



# LOMBARDI'S LOVE LANE MARKET



**\*Please Note That All Prices Are Subject to Change\***

## **Display Platters**

Small Serves 5-10

Medium Serves 10-15

Large Serves 15-20

**Antipasto Platter** – Imported Dry Sausage, Salami, Sopressata & Prosciutto di Parma, Aged Provolone, Parmigiano Reggiano & Homemade Fresh Mozzarella Cheeses, Oil Cured Sundried Tomatoes, Marinated Olives, Artichoke Hearts & Mushrooms, Fire-Roasted Red Peppers, Roma Plum Tomatoes & Fresh Basil  
**Sm. \$65.00 Med. \$95.00 Lg. \$175.00**

**Fresh Mozzarella & Tomato Platter** – Generous slices of our Homemade Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil  
**Sm. \$50.00 Med. \$80.00 Lg. \$135.00**

**Gourmet Cheese Platter** – A fine assortment of imported and domestic cheeses beautifully displayed on a platter accompanied by crisp, gourmet crackers and adorned with grapes and fresh berries  
**Sm. \$60.00 Med. \$90.00 Lg. \$165.00**

**Vegetable Crudité Platter** – Fresh spears of Carrots, Celery, Tri Color Peppers, Broccoli, Cauliflower, Yellow and Green Squash displayed on a platter with Creamy Spinach Dip  
**Sm. \$50.00 Med. \$80.00 Lg. \$120.00**

**Grilled Vegetable Platter** – An assortment of Zucchini & Yellow Squash, Eggplant, Tri Color Belle Peppers, Asparagus, Carrots & Sweet Fennel drizzled with Extra Virgin Olive Oil and grilled to perfection  
**Sm. \$45.00 Med. \$90.00 Lg. \$110.00**

**Bruschetta Platter** – Our Homemade Tuscan Crostini display on a platter with your choice of three of our Homemade Bruschetta. Choose from Classic Tomato, Artichoke, Roasted Eggplant, White Bean or Caponata  
**Sm. \$45.00 Med. \$85.00 Lg. \$125.00**

**Shrimp Cocktail Platter** – Tender Gulf Shrimp served with our Tangy Cocktail Sauce garnished with Fresh Lemon Wedges  
**50 pcs. \$95.00**

**Fresh Fruit Platter** -Fresh Seasonal Fruits cut and beautifully displayed on a platter  
**Sm. \$45.00 Med. \$70.00 Lg. \$95.00**

**Poached Salmon Display** –Atlantic Salmon delicately poached and garnished with Cucumbers and served with our Creamy Dill Caper Sauce  
**\$249.00 each Display Serves 10-15**

## Hand Crafted Cold Hors d'Oeuvres

**Smoked Salmon on Pumpernickel** – Served with Sour Cream and Chives

15 pcs. \$45.00    30 pcs. \$85.00

**Prosciutto Wrapped Melon** – Sugar Sweet Honey Dew and Cantaloupe wrapped with Thinly Sliced Prosciutto di Parma

15 pcs. \$35.00    30 pcs. \$65.00

**Filet Mignon Crostini** – Sliced Rare Filet Mignon on Crisp Tuscan Crostini with Fresh Arugula and Creamy Horseradish Sauce

15 pcs. \$45.00    30 pcs. \$85.00

**Deviled Eggs** – Hard Boiled Eggs filled with a Creamy Blend of Dijon, Egg Yolks and Spices

25 pcs. \$35.00    50 pcs. \$65.00

**Fennel Salmon Gravalax** – Cured Salmon thinly sliced and served on English Cucumber with Diced Egg White, Yolk and Chopped Red Onion

30 pcs. \$60.00    60 pcs. \$105.00

**Fresh Mozzarella & Tomato Brochette** – Homemade Bocconcini Mozzarella skewered with Grape Tomatoes, Fresh Basil and drizzled with Balsamic Glaze

15 pcs. \$35.00    30 pcs. \$65.00

**Antipasto Kebobs** – Layers of Marinated Mozzarella in Extra Virgin Olive Oil skewered with Sundried Tomatoes, Roasted Red Peppers, Artichoke Hearts & Olives

15 pcs. \$35.00    30 pcs. \$65.00

**Fresh Fruit Kebobs** – Cut Seasonal Fresh Fruit on skewers and displayed on a platter

15 pcs. \$35.00    30 pcs. \$65.00

## Hand Crafted Hot Hors d'Oeuvres

**Fried Artichokes** – Fresh Artichoke Hearts, halved and lightly battered, seasoned and fried to perfection!

25 pcs. \$55.00    50 pcs. \$95.00

**Spinach Pie Triangles** – Fresh Spinach, Crumbled Feta Cheese & Spiced wrapped in Flaky Phyllo Dough

25 pcs. \$45.00    50 pcs. \$75.00

**Stuffed Baby Bella Mushrooms** – Baby Portabella Mushrooms filled with a savory Bread Stuffing and topped with Shaved Romano Cheese

30 pcs. \$60.00    60 pcs. \$120.00

**Mini Arancini Rice Croquettes** – Short grain Arborio Rice mixed with Saffron Spice, Imported Prosciutto, Mozzarella & Romano Cheese served with Mamma Lombardi's Tomato Sauce

30 pcs \$60.00    60 pcs. \$110.00

**Mozzarella en Carrozza** – Mini Fresh Mozzarella Sandwiches fried until golden and crispy served with Mamma Lombardi's Marinara Sauce.

30 pcs \$45.00    60 pcs. \$75.00

**Mozzarella Sticks**

30 pcs \$40.00    60 pcs. \$70.00

**Baked Clams Oreganata** – Sweet Littleneck Clams baked in their shell and topped with Fresh Oregano, Garlic, Bread Crumbs, Extra Virgin Olive Oil & White Wine garnished with Lemon Wedges & Fresh Parsley

25 pcs. \$65.00    50 pcs. \$105.00

**Clams Casino** – Sweet Littleneck Clams topped with a mixture of Peppers, Onions, Bacon, Extra Virgin Olive Oil & Italian Spices

25 pcs. \$70.00    50 pcs. \$110.00

**Mini Crab Cakes** – Jumbo Lump Crab Meat, Herbs & Spices and Pan Fried

30 pcs. \$75.00    60 pcs. \$135.00

**Coconut Fried Shrimp** – Tender Gulf Shrimp coated in Shredded Coconut and Panko Bread Crumbs, fried to a golden brown and served with an Orange Dipping Sauce

25 pcs. \$99.00    50 pcs. \$170.00

**Gourmet Pigs in Blankets** – All Beef Frankfurters brushed with spicy brown mustard and wrapped in Buttery Puff Pastry and Baked until Golden Brown

30 pcs. \$40.00    60 pcs. \$70.00

**Petite Meatballs** – Your Choice of Petite-Sized Mamma Lombardi's Famous Beef or Chicken Meatballs served with Mamma Lombardi's Tomato Sauce

30 pcs. \$45.00    60 pcs. \$75.00

**Petite Stromboli** – Genoa Salami, Ham & Pepperoni rolled with Fresh Mozzarella in our Homemade Pizza Dough and cut into bite-sized pieces

30 pcs. \$50.00    60 pcs. \$90.00

**Fried Chicken Wings** – Served with your choice of Blazin’ Buffalo or Southern BBQ Sauce with celery sticks and Bleu Cheese Dressing

30 pcs. \$50.00    60 pcs. \$75.00

**Balsamic Marinated Baby Lamb Chops** – Baby Lamb Chops marinated and char-grilled, served with a Mint Pesto Sauce

20 pcs. \$75.00    40 pcs. \$140.00

**Mini Potato Croquettes** – A combination of Russet Potatoes, Fresh Mozzarella & Pecorino Cheeses, Fresh Italian Herbs & Spices then Fried to a Golden Brown

30 pcs. \$60.00    60 pcs. \$110.00



# Charcuterie Selections

*...No Substitutions Please...*

## Formaggi Platters

Small Serves 5-10 \$65.00 Medium Serves 10-15 \$95.00 Large Serves 15-20 \$125.00

**Select 3 Formaggi for Your Medium Platter & 5 Cheeses for Your Large Platter:**

*Platter comes with ½ lb. of Each Cheese & Lombardi's Own Mixed Olives*

Parmigiano Reggiano	Grana Padano	Pecorino Pepato	Pecorino Toscano
Gorgonzola Dolce	Manchego (6 mos.)	Asiago Fresco	Tallegio
French Brie		Danish Bleu	

## Salumi Platters

Medium Serves 5-10 \$85.00 Large Serves 10-15 \$150.00

**4 Salumi for Your Medium Platter & 6 Salumi for Your Large Platter:**

*Platter comes with ½ lb. of Each Meat & Lombardi's Own Mixed Olives*

San Daniele Prosciutto	Salame Toscano	Salame Calabrese	Hot Sopressata
Sweet Sopressata	Mortadella	Hot Capocollo	Sweet Capocollo

## Formaggi & Salumi Combo Platters

Small Platter Serves 5 \$75.00

Medium Platter Serves 5-10 \$110.00

Large Serves 10-15 \$195.00

**Select 3 Each for Your Medium Platter & 6 Each for Your Large Platter:**

*Platter comes with 1/3 lb. of Each Meat & Cheese, Lombardi's Own Mixed Olives & Fresh Baguette Bread*

### Formaggi Selection

Parmigiano Reggiano	Grana Padano	Pecorino Pepato	Pecorino Toscano
Gorgonzola Dolce	Manchego (6 mos.)	Asiago Fresco	Tallegio
French Brie		Danish Bleu	

### Salumi Selection

San Daniele Prosciutto	Salame Toscano	Salame Calabrese	Hot Sopressata
Sweet Sopressata	Mortadella	Hot Capocollo	Sweet Capocollo

## Freshly Baked Focaccia

½ Sheet \$20.00

Full Sheet \$35.00

### Focaccia Selections:

Sea Salt &  
Fresh Rosemary

Margherita

Olive & Sweet Onions

## Super Heroes

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

\*Special Numbers & Shapes Available\*

*All Heroes come with Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing on the side \*No Charge\**

***There is a \$5.00 upcharge to platter your 3ft, 4ft, 5ft, or 6ft heroes.***

**The American** – American & Swiss Cheeses, Fresh Roasted Turkey, Fresh Roast Beef, Fresh Ham, Green Leaf & Roma Plum Tomatoes  
\$22.99 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  
\$22.99 per foot

**The Caprese** – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Fire Roasted Red Peppers, Roma Plum Tomatoes & Fresh Basil  
\$22.99 per foot

**The Capri** – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Green Leaf Lettuce, Roma Plum Tomatoes & Fresh Basil  
\$21.99 per foot

**The Tuscan Vegetable** – Balsamic Glazed Seasonal Roasted Vegetables, Fresh Mozzarella & Basil Pesto  
\$20.99 per foot

**The Market Focaccia Specialty** – Grilled Eggplant, Fire Roasted Red Peppers, Fresh Mozzarella, Baby Arugula & Basil Pesto  
\$20.99 per foot

With the Assorted Sandwich Platter you can choose any sandwich off of our sandwich menu from #1-20  
The small gets 8 sandwiches, the medium gets 13, the large gets 18 and the extra-large gets 23

## Assorted Sandwich Platters

Your Choice of Any Bread or Wrap Offered Served with All Dressings on The Side:

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$110.99
MEDIUM	13-15	\$180.99
LARGE	18-20	\$240.99
EXTRA LARGE	23-25	\$310.99

## Cold Cut Platters

Medium Serves 5-10 Large Serves 10-15

**American** – Ham, Turkey, Roast Beef, Swiss, American and Muenster Cheeses  
Med. \$70.00 Lg. \$115.00

**Italian** – Prosciutto di Parma, Imported Dry Sausages, Mortadella, Capicola, Sopressata, Provolone & Grana Padano Cheeses  
Med. \$75.00 Lg. \$125.00

**Combo** – Enjoy the best of both worlds, a combination of both The American and Italian platters.  
Med. \$75.00 Lg. \$120.00

**Condiment Tray** – Assorted Rolls, Sliced Pickles, Tomatoes, Onions, Green Leaf Lettuce, Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing  
Med. \$40.00 Lg. \$55.00

## Assorted Panini Platters

Your Choice of Any Panini Pressed and Cut on Black Platters:

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$110.99
MEDIUM	13-15	\$180.99
LARGE	18-20	\$240.99
EXTRA LARGE	23-25	\$310.99

## Pull Apart Sandwiches

Artisanal Miniature Bread Loaves in the Following Styles:

Turkey, Brie & Fig Jam

Mozzarella + Tomato + Basil Pesto

Prosciutto + Mozzarella + Roasted Red Peppers

Salami + Provolone + Arugula

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	60 pieces	\$100.99
MEDIUM	120 pieces	\$160.99
LARGE	180 pieces	\$220.99
EXTRA LARGE	240 pieces	\$280.99

## Self-Serve Pulled Pork Slider Station

*Everything You Need to Create Your Own Sliders!*

Southern Style BBQ Pulled Pork ~ Artisanal Brioche Slider Buns

House Made Deli Style Cole Slaw ~ Dill Pickle Chips

24 Sliders. ½ tray \$125.00    48 Sliders. Full tray. \$199.00





## Prepared Salads

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Small Serves 5-10

Medium Serves 10-15

Large Serves 25

**Four Bean Salad** – String Beans, Red Kidney, Cannellini and Chick Peas with Fresh Basil & Extra Virgin Olive Oil

Sm. \$35.00      Med. \$50.00      Lg. \$85.00

**Bocconcini Salad** – Homemade Bocconcini Mozzarella with Roma Plum Tomatoes, Fresh Basil & Extra Virgin Olive Oil

Sm. \$50.00      Med. \$90.00      Lg. \$165.00

**Marinated String Beans** – Prepared with Red Onions, Roasted Garlic & Extra Virgin Olive Oil

Sm. \$45.00      Med. \$80.00      Lg. \$145.00

**Lombardi's Spa Salad** – Cucumber, Celery, Red Onion, Roma Plum Tomatoes, Fresh Lemon & Extra Virgin Olive Oil

Sm. \$45.00      Med. \$75.00      Lg. \$125.00

**Grilled Chicken Salad** – Prepared with Sweet Corn, Roasted Red Peppers & Balsamic Vinaigrette

Sm. \$50.00      Med. \$80.00      Lg. \$130.00

**Risotto Primavera Salad** – Arborio Rice prepared with Primavera Vegetables and Fresh Basil

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Lentil Salad** – Prepared with Celery & Carrots in a light Citrus Dressing

Sm. \$35.00      Med. \$55.00      Lg. \$85.00

**Red Potato & String Beans** – Prepared with Red Onion & Extra Virgin Olive Oil

Sm. \$45.00      Med. \$80.00      Lg. \$135.00

**Kale Salad** – Fresh Chopped Kale tossed with Red Onions, & Raspberry Nectar Vinaigrette

Sm. \$45.00      Med. \$65.00      Lg. \$105.00

**Farro Salad** – Farro Grains tossed with Dry Cranberries, Carrots, Chopped Kale, Walnuts & Extra Virgin Olive Oil

Sm. \$45.00      Med. \$65.00      Lg. \$105.00

**German Potato Salad** – A tangy German classic made with Red Bliss Potatoes, Celery & Sweet Onions in a Cider Vinegar Dressing

Sm. \$45.00      Med. \$80.00      Lg. \$145.00

**Mamma's Red Bliss Potato Salad** - Red Bliss Potatoes roasted then tossed with Caramelized Onions, Vinegar and Our Mayonnaise Dressing

Sm. \$45.00      Med. \$80.00      Lg. \$145.00

## Cold Pasta Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

**Pasta Primavera** – Penne Pasta tossed with market vegetables in a light Vinaigrette

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Greek Pasta** – Penne Pasta tossed with Plum Tomatoes, Feta Cheese, Kalamata Olives & a Light Dressing

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Rigatoni with Broccoli Rabe** – Rigatoni Pasta Tossed with Sautéed Broccoli Rabe, Sundried Tomatoes & Roasted Garlic

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Penne with Basil Pesto** – Prepared Homemade Basil Pesto & Pecorino Romano Cheese

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Tri Color Pasta** – Tri Color Fusilli Pasta tossed with Sundried Tomatoes, Fire Roasted Red Peppers, Homemade Fresh Mozzarella & Our Own Balsamic Vinaigrette

Sm. \$45.00      Med. \$80.00      Lg. \$145.00

**Penne Bruschetta** – Penne Pasta Tossed with Roma Plum Tomatoes, Red Onion, Garlic, Fresh Basil & Extra Virgin Olive Oil

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Penne with Fresh Mozzarella** – Penne Pasta Tossed with Roma Plum Tomatoes, Homemade Fresh Mozzarella, Roasted Garlic, Fresh Basil & Extra Virgin Olive Oil

Sm. \$40.00      Med. \$70.00      Lg. \$125.00

**Orecchiette Pasta Salad** – Little Ear Pasta prepared with Sautéed Broccoli Rabe, Homemade Sweet Italian Sausage, Sundried Tomatoes and a light Vinaigrette

Sm. \$50.00      Med. \$90.00      Lg. \$165.00

## Tossed Salads

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Small Serves 5-10

Medium Serves 10-15

Large Serves 25

*\*Add Marinated Grilled Chicken to Any Salad for Sm. \$10.99, Med. 20.99, Large. 30.99*

**Classic Caesar** – Crispy Romaine Lettuce, Parmesan and Pecorino Romano Cheeses, Our Homemade Toasted Croutons served with Creamy Caesar Dressing on the Side

**Sm. \$40.00 Med. \$60.00 Lg. \$110.00**

**Tuscan Garden** – Fresh Romaine & Bibb Lettuces, Radicchio, Cucumbers, Carrots, Grape Tomatoes & Red Onion, served with Our Balsamic Vinaigrette on the Side

**Sm. \$35.00 Med. \$55.00 Lg. \$85.00**

**Greek** – Fresh Romaine Lettuce, Grape Tomatoes, Feta Cheese, Kalamata Olives, Red Onions, Cucumbers and Pepperoncini Peppers served with Our Zesty Italian Vinaigrette on the Side

**Sm. \$40.00 Med. \$60.00 Lg. \$100.00**

**Gorgonzola** – Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dry Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette

**Sm. \$40.00 Med. \$60.00 Lg. \$110.00**

**Poached Pear & Goat Cheese** – Mesclun Greens with Sliced Poached Pears, Creamy Goat Cheese, Grape Tomatoes, Walnuts & Red Onion, served with Raspberry Nectar Vinaigrette

**Sm. \$45.00 Med. \$65.00 Lg. \$110.00**

**Citrus** – Romaine, Bibb & Radicchio Lettuces with Sliced Red & Green Grapes, served with Our Citrus Infused Honey Dijon Tarragon Vinaigrette on the Side

**Sm. \$40.00 Med. \$60.00 Lg. \$110.00**

**Fresh Spinach** – Fresh Baby Spinach, Sliced Sweet Strawberries, Creamy Goat Cheese & Candied Walnuts, served with Our Balsamic Vinaigrette on the side

**Sm. \$40.00 Med. \$60.00 Lg. \$110.00**

**Prosciutto & Fig** – Thinly Sliced Prosciutto wrapped around Sweet Figs with Creamy Goat Cheese & Fire Roasted Red Peppers served over a Bed of Baby Arugula and our Balsamic Vinaigrette on the Side

**Sm. (5 Figs) \$ 55.00 Med. (10 Figs) \$75.00 Lg. (18 Figs) \$125.00**

## Hot Vegetables

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

**Broccoli** - Sautéed with Garlic and Extra Virgin Olive Oil

Half \$55.00 Full \$90.00

**Broccoli Rabe** – Sautéed with Garlic and Extra Virgin Olive Oil

Half \$65.00 Full \$95.00

**Spinach** – Sautéed Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$75.00

**String Beans in Garlic** – Sautéed with Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$65.00

**String Beans Almondine** – Crisp String Beans tossed with Garlic, Toasted Almonds & Extra Virgin Olive Oil

Half \$45.00 Full \$85.00

**Honey Glazed Sliced Carrots** – Roasted with Fresh Thyme

Half \$45.00 Full \$85.00

**Roasted Brussels Sprouts** – Prepared with Sautéed Pancetta

Half \$60.00 Full \$95.00

**Grilled Asparagus** – Tossed with Garlic & Extra Virgin Olive Oil

Half \$55.00 Full \$95.00

**Asparagus Valencia** – Sautéed with Finely Chopped Shallots, Fresh Orange & Extra Virgin Olive Oil

Half \$60.00 Full \$95.00

**Grilled Portobello Mushrooms** – Tossed with Roasted Garlic & Extra Virgin Olive Oil

Half \$50.00 Full \$90.00

**Grilled Pepper Medley** – Tri Color Bell Peppers Grilled and Tossed with Garlic & Extra Virgin Olive Oil

Half \$40.00 Full \$65.00

**Vegetable Primavera** – Market Vegetables tossed with Garlic, Fresh Basil & Extra Virgin Olive Oil

Half \$40.00 Full \$65.00

**Eggplant Parmigiana** – Layers upon Layers of Seasoned, Fried Eggplant, Our Plum Tomato Sauce, Romano & Homemade Fresh Mozzarella Cheeses then Baked until Golden Brown

Half \$65.00 Full \$110.00

**Eggplant Rollatini** – Slices of Eggplant lightly breaded and Fried Eggplant and rolled with a layer of Ricotta & Romano Cheeses, topped with Our Plum Tomato Sauce

Half \$65.00 Full \$105.00

**\*Add Prosciutto for an Additional Cost**

## Side Selections

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

**Oven Roasted Baby Potatoes** – Baby Bliss Potatoes tossed with Extra Virgin Olive Oil, Fresh Lemon & Herbs and roasted until tender

**Half \$35.00 Full \$55.00**

**Tuscan Roasted Potato Wedges** – Russet Potatoes sliced into wedges, tossed with Extra Virgin Olive Oil, a Special Blend of Spices & Pecorino Romano Cheese and roasted until tender

**Half \$35.00 Full \$55.00**

**Country Mashed Potatoes** – A Home-Style Tradition with Milk, Butter and seasonings

**Half \$40.00 Full \$70.00**

**Potatoes Au Gratin** – Sliced Potatoes layered and baked in a Seasoned Cream Sauce, topped with Bread Crumbs and Baked to a Golden Brown

**Half \$45.00 Full \$70.00**

**Potato Pancakes** – Shredded Potatoes, Sautéed Onions, & A Special Blend of Cheeses combined together and Fried to a Golden Brown

**30 pcs. \$35.00 60 pcs. \$60.00**

**Mini Potato Croquettes** – A combination of Russet Potatoes, Fresh Mozzarella & Pecorino Cheeses, Fresh Italian Herbs & Spices then Fried to a Golden Brown

**30 pcs. \$40.00 60 pcs. \$70.00**

**Sweet Potatoes** – Sweet Potatoes whipped, mixed with Sweet Butter and Brown Sugar

**Half \$35.00 Full \$60.00**

**Rice Pilaf** – Savory Long Grain Rice with Sautéed Celery, Carrots, Onions and Sweet Peas

**Half \$35.00 Full \$60.00**

**Wild Rice Pilaf** – Wild Long Grain Rice with Dry Cranberries & Walnuts

**Half \$35.00 Full \$60.00**

**Cornbread Sausage Stuffing** – Sweet Cornbread with Crumbled Sweet Fennel Sausage & Fresh Sage

**Half \$60.00 Full \$99.99**

**Mushroom & Onion Stuffing**

**Half \$50.00 Full \$95.00**

**\*Gluten Free Available- \$10.00 upcharge**

**Sweet Potato Casserole**

**Half \$50.00 Full \$95.00**

**Creamed Spinach** – Baby Spinach sautéed and chopped with Sweet Onions and Cream

**Half \$50.00 Full \$95.00**

**Butternut Squash & Apples**– Butternut squash and Granny smith apples roasted, and topped with dried cranberries

**Half \$45.00 Full \$85.00**

## **Lombardi's Signature Pasta Dishes**

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Half Tray Serves 5-10

Full Tray Serves 10-15

*\*Your Choice of Pasta: Penne, Rigatoni, Fusilli, Orecchiette, Spaghetti or Fettuccine*

**Plum Tomato**– Prepared with Roma Plum Tomatoes, Sweet Onions and Extra Virgin Olive Oil

**Half \$55.00 Full \$90.00**

**Marinara** – Prepared with Roma Plum Tomatoes, Fresh Garlic and Extra Virgin Olive Oil

**Half \$55.00 Full \$90.00**

**Puttanesca** – Our Fragrant, Savory sauce of Plum Tomatoes, Sweet Onions, Capers and Anchovies

**Half \$55.00 Full \$90.00**

**Arrabiata**– Prepared with Roma Plum Tomatoes, Fresh Garlic, Extra Virgin Olive Oil & Crushed Red Pepper

**Half \$55.00 Full \$90.00**

**Filetto di Pomodoro**– Prepared with Chunks of Roma Plum Tomatoes, Sweet Onions, Fresh Basil & Extra Virgin Olive Oil

**Half \$55.00 Full \$90.00**

**Alla Vodka**– Our Creamy Meat Sauce, Prepared with Plum Tomatoes, Vodka, Ground Beef and just a touch of Cream and Red Pepper (Made without meat by special request)

**Half \$65.00 Full \$100.00**

**Eggplant** – Prepared with Roasted Diced Eggplant in Filetto di Pomodoro Sauce

**Half \$55.00 Full \$90.00**

**Broccoli al Olio**– Prepared with Fresh Steamed Broccoli Florets, Fresh Garlic & Extra Virgin Olive Oil

**Half \$55.00 Full \$90.00**

**Broccoli di Rabe & Sausage** – Prepared with Fresh Broccoli Rabe, Our Homemade Sweet Sausage, Fresh Garlic & Extra Virgin Olive Oil

**Half \$65.00 Full \$110.00**

**Primavera** – Prepared with Market Vegetables tossed in Extra Virgin Olive Oil

**Half \$50.00 Full \$85.00**

## ***Lombardi's Specialty Dishes***

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

*\*Your Choice of Pasta: Penne, Rigatoni, Fusilli, Orecchiette, Spaghetti or Fettuccine*

**Bolognese** – Made with Ground Sirloin slow cooked with Plum Tomatoes, Fresh Basil & Sweet Onions  
**Half \$60.00    Full \$95.00**

**Boscaiola** – A savory blend of Sundried Tomatoes, Cremini Mushrooms, Fresh Sweet Cream and Brandy  
**Half \$60.00    Full \$100.00**

**Alfredo** – A rich blend of Sweet Cream, Butter and Parmesan Cheese  
**Half \$60.00    Full \$100.00**

**Basil Pesto** – Made with Fresh Basil, Pignoli Nuts, Parmesan cheese, Extra Virgin Olive Oil & a Touch of Sweet Cream  
**Half \$60.00    Full \$100.00**

**Alla Vongole** – Made with Your Choice of Red or White Clam Sauce and Fresh Parsley  
**Half \$70.00    Full \$115.00**

## ***Pasta al Forno***

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**Lasagna** – Layers of Pasta with Ground Beef, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly combined  
**Half \$75.00    Full \$115.00**

**Grilled Vegetable Lasagna** – Layers of Semolina Pasta with Grilled Market Vegetables, Ricotta & Romano Cheeses and Our Plum Tomato Sauce  
**Half \$60.00    Full \$100.00**

**Baked Ziti** – Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese  
**Half \$65.00    Full \$105.00**

**Stuffed Jumbo Shells** – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese  
**Half \$60.00    Full \$95.00**

**Baked Manicotti** – Tender Pasta Crepes filled with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese  
**Half \$55.00    Full \$95.00**

**Baked Ravioli** – Creamy Cheese-Filled Homemade Ravioli baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese  
**Half \$60.00    Full \$95.00**

**Gourmet Mac & Cheese Casserole** – Cavatappi Pasta Tossed with an Assortment of Imported & Domestic Cheeses, then Topped with Our Homemade Seasoned Breadcrumbs  
**Half \$60.00 Full \$95.00**

## *Chicken*

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

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**Mamma Lombardi's Chicken Meatballs** – Fresh Ground Chicken Breasts mixed with a special blend of Seasonings and Romano Cheese served in Our Plum Tomato Sauce  
**18 pcs. \$70.00 36 pcs. \$120.00**

**Chicken Cutlet Milanese** – Boneless Breast of Chicken coated in Fresh Italian Breadcrumbs and fried until golden and crispy and served with Lemon Wedges  
**Half \$70.00 Full \$115.00**

**Chicken Parmigiana** – Breaded and Fried Boneless Chicken Breast topped with Our Plum Tomato Sauce; Fresh Mozzarella & Romano Cheeses then baked to perfection  
**Half \$70.00 Full \$115.00**

**Chicken Francese** – Egg-Battered Chicken Breasts sautéed in a light Lemon & White Wine Sauce  
**Half \$70.00 Full \$115.00**

**Chicken Marsala** – Sautéed Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine  
**Half \$70.00 Full \$115.00**

**Chicken Piccata** – Sautéed Chicken Breast simmered in White Wine, Fresh Lemon, Artichoke Hearts & Capers  
**Half \$70.00 Full \$115.00**

**Chicken Rollatini** – Boneless Breast of Chicken rolled with Prosciutto di Parma, Fresh Mozzarella and Romano Cheeses then simmered in a Mushroom & Marsala Wine Sauce  
**Half \$70.00 Full \$120.00**

**Chicken Valentino** – Sautéed Chicken Breast with Spinach, Sundried Tomatoes, Artichoke Hearts & Asiago Cheese, served with a White Wine Reduction Sauce  
**Half \$70.00 Full \$120.00**

**Chicken Bruschetta** – Bread Chicken Breast topped with Our Famous Mix of Plum Tomatoes, Garlic & Fresh Basil, Our Homemade Fresh Mozzarella then baked and drizzled with a Sweet Balsamic Glaze  
**Half \$70.00 Full \$120.00**

**Chicken Scarpariello** – Sautéed Chicken Breast sautéed with Fresh Lemon, Garlic & Rosemary  
*\*Add Sweet Fennel Sausage for an additional cost*  
**Half \$70.00 Full \$120.00**



**Chicken Pizzaiola** – Sautéed Boneless Breast of Chicken topped with a delicious Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Asiago Cheese  
**Half \$70.00 Full \$120.00**

**Chicken Cacciatore** – Chicken Breast sautéed with Plum Tomatoes, Mushrooms, Garlic, Onions & Peppers  
**Half \$70.00 Full \$115.00**

**Marinated Grilled Chicken Kebobs** – Chicken Breasts cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with Tri Color Bell Peppers & Onions, then grilled to perfection  
**Half \$65.00 Full \$115.00**

**Chicken Fingers** – Chicken Breast Strips seasoned with Fresh Italian Breadcrumbs and fried to a golden crisp served with your choice of Honey Dijon, BBQ Sauce or Marinara Sauce  
**Half \$65.00 Full \$115.00**

**Southern-Fried Chicken** – Marinated Chicken, seasoned, battered and fried to a golden brown  
**Half \$65.00 Full \$115.00**

**Whole Herb Roasted Chicken** – Whole Organic Chicken rubbed with a Special Blend of Seasonings and slow roasted on the rotisserie \*Request Whole or Cut-Up  
**\*\*Market Price\*\***



## ***Pork***

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

**Homemade Grilled Sausage & Peppers** – Our Famous Homemade Sweet Fennel Sausage, grilled, then tossed with a medley of Tri Color Bell Peppers, Spanish Onions, Extra Virgin Olive Oil, Oregano & Fresh Basil  
**Half \$65.00    Full \$120.00**

**Sausage & Peppers Marinara** – Our Famous Homemade Sweet Fennel Sausage, grilled, tossed with a medley of Tri Color Bell Peppers and Our Garlic Marinara Sauce  
**Half \$60.00    Full \$100.00**

**Sausage & Broccoli Rabe** – Steamed Broccoli Rabe sautéed with Fresh Garlic, Extra Virgin Olive Oil, Hint of Crushed Red Peppers and your Choice of Hot or Sweet Fennel Sausage  
**Half \$65.00    Full \$115.00**

**Pork Braciolo** – Thinly sliced Pork Loin stuffed with Fresh Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Our Plum Tomato Sauce  
**Half \$60.00    Full \$100.00**

**Tuscan Style Boneless Pork Loin** – Center-Cut Pork Loin slow-roasted with Fresh Rosemary, Garlic, Special Blend of Seasonings and Extra Virgin Olive Oil  
**Half \$60.00    Full \$100.00**

**Stuffed Pork Loin** – Pork Loin stuffed with Broccoli Rabe, Prosciutto and Provolone and roasted  
**Half \$65.00    Full \$105.00**

**Southern BBQ Pulled Pork** – Pork Shoulder slowly braised for hours in Our Traditional Southern BBQ Sauce then pulled from the bone  
**Half \$65.00    Full \$105.00**

**Southern BBQ Baby Back Ribs** – Tender Rack of Baby Ribs slowly roasted in Our Traditional Southern BBQ Sauce  
**Half \$65.00    Full \$105.00**

## *Beef*

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

**Mamma Lombardi's Meat Balls** – Our Famous Homemade Blend of Ground Beef & Pork, Breadcrumbs, Special Seasonings and Romano Cheese served in Our Plum Tomato Sauce

**18pcs. \$65.00 36pcs. \$120.00**

**Sliced Steak Pizzaiola** – Sirloin of Beef seared then sliced and topped Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese

**2½lb \$90.00 5lb \$170.00**

**Sliced Steak Di Nola** – Sirloin of Beef seared then thinly sliced then sautéed in a Mushroom Madeira Wine Sauce

**2½lb \$90.00 5lb Full \$170.00**

**Sliced Steak Au Poivre** – Sirloin of Beef seared then thinly sliced and simmered in Our Savory Peppercorn Brandy Cream Sauce

**2½lb \$90.00 5lb Full \$170.00**

**Beef Braciola** – Sirloin of Beef thinly sliced, stuffed with Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Our Plum Tomato Sauce

**6 pcs. (Sliced) \$85.99 12pcs. (Sliced) \$175.99**

**Marinated Grilled Steak Kebobs** – Sirloin of Beef cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with a medley of Tri Color Bell Peppers & Onions, then grilled to perfection

**Half \$70.00 Full \$120.00**

**Pepper Steak** – Tender Strips of Sirloin rubbed in Italian Spices then simmered with Tri Color Bell Peppers and Sweet Onions

**2½lb \$65.00 5lb \$115.00**

**Braised Short Ribs** – Choice Cut Beef Short Ribs slowly braised in Our Traditional Southern BBQ Sauce

**3lb \$85.00 6lb \$145.00**

**Filet Mignon Di Nola** – Market Price Tender Filet of Beef seared and thinly sliced then sautéed in a Mushroom Madeira Wine Sauce

***\*Market Price***

**Filet Mignon Au Poivre** – Market Price Tender Filet of Beef encrusted in Black Peppercorns, seared and sliced, served with Our Savory Peppercorn Brandy Cream Sauce

***\*Market Price***

**Whole Roasted Prime Rib** – Market Price Whole Prime Rib Roast rubbed with Our Special Blend of Seasonings and roasted to your liking, served with Au Jus Sauce on the side  
*\*Market Price*

**Whole Roasted Filet Mignon** – Market Price Whole Filet Mignon rubbed with Our Special Blend of Seasonings and roasted to your liking  
*\*Market Price*

## *Lamb*

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

**Marinated Baby Lamb Chops** – Seared and served with Our Mint Pesto Sauce  
20 pcs. \$65.00 40 pcs. \$115.00

**Breaded Lamb Chops** – Baby Lamb Chops, lightly breaded and pan-fried, served with Fresh Lemon Wedges  
20 pcs. \$85.00 40 pcs. \$155.00



## *Market Veal*

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

**\*All Veal Selections are at Market Price\***

**Veal Cutlet Milanese** – Tender Cutlets of Veal lightly coated in Our Homemade Seasoned Breadcrumbs, pan-fried to a golden crisp and served with Fresh Lemon Wedges

**Veal Cutlet Parmigiana** – Tender Cutlets of Veal lightly coated in Our Homemade Seasoned Breadcrumbs, pan-fried to a golden crisp, topped with Our Plum Tomato Sauce, Homemade Fresh Mozzarella & Romano Cheeses

**Veal Scaloppine alla Marsala** – Tender Cutlets of Veal lightly breaded and sautéed in White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

**Veal Scaloppine alla Zingara** – Tender Cutlets of Veal lightly breaded and sautéed in White Wine, Imported Prosciutto di Parma, Peppers and Artichoke Hearts

**Veal Sorrentino with Eggplant** – Tender Cutlets of Veal and Italian Eggplant sautéed in Our Marsala Wine Sauce, topped with Prosciutto, Sliced Plum Tomatoes and Our Homemade Fresh Mozzarella

**Veal Chops** – Market Price Veal Chops prepared Grilled or Pan-Fried topped with Our Portobello Mushroom Sauce

**Rack of Veal** – Market Price Veal Rack herb-encrusted and roasted

**Veal Osso Buco** – Market Price Veal Shanks halved and slowly braised in White Wine and Garden Vegetables

## *Seafood*

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

**Our Famous Zuppa Di Pesce** – Long Island Little Neck Clams, Mussels, Calamari, Scungilli and Tender Gulf Shrimp poached with White Wine, Plum Tomatoes, Garlic, Oregano & Fresh Basil

*\*Add Lobster for an Additional Cost*

**Half \$99.00    Full \$195.00**

**Mussels Bianco** – Mussels sautéed with White Wine and Fresh Garlic

**Half \$60.00    Full \$100.00**

**Mussels Marinara** – Mussels sautéed with White Wine, Fresh Garlic & Our Plum Tomato Sauce

**Half \$60.00    Full \$100.00**

**Fried Calamari** – Tender Squid lightly battered and fried to a golden crisp, served with Fresh Lemon Wedges and your choice of Our Marinara or Arrabiata Sauce

**Half \$65.00    Full \$115.00**

**Calamari Marinara** – Tender Squid simmered with Plum Tomatoes, Fresh Garlic, White Wine and Extra Virgin Olive Oil

**Half \$65.00    Full \$115.00**

**Shrimp Scampi** – Jump Shrimp sautéed with White Wine, Sweet Butter and Fresh Garlic

**Half \$125.00            Full \$225.00**

**Shrimp Oreganata** – Jumbo Shrimp topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges and Parsley

**Half \$125.00            Full \$225.00**

**Shrimp Parmigiana** – Jumbo Shrimp lightly breaded and pan-fried, topped with Our Plum Tomato Sauce, Our Homemade Fresh Mozzarella & Romano Cheese and baked until golden

**Half \$125.00            Full \$225.00**

**Coconut Fried Shrimp** – Tender Gulf Shrimp coated in Shredded Coconut and Panko Bread Crumbs, fried to a golden brown and served with an Orange Dipping Sauce

**25 pcs. \$99.00            50 pcs. \$170.00**

**Cod Livornaise** – Cod baked with Plum Tomatoes, Fresh Garlic, Kalamata Olives & Capers

**Half \$70.00    Full \$135.00**

**Grilled Salmon** – Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinach

**Half \$95.00    Full \$175.00**

**Crabmeat Stuffed Salmon** – Salmon Filets stuffed with Blue Claw Lump Crabmeat and Our Homemade Seasoned Breadcrumbs topped with Our Creamy Dill Sauce

**Half \$95.00    Full \$195.00**

**Filet of Sole Oreganata** – Filet of Sole topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine and Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges and Parsley  
**Half \$95.00 Full \$175.00**

**Filet of Sole Florentine** – Filet of Sole Strips stuffed with Baby Spinach, Feta Cheese and Sweet Onions, Topped with Our Creamy Dill Sauce  
**Half \$85.00 Full \$175.00**

**Crabmeat Stuffed Filet of Sole** – Filet of Sole stuffed with Blue Claw Lump Crabmeat and Our Homemade Seasoned Breadcrumbs topped with Our Creamy Chive Sauce  
**Half \$110.00 Full \$200.00**

**Seafood Paella** – Saffron-Infused Long Grain Rice baked with Mussels, Long Island Little Neck Clams, Tender Gulf Shrimp, Marinated Grilled Chicken and Our Homemade Chorizo Sausage  
**Half \$75.00 Full \$125.00**

**Whole Branzino** – Market Price European Sea Bass prepared Traditional Mediterranean Style with Fresh Lemon and Herbs  
***\*Market Price***

**Whole Stripe Bass** – Market Price Sea Bass prepared Scallion Ginger Soy Marinated & Grilled, Blackened or Tuscan Herbed and oven-baked to perfection  
***\*Market Price***

**Yellow Fin Tuna** – Market Priced Tuna Steaks encrusted with Fresh Lemon and Cracked Black Pepper and seared to your choice of temperature  
***\*Market Price***

***\*Please Note That All Prices Are Subject to Change\****

## *Dessert*

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**The Party Cannoli** – An enormous Bakery-Fresh Cannoli Shell filled with Our Famous Sweet Ricotta Filling, decorated with Chocolate Chips & Confectioner's Sugar then surround by 30 Mini Cannoli Shells for dipping

\$74.99

### **Assorted Hand- Filled Cannolis**

Mini Cannoli

Small Platter (12) \$35.00 Large Platter (24) \$65.00

Large Cannoli

Small Platter (6) \$35.00 Large Platter (12) \$65.00

### **House Baked Cookies**

*\*Chocolate Chip, Double Chocolate Chunk, & Macadamia Nut*

Small Platter (25) \$30.00 Medium (50) \$55.00 Large Platter (75) \$80.00

### **Assorted Miniature French & Italian Pastries**

\$19.99 per lb.

### **Assorted Italian Cookies**

\$19.99 per lb.

### **Pignoli Cookies**

\$26.99 per lb.



## **ADD ONS & PACKAGES**

### **SOFT BEVERAGE PACKAGE**

Assortment of Bottled Waters, Iced Teas, & Sodas  
*\$3.50 per person*

### **PAPER GOODS PACKAGE**

Paper Plates, Napkins, Forks, Knives, & Spoons  
*\$3.99 per person*

### **UPGRADED PAPER GOODS PACKAGE**

Disposable Bamboo Plates, Napkins, Bamboo Forks, Bamboo Knives, & Bamboo Spoons  
*\$6.00 per person*

### **WIRE CHAFING DISH SETUP**

Wire Rack, Water Pan, & 2 Sternos  
*\$12.00 per setup*

## **Off Premise Catering**

We offer comprehensive, customizable packages for any event! Any occasion, big or small, on site and off premise, there is something for everyone. Ask our catering consultants to help you design a magnificent menu, making food memories for years to come!

Birthdays – Anniversaries – Holidays – Christenings, Communion, Confirmations – Graduations  
Baby Showers – Bridal Showers – Engagements – Corporate Seminars & Galas – Film Productions – Sweet  
Sixteen Parties – Bar & Bat Mitzvahs – Weddings & More

**Mangia Bene. Vive Bene.**