

Senior Event Menu

Appetizer

Penne Filetto di Pomodoro

Pasta served with a Light Tomato Sauce made with Plum Tomatoes Sweet Onions and Olive Oil, simmered with Fresh Basil

Salad

Tuscan Garden Salad

Romaine, Tomatoes, Radish, with a Balsamic Vinaigrette

Entree

(Choose One from each category for your guests)

*Grilled Filet Mignon Tips

Served with Madeira Wine Sauce

or

Meatball Parmigiana

or

Eggplant a la Parmigiana

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

Chicken a la Marsala

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

or

Chicken a la Francaise

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

Fish du Jour

accompanied with...

Fresh Seasonal Vegetables and Lombardi Potatoes

Freshly Baked Rolls and Butter

Dessert

(Choose One for your guests)

Your Choice of One Freshly Baked In House Cake

Yellow Cake with Cannoli & Chocolate Mousse and Whipped Cream

or

Chocolate Cake with Cherry Filling & Chocolate Mousse & Whipped Cream

or

Mamma's Cannoli

Freshly Brewed Coffee and Tea

(Regular and Decaffeinated)

*Upgrade to Chateau Briand for an additional charge

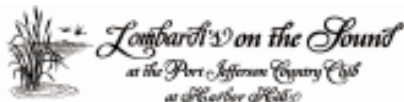
Customize Your Affair With Lombardi's Most Popular Additions

Soft Beverages / Wine, Beer and Soda / Red & White Wine On All Guest Tables / Open Bar / Individual Hot or Cold Antipasto / Elegantly Displayed Viennese Trays / Decadent Flowing Chocolate Fountain / Cookies, Pastries or Fresh Fruit / Gourmet Cheesecake Bar

Special Dietary Restrictions are Accommodated Upon Request



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