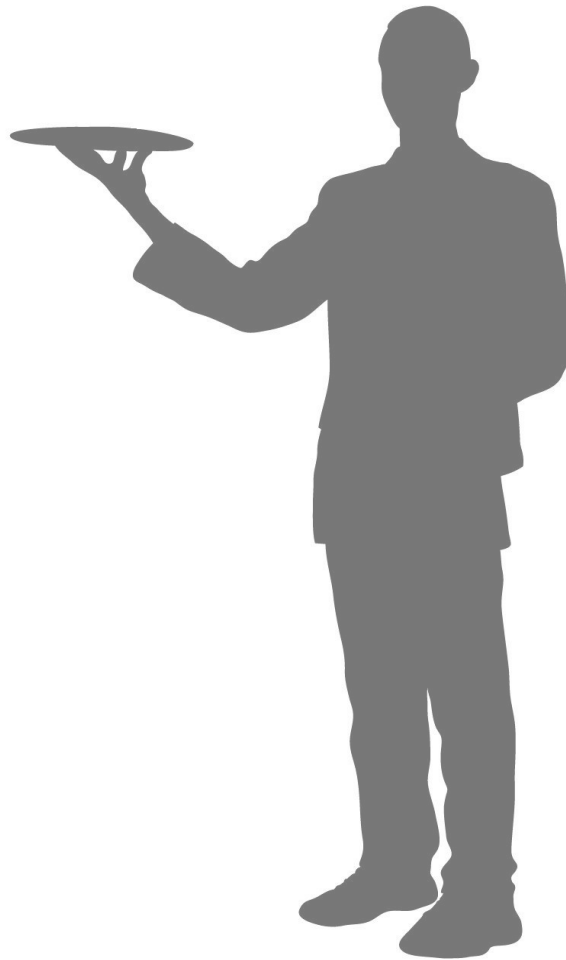




*The Port Jefferson Country Club  
at Harbor Hills  
Lombardi's on the Sound*



*Platinum Selection  
Hors d'oeuvres*

## *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. The Lombardi's have been serving the finest foods for almost Four Decades.*

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

### *Platinum Hors d'Oeuvres Passed Butler Style*

#### **Arancini (Rice Balls)**

*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*

#### **Baked Clams Oreganata**

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

#### **Chicken Milanese**

*Chicken pieces breaded with Italian Seasonings, deep-fried and served with our own Marinara Sauce*

#### **Fried Calamari**

*Tender young Calamari lightly battered and fried until Golden and Crunchy...served with Lemon wedges and our spicy Arrabiata Sauce*

### **Fresh Mozzarella en Carrozza**

*Petite Fresh Mozzarella Sandwiches fried until Golden and Crispy...served with a Garlic Marinara Dipping Sauce*

### **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*

### **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*

### **Neapolitan Mushroom Pastry**

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

### **Petite Stromboli**

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

### **Stuffed Mushrooms**

*Silver Dollar Mushroom Caps filled with a savory stuffing of Onions, Celery and laced with Rosemary, Italian Parsley and Freshly Shaved Romano Cheese*

### **Artichoke Crostini**

*Marinated Artichokes blended with Imported Parmesan Cheese and Extra Virgin Olive Oil spread on crisp Tuscan Toast*

### **Eggplant Crostini**

*Roasted Baby Eggplant blended with Roasted Garlic, Extra Virgin Olive Oil and freshly squeezed Lemon spread on crisp Tuscan Toast*

### **Tuscan Crostini**

*Tuscan Garbanzo Beans blended with fresh Roasted Garlic and Extra Virgin Olive Oil spread on crisp Tuscan Toast*

