



*fine foods, catering & cafe*



# LOMBARDI'S MARKET

MAIN STREET  
HOLBROOK  
631.737.8470

[LOMBARDISMARKE.COM](http://LOMBARDISMARKE.COM)

LOVE LANE  
MATTITUCK  
631.298.9500



# *Hors d'Oeuvres*

## **Display Platters**

Medium Serves 5-10      Large Serves 10-15

**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  
**Med. \$34.99    Lg. \$69.99**

**Fresh Mozzarella & Tomato Platter** – Generous slices of our Homemade Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil  
**Med. \$50.00    Lg. \$90.00**

**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  
**Med. \$30.00    Lg. \$60.00**

**Imported Olive Tray** – Lombardi's own assorted selection of carefully marinated and cured imported olives  
**Med. \$40.00    Lg. \$75.00**

**Vegetable Crudité Platter** – Fresh spears of Carrots, Celery, Tri Color Peppers, Broccoli, Cauliflower, Yellow and Green Squash displayed on a platter with Creamy Vegetable Dip  
**Med. \$20.00    Lg. \$40.00**

**Grilled Vegetable Platter** – As assortment of Zucchini & Yellow Squash, Eggplant, Tri Color Belle Peppers, Asparagus, Carrots & Sweet Fennel drizzled with Extra Virgin Olive Oil and grilled to perfection  
**Med. \$45.00    Lg. \$80.00**

**Bruschetta Platter** – Our Homemade Tuscan Crostini display on a platter with your choice of Homemade Bruschetta. Choose from Classic Tomato, Artichoke, Roasted Eggplant, White Bean or Caponata  
**Med. \$30.00    Lg. \$55.00**

**Shrimp Cocktail Platter** – Tender Gulf Shrimp served with our Tangy Horseradish Cocktail Sauce garnished with Fresh Lemon Wedges  
**50 pcs. \$49.99 75 pcs. \$69.99 100 pcs. \$89.99**

**Fresh Fruit Platter** - Fresh Seasonal Fruits cut and beautifully displayed on a platter  
**Med. \$25.00    Lg. \$45.00**

**Poached Salmon Display** – Atlantic Salmon delicately poached and garnished with Cucumbers and served with our Creamy Dill Caper Sauce  
**\$145.00 each**

## Hand Crafted Cold Hors d'Oeuvres

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

15 pcs. \$30.00    30 pcs. \$55.00

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

15 pcs. \$30.00    30 pcs. \$55.00

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

15 pcs. \$30.00    30 pcs. \$55.00

**Salami Cornucopias** – Genoa Salami wrapped around Italian Cured Olives & Provolone Cheese

20 pcs. \$22.50    40 pcs. \$40.00

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

25 pcs. \$30.00    50 pcs. \$55.00

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

30 pcs. \$40.00    60 pcs. \$70.00

**Crab Stuffed Tomatoes** – Vine Ripened Roma Plum Tomatoes stuffed with Creamy Crab Salad

15 pcs. \$37.50    30 pcs. \$70.00

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

15 pcs. \$30.00    30 pcs. \$55.00

**Greek Salad Brochette** – Layers of Romaine & Radicchio Lettuces, Feta Cheese, Grape Tomatoes & Kalamata Olives skewered served with Zesty Mediterranean Vinaigrette

15 pcs. \$30.00    30 pcs. \$55.00

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

15 pcs. \$30.00    30 pcs. \$55.00

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

15 pcs. \$30.00    30 pcs. \$55.00



## Hand Crafted Hot Hors d'Oeuvres

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

25 pcs. \$30.00    50 pcs. \$55.00

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

25 pcs. \$30.00    50 pcs. \$55.00

**Yukon Potato Pastry Knish** – Buttery Puff Pastry filled with Yukon Gold Potatoes and Caramelized Onions

30 pcs \$30.00    60 pcs. \$55.00

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

30 pcs. \$45.00    60 pcs. \$80.00

**Mini Arancini Rice Croquettes** – Short grain Arborio Rice mixed with Saffron Spice, Mozzarella & Romano Cheese served with Roma Plum Tomato Sauce

30 pcs \$30.00    60 pcs. \$55.00

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

30 pcs \$30.00    60 pcs. \$55.00

**Mozzarella Sticks**

30 pcs \$30.00    60 pcs. \$55.00

**Fried Broccoli & Cauliflower Florets**

30 pcs \$30.00    60 pcs. \$55.00

**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. \$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. \$90.00

**Mini Capellini Crab Cakes** – Capellini Pasta mixed with Jumbo Lump Crab Meat, Black Sesame Seeds, Herbs & Spices and pan fried

30 pcs. \$70.00    60 pcs. \$130.00

**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. \$50.00    50 pcs. \$90.00

**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. \$30.00    60 pcs. \$55.00

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

30 pcs. \$30.00    60 pcs. \$55.00

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

30 pcs. \$45.00    60 pcs. \$85.00

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

30 pcs. \$30.00    60 pcs. \$55.00

**Chicken Cordon Bleu Puff** – Marinated Chicken, Parma Cotta Ham and Swiss Cheese coated in Italian Seasonings

30 pcs. \$45.00    60 pcs. \$85.00

**Balsamic Marinated Baby Lamb Chops** – Baby Lamb Chops marinated and char-grilled

20 pcs. \$60.00    40 pcs. \$110.00



# Charcuterie Selections

...No Substitutions Please...

## Formaggi Platters

Medium Serves 5-10 \$60.00    Large Serves 10-15 \$110.00

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 \$75.00    Large Serves 10-15 \$140.00

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

Medium Platter Serves 5-10 \$95.00

\*Add Fresh Assorted Grapes & Strawberries for \$5.00

Large Serves 10-15    \$180.00

\*Add Fresh Assorted Grapes & Strawberries for \$10.00

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 \$15.00

Full Sheet \$30.00

### Focaccia Selections:

Sea Salt & Fresh Rosemary	Extra Virgin Olive Oil & Herbs	Margherita	Tomato & Prosciutto
Olive & Sweet Onions		Grilled Seasonal Vegetables	

# Super Heroes & Assorted Platters

## 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*

**The American** – Fresh Roasted Turkey, Fresh Roast Beef, Fresh Ham, Green Leaf & Roma Plum Tomatoes  
\$13.99 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  
\$14.99 per foot

**The Caprese** – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Fire Roasted Red Peppers & Roma Plum Tomatoes  
\$15.99 per foot

**The Capri** – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Green Leaf Lettuce & Roma Plum Tomatoes  
\$14.99 per foot

**The Tuscan Vegetable** – Balsamic Glazed Seasonal Roasted Vegetables and Fresh Mozzarella  
\$14.99 per foot

**The Market Focaccia Specialty** – Grilled Eggplant, Fire Roasted Red Peppers, Fresh Mozzarella & Baby Arugula  
\$14.99 per foot

## 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	\$69.00
MEDIUM	13-15	\$109.00
LARGE	18-20	\$149.00
EXTRA LARGE	23-25	\$189.00

## Assorted Panini Platters

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

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$69.00
MEDIUM	13-15	\$109.00
LARGE	18-20	\$149.00
EXTRA LARGE	23-25	\$189.00

## Cold Cut Platters

Medium Serves 5-10 Large Serves 10-15

**American** – Ham, Turkey, Roast Beef, Swiss, American and Muenster Cheeses  
Med. \$50.00 Lg. \$90.00

**Italian** – Prosciutto di Parma, Imported Dry Sausages, Mortadella, Capicola, Sopressata, Provolone & Grana Padano Cheeses  
Med. \$60.00 Lg. \$110.00

**Combo** – Enjoy the best of both worlds, a combination of both The American and Italian platters.  
Med. \$55.00 Lg. \$100.00

**Condiment Tray** – Assorted Rolls, Sliced Pickles, Tomatoes, Onions, Green Leaf Lettuce, Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing  
Med. \$20.00 Lg. \$35.00

# Salads

## Prepared Salads

Small Serves 5-10 Medium Serves 10-15

Large Serves 25

**Marinated Mushroom** – Prepared with Red Onion and Lombardi's Own Italian Vinaigrette

Sm. \$35.00 Med. \$65.00 Lg. \$120.00

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

Sm. \$25.00 Med. \$45.00 Lg. \$80.00

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

Sm. \$45.00 Med. \$85.00 Lg. \$160.00

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

Sm. \$40.00 Med. \$75.00 Lg. \$140.00

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

Sm. \$35.00 Med. \$65.00 Lg. \$120.00

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

Sm. \$35.00 Med. \$65.00 Lg. \$120.00

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

Sm. \$35.00 Med. \$65.00 Lg. \$120.00

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

Sm. \$25.00 Med. \$45.00 Lg. \$80.00

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

Sm. \$40.00 Med. \$75.00 Lg. \$130.00

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

Sm. \$30.00 Med. \$55.00 Lg. \$100.00

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

Sm. \$25.00 Med. \$45.00 Lg. \$80.00

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

Sm. \$40.00 Med. \$75.00 Lg. \$140.00

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

Sm. \$40.00 Med. \$75.00 Lg. \$140.00

**Deli Style Potato Salad** – Also Offered by the Pound \$4.99 per pound

**Deli Style Macaroni Salad** – Also Offered by the Pound \$4.99 per pound

**Deli Style Cole Slaw** – Also Offered by the Pound \$4.99 per pound



## Cold Pasta Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

**Pasta Primavera** – Penne Pasta tossed with Yellow & Green Squash, Eggplant, Asparagus, Broccoli, Cauliflower, Carrots and a light Vinaigrette

Sm. \$35.00    Med. \$65.00    Lg. \$120.00

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

Sm. \$35.00    Med. \$65.00    Lg. \$120.00

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

Sm. \$35.00    Med. \$65.00    Lg. \$120.00

**Penne with Basil Pesto** – Prepared with Roma Plum Tomatoes & Pecorino Romano Cheese

Sm. \$35.00    Med. \$65.00    Lg. \$120.00

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

Sm. \$40.00    Med. \$75.00    Lg. \$140.00

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

Sm. \$35.00    Med. \$65.00    Lg. \$120.00

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

Sm. \$35.00    Med. \$65.00    Lg. \$120.00

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

Sm. \$45.00    Med. \$85.00    Lg. \$160.00



## Tossed Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

*\*Add Marinated Grilled Chicken to Any Salad for an Additional Fee*

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

Sm. \$20.00    Med. \$40.00    Lg. \$70.00

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

Sm. \$20.00    Med. \$40.00    Lg. \$70.00

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

Sm. \$20.00    Med. \$40.00    Lg. \$70.00

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

Sm. \$25.00    Med. \$45.00    Lg. \$80.00

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

Sm. \$25.00    Med. \$45.00    Lg. \$80.00

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

Sm. \$25.00    Med. \$45.00    Lg. \$80.00

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

Sm. \$25.00    Med. \$45.00    Lg. \$80.00

**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) \$25.00    Med. (10 Figs) \$45.00    Lg. (18 Figs) \$80.00

# Hot Vegetable & Side Selections

## Hot Vegetables

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

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

Half \$40.00 Full \$70.00

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

Half \$45.00 Full \$85.00

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

Half \$35.00 Full \$65.00

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

Half \$30.00 Full \$55.00

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

Half \$30.00 Full \$55.00

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

Half \$25.00 Full \$45.00

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

Half \$45.00 Full \$85.00

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

Half \$35.00 Full \$65.00

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

Half \$35.00 Full \$65.00

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

Half \$40.00 Full \$75.00

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

Half \$30.00 Full \$55.00

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

Half \$30.00 Full \$55.00

**Eggplant Parmigiana** – Layers upon Layers of Seasoned, Fried Eggplant, Mamma Lombardi's Tomato Sauce, Romano & Homemade Fresh Mozzarella Cheeses then Baked until Golden Brown

Half \$45.00 Full \$85.00

**Eggplant Rollatini** – Slices of Eggplant lightly breaded and Baked Eggplant and rolled with a layer of Ricotta & Romano Cheeses, topped with Mamma Lombardi's Tomato Sauce

Half \$45.00 Full \$85.00

*\*Add Prosciutto for an Additional Cost*

## Side Selections

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 \$25.00    Full \$45.00

**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 \$25.00    Full \$45.00

**Country Mashed Potatoes** – A Home-Style Tradition made with Milk, Butter and just the right amount of seasonings

Half \$25.00    Full \$45.00

**Garlic Smashed Potatoes** – Potatoes and Roasted Garlic smashed together with Cream and Special Seasonings

Half \$25.00    Full \$45.00

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

Half \$30.00    Full \$55.00

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

30 pcs. \$30.00    60 pcs. \$55.00

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

30 pcs. \$30.00    60 pcs. \$55.00

*\*Offered in Large As Well*

**Loaded Potato Skins** – Scooped out Russet Potatoes fried to a golden brown then loaded with Shredded Cheddar Cheese, Chopped Crispy Bacon & Scallions

30 pcs. \$30.00    60 pcs. \$55.00

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

Half \$30.00    Full \$55.00

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

Half \$30.00    Full \$55.00

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

Half \$30.00    Full \$55.00

**Polynesian Rice** – A Delectable Combination of Long Grain Rice with Sautéed Onions, Red & Green Bell Peppers, Pineapple, Scallions in a Citrus Dressing

Half \$30.00    Full \$55.00

**Roast Pork Fried Rice** – Steamed White Rice stir fried with Roasted Pork Loin, Scallions, Asian Vegetables, Egg & Soy Dressing

Half \$35.00    Full \$65.00

**Shrimp Fried Rice** – Steamed White Rice stir fried with Tender Gulf Shrimp, Scallions, Asian Vegetables, Egg & Soy Dressing

Half \$35.00    Full \$65.00

**Yankee Sage Stuffing** – Traditional White Bread Stuffing with Sautéed Onions, Celery and Special Seasonings

Half \$25.00    Full \$45.00

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

Half \$35.00    Full \$65.00

# Hot Pasta Selections

*Served with Freshly Grated Pecorino Romano Cheese*

## **Lombardi's Signature Dishes**

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

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

**Mamma Lombardi's Plum Tomato Sauce** – Prepared with San Marzano Tomatoes, Sweet Onions and Extra Virgin Olive Oil

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

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

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

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

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

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

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

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

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

**Alla Vodka** – Prepared with Plum Tomatoes, Vodka, Prosciutto and just a touch of Cream and Red Pepper

**Half \$45.00 Full \$80.00**

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

**Half \$45.00 Full \$80.00**

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

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

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

**Half \$50.00 Full \$90.00**

**Primavera** – Prepared with Yellow & Green Squash, Carrots, Broccoli, Cauliflower, Extra Virgin Olive Oil & Romano Cheese

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

## Lombardi's Specialty Dishes

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 \$40.00 Full \$70.00

**Boscaiola** – A savory blend of Sundried Tomatoes, Mushrooms, Fresh Sweet Cream and Brandy  
Half \$50.00 Full \$90.00

**Alfredo** – A rich blend of Sweet Cream, Butter and Parmesan Cheese  
Half \$45.00 Full \$85.00

**Basil Pesto** – Made with Fresh Basil, Pignoli Nuts, Parmesan cheese, Extra Virgin Olive Oil & a Touch of Sweet Cream  
Half \$45.00 Full \$85.00

**Alla Granchio** – Made with Maryland Lump Crabmeat, Sweet Cream and Grape Tomatoes  
Half \$60.00 Full \$110.00

**Clam Sauce** – Made with Your Choice of Red or White Clam Sauce and Fresh Parsley  
Half \$55.00 Full \$100.00

**Alla Salmone** – Made with Sautéed Salmon & Sundried Tomatoes in a Savory Cream Sauce  
Half \$50.00 Full \$90.00

## Pasta al Forno

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

**Lasagna** – Layers of Semolina Pasta with Ground Beef, Ricotta & Romano Cheeses and Mamma Lombardi's Tomato Sauce baked until the ingredients are perfectly melded together  
Half \$50.00 Full \$90.00

**Grilled Vegetable Lasagna** – Layers of Semolina Pasta with Grilled Market Vegetables, Ricotta & Romano Cheeses and Mamma Lombardi's Tomato Sauce baked until the ingredients are perfectly melded together  
Half \$50.00 Full \$90.00

**Baked Ziti** – Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Mamma Lombardi's Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese  
Half \$40.00 Full \$70.00

**Stuffed Jumbo Shells** – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Mamma Lombardi's Tomato Sauce  
Half \$45.00 Full \$80.00

**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 \$45.00 Full \$80.00

**Baked Ravioli** – Creamy Cheese-Filled Homemade Ravioli baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese  
Half \$45.00 Full \$80.00

# Entrees

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## Chicken

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

**Mamma Lombardi's Chicken Meatballs** – Fresh Ground Chicken Breasts mixed with a special blend of Seasonings and Romano Cheese served in Mamma Lombardi's Tomato Sauce

Half \$50.00 Full \$90.00

**Chicken Cutlet Milanese** – Boneless Breast of Chicken coated in Fresh Italian Breadcrumbs and fried until golden and crispy and served with Lemon Wedges

Half \$50.00 Full \$90.00

**Chicken Parmigiana** – Breaded and Fried Boneless Chicken Breast topped with Our Plum Tomato Sauce, Fresh Mozzarella & Romano Cheeses then baked to perfection

Half \$50.00 Full \$90.00

**Chicken Francese** – Egg-Battered Chicken Breasts sautéed in a light Lemon & White Wine Sauce

Half \$50.00 Full \$90.00

**Chicken Marsala** – Sautéed Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

Half \$50.00 Full \$90.00

**Chicken Piccata** – Sautéed Chicken Breast simmered in White Wine, Fresh Lemon, Artichoke Hearts & Capers

Half \$50.00 Full \$90.00

**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 \$60.00 Full \$110.00

**Chicken Valentino** – Sautéed Chicken Breast with Spinach, Sundried Tomatoes, Artichoke Hearts & Asiago Cheese, served with a White Wine Reduction Sauce

Half \$55.00 Full \$100.00

**Chicken Bruschetta** – Lightly 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 \$55.00 Full \$100.00

**Chicken Scarpariello** – Lightly Breaded and sautéed Chicken Breast sautéed with Fresh Lemon, Garlic & Rosemary

*\*Add Sweet Fennel Sausage for an additional cost*

Half \$50.00 Full \$90.00

**Chicken Pizzaiola** – All Natural Boneless Breast of Chicken sautéed and topped with a delicious Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese

Half \$55.00      Full \$100.00

**Chicken Cacciatore** – Chicken Breast sautéed with Plum Tomatoes, Mushrooms, Garlic, Onions & Peppers

Half \$50.00      Full \$90.00

**Marinated Grilled Chicken Kebobs** – Chicken Breasts skewered 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 \$50.00      Full \$90.00

**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 \$50.00      Full \$90.00

**Southern-Fried Chicken** – Buttermilk-Marinated Chicken, seasoned, battered and fried to a golden brown

Half \$50.00      Full \$90.00

**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*

\$7.99 each

**Cornish Hens** – Petite Cornish Hens stuffed with your choice of Traditional Corn Bread or Fruited Stuffing

\$6.49 each





## **Pork**

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 \$50.00 Full \$90.00

**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 \$50.00 Full \$90.00

**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 \$50.00 Full \$90.00

**Pork Braciola** – Thinly sliced Pork Loin stuffed with Fresh Garlic, Pignoli Nuts, Sun-Ripened Raisins and Romano Cheese then slowly braised in Mamma Lombardi's Famous Tomato Sauce

Half \$50.00 Full \$90.00

**Medallions of Pork Tenderloin** – Pork Tenderloin slow cooks then sliced and served with Our Marsala Wine Sauce

Half \$60.00 Full \$110.00

**Pork Loin Medallions Pizzaiola** – Pork Loin Medallions topped with Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano & Romano Cheese

Half \$50.00 Full \$90.00

**Grilled Pork Chops Modena Style** – Grilled Pork Chops caramelized with a Sweet Balsamic Sauce

Half \$50.00 Full \$90.00

**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 \$50.00 Full \$90.00

**Stuffed Pork Loin** – Pork Loin stuffed with Broccoli Rabe, Prosciutto and Provolone and roasted

Half \$50.00 Full \$90.00

**Asian Boneless Roast Pork** – Pork Loin slow-roasted then sliced and served with an Asian Teriyaki BBQ Sauce

Half \$50.00 Full \$90.00

**Southern BBQ Pulled Pork** – Pork Shoulder slowly braised for hours in Our Traditional Southern BBQ Sauce then pulled from the bone

Half \$50.00 Full \$90.00

**Southern BBQ Baby Back Ribs** – Tender Rack of Baby Ribs slowly roasted in Our Traditional Southern BBQ Sauce until the meat falls off the bone

Half \$50.00 Full \$90.00

## Beef

Half Tray Serves 5-10

Full Tray Serves 10-15

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

**Half \$50.00 Full \$90.00**

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

**Half \$75.00 Full \$140.00**

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

**Half \$75.00 Full \$140.00**

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

**Half \$75.00 Full \$140.00**

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

**Half \$75.00 Full \$140.00**

**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 \$55.00 Full \$100.00**

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

**Half \$55.00 Full \$100.00**

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

**Half \$55.00 Full \$100.00**

**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. \$60.00 40 pcs. \$110.00

**Breaded Lamb Chops** – Baby Lamb Chops, lightly breaded and pan-fried, served with Fresh Lemon Wedges

20 pcs. \$80.00 40 pcs. \$150.00

**Marinated Grilled Lamb Kebobs** – Tender Boneless Leg of Lamb, marinated & cubed, skewered with a medley of Tri Color Bell Peppers & Onions, grilled to perfection, served with Our Mint Pesto Sauce

20 pcs. \$60.00 40 pcs. \$110.00

**Traditional Sheppard's Pie** – Ground Lamb & Sirloin Beef sautéed with Sweet Onions, Carrots & Peas, topped with Our Creamy Whipped Potatoes and baked to a golden brown

Half \$50.00 Full \$90.00

**Herb Encrusted Leg of Lamb** – Specially trimmed Boneless Leg of Lamb, coated with Garlic, Oregano, Thyme & Peppers, served with Our Red Wine Reduction Sauce

*\*Market Price*

**Stuffed Leg of Lamb** – Boneless Leg of Lamb stuffed with Our Rosemary Garlic Bread Stuffing

*\*Market Price*



## Market Veal

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

**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

Half \$90.00 Full \$170.00

**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

Half \$95.00 Full \$180.00

**Veal Scaloppine alla Francaise** –Egg Battered Tender Cutlets of Veal sautéed in a light Lemon & White Wine Sauce

Half \$95.00 Full \$180.00

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

Half \$95.00 Full \$180.00

**Veal Rollatini** –Price Tender Cutlets of Veal stuffed with Spinach, Prosciutto di Parma and Homemade Fresh Mozzarella in Our Wild Mushrooms Sauce

Half \$95.00 Full \$180.00

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

Half \$95.00 Full \$180.00

**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

Half \$95.00 Full \$180.00

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

Half \$95.00 Full \$180.00

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

*\*Market Price*

**Veal Osso Bucco** –Veal Shanks halved and slowly braised in White Wine and Garden Vegetables

*\*Market Price*

## Seafood

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 \$85.00 Full \$160.00

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

Half \$50.00 Full \$90.00

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

Half \$50.00 Full \$90.00

**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 \$50.00 Full \$90.00

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

Half \$50.00 Full \$90.00

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

Half \$100.00 Full \$190.00

**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 \$100.00 Full \$190.00

**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 \$110.00 Full \$200.00

**Coconut Fried Shrimp** – Jumbo Shrimp egg-battered and double coated in Panko Breadcrumbs and Shredded Coconut, fried to a golden brown and served with Our Orange Marmalade Dipping Sauce

Half \$100.00 Full \$190.00

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

Half \$50.00 Full \$90.00

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

Half \$50.00 Full \$90.00

**Grilled Salmon** – Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinach  
Half \$50.00      Full \$90.00

**Crabmeat Stuffed Salmon** – Salmon Filets stuffed with Blue Claw Lump Crabmeat and Our  
Homemade Seasoned Breadcrumbs topped with Our Creamy Dill Sauce  
Half \$60.00      Full \$110.00

**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 \$55.00      Full \$100.00

**Filet of Sole Florentine** – Filet of Sole Strips stuffed with Baby Spinach, Feta Cheese and  
Sweet Onions, Topped with Our Creamy Dill Sauce  
Half \$55.00      Full \$100.00

**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 \$65.00      Full \$120.00

**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 \$50.00      Full \$90.00

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

**Whole Chilean Sea 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*

**\*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  
\$49.99

**Assorted Hand- Filled Cannolis**

*\*Traditional, Nutella, Pistachio, Chocolate & Tiramisu*

Mini Large

\$12.99 per lb.

**Customized Occasion Cakes**

8", 10", 12", ¼ Sheet, ½ Sheet, ¾ Sheet, Full Sheet

*\*Call for Pricing*

**Assorted Miniature French & Italian Pastries**

\$15.99 per lb.

**Assorted Italian Cookies**

\$15.99 per lb.

**Pignoli Cookies**

\$24.99 per lb.

## 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. Let us customize a package that is economical for you. 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 & Quinceanera Parties – Bar & Bat Mitzvahs – Weddings & More

*Mangia Bene. Vive Bene.*

