

Lombardi
Caterers



Bar/Bat Mitzvah
Menu

Butler Passed Hors d' Oeuvres

Coconut Chicken Sticks

Lime Marinated Tuna Brochette

Cocktail Salmon Cakes with Cajun Remoulade Sauce

Marinated Lamb Kabobs with Mint Tahini Honey Dip

Stuffed Mushroom Caps with Vegetable Herb Stuffing

Franks en Croute with Dijon Mustard

Potato Knishes

Mozzarella en Carrozza with Marinara Sauce

*Petite fresh Mozzarella sandwiches fried until golden
and crispy served with a Garlic Marinara Dipping Sauce*

Mini Quiche Florentine

Tuscan Crostini

*Tuscan Cannellini Beans blended with fresh Roasted Garlic
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*

Artichoke Crostini

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

Caprese Presentation

Mozzarella and Tomato

Fire slow Roasted Peppers drizzled with Extra Virgin Olive Oil and Fresh Basil Marinated Imported Sundried Tomatoes

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

Grilled Vegetable Presentation

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

Specialty Stations

Host Choice of Six

Sushi Station

Featuring:

*California Roll*¹

Sushi featuring fresh Cracked Crab, crisp Cucumber, Avocado and thin strips of Yellow Pepper rolled with steamed Japanese Rice

*Crisp Tuna Nori Roll*¹

Sushi featuring the freshest Yellow Fin Tuna, Red Pepper and sliced Scallions rolled with steamed Japanese Rice

*Salmon Nori Roll*¹

Sushi featuring fresh North Atlantic Salmon, Fresh Asparagus, thin strips of Peppers and Scallions rolled with steamed Japanese Rice

Sushi is offered with Wasabi, Pickled Ginger and Soy Sauce

Israeli Salad Bar Station

Roasted Pepper Hummus, Israeli style Chicken Liver Pate, Slow Roasted Eggplant Baba Ganoush, Warm Pita Breads

Mashed Potato Bar Station

Cheddar Cheese, Bacon Bits, Crispy Onions, Gravy, Butter Cheese Sauce, Sour Cream, Chives, Broccoli Florets

Chicken Giardiniera Station

Your Choice of marinated Grilled Chicken, or pan fried Chicken Scaloppini sautéed to order with your choice of Marinara Sauce or marinated Fresh Tomato, Fresh Basil and Extra Virgin Olive Oil Served over Baby Arugala

Pizza Presentation

Sicilian Pizza

Pesto Pizza with Roma Tomatoes

Chicken Parmigiana Pizza

¹This menu consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Stir Fry Wok Station

Choice of Chicken, Beef, Pork, Seafood* or Vegetable

Taco Station

Freshly Fried Corn Tortilla Shells, Taco Sauce, Shredded Cheese, Lettuce, Diced Tomatoes, Sour Cream and Guacamole

Fish Taco Station

Crisp Yellow Corn Tortilla Shells, filled to order,
with your choice of the following toppings
Salsa • Jalapeño Peppers • Pan Seared Fish Filet •
Diced Cucumber • Shredded Lettuce • Sour Cream

Hot Dog Station

Plump Juicy Hot Dogs served with your choice of toppings

* Asian Dumpling Presentation

Steamed and Pan Seared Vegetable Dumplings
Asian Chicken Dumplings
Asian Shrimp Dumplings

* Chicken Milanese Presentation

Lightly breaded free range Chicken Cutlets sautéed to order with
Baby Arugula, Roma Tomatoes and a splash of Balsamic Vinegar

* Kabob Presentation

Marinated Beef and Chicken Kabobs served with a warm
Pita, Rice Pilaf and Sesame Tahini Dipping Sauce

* Mini American Burger Presentation

Mini Angus Burgers served on a mini bun with your choice of toppings

* Smoked Fish Presentation

Salmon Gravlox Tartlet
Fennel and fresh Ginger Cured Salmon served in a crisp Cucumber Tartlet

*Additional Charge

Carving Station

Host Choice of Two

Roast Breast of Turkey with Fresh Cranberry Dressing

Tender Breast of Turkey traditionally roasted and served with Cranberry Dressing

Grilled London Broil

Corned Beef

Herb Crusted Leg of Lamb

Specially trimmed Leg of Lamb coated with Fresh Garlic, Oregano, Thyme and Pepper then roasted and served with Red Wine Sauce

Sirloin Steak Au Poivre

Pepper coated Sirloin of Beef with Brandied Peppercorn Sauce

Pastrami

Pasta Station

Host Choice of Two

Penne a la Vodka

Plum Tomatoes and Vodka in a creamy Bolognese Sauce with a touch of Red Hot Pepper

Penne a la Amatriciana

Penne in a Sauce of Plum Tomatoes, Onions and Fresh Basil

Rigatoni Bolognese

An old world style Ragu with Ground Sirloin of Beef, Plum Tomatoes, Fresh Basil and Onions

Fusilli a la Bosca

Fusilli with a savory Sauce of Sundried Tomatoes, Mushrooms, Fresh Cream and Brandy

Penne a la Puttanesca

Penne with "pitted" Gaeta Olives, Capers, Anchovies, Fresh Garlic, Fresh Basil and Hot Red Peppers

Farfalle al Salmon

Bowtie Pasta with Smoked Salmon, Sun Dried Tomatoes, Onion, Fresh Basil, Plum Tomatoes and Cream

Orecchiette di Rabe

"Little Ears" Pasta with Broccoli di Rabe and Extra Virgin Olive Oil

Tortellini a la Pesto

Cheese Tortellini Pasta in a light Pesto Cream Sauce

Hot Cocktail Buffet

Hosts Choice of Four

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.

Chicken Scarpariello

Sautéed Breast of Chicken in a light sauce of freshly squeezed Lemon Juice, sautéed Fresh 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, and brown Veal Stock

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 Zingara

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

Chicken Saltimbocca

*Breast of Chicken with 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-Kabobs

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

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 Beef Short Ribs

*Beef Short Ribs marinated and roasted in the
Asian/American style... garnished with Spring
Onions, Sesame Seeds and Fresh Oranges*

Stuffed Cabbage

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

Noodle Pudding

Kasha Vanishkas

Classic Lasagna

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

Eggplant Rollatini

*Sliced Eggplant rolled with a stuffing of Fresh
Parsley, Ricotta, Mozzarella and Romano
Cheeses baked in Marinara Sauce*

Fusilli Primavera

Italian Fusilli Pasta tossed with steamed Broccoli Florets, Carrots, Stringbeans, Zucchini, Yellow Squash, Onions, Mushrooms, Fresh Garlic, Extra Virgin Olive Oil, Fresh Basil and Parsley

Orecchiette alla Hosteria

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

Penne "San Remo"

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

Ravioli a la Florentine

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

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

Eggplant a la Parmigiana

Layers of Eggplant baked with Mozzarella and topped with our homemade Tomato Sauce

Cauliflower Oreganata

Roasted Cauliflower, Toasted Pignoli Nuts and Breadcrumbs

Zucchini Aglio e Olio

*Fresh Zucchini sautéed with Fresh
Garlic and Extra Virgin Olive Oil*

Stringbeans Aglio e Olio

*Fresh Stringbeans sautéed with Fresh
Garlic and Extra Virgin Olive Oil*

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*

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

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 Extra Virgin Olive Oil

Broccoli di Rabe

(Available with or without Sausage)

Steamed Broccoli di Rabe sautéed with Fresh 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

Dinner Menu

Appetizer

Hosts Choice of One

Eggplant Rollatini

Sliced Eggplant rolled with a stuffing of Fresh Parsley, Ricotta, Mozzarella and Romano Cheese baked in homemade Marinara Sauce

Mozzarella and Tomato "Caprese"

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

Penne Rigate al Filetto di Pomodoro

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

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, Fresh Basil, Sweet Onions and Sundried Tomatoes with a touch of Cream

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 shaved Imported Romano Cheeses then baked in a Plum Tomato Sauce

Roasted Duck Confit Crespelle with a warm Raspberry Glacee

** Stuffed Artichoke (Seasonal)*

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

* Upgraded Selection

Salad

Hosts Choice of 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
homemade 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*

** Upgraded Selection*

Main Entrée

Your Guests will have the Option to Choose One of the following Six Selections

Hosts Choice of One of the following Beef Options:

New York "Lombardi" Steak

(Cooked to Order)

Boneless New York 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 Valentino

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

Dijon Encrusted Salmon

Fresh Atlantic Salmon baked with Breadcrumbs,
Dill and Dijon Mustard in a Butter Wine Sauce

Duck a L' Orange

Pan roasted boneless Breast of Long Island Duck in a Classic Orange Cognac Demi-Glaze

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

Torah Cake

Deluxe Ice Cream Sundae Bar

*Freshly Brewed Coffee, Tea,
Espresso and Cappuccino*

(Regular and Decaffeinated)

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

Caviar and Frozen Vodka Bar

Martini Bar with Ice Chute

Red & White Wine and

Sparkling Mineral Water

Customized Specialty Cakes

Elegantly Displayed Viennese Trays

Deluxe Viennese Display

Deluxe Viennese and Breakfast Display

Decadent Flowing Chocolate Fountains

Popcorn Cart

Customized Ice Sculpture

Personalized Dinner Menus

Gourmet Cheesecake Bar

Overtime

Create an Event of Unique Distinction

At Villa Lombardi's, 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 nearly four decades. This is why...

"Reputation is Everything"

Lombardi Caterers

Proudly Recommends the Following Vendors For Your Affair

BALLOONS & PARTY DECORATIONS:

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354
PLANET PARTY PLANNERS 631-912-1200

BANDS:

IMMAGINE 631-375-8799
THE NAKED TRUTH 631-928-1898

BRIDAL FASHIONS:

PARADISE BRIDALS 631-654-5020

CLERGY:

REVEREND ALISON CAIOLA (*Interfaith Minister*) 631-786-9630
REVEREND JAMES FULLER (*Christian Minister*) 631-793-7495

CREATIVE WEDDING THEMES:

TABLE WE AR 516-379-8467
(*Tablecloths, Table Skirting, Napkins & Chair Covers*)

DANCE STUDIO

BALLROOM FACTORY DANCE STUDIO 631-868-3500 / 718-736-4172

DJ'S:

4 STAR ENTERTAINMENT 631-751-3734
BIG HITS ENTERTAINMENT, INC. 800-BIG-HITS
IN THE MOOD DJ PRODUCTIONS 800-339-4ADJ
LONG ISLAND SOUND 800-427-6863
TOMMY'S TUNES 631-732-5886

FLORISTS:

JAMES CRESS FLORISTS 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

HOTELS:

CROWNE PLAZA (MACARTHUR AIRPORT) 631-758-2900
FAIRFIELD INN 631-447-6200
HILTON GARDEN INN 631-738-7800
HOLIDAY INN EXPRESS (SOUTH SETAUKET) 631-471-8000

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 STUDIOS 631-648-0820

TRANSPORTATION:

NORTH FORK EXPRESS 877-771-7433

Any organization/person contracting its own vendors will be held responsible for communicating all Lombardi locations 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. The specific Lombardi location must be listed as the certificate holder. *The specific Lombardi location must receive this certificate two months prior to your event or the entertainers will not be permitted to perform.* Thank You.

