

Lombardi
Caterers



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)

Short grain "Arborio" Rice Croquettes with Mozzarella, Imported Italian Plum Tomatoes, sauteed Sweet Onions and freshly shaved Romano Cheese. Served with a Plum Tomato Dipping Sauce.

Tuscan Crostini

Tuscan Garbanzo 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 Display

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 Serveware 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 (Goat Cheese), 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'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 Honeydew, Cantaloupe, Watermelon, Kiwi, Grapes and Strawberries all artistically

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 Riviera 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 Fresh 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 Caterers
Proudly Recommends the Following Vendors For Your Affair

BALLOONS & PARTY DECORATIONS:

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354
 PLANET PARTY PLANNERS 631-912-1200

BANDS:

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

BRIDAL FASHIONS:

PARADISE BRIDALS 631-654-5020

CLERGY:

REVEREND ALISON CAIOLA (*Interfaith Minister*) 631-786-9630
 REVEREND JAMES FULLER (*Christian Minister*) 631-793-7495

CREATIVE WEDDING THEMES:

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

DANCE STUDIO

BALLROOM FACTORY DANCE STUDIO 631-868-3500 / 718-736-4172

DJ'S:

4 STAR ENTERTAINMENT 631-751-3734
 BIG HITS ENTERTAINMENT, INC. 800-BIG-HITS
 IN THE MOOD DJ PRODUCTIONS 800-339-4ADJ
 LONG ISLAND SOUND 800-427-6863
 TOMMY'S TUNES 631-732-5886

FLORISTS:

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

HOTELS:

CROWNE PLAZA (MACARTHUR AIRPORT) 631-758-2900
 FAIRFIELD INN 631-447-6200
 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 STUDIOS 631-648-0820

TRANSPORTATION:

NORTH FORK EXPRESS 877-771-7433

Any organization/person contracting its own vendors will be held responsible for communicating all Lombardi locations 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. The specific Lombardi location must be listed as the certificate holder.

The specific Lombardi location 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 Caterers'
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 Gravlax 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

