



Serves 8-10 people
\$385.99 + tax

**ALL NATURAL BUTCHER-SLICED
ROASTED TURKEY BREAST**

OR

8LB HONEY GLAZED SPIRAL HAM

Turkey Pan Gravy (1 quart)

Fresh Cranberry Sauce (1 quart)

Mushroom & Caramelized Onion Bread Stuffing (1/2 tray)

Autumn Salad

Baby field greens, local roasted butternut squash, gorgonzola cheese and pecans with an apple cider vinaigrette

1 Dozen Assorted Dinner Rolls

YOUR CHOICE OF 3 ADDITIONAL SIDES

(1/2 tray each)

Creamy Butter Mashed Potatoes

Sweet Potato Casserole

String Beans Almondine

Brussels Sprouts with Pancetta

Butternut Squash & Apples

Gourmet Macaroni & Cheese Casserole

Honey Glazed Sliced Carrots

DESSERT

12 Mini Cannolis

and

Apple Pie or Pumpkin Pie (choice of 1)

PICK-UP COLD – OVEN READY

All Prices are Subject to Change



Serves 12 people
\$495.99 + tax

FRESH WHOLE 18lb TURKEY

Pick-up Cold, Raw, Seasoned or Unseasoned

There is a \$90.00 charge to cook

Turkey Pan Gravy (2 quarts)

Fresh Cranberry Sauce (1 quart)

Mushroom & Caramelized Onion Bread Stuffing (1/2 tray)

Autumn Salad

Baby field greens, local roasted butternut squash, gorgonzola cheese and pecans with an apple cider vinaigrette

1 Dozen Assorted Dinner Rolls

YOUR CHOICE OF 3 ADDITIONAL SIDES

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DESSERT

12 Mini Cannolis

and

Apple Pie or Pumpkin Pie (choice of 2)

PICK-UP COLD – OVEN READY

All Prices are Subject to Change



PICK UP COLD – OVEN READY

631-298-9500

Please Order by Sunday, November 19, 2023

CATERING PICK-UPS

Wednesday, November 22, 2023

Schedule Time with Catering Department

170 LOVE LANE, MATTITUCK

CLOSED THANKSGIVING DAY



LOMBARDI'S LOVE LANE MARKET

HAND CRAFTED HORS D'OEUVRES & PLATTERS

MINI ARANCINI RICE CROQUETTES

Short grain arborio rice mixed with saffron spice, mozzarella & romano cheese, served with roma plum tomato sauce
30 pieces \$60.00 60 pieces \$110.00

GOURMET PIGS IN BLANKETS

All-beef frankfurters brushed with spicy brown mustard, wrapped in buttery puff pastry and baked until golden brown
30 pieces \$65.00 60 pieces \$120.00

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
small \$65.00 medium \$95.00 large \$185.00

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 & fresh berries
small \$60.00 medium \$90.00 large \$175.00

VEGETABLE CRUDITÉ PLATTER

Fresh spears of carrots, celery, tri-color peppers, broccoli, cauliflower, yellow & green squash displayed on a platter with creamy spinach dip
small \$60.00 medium \$80.00 large \$120.00

BRUSCHETTA PLATTER

Our homemade tuscan crostini display on a platter with your choice of three of our homemade bruschetta: choose from classic tomato, lemon artichoke, tuscan white bean or eggplant caponata
small \$45.00 medium \$85.00 large \$125.00

FEATURED SALADS

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

GORGONZOLA

Mesclun greens, radicchio, grape tomatoes, gorgonzola cheese, dried cranberries, walnuts and red onion, served with our balsamic vinaigrette
small \$60.00 medium \$55.00 large \$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
small \$45.00 medium \$65.00 large \$110.00

PROSCIUTTO & FIG

Thinly sliced prosciutto wrapped around sweet figs, with creamy goat cheese and fire roasted red peppers, served over a bed of baby arugula with our balsamic vinaigrette on the side
small \$55.00 medium \$75.00 large \$125.00

FEATURED SIDE SELECTIONS

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

CREAMED SPINACH

Baby spinach sautéed and chopped with sweet onions and cream
half \$50.00 full \$95.00

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 and honey glazed
half \$45.00 full \$85.00

ROASTED BRUSSELS SPROUTS

Prepared with sautéed pancetta
half \$60.00 full \$95.00

ASPARAGUS VALENCIA

Sautéed with finely chopped shallots, fresh orange & extra virgin olive oil
half \$60.00 full \$95.00

BUTTERNUT SQUASH & APPLES

Butternut squash and granny smith apples, roasted & topped with dried cranberries
half \$50.00 full \$95.00

BUTTER MASHED POTATOES

Potatoes smashed together with cream and special seasonings
half \$45.00 full \$85.00

CLASSIC SWEET POTATO CASSEROLE

Sweet potatoes, whipped, mixed with sweet butter and brown sugar, then topped with mini marshmallows
half \$50.00 full \$95.00

GOURMET MACARONI & CHEESE CASSEROLE

Cavatappi pasta tossed with an assortment of imported and domestic cheeses, then topped with our homemade seasoned breadcrumbs
half \$60.00 full \$95.00

MUSHROOM & CARAMELIZED ONION STUFFING

Traditional white bread stuffing loaded with cremini mushrooms, sweet caramelized onions
half \$50.00 full \$95.00
gluten free half: \$59.99 gluten free full: \$99.99

CORNBREAD SAGE STUFFING

Sweet cornbread with crumbled sweet sausage & fresh sage
half \$60.00 full \$99.99

SOUPS, BISQUES & CHOWDERS

2 Quart Minimum, 3-4 Servings per Quart

Corn Chowder \$15.99qt
Creamy Pumpkin Soup \$15.99qt

FROM THE CARVING BOARD

All Cooked Items Are Picked Up Cold
Additional \$5.00 per pound to cook any item

FRESH WHOLE TURKEY

Uncooked, seasoned with thyme, sage and herb butter
OR raw, unseasoned
Market price: 18 lbs., 20-22 lbs., 25+ lbs.

BONELESS TURKEY BREAST

Uncooked, seasoned with thyme, sage and herb butter
OR raw, unseasoned
Market price: 4 lbs. minimum

HONEY GLAZED SPIRAL HAM

Bone In
\$9.99 lb.: average 8 lbs. per ham

FRESH BAKED HAM

Bone In
Uncooked: \$8.99 lb., average 4.5 lbs. per ham

ROAST LOIN OF PORK

Stuffed with your choice of:
Baby spinach, prosciutto, roasted red peppers & pecorino romano
OR
Broccoli rabe, sundried tomatoes & provolone
Uncooked: \$10.99 lb., 5lb. minimum

PORK CROWN ROAST

14 chops average (10 chop minimum)
Uncooked: \$11.99 lb.

HERB ENCRUSTED BONELESS LEG OF LAMB

Served with our mint pesto sauce on the side
Uncooked: \$11.99 lb., 4 lbs. minimum

AUSTRALIAN RACK OF LAMB

7-8 chops per rack, 7 chop minimum,
Served with our mint pesto sauce on the side
Uncooked: \$24.99 lb.

SEASONED FILET MIGNON ROAST

Served with our store-made steak sauce on the side
Uncooked: \$36.95 lb.

PRIME RIB ROAST

1 rib per 2 people, 4 rib minimum
Uncooked: \$26.99 lb.

FEATURED SAUCES

1 Quart Minimum, 1 Quart per 10 lb. Roast

Turkey Pan Gravy \$13.99qt
Peppercorn Brandy Cream Sauce \$18.99qt
Mushroom Madeira Wine Sauce \$18.99qt
Fresh Citrus Cranberry Sauce \$14.99qt

All Prices are Subject to Change Without Notice

*We look forward to making your holiday an easy & delicious one!
Thank you and Happy Thanksgiving*