

Lombardi
Caterers
~Reputation is Everything~
Cocktail Hour Menu

Our International Buffet Selections

*Our selection of buffet items are custom created to meet the requirements of your menu
Particular attention is given for proper balance of food choices, to enhance any motif or style of cuisine*

Vegetarian Selections

Fusilli Primavera

Italian Fusilli Pasta tossed with Steamed Broccoli Florets, Carrots, String Beans, Zucchini, Yellow Squash, Onions, Mushrooms, Fresh Garlic, Extra Virgin Olive Oil, Fresh Basil and Fresh Parsley

Penne "San Remo"

Penne Pasta tossed with Fresh Plum Tomatoes, pitted Gaeta Olives, Capers, Fresh Basil, Fresh Garlic and Extra Virgin Olive Oil

Spinach and Cheese Crespelle

Freshly made Crepes stuffed with Sautéed Spinach, Ricotta and Romano Cheeses with a touch of Nutmeg, served on a bed of Tomato Basil Crème Sauce

Stuffed Shells "Al Forno"

Extra large Pasta Shells stuffed with Ricotta and Imported Romano Cheese and baked in a Plum Tomato Sauce

Ravioli a la Florentine

Fresh Cheese Ravioli topped with a light Tomato Sauce with Fresh Spinach and Imported Romano Cheese

Eggplant Rollatini

Sliced Eggplant rolled with a stuffing of Fresh Parsley, Ricotta, Mozzarella and Romano Cheeses baked in Marinara Sauce

Eggplant a la Parmigiana

Layers of Eggplant baked with Mozzarella and topped with our homemade Tomato Sauce

Broccoli di Rabe

(Available with or without Sausage)

Steamed Broccoli di Rabe sautéed with Garlic, Extra Virgin Olive Oil and a touch of Hot Pepper

Escarole and Beans

Braised Escarole and creamy White Cannellini Beans with Fresh Garlic, Chicken Broth and Extra Virgin Olive Oil

Zucchini Aglio e Olio

Fresh Zucchini sautéed with Fresh Garlic and Extra Virgin Olive Oil

Stringbeans Aglio e Olio

Fresh String Beans sautéed with Fresh Garlic and Extra Virgin Olive Oil

Cauliflower Oreganata

Roasted Cauliflower, Toasted Pignoli Nuts, and Breadcrumbs