

Side Selections & Vegetables

Half Tray Serves 5-10

Full Tray Serves 10-15

Broccoli Rabe – Sautéed with Garlic and Extra Virgin Olive Oil
Half \$50.00 Full \$90.00

String Beans Almondine – String Beans, Toasted Almonds & Extra Virgin Olive Oil
Half \$35.00 Full \$60.00

Honey Glazed Sliced Carrots – Roasted with Honey
Half \$30.00 Full \$50.00

Roasted Brussels Sprouts – Prepared with Sautéed Pancetta
Half \$50.00 Full \$90.00

Butternut Squash & Apples – Butternut Squash & Granny Smith Apples roasted & topped with Dried Cranberries
Half \$40.00 Full \$70.00

Butter Mashed Potatoes – Potatoes smashed with Butter, Cream & Special Seasonings
Half \$30.00 Full \$50.00

Classic Sweet Potato Casserole – Whipped Sweet Potatoes mixed with Sweet Butter & Brown Sugar, then topped with Mini Marshmallows
Half \$35.00 Full \$60.00

Mini Potato Croquettes – A combination of Russet Potatoes, Mozzarella & Pecorino Cheeses, Fresh Italian Herbs & Spices fried to a Golden Brown
30 pcs. \$35.00 60 pcs. \$60.00

Holiday Rice Pilaf – Long Grain Rice with Dried Cranberries & Walnuts
Half \$35.00 Full \$60.00

Eggplant Parmigiana – Layers upon Layers of Seasoned, Baked Eggplant, Mamma Lombardi's Tomato Sauce, Romano & Mozzarella Cheeses, then Baked until Golden Brown
Half \$50.00 Full \$90.00

Eggplant Rollatini – Slices of Eggplant lightly breaded & baked, then rolled with a layer of Ricotta & Romano Cheeses, topped with Mamma Lombardi's Marinara Sauce
Half \$50.00 Full \$90.00



From the Carving Board

Additional \$3.00 per pound to Cook any Item, \$10.00 carving fee
*Prices Are Subject to Change Without Notice.

Honey Glazed Spiral Ham - \$4.99 lb. Bone In

Average 8 lbs. per Ham

Fresh Ham - \$3.99 lb. Uncooked Bone In

Average 4-5 lbs. per Ham

Roast Loin of Pork - \$9.99 lb. Uncooked

Stuffed with Baby Spinach, Prosciutto, Roasted Red Peppers & Pecorino Romano Cheese

Pork Crown Roast - \$9.99 lb. Uncooked

14 Chops Average (10 Chop Minimum)

Herb Encrusted Boneless Leg of Lamb - \$12.99 lb. Uncooked

4 lbs. Minimum, Served with Our Mint Pesto Sauce on the Side

Australian Rack of Lamb - \$24.99 Uncooked

7-8 Chops per Rack, 7 Chop Minimum, Served with Our Mint Pesto Sauce on the Side

Seasoned Filet Mignon Roast - \$31.49 lb. Uncooked

Prime Rib Roast - \$19.99 lb. Uncooked

1 Rib per 2 People, 4 Rib Minimum

Super Heroes

2 feet, 3 feet, 4 feet, 5 feet, 6 feet

All Heroes served with Dressing on the side

The American – Fresh Roasted Turkey, Fresh Roast Beef, Fresh Ham, Green Leaf Lettuce & Roma Plum Tomatoes | **\$16.49 per foot**

The Italian – Prosciutto di Parma, Mortadella, Sopressata, Ham, Capicola, Pepperoni, Fire Roasted Red Peppers, Fresh Basil, Aged Provolone, Green Leaf Lettuce & Roma Plum Tomatoes | **\$17.49 per foot**

The Caprese – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Fire Roasted Red Peppers, Green Leaf Lettuce & Roma Plum Tomatoes | **\$18.49 per foot**

The Capri – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Green Leaf Lettuce & Roma Plum Tomatoes | **\$17.49 per foot**

The Tuscan Vegetable – Balsamic Glazed Seasonal Roasted Vegetables and Fresh Mozzarella **\$16.49 per foot**

The Market Focaccia Specialty – Grilled Eggplant, Fire Roasted Red Peppers, Fresh Mozzarella & Baby Arugula **\$15.49 per foot**

Featured Sauces

1 Quart Minimum, 1 Quart per 10 lb. Roast

Turkey Pan Gravy	\$10.49
Peppercorn Brandy Cream Sauce	\$13.99
Lombardi's Steak Sauce	\$10.49
Mushroom Madeira Wine Sauce	\$13.99
Fresh Cranberry Sauce	\$10.49
Mandarin Cranberry Relish	\$9.99
Honey Mustard Glaze	\$9.49
Mint Pesto Sauce	\$10.49

Christmas Eve Catering Menu



All Orders Must Be Picked Up on
Monday, December 24, 2018
(Pick-Up Times Between
9:00 am – 5:00 pm)

Please Have Your Orders in by
Thursday, December 20, 2018

ALL ORDERS ARE OVEN READY



Featured Platters & Hors d' Oeuvres

Antipasto Platter – Imported Italian Meats & Cheeses, Oil Cured Sundried Tomatoes, Marinated Olives, Artichoke Hearts & Mushrooms, Fire-Roasted Red Peppers, Mozzarella Cheese, Roma Plum Tomatoes & Fresh Basil
Sm. \$50.00 Med. \$90.00 Lg. \$170.00

Gourmet Cheese Platter – A fine assortment of Imported and Domestic Cheeses accompanied by crisp Crackers & adorned with Grapes and Berries
Sm. 50.00 Med. \$90.00 Lg. \$160.00

Fresh Mozzarella and Tomato Platter - Generous slices of Our Homemade Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil
Sm. \$50.00 Med. \$90.00 Lg. \$130.00

Shrimp Cocktail Platter – Tender Gulf Shrimp served with our Tangy Horseradish Cocktail Sauce garnished with Fresh Lemon Wedges
50 pcs. \$75.00 75 pcs. \$95.00 100 pcs. \$115.00

Baked Clams Oreganata - Sweet Littleneck Clams baked in their shell and topped with Fresh Oregano, Garlic, Breadcrumbs, Extra Virgin Olive Oil & White Wine garnished with Lemon Wedges & Fresh Parsley
25 pcs \$50.00 50 pcs \$90.00

Clams Casino - Sweet Littleneck Clams topped with a mixture of Peppers, Onions, Bacon, Extra Virgin Olive Oil & Italian Spices
25 pcs \$50.00 50 pcs \$95.00

Mini Arancini Rice Croquettes – Short Grain Arborio Rice mixed with Saffron Spice, Mozzarella & Romano Cheese, breaded & fried. Served with Mamma Lombardi's Tomato Sauce
30 pcs \$35.00 60 pcs. \$65.00

Featured Salads

Small Serves 5-10 Medium Serves 10-15 Large Serves 25+

Lombardi's Seafood Salad - A perfect blend of Gulf Shrimp, Calamari & Pulpo tossed in a spiced Fresh Lemon Vinaigrette
5 lb. Bowl \$114.99

Lombardi's Baccala Salad - Salted Cod Filet tossed with Extra Virgin Olive Oil, Vinegar, Pepper, Olives and Capers
5 lb. Bowl Market Price

Pulpo Salad – Pulpo with Celery, Garlic, Olives & Lemon Dressing
5 lb. Bowl \$114.99

Calamari Salad – Calamari with Celery, Garlic, Olives and Lemon Dressing
5lb. Bowl \$74.95

Scungilli Salad
5lb. Bowl \$114.99

Classic Caesar Salad – Crispy Romaine Lettuce, Parmesan Cheese and Homemade Toasted Croutons served with Creamy Caesar Dressing on the Side
Sm. \$25.00 Med. \$45.00 Lg. \$75.00

Tuscan Garden Salad – Fresh Romaine & Bibb Lettuces, Radicchio, Cucumbers, Carrots, Grape Tomatoes & Red Onions, Served with Our Balsamic Vinaigrette on the Side
Sm. \$25.00 Med. \$45.00 Lg. \$75.00

Poached Pear & Goat Cheese Salad – Mesclun Greens with Sliced Poached Pears, Creamy Goat Cheese, Grape Tomatoes, Walnuts & Red Onions, Served with Raspberry Nectar Vinaigrette
Sm. \$30.00 Med. \$50.00 Lg. \$85.00

By the Sea

Half Tray Serves 5-10

Full Tray Serves 10-15

Our Famous Zuppa Di Pesce - Long Island Little Neck Clams, Mussels, Calamari, and Gulf Shrimp cooked with White Wine, Plum Tomatoes, Garlic, Oregano & Fresh Basil
Half \$90.00 Full \$165.00

Fried Calamari – Tender Squid fried to a golden crisp, served with Fresh Lemon Wedges & Mamma Lombardi's Marinara Sauce
Half \$60.00 Full \$110.00

Calamari Marinara – Tender Squid simmered with Plum Tomatoes, Fresh Garlic, White Wine and Extra Virgin Olive Oil
Half \$60.00 Full \$110.00

Mussels Bianco or Marinara – Mussels sautéed with White Wine & Fresh Garlic, or Marinara Sauce
Half \$55.00 Full \$95.00

Crabmeat Stuffed Filet of Sole – Filet of Sole stuffed with Lump Crabmeat & Our Homemade Seasoned Breadcrumbs topped with Our Creamy Chive Sauce
Half \$90.00 Full \$180.00

By the Pound (Half and Full Orders available)
(All orders are weighted before cooking)

Fried Shrimp – Breaded Shrimp with Mamma Lombardi breadcrumbs, fried to golden brown perfection
3lbs. Half \$89.00 6lbs. Full \$169.00

Fried Sole- Breaded Sole with Mamma Lombardi breadcrumbs, fried to golden brown perfection
3lbs. Half \$79.00 6lbs. Full \$149.00

Shrimp Parmigiana – Shrimp lightly breaded & pan-fried, topped with Mamma Lombardi's Tomato Sauce & baked with Mozzarella & Romano Cheese

3lbs. Half \$99.00 6lbs. Full \$179.00

Shrimp Scampi – Shrimp sautéed with White Wine, Sweet Butter & Fresh Garlic

3lbs. Half \$89.00 6lbs. Full \$169.00

Filet of Sole Oreganata – Filet of Sole topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine & Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges & Parsley
3lbs. Half \$79.00 6lbs. Full \$149.00

Featured Pasta Dishes

Half Tray Serves 5-10

Full Tray Serves 10-15

Baked Ziti – Penne Pasta combined with Ricotta & Romano Cheeses, baked in Mamma Lombardi's Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese
Half \$55.00 Full \$95.00

Stuffed Jumbo Shells – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses, baked in Mamma Lombardi's Tomato Sauce & topped with Our Homemade Mozzarella Cheese
Half \$50.00 Full \$95.00

Classic Baked Lasagna – Mamma Lombardi's Bolognese Sauce, Mozzarella & Ricotta
Half \$55.00 Full \$95.00

Featured Pasta Dishes Cont.

Half Tray Serves 5-10

Full Tray Serves 10-15

Alla Vodka – Prepared with Plum Tomatoes, Vodka & just a touch of Cream & Red Pepper

Half \$50.00 Full \$85.00

Linguine with Clam Sauce – Little Neck Clams Made with Your Choice of Red or White Clam Sauce, Olive Oil, Red Chili Pepper & Fresh Parsley
Half \$60.00 Full \$105.00

Bowtie with Crab Meat – Made with Maryland Lump Crabmeat, Onions, Garlic, Sweet Cream & Sundried Tomatoes
Half \$60.00 Full \$100.00

Additional Entrees

Mamma Lombardi's Meat Balls – Our Famous Homemade Blend of Ground Beef, Breadcrumbs, Special Seasonings & Romano Cheese Served in Mamma Lombardi's Tomato Sauce
Half \$55.00 Full \$100.00

Homemade Grilled Sausage & Peppers – Our Famous Homemade Sweet Fennel Sausage, grilled, then tossed with a medley of Bell Peppers, Spanish Onions, Extra Virgin Olive Oil, Oregano & Fresh Basil
Half \$55.00 Full \$95.00

Chicken Fingers – All Natural Chicken Breast breaded & cut into strips, Served with your choice of Honey Dijon, BBQ Sauce or Marinara Sauce
Half \$60.00 Full \$110.00

Chicken Parmigiana – Breaded and fried Boneless All-Natural Chicken Breast topped with Mamma Lombardi's Tomato Sauce, Mozzarella & Romano Cheeses then baked to perfection
Half \$60.00 Full \$110.00

Chicken Francese – Egg-Battered All-Natural Chicken Breasts thinly cut & sautéed in a light Lemon & White Wine Sauce
Half \$60.00 Full \$110.00

Chicken Marsala – Floured & sautéed All-Natural Chicken Breast with White Mushrooms, Imported Prosciutto, & Marsala Wine
Half \$60.00 Full \$110.00

Chicken Piccata – Floured & sautéed All-Natural Chicken Breast simmered with White Wine, Fresh Lemon, Artichoke Hearts & Capers
Half \$60.00 Full \$110.00

Chicken Rollatini – All-Natural Boneless Breast of Chicken rolled with Prosciutto di Parma, Mozzarella & Romano Cheeses, then simmered in a Mushroom & Marsala Wine Sauce
Half \$65.00 Full \$115.00

Chicken Scarpariello – All Natural Sautéed Chicken in a light sauce of freshly squeezed Lemon Juice, sautéed Fresh Garlic and Fresh Rosemary
Half \$60.00 Full \$110.00

Sausage & Peppers Pizzaiola – Fresh Tomatoes, Garlic and Mushrooms
Half \$55.00 Full \$95.00

