

Lombardi Caterers

~Reputation is Everything~

Cocktail Hour Menu

Enhanced

Artistically Decorated Cold Antipasto Display

Our famous Antipasto display artistically decorated by our very own Gardé Manger Chefs

An assortment of fine Italian specialties, freshly made Cheeses and Vegetables prepared and presented in grand Italian style

Bruschetta

Toasted Tuscan Bread drizzled with Extra Virgin Olive Oil, topped with diced Plum Tomatoes, marinated with Fresh Basil and Garlic

Fresh Stuffed Plum Tomatoes

Fresh Ripened Plum Tomatoes stuffed with Arborio Rice, Pecorino Romano Cheese, Fresh Basil and Onion

Marinated Mushrooms

Fancy Fresh Button Mushrooms marinated in White Wine Vinegar, Chili Pepper and Oregano with a touch of Fresh Garlic

Sundried Tomatoes

Sundried Tomatoes and marinated in Extra Virgin Olive Oil and Fresh Mint

String Beans "Aglio E Olio"

Fresh String Beans sautéed with Fresh Garlic and Extra Virgin Olive Oil

Lemon Fennel Salad

Crisp, freshly shaved Fennel tossed in a Lemon infused Extra Virgin Olive Oil

Minted Fava Beans

Tender Fava Beans with a chiffonade of Mint, Extra Virgin Olive Oil and Italian Seasonings

Baby Hearts of Artichoke

Fresh Artichokes hand trimmed and cooked until tender, then seasoned with Fresh Garlic, cracked Black Pepper and Extra Virgin Olive Oil

Our Carved & Decorated Display of Fresh Fruits and Berries

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

Display of Sculptured Crudités

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