



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



*Corporate  
Il Giardino  
Buffet Menu*

# *Menu*

## *Tuscan Garden Salad*

*Fresh Romaine, Bibb Lettuce and Radicchio  
With an assortment of toppings and dressings*

## *Our Carved and Decorated Display of Fresh Fruits and Berries*

*A special arrangement of Honeydew, Cantaloupe,  
Watermelon, Pineapple, Oranges, Berries and Grapes*

## *Display of Sculptured Crudité's*

*Zucchini, Carrots, Yellow Peppers, Red Peppers, Broccoli,  
Celery, Yellow Crookneck Squash, Cauliflower and  
Stringbeans. Served with our Garden Vegetable Dipping  
Sauce and our Gorgonzola Dipping Sauce*

*Special Dietary Restrictions are  
Accommodated Upon Request*

# *Tuscan Antipasto Table*

*Mozzarella and Tomato "Caprese"*

*with Anchovies and Capers*

*Red Roasted Peppers*

*Grilled Eggplant, Squash and Zucchini*

*Bruschetta*

*Italian Olives and Pickled Peppers*

*Tri-Color Pasta Salad*

*String Beans "Aglio e Olio"*

*Marinated Mushrooms*

*Fresh Stuffed Plum Tomatoes*

*Red, Yellow and Green Bell Peppers*

*Lombardi Spa Salad*

*Lemon Fennel Salad*

*Minted Fava Beans*

# *Hot Gourmet Buffet*

## *Chicken Scarpariello*

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

## *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*

## *Stuffed Shells "Al Forno"*

*Extra large Pasta Shells freshly stuffed with Ricotta and Imported Romano Cheese then baked in a Plum Tomato Sauce*

## *Eggplant Rollatini*

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

## *Calamari Fra Diavolo*

*Sliced fresh Calamari braised with Fresh Garlic, Hot Red Pepper, Plum Tomatoes, Fresh Basil and Olive Oil*

*Fresh Seasonal Vegetables*

*Oven Roasted Potatoes Lombardi  
With Lemon and Fresh Rosemary*

*Homemade Onion Focaccia Bread*

*Hot out of the oven Focaccia Bread baked with thinly  
sliced oven roasted Tomatoes, Red Onions, Fresh  
Rosemary and shaved Imported Romano Cheese*

*Dessert*

*(Your Choice of One Freshly Baked In House Cake)*

*Yellow Cake with Cannoli &  
Chocolate Mousse & Whipped Cream*

*Or*

*Chocolate Cake with Raspberry Preserves  
& Chocolate Mousse & Whipped Cream*

*Freshly Brewed Coffee and Tea  
Regular and Decaffeinated*

## *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.*

*Please give your Banquet Manager a call if you have any questions. Your Banquet Manager is always here to help you answer any questions you may have. The Lombardi's have been serving the finest foods for almost Four Decades.*

*This is why... "Reputation is Everything"*

*Customize Your Affair With  
Lombardi's on the Sound's  
Most Popular Additions*

*Red & White Wine and Sparkling Water*

*Beer, Wine and Soda*

*Open Bar*

*Martini Bar*

*Mashed Potato Bar*

*Wok Presentation*

*Elegantly Displayed Viennese Trays*

*Deluxe Viennese Display*

*Decadent Flowing Chocolate Fountain*

*Gourmet Cheesecake Bar*

*Ice Cream Sundae Bar*

*Pastries, Cookies or Fresh Fruit*

*Overtime*

