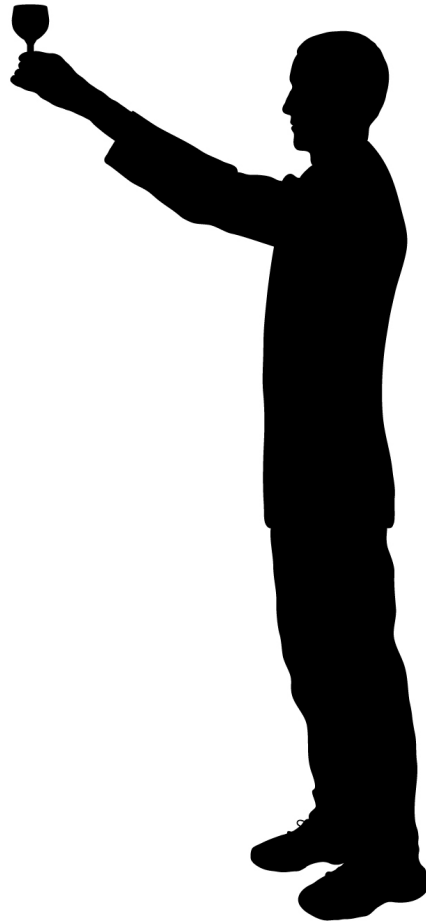




*The Port Jefferson Country Club  
at Harbor Hills  
Lombardi's on the Sound*



*Lombardi Tuscan  
Cocktail Party*

# *Menu*

## *Tuscan Garden Salad*

*Fresh Romaine, Bibb Lettuce and Radicchio  
With an assortment of toppings and dressings*

## *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*

## *Bruschetta & Tuscan Crostini*

### *Hors d'oeuvre Table*

*Homemade Bruschetta*

*Tuscan Hors d'oeuvres Including:*

*Cold assorted Garbanzo Bean, Roasted Baby Eggplant &  
Marinated Artichoke spread on Toasted Crostini*

# *Tuscan Antipasto Table*

*Mozzarella and Tomato "Caprese"*

*with Anchovies and Capers*

*Red Roasted Peppers*

*Grilled Vegetable Platter with*

*Eggplant, Squash, Zucchini*

*Sun Dried Tomatoes*

*Italian Olives and Pickled Peppers*

*Tri-Color Pasta Salad*

*Marinated Mushrooms*

*Lombardi Spa Salad*

# *Hot Gourmet Buffet*

## *Chicken Marsala*

*Sautéed Breast of Chicken in a sauce of Marsala Wine, White Mushrooms, Brown Veal Stock and Imported Prosciutto*

## *Eggplant Rollatini*

*Sliced Eggplant rolled with a stuffing of fresh Parsley, Ricotta, Mozzarella and Romano Cheeses then baked in our own Marinara Sauce*

## *Salmon Picatta*

*Pan Roasted Salmon topped with Artichokes, White Wine and Lemon*

## *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 Red Onions, Fresh Rosemary and shaved Imported Romano Cheese*

## *Carving Presentation*

*Sirloin Steak Au Poivre*

*Pepper coated Sirloin of Beef with Brandied Peppercorn Sauce*

## *Pasta Station*

*Penne a la Vodka*

*Penne Pasta with Plum Tomatoes and Vodka  
in a creamy Bolognese Sauce*

## *Dessert Table*

*Occasion Cake*

*Or*

*Yellow Cake with Cannoli & Chocolate Mousse  
& Whipped Cream*

*and*

*Assorted Italian Cookies & Pastries*

*Our Carved and Decorated Display of  
Fresh Fruits and Berries*

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

*Freshly Brewed Coffee, Tea & 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*

*Deluxe Viennese Display*

*Decadent Flowing Chocolate Fountain*

*Gourmet Cheesecake Bar*

*Ice Cream Sundae Bar*

*Overtime*

