

# Lombardi Caterers

*Welcome to Villa Lombardi's Cocktail Hour & Dinner Menu*

## *Fire Department Installation Menu*

### *Included in Your Package*

Full Open Bar

Valet Parking

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*



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



## Affetato Station 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

## 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

### Shrimp Bar

Chilled Poached Shrimp served with Cocktail Sauce

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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*



### **Lombardi's Deluxe Viennese Display**

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

### **Coffee, Tea, Espresso & Cappuccino**