



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



*Bar/Bat Mitzvah
Menu*

Butler Passed Hors d' Oeuvres

Coconut Chicken Sticks

Lime Marinated Tuna Brochette

Cocktail Salmon Cakes with Cajun Remoulade Sauce

Marinated Lamb Kabobs with Mint Tahini Honey Dip

Stuffed Mushroom Caps with Vegetable Herb Stuffing

Franks en Croute with Dijon Mustard

Potato Knishes

Mozzarella en Carrozza with Marinara Sauce

Petite fresh Mozzarella sandwiches fried until golden and crispy served with a Garlic Marinara dipping Sauce

Mini Quiche Florentine

Tuscan Crostini

Tuscan Cannellini 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

Caprese Presentation

(Included In Package)

Mozzarella and Tomato

Fire slow Roasted Peppers drizzled with Extra Virgin Olive Oil and fresh Basil Marinated Imported Sundried Tomatoes

Selection of Italian Olives and Pickled Peppers

(Included In Package)

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

Grilled Vegetable Presentation

(Included In Package)

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

Choose Eight Additional Presentations

Sushi Presentation

California Roll

Sushi featuring fresh crisp Cucumber, Avocado and thin strips of Yellow Pepper rolled with steamed Japanese Rice

Crisp Tuna Nori Roll

Sushi featuring the freshest Yellow Fin Tuna, Red Pepper and sliced Scallions rolled with steamed Japanese Rice

Salmon Nori Roll

Sushi featuring fresh North Atlantic Salmon, fresh Asparagus, thin strips of Peppers and Scallions rolled with steamed Japanese Rice

All Sushi is offered with the proper accompaniment. . . .

Wasabi, Pickled Ginger and Soy Sauce

Smoked Fish Presentation

Salmon Gravlox Tartlet

Fennel and fresh Ginger cured Salmon served in a crisp Cucumber Tartlet

Kabob Presentation

Marinated Beef and Chicken Kabobs served with a warm Pita, Rice Pilaf and Sesame Tahini dipping Sauce

Chicken Milanese Presentation

*Lightly breaded free range Chicken Cutlets sautéed to order
With Baby Arugula, Roma Tomatoes and a splash of Balsamic Vinegar*

Israeli Salad Bar Presentation

Roasted Pepper Hummus, Israeli style Chicken Liver Pate, Slow Roasted Eggplant Baba Ganoush, Warm Pita Breads

Mashed Potato Bar Presentation

Cheddar Cheese, Bacon Bits, Crispy Onions, Gravy, Butter Cheese Sauce, Sour Cream, Chives, Broccoli Florets

Oriental Dumpling Presentation

Steamed and Pan Seared Vegetable Dumplings

Asian Chicken Dumplings

Asian Style Wak Station

Pizza Presentation

Sicilian Pizza

Pesto Pizza with Roma Tomatoes

Chicken Parmigiana Pizza

Taco Presentation

Freshly Fried Corn Tortilla Shells, Taco Sauce, Shredded Cheese, Lettuce, Diced Tomatoes, Sour Cream and Guacamole

Mini American Burger Presentation

Mini Angus Burgers served on a mini bun with your choice of toppings

Hot Dog Presentation

Plump Juicy Hot Dogs served with your choice of toppings

Carving Presentation

(Host Choice of Two)

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

Grilled London Broil

Corned Beef

Herb Crusted Leg of Lamb

*Specially trimmed Leg of Lamb coated with Garlic, Oregano, Thyme and Pepper then
roasted and served with Red Wine Sauce*

Sirloin Steak Au Poivre

Pepper coated Sirloin of Beef with Brandied Peppercorn Sauce

Pastrami

Pasta Presentation

(Host Choice of Two)

Penne a la Vodka

Plum Tomatoes and Vodka in a creamy Bolognese Sauce with a touch of Red Hot Pepper

Penne a la Amatriciana

Penne in a Sauce of Plum Tomatoes, Onions and Fresh Basil

Rigatoni Bolognese

An old world style Ragu with Ground Sirloin of Beef, Plum Tomatoes, Basil and Onions

Fusilli a la Bosca

Fusilli with a savory Sauce of Sundried Tomatoes, Mushrooms, fresh Cream and Brandy

Penne a la Puttanesca

Penne with "pitted" Gaeta Olives, Capers, Anchovies, fresh Garlic, fresh Basil and Hot Red Peppers

Farfalle al Salmon

Bowtie Pasta with Smoked Salmon, Sun dried Tomatoes, Onion, Basil, Plum Tomatoes and Cream

Orecchiette di Rabe

"Little Ears" Pasta with Broccoli di Rabe and Extra Virgin Olive Oil

Tortellini a la Pesto

Cheese Tortellini Pasta in a light Pesto Cream Sauce

Hot Cocktail Buffet

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. Our professional staff of Chef's and Waiters will serve your guests in a knowledgeable and gracious manner.

(Hosts Choice of Four)

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, and brown Veal Stock

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 Zingara

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

Chicken Saltimbocca

Breast of Chicken with 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-Kabobs

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

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 Beef Short Ribs

*Beef Short Ribs marinated and roasted in the Asian/American
style... garnished with Spring Onions, Sesame Seeds and fresh Oranges*

Stuffed Cabbage

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

Noodle Pudding

Kasha Vanishkas

Classic Lasagna

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

Eggplant Rollatini

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

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

Crecchiette alla Hosteria

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

Penne "San Remo"

Penne Pasta tossed with fresh Plum Tomatoes, "Pitted" Gaeta Olives, Capers, fresh Basil, fresh Garlic and Extra Virgin Olive Oil

Ravioli a la Florentine

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

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

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

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 or Chicken, Ginger, Scallion and Chinese Parsley

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

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

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 creamy white Cannelini Beans with fresh Garlic, Chicken Broth and Extra Virgin Olive Oil

Dinner Menu

Appetizer

(Hosts Choice of One)

Eggplant Rollatini

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

Mozzarella and Tomato "Caprese"

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

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

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, and Sundried 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

Stuffed Shells "Al Forno"

Extra Large Pasta Shells freshly stuffed with Ricotta and shaved imported Romano Cheeses then baked in a Plum Tomato Sauce

** Stuffed Artichoke (Seasonal)*

Stuffed with seasoned Breadcrumbs, Romano Cheese, fresh Garlic, fresh Parsley, Salt and Pepper and Drizzled with Extra Virgin Olive Oil

Roasted Duck Confit Crespelle with a warm Raspberry Glacee

* Upgraded Selection

Salad

(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*

** Upgraded Selection*

Main Entrée

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

(Hosts choice of one of the following Beef options)

New York "Lombardi" Steak

(Cooked to Order)

*A Boneless New York Shell Steak,
grilled and topped with Baby Portobello
Mushrooms, special Mushrooms,
Red Onions and Rosemary*

Or

Chateau Briand

(Cooked to Order)

*Sliced Roast Filet Mignon
complimented with a Medley of
Mushrooms and Madeira
Wine Sauce*

Chicken Valentino

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

Dijon Encrusted Salmon

*Fresh Atlantic Salmon baked with Breadcrumbs, Dill and
Dijon Mustard in a Butter Wine Sauce*

Baby Rack of Lamb "Aromatico"

Two Double Cuts of Rack of Lamb coated in an Aromatic Blend of Fresh Herbs and Spices

Veal Zingara

Milk fed "nature" Veal in White Wine, Pimentos, Peppers and Artichoke Hearts

Lombardi Vegetarian Grill

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

Chicken Fingers and Fries

Freshly Breaded Breast of Chicken served with French Fried 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

Torah Cake

Deluxe Ice Cream Sundae Bar

*Freshly Brewed Coffee, Tea,
Espresso and Cappuccino*

(Regular and Decaffeinated)



*Customize Your Affair
Lombardi's Most Popular
Additions*

Caviar and Frozen Vodka Bar

Martini Bar with Ice Chute

*Red & White Wine and
Sparkling Mineral Water*

Salmon Gravlax Display

Wok Presentation

Customized Specialty Cakes

Elegantly Displayed Viennese Trays

Deluxe Viennese Display

Deluxe Viennese and Breakfast Display

Decadent Flowing Chocolate Fountains

Popcorn Cart

Customized Ice Sculpture

Personalized Dinner Menus

Gourmet Cheesecake Bar

Overtime

Create an Event of Unique Distinction

At Lombardi's on the Sound, every menu is individually designed. The selections offered here are a sample of some of the many dishes that we can prepare for your guests. The Lombardi's have been serving the finest foods for almost Four Decades. This is why...

"Reputation is Everything"

