

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



*Lombardi's
Wedding Brunch
Menu*

Complimentary Alcohol Included

Half Hour Butler Passed Hors d' Oeuvres

(Self Contained Within Room)

Grilled Chicken Fajitas

A flour Tortilla skin with a Grilled Chicken, fresh Cilantro, Tomato and shredded Monterey Jack filling topped with Sour Cream

Chicken Milanese

Chicken pieces breaded with Italian Seasonings, deep-fried and served with our own Marinara Sauce

Fried Calamari

Tender Squid, fried until golden and crispy and served with our own spicy Marinara Sauce

Mozzarella en Carrozza

Fresh Mozzarella (Made Fresh Daily) in a Bread Crust deep-fried until golden and crispy and served with our own Marinara Sauce

Petite Stromboli

Our homemade Sausage with fire roasted Red Peppers rolled in a flaky Pizza Crust

Arancini

Italian Rice with a fresh Mozzarella (Made Fresh Daily) and Imported Prosciutto filling, deep-fried until golden and crispy then served with our own Marinara Sauce

Stuffed Mushrooms

Fresh Jumbo Mushrooms filled with a seasoned Bread Stuffing and baked until golden brown and tender

Asiago & Zucchini Quiche

Diced fresh Zucchini with grated imported Asiago Cheese in a seasoned fluffy Egg Batter

Tuscan Crostini

Tuscan Garbanzo 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

Champagne Toast

Tuscan Antipasto Table

An elegant display of specialty dishes, Marinated Imported Artichokes, Fire Roasted Peppers drizzled with Extra Virgin Olive Oil and Garlic, Fresh Mozzarella with Vine Ripened Tomatoes, Imported Sun dried Tomatoes, Marinated Mushrooms, Bruschetta, Fresh Stuffed Plum Tomatoes, Gaeta and Sicilian Olives, Tomato Salad, Lemon Fennel Salad and Italian Pasta Salad

Carved & Decorated Display of Fresh Fruits & Berries

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

Selections of Imported and Domestic Cheeses

Accompanied with a Cracker Display and Breadstick Basket

Display of Sculptured Crudités

Zucchini, Yellow Peppers, Red Peppers, Carrots, Broccoli, Celery, Yellow Crookneck Squash, Cauliflower and String Beans. Served with our Garden Vegetable Sauce and our famous Gorgonzola Dipping Sauce

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

Tuscan Garden Salad

With an Assortment of Dressings

Deluxe Seafood Bar

Coastal Seafood & Mussels Bianco Salads

Salmon Gravlax Display

Omelette Presentation

Our Chef prepares your Omelette's to order

Your Brunch Buffet Includes

*Spinach and Cheese Crespelle
French Toast with Warm Maple Syrup*

Scrambled Eggs

Breakfast Potatoes

Bacon and Sausage

(Choice of One Chicken)

Chicken a la Francaise

A French Riviera classic...Egg battered Breast of Chicken sautéed in a light Lemon and White Wine Sauce

Chicken a la Marsala

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

Chicken alla Zingara

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

Chicken 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

(Choice of One Beef)

Bistecca di Nola

Grilled Sirloin Steak, sliced and napped with a Marsala Wine and Italian Brandy 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

Beef Shish-Ka-Bobs

Medley of Sweet Peppers and Onions skewered with cubes of Sirloin Steak.

Oriental Beef & Broccoli Stir Fry

Thinly sliced Sirloin Steak with Broccoli Florets, stir-fried in a Ginger, Soy and Garlic Sauce, sprinkled with Toasted Sesame Seeds

Carving Presentation

(Choice of Two)

Roast Breast of Turkey with Fresh Cranberry Dressing

Tender Breast of Turkey traditionally roasted and served with Cranberry Dressing

Baked Country Ham

Smoked, Sugar cured Ham glazed with Brown Sugar and Mustard, baked until golden and served with Whole Grain Mustard

Glazed Loin of Pork with Apricots or Figs

Boneless Loin of Pork stuffed with either plump Apricots or Figs and Scallions, Roasted and Glazed with Black Pepper and Honey

Herb Crusted Leg of Lamb

Specially trimmed Leg of Lamb coated with 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

Pasta Presentation

(Choice of Two)

Penne a la Vodka

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

Rigatoni a la Buttera

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

Penne a la Amatriciana

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

Rigatoni Bolognese

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

Fusilli a la Bosca

Fusilli 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, Sun dried Tomatoes, Onion, Basil, Plum Tomatoes and a touch of Cream

Orecchiette di Rabe

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

Cavatappi Marechiare

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

Tortellini a la Pesto

Cheese Tortellini Pasta in a light Pesto Cream Sauce

Freshly Baked Muffins, Rolls and Bagels
Accompanied with Jellies, Jams, Cream Cheese and Butter

Mini Viennese Presentation
Assorted Pastries, Cookies, Pies, Cakes, Parfaits and Ice Cream Bar

Wedding or Occasion Cake

Freshly brewed Coffee, Tea and Espresso
(Regular and Decaffeinated)
and Assorted Juices

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. 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 on the Sound's Most Popular Additions

Additional Chafing Dish Selections

Custom Ice Sculpture

Mashed Potato Bar

Salmon en Croute

Sushi Bar with Chef

Roasted Suckling Pig with Roast Pork Carving

Deluxe Seafood Bar with Lobsters

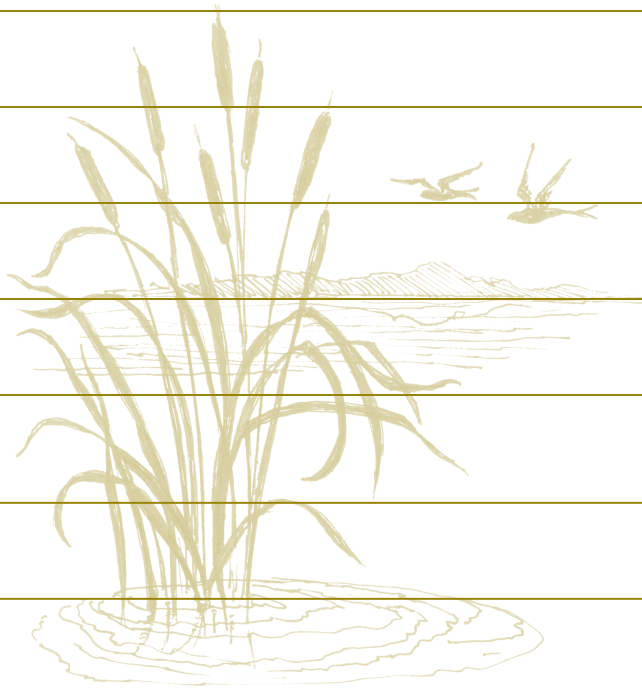
Deluxe Viennese Display

Decadent Flowing Chocolate Fountain

Gourmet Cheesecake Bar

Overtime

Notes



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