

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

*La Festa  
Grande  
Buffet*



# *Menu*

## *“Butler Passed” Hors d’Oeuvres*

### **Mozzarella En Carrozza**

*Fresh Mozzarella (Made Fresh Daily) in a Bread crust deep-fried until golden and crispy and served with our own Marinara Sauce*

### **Stuffed Mushrooms**

*Fresh Jumbo Mushrooms filled with a seasoned Bread stuffing and baked until golden brown and tender*

### **Fried Calamari**

*Tender Squid, fried until golden and crispy and served with our own spicy Marinara Sauce*

### **Grilled Chicken Fajitas**

*A flour Tortilla skin with a Grilled Chicken, fresh Cilantro, Tomato and shredded Monterey Jack filling topped with Sour Cream*

### **Chicken Milanese**

*Chicken pieces breaded with Italian Seasonings, deep-fried and served with our own Marinara Sauce*

### **Pizza al Pesto**

*Thick and crusty Sicilian Pizza topped with Vine Ripe Plum Tomatoes, Classic Basil Pesto and fresh grated Romano Cheese*

### **Baked Clams Oreganata**

*Fresh whole Clams with an Herbed Crumb topping*

### **Herbed Shrimp with Pancetta**

*Fresh Jumbo Shrimp wrapped in imported Pancetta (Italian Bacon) then topped with Italian Seasonings and light fresh Garlic*

### **Arancini (Rice Balls)**

*Italian Rice with a fresh Mozzarella (Made Fresh Daily) and imported Prosciutto filling, deep-fried until golden and crispy then served with our own Marinara Sauce*

### **Tuscan Crostini**

*Tuscan Cannelli Beans blended with fresh Roasted Garlic and Extra Virgin Olive Oil spread on crisp Tuscan Toast*

### **Eggplant Crostini**

*Roasted Baby Eggplant blended with Roasted Garlic, Extra Virgin Olive Oil and freshly squeezed Lemon spread on crisp Tuscan Toast*

### **Artichoke Crostini**

*Marinated Artichokes blended with imported Parmesan Cheese and Extra Virgin Olive Oil spread on crisp Tuscan Toast*

# *Dinner Menu*

## *Champagne Toast*

### *Appetizer*

*(Your Choice of One)*

#### **Eggplant Rollatini**

*Sliced Eggplant rolled with a stuffing of Prosciutto, fresh Parsley, Ricotta, Mozzarella and Romano Cheeses then baked in our own Marinara Sauce*

#### **Lombardi Seafood Salad**

*Fresh Shrimp, Calamari, Scungilli, Pulpo, Mussels, Celery and Gaeta Olives with fresh Lemon and Extra Virgin Olive Oil*

#### **Melon and Prosciutto**

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

#### **Penne al Filetto di Pomodoro**

*Quill Pasta served with a light sauce made with Plum Tomatoes, Sweet Onions and Olive Oil simmered with Fresh Basil*

### **Crespelle "alla" Ortolana**

*Crepe stuffed with your choice of Mushrooms, Asparagus or Broccoli in a Ricotta filling. Served with sauce "Aurora" ... a blend of Plum Tomatoes, fresh Basil, Sweet Onions, imported Prosciutto and Sun Dried Tomatoes with a touch of Cream*

### **Mosaic of Sliced Fruits and Berries**

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

### **\*Shrimp and Clam Oreganata**

*Jumbo Shrimp and whole Littleneck Clams on the half shell prepared with Garlic, Lemon, White Wine and Butter then topped with Garlic and Oregano Breadcrumbs garnished with Lemon*

### **\*Fresh Figs and Prosciutto di Parma (Seasonal)**

*Specially picked California Figs draped with Prosciutto di Parma*

### **\* Shrimp Cocktail**

*Jumbo Shrimp poached and chilled.  
Served with Cocktail Sauce and fresh Lemon*

### **\* Stuffed Artichoke (Seasonal)**

*Stuffed with seasoned Breadcrumbs, Romano Cheese, fresh Garlic, fresh Parsley, Salt and Pepper and drizzled with Olive Oil*

*\*Upgraded Selection*

# *Salad*

*(Your 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 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*

## **\* Greek Salad**

*A blend of Iceberg Lettuce and Romaine Hearts with  
Cucumbers, Red Onions, Calamata Olives, Feta Cheese,  
Tomatoes and authentic Oregano Dressing*

*\*Upgraded Selection*

# Buffet Presentation

## Antipasto Display

Our famous Antipasto display artistically decorated by our very own Garde 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

### **"Affettato Italiano"**

Sample an assortment of Italy's finest Salamis and Cured Hams... Sliced Prosciutto di Parma, Sweet and Spicy Sopressata, Genoa Salami and aged Provolone Cheese. Presented with crispy Sesame Bread Sticks

## 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 Red, Yellow and Green Bell Peppers**

*Seedless Pepper filets grilled to a 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 own homemade Dressing of Balsamic Vinaigrette and Extra Virgin Olive Oil*

**Jumbo Sicilian Olives**

*Plump green olives tossed in a touch of Extra Virgin Olive Oil, 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 and Marinated with fresh Garlic and Basil*

**Fresh Stuffed Plum Tomatoes**

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

**Red Roasted Peppers**

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

**Baby Hearts of Artichoke**

*Fresh Baby Artichokes hand trimmed and cooked until tender then seasoned with fresh Garlic, Black Pepper and Extra Virgin Olive Oil*

### **Marinated Mushrooms**

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

### **Sun Dried Tomatoes**

*Italian Plum Tomatoes, sun dried and marinated in Extra Virgin Olive Oil and fresh Mint*

### **Stringbeans "Aglio e Olio"**

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

### *International & Domestic Cheeses*

*An array of the worlds finest cheeses*

*Chevre from France, Gorgonzola and Provolone from Italy, Jalapeno Havarti from Holland, Switzerland's famous Ementhaller, California's tangy Monterey Jack and our finest Vermont Cheddar Cheese all presented with Red and Green Seedless Grapes, crisp Breadsticks and English Crackers*

### *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*

*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 Honeydew, Cantaloupe, Watermelon, Kiwi, Grapes and Strawberries all artistically displayed*

# *Dinner 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.*

*(Please Select Ten)*

## **Chicken Scarpariello**

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

## **Chicken a la Francaise**

*A French Rivera Classic! Egg battered breast of Chicken sautéed in a light Butter, Lemon and White Wine sauce*

## **Grilled Chicken Primavera**

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

## **Chicken a la Marsala**

*Sautéed breast of Chicken in a sauce of Marsala Wine, White Mushrooms, Brown Veal Stock and Prosciutto*

## **Chicken a la Parmigiana**

*An old neighborhood classic. Fried breast of Chicken coated in Italian Breadcrumbs topped with Tomato Sauce and baked with Romano and Mozzarella Cheeses*

## **Stir Fried Chicken and Chinese Vegetables**

*Velvet Chicken with an assortment of Garden Vegetables, Baby Corn and Water Chestnuts. Served in a White Chinese Wine Sauce.*

### **Steak Pizzaiola**

*Sliced Sirloin of Beef topped with Sauce Pizzaiola.  
A Ragu of Plum Tomatoes, Garlic, Mushrooms,  
Oregano, White Wine and grated Romano Cheese*

### **Oriental Beef and Broccoli**

*Thinly sliced Sirloin of 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 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 and Italian Brandy Sauce*

### **Meatballs in Fresh Tomato Sauce**

*Italian Meatballs...our special mixture of choice Ground Sirloin Beef,  
Romano Cheese and Herbs cooked in our own 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 homemade Italian Pork Sausage, grilled and tossed with a medley of Sweet peppers, Spanish Onions, Oregano and fresh Basil*

### **Old World Style Kielbasa**

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

### **Classic Lasagna**

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

### **Stuffed Cabbage**

*Cabbage leaves stuffed with ground Beef and Rice, braised in a sweet and sour Tomato Sauce*

### **Fried Calamari**

*Tender Squid fried until golden and crunchy. Served with fresh Lemons and spicy Marinara Sauce*

### **Zuppa di Pesce**

*A house specialty! Little Neck Clams, Mussels, Calamari, Scungilli and Shrimp poached in a fresh Tomato, White Wine, Garlic, Clam Juice, Oregano and fresh Basil sauce*

### **Medallions of Salmon Provencale**

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

### **Calamari Fra Diavolo**

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

**Linguine with Clam Sauce**

*Linguine Pasta served White or Red with whole Little Neck Clams, White Wine, fresh Garlic, Extra Virgin Olive Oil, with or without Plum Tomatoes*

**Mussels Luciano**

*Cultured Baby Mussels steamed with Garlic, White Wine and Olive Oil*

**Broccoli di Rabe**

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

**Escarole and Beans**

*Braised Escarole and white Cannelini Beans with Garlic, Chicken Broth and Extra Virgin Olive Oil*

**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*

**Fusilli Primavera**

*Italian Fusilli Pasta tossed with steamed Broccoli, 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*

**Orecchiette alla Hosteria**

*“Little Ears” Pasta with grilled Chicken, Broccoli Florets, browned Garlic and Sundried Tomatoes*

**Spinach and Cheese Crespelle**

*Freshly made Crepes stuffed with sautéed Spinach, Ricotta and Romano Cheese 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 Romano Cheese then baked in a Plum Tomato Sauce*

**Ravioli a la Florentine**

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

**Eggplant Rollatini**

*Sliced Eggplant rolled with a stuffing of Prosciutto, Parsley, Ricotta, Mozzarella and Romano Cheese baked in Marinara Sauce*

**Eggplant a la Parmigiana**

*Layers of Eggplant baked with Mozzarella and fresh Tomato Sauce*

**Oriental Five Flavored Rice**

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

**Arroz Conquistador**

*Long Grain Rice sautéed with Saffron and onions, garnished with house made Chorizo Sausage, Sweet Peas, fresh Cilantro and Green Olives*

# *Gourmet Pasta Presentation*

*Prepared to Order  
(Please Select Two)*

## **Penne a la Amatriciana**

*Pasta in a sauce of Plum Tomatoes, Prosciutto, Onions and fresh Basil*

## **Rigatoni Bolognese**

*An old world style Meat Ragu with ground  
Sirloin of Beef, Tomatoes, fresh Basil and Onions*

## **Penne a la Vodka**

*Quill Pasta with Plum Tomatoes and Vodka in a creamy  
Bolognese Sauce with a touch of red hot Pepper*

## **Fusilli a la Bosca**

*A savory sauce of Sundried Tomatoes, Mushrooms, 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,  
Onions, Fresh 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 Italian Sausage Meat, Plum  
Tomatoes, Red Onions, Green Peas, Parmesan Cheese and a touch of Cream*

## **Cavatappi Marechiare**

*A light Seafood Sauce featuring Calamari, Scungilli, Mussels and Salmon*

## **Tortellini Alfredo**

*Tortellini in a Butter, Cream and a Parmesan Cheese Sauce*

# *Chef's Butcher Block Presentation*

*(Please Select Two)*

## **Glazed Loin of Pork with Apricots**

*Boneless Loin of Pork stuffed with plump Apricots and Scallions,  
roasted and glazed with Black Pepper and Honey*

## **Roast Breast of Turkey with Fresh Cranberry Dressing**

*Plump Breast of Turkey traditionally roasted  
and served with Fresh Cranberry Dressing*

## **Herb Crusted Leg of Lamb**

*Specially trimmed Leg of Lamb coated with Garlic, Oregano,  
Thyme and Pepper. Served with a Red Wine Sauce*

## **Baked Country Ham**

*Smoked Sugar Cured Ham glazed with Brown Sugar and Mustard  
then baked until golden. Served with Whole Grain Mustard*

## **Sirloin Steak Au Poivre**

*Pepper coated Sirloin of Beef served with Brandied Peppercorn Sauce*

# *Dessert*

*Tiered Wedding Cake or Occasion Cake*  
*With your choice of filling from a wide array of selections*

*Ice Cream accompanies each cake serving*

*Homemade Cannolis & Assorted Pastries*  
*Presented on a Silver Platter*

*Freshly Brewed Coffee, Tea and Espresso*  
*(Regular and Decaffeinated)*

*Special Dietary Restrictions are Accommodated*

*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.*

*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*

*Mashed Potato Bar with Assorted Toppings*

*Red & White Wine and Sparkling Mineral Water*

*Salmon Gravlox Display*

*Roasted Suckling Pig Display*

*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*

