

*Lombardi*  
Caterers  
~Reputation is Everything~  
Cocktail Hour Menu

*Gourmet Pasta Selections*

May we suggest our famous Italian pasta selections to enhance your menu

Host's Choice of \_\_\_

*Penne a la Amatriciana*

Penne in a sauce of Plum Tomatoes, Imported Prosciutto, Onions and Fresh Basil

*Rigatoni Bolognese*

Old world style Meat Ragu with Ground Sirloin of Beef, Plum Tomatoes, Fresh Basil and Onions

*Penne a la Vodka*

Penne Pasta with Plum Tomatoes and Vodka in a Creamy Bolognese Sauce with a touch of Red Hot Pepper

*Fusilli a la Bosca*

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

*Penne a la Puttanesca*

A full flavored Plum Tomato sauce with pitted Gaeta Olives, Capers, Anchovies, Fresh Garlic, Fresh Basil and Hot Red Peppers

*Farfalle al Salmon*

Bowtie Pasta with Smoked Salmon, Sundried Tomatoes, Onion, Fresh Basil, Plum Tomatoes and a touch of Cream

*Orecchiette Di Rabe*

“Little Ears” Pasta with homemade Neapolitan Sausage, Broccoli di Rabe and Extra Virgin Olive Oil

*Rigatoni a la Butera*

Rigatoni Pasta tossed in a hearty sauce of homemade Italian Sausage Meat, Plum Tomatoes, Red Onions, Green Peas, Parmesan Cheese and a touch of Cream

*Cavatappi Marechiare*

A Light Seafood Sauce featuring Calamari, Scungilli, Mussels and Salmon with Spiral Macaroni

*Tortellini a la Pesto*

Cheese Tortellini Pasta in a Light Pesto Sauce

*Tortellini Alfredo*

Cheese Tortellini Pasta in an Alfredo Cream Sauce