloin Steak

Topped with Shitake Mushroom Sauce

Fish du Jour

Our Chef's Selection of the Freshest Fish Available

Chicken Valentino

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

Lombardi Vegetarian Grill

Grilled Garden Vegetables Served with Arborio Rice, Stuffed Zucchini and Potatoes

All Entrées Served with Seasonal Vegetables and Lombardi Potatoes

Dessert

Wedding Cake

Accompanied by Coffee, Tea, Cappuccino & Espresso

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Dessert Upgrades

Lombardi's Deluxe Viennese Display

Our Viennese Display features beautiful culinary dessert presentations & can be added to your event at \$19.50 per person.

You may add a Viennese Hour at \$24.50 per person.

Chocolate Fountain, Assortment of Cakes and Tortes, Tiered Assortment of Fruits and Berries, Assorted Cookies, Assorted Pastries, Chocolate Mousse, Tiramisu Parfaits, Fresh Cannoli Station Filled to Order, Crepe Station, Homemade Zeppole, Ice Cream Sundae Bar, Mamma Lombardi's Delight

Biscotti Served with Vin Santo of Tuscany International Coffee & Premium Cordial Bar
Remy Martin Cognac, Grand Marnier, Bailey's Irish Cream, Di Saranno Amaretto, Prince Charles Edward, Drambuie, Frangelico Liqueur, Romano Sambuca Liqueur, Toschi Noscello Liqueur Anisette & many other selections

Dessert Enhancement Trio

\$12.00 per guest · Select One from Each Category

New York Cheesecake Bar

New York Cheesecake accompanied with Raspberry Sauce, Caramel Sauce, Chocolate Ganache, Blueberry Sauce, Crushed Oreos, Whipped Cream Fresh Cut Strawberries, Fresh Blueberries. Wet Walnuts

Decadent Chocolate Fountain

Graham Crackers, Lady Fingers, Strawberries, Bananas, Pretzels, Marshmallows, Pineapples, Oreos

Crêpe Station

Nutella & Fruit-filled Crêpes made to order with Fresh Whipped Cream

Cannoli and Zeppole Station

Mamma's Original hand-filled Cannoli with Toppings and warm homemade Zeppoli sprinkled with Powdered Sugar

Passed Dessert Shooters

Chocolate Pudding & Whipped Cream Shots, Mamma Lombardi's Delight Shooters, Tiramisu Shooters, Chocolate Mousse Shooters, Cannoli & Chocolate Chip Shooters

Ice Cream Sundae Shoppe

Vanilla, Chocolate, Strawberry & Mint Chocolate Chip Ice Cream, Chocolate Sauce, Whipped Cream, Reese's Pieces, M&Ms, Crushed Oreos, Chocolate Chips, Rainbow and Chocolate Sprinkles, Coconut

Cookies and Brownie Station

Chocolate Chip, White Chocolate Macadamia, Double Chocolate Chunk Cookies & Dark Chocolate Brownies

Pie Cobbler Station

Apple, Blueberry, Pumpkin (Seasonal) & Wild Berry Pies with Vanilla Ice Cream, Whipped Cream & Caramel Sauce

Enhance Your Affair by Adding an Exit Station

100 Guest Minimum

Fresh Baked Pretzels with Mustard & Cheese Sauce & Fried Sweet Cinnamon Sugar Churros · \$3

Mini Zeppolis with Powdered Sugar \$3

Coffee & Cookies, assorted Homemade Cookies, Regular & Decaffeinated Coffee · \$5

Coffee & Bagels, assorted Bagels, Cream Cheese, Butter with Regular & Decaffeinated Coffee · \$5

Candy Land Table with an assortment of treats - \$6

Arthur Avenue Sandwich Station - \$6

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