



*The Port Jefferson Country Club  
at Harbor Hills  
Lombardi's on the Sound*

*~ The Ultimate Catering Experience ~*

*La  
Bella Vita  
Menu*



*Create an Affair of Unique Distinction*

*At Lombardi's on the Sound, every menu is custom designed.  
The following menu selections are a sample of some of the many dishes  
that we can prepare for your guests.*

*The Wedding of your dreams awaits you at Lombardi's on the Sound.  
We want you to start your life together in style with a wedding reception that  
you will always remember. To assure the "Wedding of your Dreams"  
our professional staff will attend to your every need so that when  
your special day arrives, you will be able to relax and enjoy every moment.*

*Included in all packages...*

*Five Hour Open Bar Service with unlimited top shelf brands of liquors and  
Imported wines selected especially for Lombardi's on the Sound. Freshly made  
Tropical Drinks such as Piña Coladas, Margaritas and Daiquiris are  
always featured along with Soft Drinks, Fruit Juices, Mineral Water,  
Champagne and Beer, including Non-Alcoholic Beer.*

*All Beer Selections will be served in glasses.*

*Please be advised that we do not serve "Shots" of any kind at our bars.*

*Champagne Toast*

*Your Personalized Wedding Cake served with Espresso and Cappuccino*

*Spacious Bridal Suite with Private Restroom and Attendant*

*Valet Parking and Fully Handicap Accessible*

*Custom Floor Plan, Directional Maps and Place Cards*

*Choice of classic and contemporary linen and napkin colors*

*Lobby Host or Hostess*

*Attendant services in our lounges and coatroom*

*Maitre d' and Captain supervision throughout your affair*

*Tuxedo attired Waitstaff with White Glove Service*

## *Lombardi Cocktail Hour*

### *Antipasto Display*

*Our famous Antipasto display artistically decorated by our very own Gardé Manger Chefs. An assortment of fine Italian specialties...freshly made Cheeses and Vegetables prepared and presented in grand Italian style.*

#### *Mozzarella and Tomato "Caprese"*

*Homemade Mozzarella (made fresh daily) and Vine Ripened Tomatoes garnished with Fresh Basil accompanied with Balsamic Vinegar and Extra Virgin Olive Oil*

#### *Grilled Specialties from the Garden*

*A farm fresh selection of grilled Vegetables specially displayed on the finest European buffet serviceware and napped with Extra Virgin Olive Oil*

*Italian Zucchini Squash...ribbon sliced and grilled "Al Dente"*

*Fancy Purple Eggplant...hearty slices; slow grilled for sweetness*

*Yellow Crookneck Squash...thinly sliced and quickly grilled*

*Trio of seedless Red, Yellow and Green grilled Bell Peppers...grilled to a rich, smokey sweetness*

#### *Tri-Color Pasta Salad*

*Freshly prepared Tri Color Pasta tossed with Sun Dried Tomatoes, Fire Roasted Peppers and Fresh Mozzarella seasoned with our homemade dressing of Balsamic Vinaigrette and Extra Virgin Olive Oil*

#### *Red Roasted Peppers*

*Fire Roasted Peppers, peeled and seeded, marinated with Extra Virgin Olive Oil and infused with fresh Basil and Garlic, accompanied with Capers and Anchovies*

#### *Lombardi Spa Salad*

*Garden ripened Tomatoes, Cucumbers and Celery tossed in an Herbed Extra Virgin Olive Oil*

### *Selection of Italian Olives and Pickled Peppers*

Jumbo Sicilian Olives...plump, hand picked Green Olives tossed in a touch of Extra Virgin Olive Oil, fresh Garlic and Oregano. Gaeta Olives...Carefully hand picked ripe Black Olives, cured in the traditional "Gaeta" style, simply tossed in Extra Virgin Olive Oil Spicy hot Red and Green Cherry Peppers pickled in White Wine Vinegar  
Pepperoncini Imported green Tuscan Peppers pickled and garnished with Pimentos

### *Bruschetta*

Toasted Tuscan Bread drizzled with Extra Virgin Olive Oil, topped with diced Plum Tomatoes, marinated with fresh Garlic & Basil

### *Fresh Stuffed Plum Tomatoes*

Fresh ripened Plum Tomatoes stuffed with Arborio Rice, Pecorino Romano Cheese, Fresh Basil and Onion

### *Marinated Mushrooms*

Fancy fresh button Mushrooms marinated in White Wine Vinegar, Chili Pepper and Oregano with a touch of fresh Garlic

### *String Beans "Aglio E Olio"*

Hand picked Stringbeans steamed until crunchy and dressed with sliced Garlic and Extra Virgin Olive Oil

### *Lemon Fennel Salad*

Crisp, freshly shaved Fennel tossed in a Lemon infused Olive Oil

### *Minted Fava Beans*

Tender Fava Beans with a chiffonade of Mint, Extra Virgin Olive Oil and Italian Seasonings

## *Our Own Special Onion Focaccia Bread*

*Homemade Focaccia Bread baked with thinly sliced oven roasted Tomatoes, Red Onions, Fresh Rosemary and shaved Imported Romano Cheese served hot.*

## *Exquisitely Displayed Sculptured Crudité's*

*Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and Stringbeans Served with Garden Vegetable and Gorgonzola dipping sauces*

## *Mosaic of Fruits and Berries*

*A special arrangement of sweet Honeydew, Cantaloupe, Watermelon, Grapes and Strawberries artistically displayed*

## *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.

(Hosts Choice of Eight)

### *Chicken Scarpariello*

Sautéed Breast of Chicken in a light sauce of freshly squeezed Lemon Juice, sautéed Garlic and fresh Rosemary. A Neapolitan Favorite!

### *Chicken a la Francaise*

A French Riviera classic...Egg battered Breast of Chicken sautéed in a light Lemon and White Wine Sauce

### *Grilled Chicken Primavera*

Grilled Breast of Chicken sliced and tossed with Broccoli Florets, Cauliflower, Zucchini, Carrots, Onions, Mushrooms, fresh Garlic, fresh Basil and Extra Virgin Olive Oil

### *Chicken a la Marsala*

Sautéed Breast of Chicken in a sauce of imported Marsala Wine, White Mushrooms, brown Veal Stock and imported Prosciutto

### *Chicken a la Parmigiana*

An old neighborhood classic...Breast of Chicken coated in Italian breadcrumbs, fried until golden and crisp, then topped with Tomato Sauce and baked with imported Romano cheese and our homemade Mozzarella Cheese

### *Chicken Cacciatore*

Sautéed Breast of Chicken with fresh Tomatoes, Mushrooms, Onions and Peppers

### *Chicken alla Lingara*

Sautéed Breast of Chicken in White Wine, imported Prosciutto, Pimentos, Peppers and Artichoke Hearts

### *Chicken Saltimbocca*

Breast of Chicken with Imported Prosciutto, Fresh Sage and Spinach in a Marsala Wine Sauce

### *Stir Fried Chicken and Chinese Vegetables*

Velvet Chicken with an assortment of Garden Vegetables, Baby Corn and crisp Water Chestnuts served in a white Chinese Wine Sauce

### *Steak Pizzaiola*

Grilled Sirloin Steak topped with sauce Pizzaiola...a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved Romano Cheese

### *Oriental Beef and Broccoli*

Thinly sliced Sirloin Steak with Broccoli Florets, stir-fried in a Ginger, Soy and Garlic sauce sprinkled with toasted Sesame Seeds

### *Beef Shish-Ka-Bobs*

Medley of Sweet Peppers and Onions skewered with cubes of Sirloin Steak.  
A Mediterranean favorite.

### *Trippa Napolitano*

The finest Honeycomb Beef Tripe simmered in a spicy Onion and Plum Tomato Sauce finished with fresh Basil

### *Bistecca Di Nola*

Grilled Sirloin Steak, sliced and napped with a Marsala wine and Italian Brandy sauce

### *Meatballs in Fresh Tomato Sauce*

Mamma's Italian Meatballs...our special mixture of choice ground Sirloin Beef, Romano Cheese and Herbs cooked in Mamma's Tomato Sauce

### *BBQ Baby Back Ribs*

Baby Back Pork Ribs marinated and roasted in the Asian/American style...  
garnished with Spring Onions, Sesame Seeds and fresh Oranges

### *Pork Pizzaiola*

Grilled Center Cut Loin of Pork topped with sauce Pizzaiola...a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved Romano Cheese

### *Pork Di Nola*

Grilled Center Cut Loin of Pork sliced and napped  
with a Marsala wine and Italian Brandy sauce

### *Grilled Sausage and Peppers*

Our fresh Homemade Italian Pork Sausage...  
grilled and tossed with a medley of Sweet Peppers, Spanish Onions, Oregano and Basil

### *Old World Style Kielbasa*

Smoked Polish Kielbasa braised with fresh Sauerkraut, Bacon, White Wine and Juniper Berries

### *Stuffed Cabbage*

Cabbage leaves stuffed with Ground Beef and Rice, braised in a Sweet & Sour Tomato Sauce

### *Classic Lasagna*

Layers of Pasta with Ground Beef, Ricotta and Romano Cheeses  
and Mamma's Tomato Sauce, slowly baked in the classic style

### *Stuffed Salmon Florentine*

Fresh Atlantic Salmon rolled with Spinach, Feta Cheese and Onions, topped with a Dill Newberg Sauce

### *Fried Calamari*

Tender Squid fried until golden and crunchy...served with fresh Lemons and Spicy Arrabiata Sauce

### *Zuppa di Pesce*

A house specialty! Long Island Littleneck Clams, Mussels, Calamari, Scungilli and Shrimp poached in fresh Tomatoes, White Wine, fresh Garlic, Clam Juice, Oregano and fresh Basil

### *Medallions of Salmon Provençale*

Fresh sliced Salmon roasted and napped with Sauce Provençale...a blend of Rosemary, Thyme, Tarragon and Basil with White Wine, Plum Tomatoes and freshly squeezed Lemon Juice

### *Calamari Fra' Diavolo*

Sliced Calamari braised with fresh Garlic, hot Red Pepper, Plum Tomatoes, Basil and Olive Oil

### *Linguini with Clam Sauce*

Linguini Pasta served with either White or Red Sauce with whole Littleneck Clams, White Wine, fresh Garlic, and Extra Virgin Olive Oil... (with or without) Plum Tomatoes

### *Mussels Luciano*

Cultured Baby Mussels steamed with fresh Garlic, White Wine and Extra Virgin Olive Oil

### *Mussels Marinara*

Cultured Baby Mussels with Italian Plum Tomatoes, fresh Garlic, White Wine and Extra Virgin Olive Oil

### *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 Cannelini Beans with fresh Garlic, Chicken Broth and Extra Virgin Olive Oil

### *Orecchiette alla Fosteria*

"Little Ears" Pasta with Grilled Chicken, Broccoli Florets, Garlic and Sundried Tomatoes

### *Fusilli Primavera*

Italian Fusilli Pasta tossed with steamed Broccoli Florets, Carrots, Stringbeans, Zucchini, Yellow Squash, Onions, Mushrooms, Garlic, Extra Virgin Olive Oil, fresh Basil and 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 freshly 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 imported Prosciutto, 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

### *Spinach Aglio e Olio*

Fresh Spinach sautéed with Garlic and Extra Virgin Olive Oil

### *Zucchini Aglio e Olio*

Fresh Zucchini sautéed with Garlic and Extra Virgin Olive Oil

### *Stringbeans Aglio e Olio*

Fresh Stringbeans sautéed with Garlic and Extra Virgin Olive Oil

### *Seafood Paella*

Long grain Saffron Rice baked with Mussels, Littleneck Clams, Shrimp, grilled Chicken, homemade Chorizo Sausage and baby Artichokes

### *Moussaka*

A layered casserole of Eggplant, Potatoes, Red Wine and Meat Sauce topped with a traditional Greek Béchamel Sauce

### *Pastichio*

A traditional Greek casserole of baked Penne seasoned with freshly ground Beef, Cheese a touch of Nutmeg and Light Cream Sauce

### *Oriental Five Flavored Rice*

An Oriental specialty...Stir Fried Rice with Roast Pork or Chicken, Ginger, Scallion and Chinese Parsley

### *Aroz Conquistador*

Long grain Rice sautéed with imported Saffron and Onions garnished with homemade Chorizo Sausage, Sweet Peas, fresh Cilantro and Green Olives

## *Gourmet Pasta Presentation*

*Prepared to Order*

(Hosts Choice of One)

- Penne a la Amatriciana...* Penne in a sauce of Plum Tomatoes, imported Prosciutto, Onions & fresh Basil
- Rigatoni Bolognese...* An old world style meat Ragu with Ground Sirloin of Beef, Plum Tomatoes, fresh Basil and Onions
- Penne a la Vodka...* Penne Pasta with Plum Tomatoes and Vodka in a creamy Bolognese Sauce with a touch of Red Hot Pepper
- Fusilli a la Bosca...* Fusilli prepared with a savory sauce of Sundried Tomatoes, Mushrooms, fresh Cream and Brandy
- Penne a la Puttanesca...* A full flavored Plum Tomato sauce with "pitted" Gaeta Olives, Capers, Anchovies, fresh Garlic, fresh Basil and Hot Red Peppers
- Farfalle al Salmon...* Bowtie Pasta with Smoked Salmon, Sundried Tomatoes, Onion, Basil, Plum Tomatoes and a touch of Cream
- Orecchiette Di Rabe...* "Little Ears" Pasta with homemade Neapolitan Sausage, Broccoli di Rabe and Extra Virgin Olive Oil
- Rigatoni a la Buttera...* Rigatoni Pasta tossed in a hearty sauce of homemade Italian Sausage Meat, Plum Tomatoes, Red Onions, Green Peas, Parmesan Cheese and a touch of Cream
- Caratappi Marechiaro...* A light seafood sauce featuring Calamari, Scungilli, Mussels and 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

## *Chef's Butcher Block Presentation*

*Served with Assorted Breads and Condiments*

(Hosts Choice of One)

- Glazed Loin of Pork with Apricots or Figs...* Boneless Loin of Pork stuffed with plump Apricots or Figs and Scallions, Roasted and Glazed with Black Pepper and Honey
- Roast Breast of Turkey with Fresh Cranberry Dressing...* Tender Breast of Turkey traditionally Roasted and served with Cranberry Dressing
- Herb Crusted Leg of Lamb...* Specially trimmed Leg of Lamb coated with Garlic, Oregano, Thyme and Pepper, roasted and served with Red Wine Sauce
- Baked Country Ham...* Smoked, Sugar cured Ham, glazed with Brown Sugar and Mustard baked until golden and served with Whole Grain Mustard
- Sirloin Steak Au Poivre...* Pepper coated Sirloin of Beef with Brandied Peppercorn Sauce

# *Dinner Menu*

## *First Course*

(Hosts Choice of One)

### *Penne Rigate al Filetto di Pomodoro*

Quill Pasta served with a Light Tomato Sauce made with Plum Tomatoes, Sweet Onions and Extra Virgin Olive Oil simmered with fresh Basil

### *Mosaic of Sliced Fruits and Berries*

Sliced Honeydew and Cantaloupe Melons, Pineapple and Oranges garnished with Strawberries and Mint

## *Second Course*

(Hosts Choice of One)

### *Tuscan Garden Salad*

Fresh Romaine, Bibb Lettuce, Radicchio, Tomatoes and Radish With Balsamic Vinaigrette Dressing

### *Classic Caesar*

Crispy Romaine Lettuce and Parmesan Cheese tossed with homemade Toasted Croutons and our special Caesar Dressing

### *Seasonal Citrus Salad*

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

### *\*Insalata D'Oro*

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

## Main Entrée

(Your Guests will have the option to choose one of the following five selections)

### *Sliced New York Strip Steak*

(Cooked to Order)  
Slow roasted and sliced served with a  
Mushroom Madeira Wine Sauce

Or

### *Chateau Briand*

(Cooked to Order)  
Sliced Roast Filet Mignon complimented  
with a Medley of Mushrooms and  
Madeira Wine Sauce

### *Chicken Rollatini*

Boneless Breast of Chicken rolled with  
Prosciutto, Mozzarella and Romano Cheese.  
Sautéed in a Mushroom Marsala Wine Sauce

Or

### *Chicken Valentino*

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

### *Fish du Jour*

Our Chef's Selection of the  
Freshest Fish Available

Or

### *Jumbo Shrimp Oreganata*

Jumbo Shrimp broiled and seasoned with  
Breadcrumbs, Garlic, Lemon and Butter

### *Pork Chop Modena*

Grilled Center Cut Pork Chop served with Caramelized Red Onion  
and complimented with a Light Balsamic Vinegar Sauce

### *Lombardi Vegetarian Grill*

Grilled Garden Vegetables served with an Arborio Rice Stuffed Zucchini and Potatoes

## Accompaniments

### *Medley of Fresh Seasonal Vegetables*

Our Chef's daily selection of Farm Fresh Vegetables

### *Potato a la Lombardi*

Golden Fried Potato Croquette blended with Mozzarella,  
Romano and Parmesan Cheeses coated in Italian Seasonings

### *\*Heart Sculpted Potato Croquettes*

Golden Fried Potato Croquette blended with Mozzarella, Romano and  
Parmesan Cheeses coated in Italian Seasonings and shaped into a Heart

\*Upgraded Selection

## *Dessert*

*Wedding Cake or Occasion Cake*

*with your choice of fillings from*

*a wide array of selections*

*Ice Cream accompanies each cake serving*

*Freshly brewed Coffee, Tea,*

*Espresso and Cappuccino*

*(Regular and Decaffeinated)*

*Customize Your Affair*  
*Lombardi's Most Popular Additions*

*Coastal Seafood Salad*  
Calamari, Scungilli, Mussels and Shrimp

*Deluxe Seafood Bar*  
Shrimp, Clams, Oysters and Mussels

*Sushi Bar with Sushi Chef*  
*Caviar and Frozen Vodka Bar*

*Martini Bar with Ice Chute*

*White & Sweet Mashed Potato Bar with Assorted Toppings*  
*Red & White Wine and Sparkling Mineral Water*

*Salmon Gravlox Display*

*Roasted Suckling Pig Display with Roast Pork Carving*  
*Wok Presentation*

*Customized Specialty Wedding Cakes*  
*Elegantly Displayed Viennese Trays*

*Deluxe Viennese Display*

*Deluxe Viennese and Breakfast Display*

*Decadent Flowing Chocolate Fountains*

*Hot Dog or Popcorn Cart*

*Customized Ice Sculpture*

*Personalized Dinner Menus*

*Gourmet Cheesecake Bar*

*Overtime*

*Lombardi's on the Sound*  
*Proudly Recommends the Following Vendors For Your Affair*

**BALLOONS:**

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354

**BANDS:**

IMMAGINE 631-375-8799  
THE NAKED TRUTH 631-928-1898

**BRIDAL FASHIONS:**

PARADISE BRIDALS 631-654-5020

**CLERGY:**

REVEREND JAMES FULLER (*Christian Minister*) 631-793-7495  
SUSAN MARLAN (*Interfaith Minister*) 516-487-2447

**CREATIVE WEDDING THEMES:**

TABLE WE AR 516-379-8467  
(*Tablecloths, Table Skirting, Napkins & Chair Covers*)

**DJ'S:**

4 STAR ENTERTAINMENT 631-751-3734  
BIG HITS ENTERTAINMENT, INC. 800-BIG-HITS  
LONG ISLAND SOUND 800-427-6863  
TOMMY'S TUNES 631-732-5886

**FLORISTS:**

JAMES CRESS FLORIST 631-724-0333  
MALKMES FLORIST 631-473-0429  
NATURE'S DESIGN FLOWER SHOPPE 631-585-1354  
ROOTS FLOWERS & TREASURES 631-331-2225

**FORMAL WEAR:**

LAKE SHORE FORMALS 631-471-5868

**HOTEL:**

CROWNE PLAZA (MACARTHUR AIRPORT) 631-758-2900  
HAMPTON INN (LONG ISLAND/BROOKHAVEN) 631-732-7300  
HILTON GARDEN INN 631-738-7800  
HOLIDAY INN EXPRESS (SOUTH SETAUKET) 631-471-8000

**LIMOUSINES:**

GOLD STAR LIMOUSINES 631-588-3400  
MAJESTIC LIMOUSINES 800-660-9668  
SIR OLIVER LIMOUSINE 631-585-1600

**PHOTOGRAPHERS/ VIDEOGRAPHERS:**

ADA STUDIOS 631-929-8253  
DANIEL S. KRIEGER 631-928-8417  
MICHAEL O'NEIL FINE ART 631-651-9498  
NY VIDEO GROUP 516-352-3188  
PARK AVENUE STUDIOS, INC. 631-589-7735  
PATKEN PHOTOGRAPHER 631-888-0065  
PHOTOS OF THE HEART 631-928-0038  
T&T VIDEO PRODUCTIONS 631-648-0820

**TRANSPORTATION:**

NORTH FORK EXPRESS 877-771-7433

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*Any organization/person contracting its own vendors will be held responsible for communicating Lombardi's on the Sound's fire regulations to said entertainers. Bubble, confetti and smoke/fog machines are prohibited. Any unauthorized use of such equipment or any other equipment that affects our life safety support systems will result in a \$500.00 fine from the local fire authorities. In addition, a \$2 million certificate of liability insurance is required from any entertainment entity contracted. Lombardi's on the Sound must receive this certificate two months prior to your event or the entertainers will not be permitted to perform. Thank You.*

# Notes



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