

# Lombardi Caterers

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

## *Wedding Reception Package*

### *Lombardi Menu*



#### **Included in Your Wedding Package**

**Five Hour Unlimited Premium Liquors, Imported & Domestic Wines & Beers & Mixed Drinks**

**Champagne Toast**

**Tiered Wedding Cake with Espresso and Cappuccino**

**Private Bridal Suite with Personal Attendant**

**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

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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

## Cocktail Hour Upgrades



### Lobster Bar

Poached Lobster Cocktail served with Spicy Cocktail Sauce & Lemons

### Lombardi's Deluxe Raw Seafood Bar

Shrimp, Clams, Oysters & Mussels

### Caviar and Frozen Vodka Bar

Market Price

### Ice Carving

Choose from a Selection of Designs

### Martini Bar

Martini Bar with Ice Luge

### Craft Beer Package

Ask Your Banquet Manager About Our Current Offerings

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# Ballroom Dinner Menu



## First 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



## Second 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

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A Duette Course can be selected in lieu of a Pasta Course and Salad Course

## *Duette Appetizer*

(Please Select One)

Hearts of Romaine Salad with Caesar Dressing and Grilled Warm Skewered Shrimp

Red and Golden Beet Goat Cheese Salad served in a Radicchio Cup with Baby Greens with Raspberry Vinaigrette

Pear Salad with Roasted Walnuts, Fresh Greens in a Champagne Vinaigrette

Duck Spring Rolls with Baby greens, Mandarin in a Sesame Ginger Dressing

Vegetable Tower of Sliced Vine-Ripe Beef Steak Tomatoes, homemade Mozzarella, Grilled Portobello, Zucchini, Yellow Squash, Eggplant and Roasted Red Peppers in a Nest of Mescaline Greens in a Balsamic Vinaigrette

Artichoke Oreganata over Mescaline Greens napped with Citrus Vinaigrette

Fresh Mozzarella Boccacini over a Tri-Color Salad of baby Arugula, Endive, Radicchio and Tomato Drizzled with a Balsamic Vinaigrette

Marinated Grilled Chicken Breast served over Classic Caesar Salad

Lump Crabcake with Arcadian Greens and a Garlic Lemon Aioli\*

Greek Salad Draped with a Merlot Glazed Lamb Chop Lollipop\*

**\*Indicates an Upgraded Selection**

## 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 & Beurre Blanc 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*



### **Tiered Wedding Cake**

Choose from an assortment of Cakes, Fillings & Designs

**Assorted Pastry Trays · \$5**

**Coffee, Tea, Espresso & Cappuccino**

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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

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### 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

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### 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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# *After Hours Party*

1 Hour with Open Bar

Minimum 75 People · \$29.95 per person

Enjoy an After Hours Party in our Glass Atrium to Keep the Party Going!

## **Montreal Deli Station**

Create Your Own Classic

Featuring Sliced Pastrami & Corned Beef

Rye Bread, Swiss Cheese, Dill Pickles, Cole Slaw, Mustard & Sauerkraut

## **After Hours Craving Station**

Mozzarella Sticks with Marinara Sauce

Chicken Wings with Bleu Cheese Dressing

Nachos with Cheese Sauce & Jalapeños

Breakfast Burritos

**Add After Dinner Cordials for an Additional Charge**

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