



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

*The Ultimate Catering Experience ~*

*44 Fairway Drive*

*Port Jefferson, New York 11777*

*631-473-1440*

*[www.lombardisonthesound.com](http://www.lombardisonthesound.com)*



## *Create an Affair of Unique Distinction*

*At Lombardi's on the Sound's every menu is individually designed.  
The following menu selections are a sample of some of the many dishes  
that we can prepare for your guests.*

*The Wedding of your dreams awaits you at Lombardi's on the Sound.  
We want you to start your life together in style with a wedding reception that  
you will always remember. To assure the "Wedding of your Dreams"  
our professional staff will attend to your every need so that  
when your special day arrives, you will be able to relax and enjoy every moment.*

*Included in all packages...*

*Five Hour Open Bar Service with unlimited top shelf brands of liquors and  
Imported wines selected especially for Lombardi's on the Sound. Freshly made  
Tropical Drinks such as Piña Coladas, Margaritas and Daiquiris are  
always featured along with Soft Drinks, Fruit Juices, Mineral Water,  
Champagne and Beer, including Non-Alcoholic Beer.*

*All Beer Selections will be served in glasses.*

*Please be advised that we do not serve "Shots" of any kind at our bars.*

*Champagne Toast*

*Your Personalized Wedding Cake served with Espresso and Cappuccino  
Ice Sculpture (included with Wedding Package)*

*Spacious Bridal Suite with Private Restroom and Suite Attendant  
(included with Wedding Package)*

*Valet Parking and Fully Handicap Accessible*

*Custom Floor Plan, Directional Maps and Place Cards*

*Choice of classic and contemporary linen and napkin colors*

*Lobby Host or Hostess*

*Attendant services in our lounges and coatroom*

*Maitre d' and Captain supervision throughout your affair*

# Lombardi

## Cocktail Hour

*All of our Hors d'Oeuvres are custom crafted in our kitchen,  
Using the freshest and finest bounty the market has to offer.*

*Artistically displayed and proudly served butler-style*

*Upon entering guests are greeted with chilled Champagne with fresh Strawberries*

*Freshly Made, Butler Style Passed Hot and Cold Hors d'oeuvres*

*Cold assorted Cannellini Bean, Roasted Baby Eggplant and*

*Marinated Artichoke spread on Toasted Crostini*

*Fresh Mozzarella "En Carozza"*

*Petite fresh Mozzarella sandwiches fried until  
Golden and Crispy...served with a Garlic  
Marinara dipping sauce*

*Petite Stromboli*

*Fresh Italian Sausage and Red Roasted  
Peppers rolled in a homemade Pizza Crust*

*Stuffed Mushroom Caps*

*Silver dollar Mushrooms Caps filled with a  
savory stuffing of Onions, Celery and laced  
with Rosemary, Italian Parsley and freshly  
shaved Romano Cheese*

*Baked Clams Oreganata*

*Sweet Littleneck Clams served baked in their  
shell and topped with Oregano, Fresh Garlic,  
Breadcrumbs, Extra Virgin Olive Oil and  
White Wine. Garnished with Lemon wedges  
and fresh Parsley*

*Fried Calamari*

*Tender young Calamari lightly battered and  
fried until golden and crunchy...served with  
Lemons wedges and our spicy Arrabiata Sauce*

*Herbed Shrimp with Pancetta*

*Jumbo Shrimp wrapped with Italian Bacon  
and baked with Oregano, fresh Parsley,  
White Wine, Lemon and fresh Garlic.  
Served on crisp Tuscan Toast*

*Grilled Chicken Fajitas*

*Lime marinated grilled Breast of Chicken  
with fresh Tomatoes, fresh Cilantro and  
Monterey Jack Cheese rolled in a Flour  
Tortilla...and garnished with  
Sour Cream and Scallions*

*Arancini*

*Short grain "Arborio" Rice croquettes with  
Saffron, imported Prosciutto, Mozzarella and  
freshly shaved Romano Cheese. Served with  
a Plum Tomato dipping sauce*

*Asiago and Zucchini Quiche*

*Diced Zucchini and freshly shaved Asiago  
Cheese combined in a fluffy seasoned Egg  
batter and baked in a flaky homemade  
Pastry Crust*

*Neapolitan Mushroom Pastry*

*Filled with imported Porcini Mushrooms,  
Mascarpone Cheese and seasonings in a  
flaky, buttery Pastry Shell*

# *Lombardi Seafood Specialties*

## *California Roll*

*Sushi featuring fresh Cracked Crab, 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 accompaniments...*

*Wasabi, Pickled Ginger and Soy Sauce*

## *Salmon Gravlox Tartlet*

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

## *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.*

## *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.*

### *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

### *Grilled Specialties from the Garden*

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

### *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  
Pepperoncini...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 "Aglio 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

## *Our Own Special 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*

## *Display of Sculptured Crudité's*

*Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and Stringbeans Served with Garden Vegetable and Gorgonzola dipping sauces*

## *Mosaic of Fruits and Berries*

*A special arrangement of sweet Honeydew, Cantaloupe, Watermelon, Grapes and Strawberries artistically displayed on a silver platter*

## *Sommeliers' Presentation*

*A Sommelier's selection of Fine Imported and Domestic bottled Wines elegantly displayed with Oak Wine Barrels and Oak Wine Presses decorated with Red and White Wine Grapes graciously served to you and your guests by the glass from one of our professionally trained staff*

## *International 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 Ten)

### *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, brown Veal Stock and imported Prosciutto

### *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 Lingara*

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

### *Chicken Saltimbocca*

Breast of Chicken with Imported Prosciutto, 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-Ka-Bobs*

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

### *Tuppa Napolitano*

The finest Honeycomb Beef Tripe simmered in a spicy Onion and Plum Tomato Sauce finished with fresh Basil

### *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 Baby Back Ribs*

Baby Back Pork Ribs marinated and roasted in the Asian/American style...  
garnished with Spring Onions, Sesame Seeds and fresh Oranges

### *Pork Pizzaiola*

Grilled Center Cut Loin of Pork topped with sauce Pizzaiola...a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved Romano Cheese

### *Pork Di Nola*

Grilled Center Cut Loin of Pork sliced and napped with  
a Marsala Wine and Italian Brandy sauce

### *Grilled Sausage and Peppers*

Our fresh Homemade Italian Pork Sausage...  
grilled and tossed with a medley of Sweet Peppers, Spanish Onions, Oregano and Basil

### *Old World Style Kielbasa*

Smoked Polish Kielbasa braised with fresh Sauerkraut, Bacon, White Wine and Juniper Berries

### *Stuffed Cabbage*

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

### *Classic Lasagna*

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

### *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

### *Zuppa di Pesce*

A house specialty! Long Island Littleneck Clams, Mussels, Calamari, Scungilli and Shrimp  
poached in fresh Tomatoes, White Wine, fresh Garlic, Clam Juice, Oregano and fresh Basil

### *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

### *Linguini with Clam Sauce*

Linguini Pasta served with either White or Red Sauce with whole Littleneck Clams,  
White Wine, fresh Garlic, and Extra Virgin Olive Oil... (with or without) Plum Tomatoes

### *Mussels Luciano*

Cultured Baby Mussels steamed with fresh Garlic, White Wine and Extra Virgin Olive Oil

### *Mussels Marinara*

Cultured Baby Mussels with Italian Plum Tomatoes,  
fresh Garlic, White Wine and Extra Virgin Olive Oil

### *Broccoli di Rabe*

(Available with or without Sausage)

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

### *Orecchiette alla Osteria*

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

### *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

### *Penne "San Remo"*

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

### *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

### *Ravioli a la Florentine*

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

### *Eggplant Rollatini*

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

### *Seafood Paella*

Long grain Saffron Rice baked with Mussels, Littleneck Clams, Shrimp, grilled Chicken, homemade Chorizo Sausage and baby Artichokes

### *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 Roast Pork or Chicken, Ginger, Scallion and Chinese Parsley

### *Arroz Conquistador*

Long grain Rice sautéed with imported Saffron and Onions garnished with homemade Chorizo Sausage, Sweet Peas, fresh Cilantro and Green Olives

## *Gourmet Pasta Bar*

*Prepared to Order*

*(Please Select Two)*

- Penne a la Amatriciana....* Penne in a sauce of Plum Tomatoes, Imported Prosciutto, Onions & fresh Basil
- Rigatoni Bolognese...* An old world style meat Ragu with Ground Sirloin of Beef, Tomatoes, fresh Basil and Onion
- Penne a la Vodka....* Penne Pasta with Plum Tomatoes and Vodka in a creamy Bolognese sauce with a touch of Red Hot Pepper
- Fusilli a la Bosca....* Fusilli prepared with a savory sauce of Sundried Tomatoes, Mushrooms, fresh Cream and Brandy
- Penne a la Puttanesca...* A full flavored Plum Tomato sauce with "pitted" Gaeta Olives, Capers, Anchovies, fresh Garlic, fresh Basil and Hot Red Peppers
- Farfalle al Salmon...* Bowtie Pasta with Smoked Salmon, Sundried Tomatoes, Onion, fresh Basil, Plum Tomatoes and a touch of Cream
- Orecchiette Di Rabe...* "Little Ears" Pasta with homemade Neapolitan Sausage, Broccoli di Rabe and Extra Virgin Olive Oil
- Rigatoni a la Buttera...* Rigatoni Pasta tossed in a hearty sauce of Italian Sausage Meat, Plum Tomatoes, Red Onions, Green Peas, imported Parmesan Cheese and a touch of Cream
- Caratappi Marechiaro...* A light seafood sauce featuring Calamari, Scungilli, Mussels and Salmon with spiral Macaroni
- Tortellini a la Pesto....* Cheese Tortellini Pasta in a light Pesto Cream Sauce
- Tortellini Alfredo....* ..Cheese Tortellini Pasta in an Alfredo Cream Sauce

## *Chef's Hot Carving Presentation*

*Served with Assorted Breads and Condiments*

*(Please Select Two)*

- Glazed Loin of Pork with Apricots or Figs...* boneless Loin of Pork stuffed with plump Apricots and Scallions, Roasted and Glazed with Black Pepper and Honey
- Roast Breast of Turkey with Fresh Cranberry Dressing...* tender Breast of Turkey traditionally Roasted and served with Cranberry Dressing
- Herb Crusted Leg of Lamb...* specially trimmed Leg of Lamb coated with Garlic, Oregano, Thyme and Pepper, roasted and served with Red Wine Sauce
- Baked Country Ham...* Smoked, Sugar cured Ham, glazed with Brown Sugar and Mustard baked until golden and served with Whole Grain Mustard
- Sirloin Steak Au Poivre...* Pepper coated Sirloin of Beef served with Brandied Peppercorn Sauce

# *Dinner Menu*

## *Appetizer*

(Please Select One)

### *Eggplant Rollatini*

Sliced Eggplant rolled with a stuffing of Prosciutto, Parsley, Ricotta, Mozzarella and Romano Cheese baked in 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

### *Melon and Prosciutto*

Imported Prosciutto with Sugar Sweet Honeydew & Cantaloupe Melons presented with a Valencia Orange Wheel and a fresh sprig of Mint

### *Penne Rigate al Filetto di Pomodoro*

Quill Pasta served with a Light Tomato Sauce made with Plum Tomatoes, Sweet Onions and Olive Oil simmered with fresh Basil

### *\*Shrimp and Clams Oreganata*

Jumbo Shrimp and Whole Littleneck Clams on the half shell prepared with Garlic, Lemon, White Wine, Butter and topped with savory Garlic and Oregano, homemade Breadcrumbs. Garnished with Lemon

### *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, Basil, Sweet Onion, Prosciutto, And Sundried Tomatoes with a touch of Cream

### *\*Fresh Figs and Prosciutto di Parma (Seasonal)*

Specially picked California Figs draped with Prosciutto di Parma

### *\*Shrimp Cocktail*

Jumbo Shrimp poached and perfectly chilled...served with Cocktail Sauce and Lemon

### *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 Romano Cheeses and baked In a Plum Tomato Sauce

### *\*Stuffed Artichoke (Seasonal)*

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

## *Salad*

(Select 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  
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

*Intermezzo*

*A refreshing Sorbet to cleanse your palate*



*Or*

*Pasta Course*

*Penne Rigate al Filetto di Pomodoro*

*Quill Pasta served with a Light Tomato Sauce made with Plum Tomatoes, Sweet Onions and Olive Oil, simmered with Fresh Basil*

## Main Entrée

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

(Please choose one of the following Beef options)

### *New York "Lombardi" Steak*

(Cooked to Order)

Boneless NY 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 Rollatini*

Boneless Breast of Chicken rolled with Prosciutto, Mozzarella and Romano Cheese sautéed in a Mushroom Marsala Wine Sauce.

Or

### *Chicken Valentino*

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

### *Fish du Jour*

Our Chef's Selection of the Freshest Fish Available

### *Jumbo Shrimp Oreganata*

Jumbo Shrimp broiled and seasoned with Breadcrumbs

### *Baby Rack of Lamb "Aromatico"*

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

### *Pork Chop Modena*

Grilled Center Cut Pork Chop served with Caramelized Red Onion and complimented with a Light Balsamic Vinegar Sauce

### *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*

*Wedding Cake or Occasion Cake*

*With your choice of fillings from  
a wide array of selections*

*Ice Cream accompanies each cake serving*

*Freshly brewed Coffee, Tea,*

*Espresso and Cappuccino*

*(Regular and Decaffeinated)*

*Customize Your Affair*  
*Lombardi's Most Popular Additions*

*Coastal Seafood Salad*

*Calamari, Scungilli, Mussels and Shrimp*

*Deluxe Seafood Bar*

*Shrimp, Clams, Oysters and Mussels*

*Sushi Bar with your own personal Sushi Chef*

*Caviar and Frozen Vodka Bar*

*Martini Bar with Ice Chute*

*White & Sweet Mashed Potato Bar with Assorted Toppings*

*Red & White Wine and Sparkling Mineral Water*

*Salmon Gravlox Display*

*Roasted Suckling Pig Display with Roast Pork Carving*

*Wok Presentation*

*Customized Specialty Wedding Cakes*

*Elegantly Displayed Viennese Trays*

*Deluxe Viennese Display*

*Deluxe Viennese and Breakfast Display*

*Decadent Flowing Chocolate Fountain*

*Hot Dog or Popcorn Cart*

*Customized Ice Sculpture*

*Personalized Dinner Menus*

*Gourmet Cheesecake Bar*

*Overtime*

*Please Inquire with any Additional Requests!*

*Lombardi's on the Sound*  
*Proudly Recommends the Following Vendors For Your Affair*

**BALLOONS:**

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354

**BANDS:**

IMMAGINE 631-375-8799

THE NAKED TRUTH 631-928-1898

**BRIDAL FASHIONS:**

PARADISE BRIDALS 631-654-5020

**CLERGY:**

REVEREND JAMES FULLER (*Christian Minister*) 631-793-7495

SUSAN MARLAN (*Interfaith Minister*) 516-487-2447

**CREATIVE WEDDING THEMES:**

TABLE WE AR 516-379-8467

(*Tablecloths, Table Skirting, Napkins & Chair Covers*)

**DJ'S:**

4 STAR ENTERTAINMENT 631-751-3734

BIG HITS ENTERTAINMENT, INC. 800-BIG-HITS

LONG ISLAND SOUND 800-427-6863

TOMMY'S TUNES 631-732-5886

**FLORISTS:**

JAMES CRESS FLORIST 631-724-0333

MALKMES FLORIST 631-473-0429

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354

ROOTS FLOWERS & TREASURES 631-331-2225

**FORMAL WEAR:**

LAKE SHORE FORMALS 631-471-5868

**HOTEL:**

HAMPTON INN (LONG ISLAND/BROOKHAVEN) 631-732-7300

HOLIDAY INN (MACARTHUR AIRPORT) 631-471-0426

**LIMOUSINES:**

GOLD STAR LIMOUSINES 631-588-3400

MAJESTIC LIMOUSINES 800-660-9668

SIR OLIVER LIMOUSINE 631-585-1600

**PHOTOGRAPHERS/ VIDEOGRAPHERS:**

ADA STUDIOS 631-929-8253

DANIEL S. KRIEGER 631-928-8417

MICHAEL O'NEIL FINE ART 631-651-9498

NY VIDEO GROUP 516-352-3188

PARK AVENUE STUDIOS, INC. 631-589-7735

PATKEN PHOTOGRAPHER 631-888-0065

PHOTOS OF THE HEART 631-928-0038

T&T VIDEO PRODUCTIONS 631-648-0820

**TRANSPORTATION:**

NORTH FORK EXPRESS 877-771-7433

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*Any organization/person contracting its own vendors will be held responsible for communicating Lombardi's on the Sound's fire regulations to said entertainers. Bubble, confetti and smoke/fog machines are prohibited. Any unauthorized use of such equipment or any other equipment that affects our life safety support systems will result in a \$500.00 fine from the local fire authorities. In addition, a \$2 million certificate of liability insurance is required from any entertainment entity contracted. Lombardi's on the Sound must receive this certificate two months prior to your event or the entertainers will not be permitted to perform. Thank You.*

## *Lombardi's on the Sound*

*Included in our brochure is a listing of our house vendors. These vendors have a proven track record with The Port Jefferson Country Club at Harbor Hills Lombardi's on the Sound and have always provided the best of service to our customers. While we highly recommend these vendors, you are welcome to hire another vendor of your choice.*

*Should you choose to hire a non-house vendor for your event, please be aware that it is your responsibility to provide us the vendors Certificate of Insurance, naming The Port Jefferson Country Club at Harbor Hills Lombardi's on the Sound as the certificate holder, and the coverage must be at least \$2,000,000.*

*Also, when they provide us this document, it should include the name and date of the event on the certificate. If they do not comply with this rule, they will not be granted access to The Port Jefferson Country Club at Harbor Hills Lombardi's on the Sound. Your vendor will be happy to provide this document, which is standard operating procedure for operating any business.*

*Please be aware that these requirements are in the best interest of you and your guests. It is your comfort and safety that we are considering first and foremost. We regret any inconvenience this may cause.*

*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.*

# Notes

