

Il Giardino Buffet 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

Selections of Imported and Domestic Cheeses

Accompanied with a Cracker Display and Breadstick Basket

Tuscan Antipasto Table

Mozzarella and Tomato "Caprese" with Anchovies and Capers / Red Roasted Peppers / Grilled Eggplant, Squash and Zucchini / Italian Olives and Pickled Peppers / Tri-Color Pasta Salad / String Beans "Aglio e Olio" / Marinated Mushrooms / Fresh Stuffed Plum Tomatoes / Red, Yellow and Green Bell Peppers / Lombardi Spa Salad / Lemon Fennel Salad / Minted Fava Beans

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, Ricotta, Mozzarella and Romano Cheeses baked in Marinara Sauce

Calamari Fra Diavolo

Sliced fresh Calamari braised with Fresh Garlic, Hot Red Pepper, Plum Tomatoes, Fresh Basil and Olive Oil

Accompanied with

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)

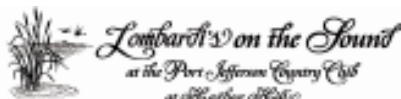
Customize Your Affair With Lombardi's Most Popular Additions

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

Special Dietary Restrictions are Accommodated Upon Request



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