

Lombardi Caterers

~Reputation is Everything~

Cocktail Hour Menu

Gold Hours d'Oeuvres

Passed with white gloved butler service

Arancini

Short grain Arborio Rice Croquettes with Mozzarella, Imported Italian Plum Tomatoes, sautéed Sweet Onions and freshly shaved Romano Cheese served with a Plum Tomato Dipping Sauce

Asiago and Zucchini Quiche

Diced Zucchini and Freshly Shaved Asiago Cheese in a fluffy seasoned egg batter and baked in a flaky homemade Pastry Crust

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 egg washed and dipped in Seasoned Breadcrumbs and 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

Neapolitan Mushroom Pastry

A Flaky, Buttery Pastry Shell filled with Imported Porcini Mushrooms, Mascarpone Cheese and Seasonings

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