

# Lombardi Caterers

*~Reputation is Everything~*

## *Dinner Reception Menu*

### *Duette Course*

*To minimize interruption, choose as an alternative to a First and Second Course*

#### **Host's Choice of One**

##### *Salmon on Sonoma Field Greens*

Pan Seared Five Spice (Chili, Thyme, Coriander, Cumin and Paprika) Salmon on Sonoma Field Greens with an Orange Citrus Vinaigrette served with a Cilantro Pesto Sauce

##### *Marinated Grilled Chicken Breast served over Classic Caesar Salad*

Crispy Romaine Lettuce and Parmesan Cheese tossed with Homemade Toasted Croutons and our special Caesar Dressing

##### *Mozzarella and Tomato "Caprese" and Salad Duette*

Homemade Mozzarella (Made Fresh Daily) and Tomatoes, garnished with Fresh Basil and Roasted Red Peppers accompanied with Balsamic Vinegar and Extra Virgin Olive Oil served with Baby Field Greens Tomatoes and Radish with Balsamic Vinaigrette Dressing

##### *Stuffed Portobello Mushroom*

Portobello Mushroom stuffed with a blend of Fontina and Asiago Cheeses and Spinach topped with melted Mozzarella Cheese on a Tri-Color Salad of Baby Arugula and Field Greens with a Balsamic drizzle

##### *Vegetable Tower*

Vegetable Tower of sliced Vine-Ripe Beefsteak Tomatoes, Homemade Mozzarella, Grilled Portobello, Zucchini, Yellow Squash, Eggplant and Roasted Red Peppers in a Nest of Mescaline Greens with a Balsamic Vinaigrette

##### *Fresh Mozzarella Boccacini*

Fresh Mozzarella Boccacini over a Tri-Color Salad of Mesclun Mix and Tomato drizzled with a Balsamic Vinaigrette

##### *\* Marinated Grilled Jumbo Shrimp served over Classic Caesar Salad*

Crispy Romaine Lettuce and Parmesan Cheese tossed with Homemade Toasted Croutons and our special Caesar Dressing

##### *\* Grilled Jumbo Shrimp*

Grilled Jumbo Shrimp served over Baby Greens, Grape Tomatoes, Toasted Pignoli Nuts, thinly sliced Fennel in a Citrus Vinaigrette Dressing

##### *\* Lump Meat Crab Cakes*

Lump Meat Crab Cakes fused with Angel Hair Pasta, Fresh Herbs and Black Sesame Seeds, served over Sonoma Field Greens with a Citrus Vinaigrette Dressing

##### *\* Maryland Style Lump Crab Cake*

Maryland Style Lump Crab Cake served over a bed of Baby Field Greens with Roasted Shallot Vinaigrette

##### *\* Lobster Risotto Cake*

Lobster Risotto Cake pan fried topped with Tomato Coulis and White Truffle Oil served over a bed of Baby Greens

*\*Additional Charge*