

Lombardi Caterers

Welcome to Villa Lombardi's Cocktail Hour & Dinner Menu

Bar/Bat Mitzvah Menu



Included in Your Bar/Bat Mitzvah Package

Five Hour Unlimited Top Shelf Liquor, Imported & Domestic Wines & Beers & Mixed Drinks

Torah Cake with Espresso and Cappuccino

Valet Parking

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

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

Tuxedo Attired Wait Staff with White Glove Service

Butler Passed Hors d'oeuvres



Shrimp Cocktail Shooters

Filet Mignon Crostini

Balsamic Marinated Baby Lamb Chops

Bourbon Glazed Bacon Scallops

Baked Clams Oreganata

Mini Maryland Crab Cakes

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

Cocktail Hour Stations



Mediterranean Salad Bar

roasted red pepper hummus, Israeli style chicken liver pate, slow roasted eggplant baba ganoush & warm pita breads

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, Mozzarella Roll with Prosciutto, Mozzarella Boccacini

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 "Aglia 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

Carving Station

Selection of Two

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

Flank Steak with Peppercorn Sauce & Horseradish

Prime Rib*

Roasted Sirloin*

Roast Pig*

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Pasta Station

Selection of Two

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

Mamma Lombardi's Italian Classics

Selection of two

Beef & Pork Bracirole

Chicken Scarpariello

Homemade Classic Lasagna

Sliced Pork Pizzaiola

Eggplant Rollatini

Chicken Francese

Chicken Cacciatore

Chicken Marsala

Baked Rigatoni with Eggplant, Creamy Ricotta & Fresh Mozzarella

Choice of Hot or Sweet Homemade Italian Sausage with Chicken or Beef Meatballs in our Tomato Sauce

Baked Eggplant Pizzaiola

All American Slider Bar

Lombardi's Market Homemade Beef & Chicken Sliders

Cheese, Tomatoes, Lettuce, Raw Onion, Sautéed Onion, Gorgonzola Cheese, Bacon, Pickles, BBQ Sauce, Ketchup, Roasted Corn Relish & Chipotle Mayonnaise

Accompanied with French Fries & Cheese Fries

Souvlaki Gyro Station

Open Flame Marinated Grilled Meats of Chicken & Lamb

With Toppings Bar of Tzatziki Sauce, Melisano Salata (Eggplant Dip), Hummus, Warm Pitas, Shredded Lettuce, Pepperoncini, Cucumbers, Greek Olives, Feta Cheese & Red Onion

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General Tso's Stir Fry Wok

Stir Fried Chicken & Broccoli in a Sweet & Spicy Chili Sauce

Served over White Rice & accompanied by Fortune Cookies

Mac-and-Cheese Bar

Selection of Pasta Includes
Cavatappi & Traditional Elbow

Included Toppings

Crisp Bacon Bits, Smoked Ham, Roasted Corn, Vine Ripe Tomatoes,
Jalapenos, Fried Onion Straws

Parmigiana Station

Chicken Cutlet Parmigiana & Eggplant Parmigiana

Served with Warm Garlic Bread or as a Mini Italian Slider

South of the Border Station

Create Your Own Soft or Crunchy Taco or Fajita

Pulled Chicken

Spicy Ground Beef

Included Toppings

Sautéed Peppers & Onions, Shredded Lettuce, Chopped Tomato,
Shredded Cheddar Cheese, Scallion, Cilantro Sour Cream,
Pico de Gallo, Hot Sauce

Amalfi Coast Seafood Presentation

Please Select Two

Mussels Marinara

Mussels Bianco

Calamari fra Diavolo

Flounder Livornaise

Zuppa di Pesce

Marinated Roasted Salmon

Stuffed Flounder Florentine

Fried Calamari with Marinara Dipping Sauce

Seafood Salad of Calamari, Pulpo, Clams & Mussels with warm Extra Virgin Olive Oil & Lemon

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Cocktail Hour Additions



Lombardi's Original Mashed Potato Bar

Creamy Mashed Idaho & Sweet Potatoes

Accompanied with Cheddar Cheese, Apple Cured Bacon, Marshmallows, Crispy Onions, Home Style Gravy, Sour Cream, Maple Syrup, Chives, Parmesan Cheese

Asian Dumpling Station

Steamed & pan-seared Vegetable, Chicken & Pork Dumplings with Ginger Soy Sauce

Caribbean Experience

Selection of Two

Whole Roasted Suckling Pig

Ginger Spiced Grilled Chicken

Jerk Chicken

Tropical Marinated Grilled Shrimp Skewers

Accompanied with Pineapple Fried Rice, Plantains, Mashed Yucca, and Mango Salsa

Arthur Avenue Sandwich Station

Featuring Sandwiches from Lombardi's Market

The Italian Classic- Genoa Salami, Pepperoni, Ham Cappy, Provolone, Lettuce, Tomato

Fresh Mozzarella with Tomato, Fresh Basil

The Lombardi Combo- Prosciutto, Mortadella, Capicola, Sopressata, Provolone, Roasted Peppers

Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Fresh Basil

Accompanied with an assortment of Breads, Oil & Vinegar, Balsamic Vinaigrette & Italian Dressing

Hot Dog Station

Plump juicy Hot Dogs served with your Choice of Toppings

Pizza Presentation

Sicilian pizza, Pesto Pizza with Roma Tomatoes, Chicken Parmigiana Pizza

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Ballroom Dinner Menu



First Course

Select One

Tuscan Garden Salad

Arcadian Greens, Tomatoes & Radish with Balsamic Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese & homemade Toasted Croutons

Seasonal Citrus Salad

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

Antipasto Salad

Sliced Tomato, Mozzarella, Roasted Red Peppers, Sundried Tomato, Parmigiano Reggiano, Prosciutto di Parma, Sopressata, Dried Sausage & Roman Artichoke served on a bed of Tri-Color Field Greens with House Vinaigrette

Melon & Prosciutto Plate

Imported Prosciutto with Sugar Sweet Honeydew & Cantaloupe Melons presented with a Valencia Orange Wheel & a fresh sprig of Mint

Insalata D' Oro

Field Fresh Arugula, Imported Radicchio, Endive Lettuce & Crispy Romaine tossed with Balsamic Vinegar & Extra Virgin Olive Oil

Beet & Feta Cheese Salad

Red & Golden Beet, Apple & Feta Cheese served in a Radicchio cup with Baby Greens & Raspberry Vinaigrette

Fresh Spinach & Strawberry Salad

Spinach, Strawberry, Red Onion & Walnuts with Blue Cheese crumbles in a Balsamic Vinaigrette



Second Course

Select One

Penne Rigate al Filetto di Pomodoro

Penne Pasta served with a light Tomato Sauce made with Plum Tomatoes, Sweet Onions & Olive Oil simmered with fresh Basil

Mezze Rigatoni a la Vodka

Rigatoni Pasta with Plum Tomatoes & Vodka in a Creamy Sauce with a touch of Red Hot Pepper

Ask About Our Duette Course

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Main Entrée

Select One Beef

Cooked to Order

Grilled N.Y. Prime Lombardi Steak

Boneless New York Shell Steak grilled & topped with Baby Portobello Mushrooms, Special Mushrooms, Red Onions & Rosemary

Chateau Briand

Sliced Roast Filet Mignon complimented with a Medley of Mushrooms & Madeira Wine Sauce

Grilled Rib-Eye Steak

Char-grilled Certified Angus Rib-Eye Steak topped with Garlic Butter

Select One Chicken Entrée

Herbed French Cut Roasted Chicken

Marinated in Farm Fresh Herbs with Rosemary Sauce

Chicken Valentino

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

Select One Seafood Entrée

Shrimp Oreganata

Jumbo Shrimp seasoned & broiled with Breadcrumbs in a Chardonnay Reduction

Local Filet of Sole Florentine

Stuffed with Baby Spinach & dusted with Seasoned Breadcrumbs, Extra Virgin Olive Oil & Dill Beurre Blanc

Baked Salmon

Fresh Atlantic Salmon baked with Breadcrumbs, Dill & Country Mustard Sauce

Herbed Seared Mahi-Mahi

in a Citrus Artichoke Sauce

Included in Your Menu

Grilled Pork Tenderloin

With a Mushroom Madeira Reduction Sauce, served with Mashed Potatoes & Broccoli Rabe

Long Island Duck

Pan roasted boneless breast of Long Island Duck in a classic Orange Cognac demi-glaze with Roasted Grape Stuffing

Select One Vegetarian Entrée

Vegetable Parmigiana

Oven baked layers of grilled market Vegetables, Mamma's Sauce & Mozzarella Cheese

Vegetable Carousel

Grilled Portobello Mushroom stuffed with zucchini, Yellow Squash, Roasted Pepper & Eggplant topped with Fresh Mozzarella & Pesto

All Entrees Accompanied by Fresh Seasonal Vegetables & Yukon Gold Purée

Upgraded Entrée Selections

Chilean Sea Bass · +\$10

Served with Grape Tomatoes, chiffonade Fresh Basil, Garlic & Extra Virgin Olive Oil

Surf & Turf · +\$26

Chateau Briand & Lobster Tail

Roasted Rack of Lamb · +\$8

Fresh Herb Encrusted

**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.

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Desserts



Torah Cake

Choose from an assortment of Cakes, Fillings & Designs

Assorted Pastry Trays · \$5

Coffee, Tea, Espresso & Cappuccino

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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