

**Side Selections & Vegetables**  
**Half Tray Serves 5-10      Full Tray Serves 10-15**

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

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

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

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

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

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

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

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

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

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

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

**The Following Items Available to be  
 Ordered and Picked-Up from  
 Lombardi's Market Exclusively:**

**From the Carving Board**

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

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

*Average 8 lbs. per Ham*

**Fresh Baked Ham - \$3.99 lb. Uncooked Bone In**

*Average 4-5 lbs. per Ham*

**Roast Loin of Pork - \$9.99 lb. Uncooked**

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

**Pork Crown Roast - \$9.99 lb. Uncooked**

*14 Chops Average (10 Chop Minimum)*

**Herb Encrusted Boneless Leg of Lamb - \$10.99 lb. Uncooked**

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

**Australian Rack of Lamb - \$23.99 Uncooked**

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

**Seasoned Filet Mignon Roast - \$31.49 lb. Uncooked**

**Prime Rib Roast - \$17.99 lb. Uncooked**

*1 Rib per 2 People, 4 Rib Minimum*

**Super Heroes**

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

*All Heroes served with Dressing on the side*

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

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

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

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

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

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

**Featured Sauces**

*1 Quart Minimum, 1 Quart per 10 lb. Roast*

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

# Christmas Eve Catering Menu



**All Orders Must Be Picked Up on  
 Sunday, December 24, 2017  
 (Pick-Up Times Between  
 9:00 am – 5:00 pm)**

**Please Have Your Orders in by  
 Wednesday, December 20, 2017  
 All Orders Are Oven Ready**



### Featured Platters & Hors d' Oeuvres

**Antipasto Platter** – Imported Italian Meats & Cheeses, Oil Cured Sundried Tomatoes, Marinated Olives, Artichoke Hearts & Mushrooms, Fire-Roasted Red Peppers, Mozzarella Cheese, Roma Plum Tomatoes & Fresh Basil  
Med. \$40.00 Lg. \$75.00

**Gourmet Cheese Platter** – A fine assortment of Imported and Domestic Cheeses accompanied by crisp Crackers & adorned with Grapes and Berries  
Med. \$35 Lg. \$95.00

**Fresh Mozzarella and Tomato Platter** - Generous slices of Our Homemade Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil  
Med. \$55.00 Lg. \$95.00

**Stuffed Mushrooms** – Baby Portabella Mushrooms filled with a savory Bread Stuffing and topped with Shaved Romano Cheese  
30pcs. \$50.00 60 pcs. \$85.00

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

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

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

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

### Featured Salads

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

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

**Lombardi's Baccala Salad** - Salted Cod Filet tossed with Extra Virgin Olive Oil, Vinegar, Pepper, Olives and Capers  
5 lb. Bowl \$114.99

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

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

**Scungilli Salad**  
5lb. Bowl \$114.99

**Classic Caesar Salad** – Crispy Romaine Lettuce, Parmesan Cheese and Homemade Toasted Croutons served with Creamy Caesar Dressing on the Side

Sm. \$25.00 Med. \$45.00 Lg. \$75.00

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

Sm. \$25.00 Med. \$45.00 Lg. \$75.00

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

Sm. \$30.00 Med. \$50.00 Lg. \$85.00

### By the Sea

**Half Tray Serves 5-10**

**Full Tray Serves 10-15**

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

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

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

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

**Shrimp Parmigiana** – Jumbo Shrimp lightly breaded & pan-fried, topped with Mamma Lombardi's Tomato Sauce & baked with Mozzarella & Romano Cheese  
Half \$115.00 Full \$225.00

**Shrimp Scampi** – Jumbo Shrimp sautéed with White Wine, Sweet Butter & Fresh Garlic  
Half \$115.00 Full \$225.00

**Filet of Sole Oreganata** – Filet of Sole topped with Oregano, Fresh Garlic, Our Homemade Breadcrumbs, White Wine & Extra Virgin Olive Oil, garnished with Fresh Lemon Wedges & Parsley  
Half \$60.00 Full \$110.00

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

### Featured Pasta Dishes

**Half Tray Serves 5-10**

**Full Tray Serves 10-15**

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

**Stuffed Jumbo Shells** – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses, baked in Mamma Lombardi's Tomato Sauce & topped with Our Homemade Mozzarella Cheese  
Half \$50.00 Full \$90.00

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

**Alla Vodka** – Prepared with Plum Tomatoes, Vodka & just a touch of Cream & Red Pepper  
Half \$50.00 Full \$85.00

**Linguine with Clam Sauce** – Little Neck Clams Made with Your Choice of Red or White Clam Sauce, Olive Oil, Red Chili Pepper & Fresh Parsley  
Half \$60.00 Full \$100.00

**Bowtie with Crab Meat** – Made with Maryland Lump Crabmeat, Onions, Garlic, Sweet Cream & Sundried Tomatoes  
Half \$60.00 Full \$110.00

### Additional Entrees

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

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

**Chicken Fingers** – All Natural Chicken Breast breaded & cut into strips, Served with your choice of Honey Dijon, BBQ Sauce or Marinara Sauce  
Half \$55.00 Full \$95.00

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

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

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

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

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

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

**Sausage & Peppers Pizzaiola** – Fresh Tomatoes, Garlic and Mushrooms  
Half \$50.00 Full \$90.00

**ALL ITEMS COME  
OVEN READY**

