



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



*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 Crudités

*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*

Affettato Italiano Chef's Table

*At our Chef's table you can taste an assortment of Italy's Dried Sausage,
Cured Hams, sliced Prosciutto, Sweet and Spicy Sopressata, Fresh Homemade
Mozzarella Prosciutto Roulade and perfectly aged Provolone Cheese.
Presented with fresh Brick Oven Italian Breads, our crispy
Sesame Bread Sticks and original Fennel Taralli.*

Display of Italy's Finest Cheeses

*Gorgonzola, Asiago, Ricotta Salata, Provolone and Imported Granna Parmesan
Displayed with a wheel of Imported Parmesan and plump Red and Green Grapes.
All Cheeses are wedged to order by one of our Professionally Trained Staff.*

Grilled Specialties from the Garden

*A farm fresh selection of grilled Vegetables specially displayed on the finest
European buffet serviceware 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*

Mozzarella and Tomato "Caprese"

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

Tri-Color Pasta Salad

Freshly prepared Tri Color Pasta tossed with Sun Dried Tomatoes, Fire Roasted Peppers and Fresh Mozzarella seasoned with our homemade dressing of Balsamic Vinaigrette and Extra Virgin Olive Oil

Selection of Italian Olives and Pickled Peppers

*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
Peperoncini...imported green Tuscan Peppers pickled and garnished with Pimentos*

Red Roasted Peppers

Fire Roasted Peppers, peeled and seeded, marinated with Extra Virgin Olive Oil and infused with fresh Basil and Garlic, accompanied with Capers and Anchovies

Marinated Mushrooms

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

Lombardi Spa Salad

Garden ripened Tomatoes, Cucumbers and Celery tossed in an Herbed Extra Virgin Olive Oil

Sundried Tomatoes

Plum Tomatoes Sundried and Marinated in Extra Virgin Olive Oil and fresh Mint

Bruschetta

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

String Beans "Aglia E Olio"

Hand picked Stringbeans steamed until crunchy and dressed with sliced Garlic and Extra Virgin Olive Oil

Fresh Stuffed Plum Tomatoes

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

Lemon Fennel Salad

Crisp, freshly shaved Fennel tossed in a Lemon infused 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, seasoned with Garlic, cracked Black Pepper and Extra Virgin Olive Oil

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, Prosciutto, 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

Occasion Sheet Cake

*Freshly Brewed Coffee, Tea and Espresso
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 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

