Ask about our off-premise, full-service catering
for your holiday gatherings & events!

FROM THE CARVING BOARD

Additional $5.00 per pound to cook any item
$10 carving fee
***prices are subject to change without notice**

HONEY GLAZED SPIRAL HAM | $9.99 lb.
Bone in – average 8 lbs. per ham

ROAST LOIN OF PORK | uncooked: $11.99 lb., 5lb. minimum
Stuffed with your choice of:
Baby spinach, prosciutto, roasted red peppers & pecorino romano
OR
Broccoli rabe, sundried tomatoes & provolone

PORK CROWN ROAST | uncooked: $14.99 lb.
14 chops average (10 chop minimum)

HERB ENCRUSTED BONELESS LEG OF LAMB | uncooked: $20.99 lb., 10 lbs. minimum
Served with our mint pesto sauce on the side

AUSTRALIAN RACK OF LAMB | uncooked: $39.95 lb.
7-8 chops per rack, 7 chop minimum, served with our mint pesto sauce on the side

SEASONED FILET MIGNON ROAST | uncooked: $59.99 lb.

PRIME RIB ROAST | uncooked: $31.99 lb.
1 rib per 2 people, 4 rib minimum



SIDE SELECTIONS & VEGETABLES

Half Tray Serves 5-10 Full Tray Serves 10-15

BROCCOLI | half $55 full $90
Sautéed with garlic & extra virgin olive oil

BROCCOLI RABE | half $65 full $95
Sautéed with garlic & extra virgin olive oil

STRING BEANS ALMONDINE | half $45 full $85
String beans, toasted almonds & extra virgin olive oil

HONEY GLAZED SLICED CARROTS | half $45 full $85
Roasted with honey

ROASTED BRUSSELS SPROUTS | half $60 full $110
Prepared with sautéed pancetta

BUTTERNUT SQUASH & APPLES | half $50 full $95
Butternut squash granny smith apples roasted topped with dried cranberries

BUTTER MASHED POTATOES | half $45 full $85
Potatoes smashed with butter, cream & special seasonings

CLASSIC SWEET POTATO CASSEROLE | half $50 full $95
Whipped sweet potatoes mixed with sweet butter brown sugar topped with mini marshmallows

HOLIDAY RICE PILAF | half $45 full $75
Long grain rice with dried cranberries & walnuts

EGGPLANT PARMIGIANA | half $70 full $120
Layers upon layers of seasoned, baked eggplant, Momma Lombardi's tomato sauce, romano & mozzarella cheeses, then baked until golden brown

EGGPLANT ROLLATINI | half $70 full $120
Slices of eggplant lightly breaded & baked, then rolled with a layer of ricotta & romano cheeses, topped with Momma Lombardi's marinara sauce

DESSERTS

HOLIDAY PARTY CANNOLI PLATTER
Stuffed with 35 mini cannolis
$105

ITALIAN COOKIE PLATTER
1 lb. $25.99

FRUIT PLATTER
small $45 med $70 large $95

FRESHLY BAKED MINI SFOGLIATELLA
1 dozen $40

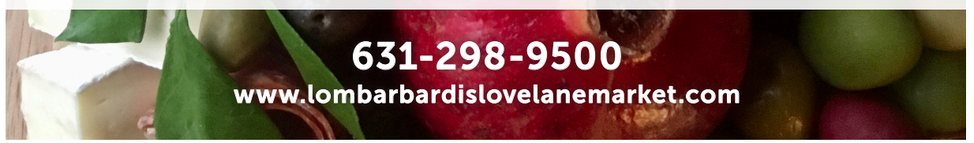
MINI APPLE BLOSSOM TARTS
1 dozen $50

Our team at Lombardi's Love Lane Market wishes you a very happy and healthy holiday season.
We look forward to catering for you and your family and friends!

CHRISTMAS EVE CATERING MENU



weddings + gatherings + events
LOMBARDI'S LOVE LANE MARKET
mangia bene • vive bene



ORDER

PLEASE PLACE YOUR ORDER BY
SATURDAY, DECEMBER 19, 2026
Contact Our Catering Department
631-298-9500
Kaila@lombardislovelanemarket.com

PICK-UP

ALL ORDERS MUST BE PICKED UP ON
THURSDAY, DECEMBER 24, 2026
Pick-up times between 9am – 4pm

170 LOVE LANE, MATTITUCK

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
small $70 medium $130 large $195

GOURMET CHEESE PLATTER
A fine assortment of imported & domestic cheeses accompanied by crisp crackers & adorned with grapes & berries
small $70 medium $125 large $185

FRESH MOZZARELLA & TOMATO PLATTER
Generous slices of our homemade fresh mozzarella layered with roma plum tomatoes & fresh basil
small $65 medium $85 large $165

STUFFED MUSHROOMS
Baby portabella mushrooms filled with a savory bread stuffing & topped with shaved romano cheese
30 pieces $65 60 pieces $125

SHRIMP COCKTAIL PLATTER
Tender gulf shrimp served with our tangy horseradish cocktail sauce & garnished with fresh lemon wedges
50 pieces $110

BAKED CLAMS OREGANATA
Sweet littleneck clams baked in their shell & topped with fresh oregano, garlic, breadcrumbs, extra virgin olive oil & white wine, garnished with lemon wedges & fresh parsley
25 pieces $75 50 pieces $140

CLAMS CASINO
Sweet littleneck clams topped with a mixture of peppers, onions, bacon, extra virgin olive oil & Italian spices
25 pieces $70 50 pieces $130

MINI ARANCINI RICE CROQUETTES
Short grain arborio rice mixed with saffron spice, imported prosciutto, mozzarella & romano cheese, breaded & fried, served with Mamma Lombardi's tomato sauce
30 pieces $65 60 pieces $120

MINI POTATO CROQUETTES
A combination of russet potatoes, mozzarella & pecorino cheeses, fresh Italian herbs & spices fried to a golden brown
30 pieces $60 60 pieces $110

Cooked to your preference. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions



FEATURED SALADS
Small Serves 5-10 Medium Serves 10-15

LOMBARDI'S SEAFOOD SALAD | 5lb bowl $135
A perfect blend of gulf shrimp, calamari & pulpo tossed in a spiced fresh lemon vinaigrette

LOMBARDI'S BACCALA SALAD | 5lb bowl $135
Salted cod filet tossed with extra virgin olive oil, vinegar, pepper, olives & capers

PULPO SALAD | 5lb bowl $135
Pulpo with celery, garlic, olives & lemon dressing

CALAMARI SALAD | 5lb bowl $135
Calamari with celery, garlic, olives & lemon dressing

CLASSIC CAESAR SALAD | sm $45 m $70 lg $110
Crispy romaine lettuce, parmesan cheese & homemade toasted croutons, served with creamy caesar dressing on the side

TUSCAN GARDEN SALAD | sm $45 m $60 lg $110
Fresh romaine & bibb lettuces, radicchio, cucumbers, carrots, grape tomatoes & red onions, served with our balsamic vinaigrette on the side

POACHED PEAR & GOAT CHEESE SALAD | sm $55 m $80 lg $120
Mesclun greens with sliced poached pears, creamy goat cheese, grape tomatoes, walnuts & red onions, served with raspberry nectar vinaigrette

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 homemade fresh mozzarella cheese
half $65 full $120

STUFFED JUMBO SHELLS
Extra large pasta shells stuffed with ricotta & romano cheeses, baked in Momma Lombardi's tomato sauce & topped with our homemade mozzarella cheese
half $65 full $120

CLASSIC BAKED LASAGNA
Mamma Lombardi's bolognese sauce, mozzarella & ricotta
no meat: half $70 full $130 I with meat: half $80 full $140

BAKED CHEESE RAVIOLI
half $65 full $120

PENNE ALLA VODKA
Prepared with plum tomatoes, vodka & just a touch of cream & red pepper
no meat: half $70 full $120 I with meat: half $80 full $130

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 $80 full $130

RIGATONI FILETO DI POMODORO
half $60 full $110

GOURMET MAC & CHEESE CASSEROLE
half $70 full $120

SEEDED ITALIAN BREAD
each $5.99



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, lobster tails & gulf shrimp cooked with white wine, plum tomatoes, garlic, oregano & fresh basil
half $110 full $210 (add 4oz lobster tail @ $16 each tail)

FRIED CALAMARI
Tender squid fried to a golden crisp, served with fresh lemon wedges & Mamma Lombardi's marinara sauce
half $65 full $120

MUSSELS BIANCO OR MARINARA
Mussels sautéed with white wine & fresh garlic, or marinara sauce
half $60 full $120

CRABMEAT STUFFED FILET OF SOLE
Filet of sole stuffed with lump crabmeat & our homemade seasoned breadcrumbs, topped with our creamy chive sauce
half $110 full $210

FRIED SHRIMP
Breaded shrimp with homemade breadcrumbs, fried to golden brown perfection
half $125 full $225

FRIED SOLE
Breaded sole with homemade breadcrumbs, fried to golden brown perfection
half $129 full $239

SHRIMP PARMIGIANA
Shrimp lightly breaded & pan-fried, topped with Mamma Lombardi's tomato sauce & baked with mozzarella & romano cheese
half $125 full $230

SHRIMP SCAMPI
Shrimp sautéed with white wine, sweet butter & fresh garlic
half $125 full $230

FILET OF SOLE OREGANATA
Filet of sole topped with oregano, fresh garlic, homemade breadcrumbs white wine & extra virgin olive oil, garnished with fresh lemon & parsley
half $105 full $200



FROM THE LAND
Half Tray Serves 5-10 Full Tray Serves 10-15

MAMMA LOMBARDI'S MEATBALLS
Our famous homemade blend of ground beef, breadcrumbs, special seasonings & romano cheese served in Mamma Lombardi's tomato sauce
half $70 full $130

HOMEMADE GRILLED SAUSAGE & PEPPERS
Our famous homemade sweet fennel sausage, grilled and tossed with a medley of bell peppers, spanish onions, extra virgin olive oil, oregano & fresh basil
half $70 full $130

CHICKEN FINGERS
All natural chicken breast breaded & cut into strips, served with your choice of honey dijon, BBQ sauce or marinara sauce
half $70 full $120

CHICKEN PARMIGIANA
Breaded & fried boneless all-natural chicken breast topped with Mamma Lombardi's tomato sauce, mozzarella & romano cheeses then baked to perfection
half $80 full $130

CHICKEN FRANCESE
Egg-battered all-natural chicken breasts thinly cut & sautéed in a light lemon & white wine sauce
half $80 full $130

CHICKEN MARSALA
Floured & sautéed all-natural chicken breast with white mushrooms, imported prosciutto, & marsala wine
half $80 full $130

CHICKEN ROLLATINI
All-natural boneless breast of chicken rolled with prosciutto di Parma, mozzarella & romano cheeses simmered in a mushroom & marsala wine sauce
half $90 full $140

CHICKEN SCARPARIELLO
All natural sautéed chicken in a light sauce of freshly squeezed lemon juice, sauteed fresh garlic & fresh rosemary
half $80 full $130

All Items Come Cold – Oven Ready!