



*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. \$55.00    Lg. \$95.00**

**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. \$50.00    Lg. \$85.00**

**Imported Olive Tray** – Lombardi's own assorted selection of carefully marinated and cured imported olives  
**Med. \$45.00    Lg. \$80.00**

**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. \$25.00    Lg. \$45.00**

**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  
**Med. \$50.00    Lg. \$85.00**

**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. \$25.00    Lg. \$55.00**

**Shrimp Cocktail Platter** – Tender Gulf Shrimp served with our Tangy Horseradish Cocktail Sauce garnished with Fresh Lemon Wedges \*\*Jumbo Shrimp available upon request\*\*  
**25 pcs. \$30.00    50 pcs. \$60.00**

**Fresh Fruit Platter** - Fresh Seasonal Fruits cut and beautifully displayed on a platter  
**Med. \$30.00    Lg. \$50.00**

**Poached Salmon Display** – Atlantic Salmon delicately poached and garnished with Cucumbers and served with our Creamy Dill Caper Sauce  
**\$150.00 each**

All Prices are Subject to Change

## Hand Crafted Cold Hors d'Oeuvres

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

15 pcs. \$35.00    30 pcs. \$60.00

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

15 pcs. \$35.00    30 pcs. \$60.00

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

15 pcs. \$35.00    30 pcs. \$60.00

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

20 pcs. \$80.00    40 pcs. \$45.00

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

25 pcs. \$35.00    50 pcs. \$60.00

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

30 pcs. \$45.00    60 pcs. \$75.00

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

15 pcs. \$40.00    30 pcs. \$75.00

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

15 pcs. \$35.00    30 pcs. \$60.00

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

15 pcs. \$35.00    30 pcs. \$60.00

**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. \$60.00

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

15 pcs. \$35.00    30 pcs. \$60.00

## Hand Crafted Hot Hors d'Oeuvres

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

25 pcs. \$50.00    50 pcs. \$90.00

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

25 pcs. \$35.00    50 pcs. \$60.00

**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, Mozzarella & Romano Cheese served with Roma Plum Tomato Sauce

30 pcs \$40.00    60 pcs. \$70.00

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

30 pcs \$35.00    60 pcs. \$65.00

**Mozzarella Sticks**

30 pcs \$40.00    60 pcs. \$70.00

**Fried Broccoli & Cauliflower Florets**

30 pcs \$35.00    60 pcs. \$60.00

**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. \$95.00

**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 Capellini Crab Cakes** – Capellini Pasta mixed with Jumbo Lump Crab Meat, Black Sesame Seeds, 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. \$55.00    50 pcs. \$95.00

**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. \$35.00    60 pcs. \$60.00

**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. \$35.00    60 pcs. \$60.00

**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. \$35.00    60 pcs. \$60.00

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

30 pcs. \$50.00    60 pcs. \$90.00

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

20 pcs. \$65.00    40 pcs. \$115.00



All Prices are Subject to Change

# Charcuterie Selections

...No Substitutions Please...

## Formaggi Platters

Medium Serves 5-10 \$65.00    Large Serves 10-15 \$115.00

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 \$80.00    Large Serves 10-15 \$145.00

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 \$100.00

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

Large Serves 10-15    \$185.00

\*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 \$20.00

Full Sheet \$35.00

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, American Cheese, Swiss Cheese, Shredded Lettuce & Roma Plum Tomatoes

\$16.49 per foot

**The Italian** – Prosciutto di Parma, Mortadella, Soppressata, Ham Cappy, Pepperoni, Genoa Salami, Fire Roasted Red Peppers, Fresh Basil, Aged Provolone, Shredded 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, Shredded Lettuce & Roma Plum Tomatoes

\$18.49 per foot

**The Capri** – Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Shredded 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

## Assorted Sandwich Platters

Your Choice of Select Assorted Sandwiches from our Sandwich Menu.

Included Sandwiches: Numbers 1-50, excluding #34, #44 and Hot Specialty Sandwiches.

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

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$95.00
MEDIUM	13-15	\$150.00
LARGE	18-20	\$200.00
EXTRA LARGE	23-25	\$255.00

## Assorted Panini Platters

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

SIZE	# OF PEOPLE SERVED	PRICE
SMALL	8-10	\$95.00
MEDIUM	13-15	\$150.00
LARGE	18-20	\$200.00
EXTRA LARGE	23-25	\$255.00

## Cold Cut Platters

Medium Serves 5-10    Large Serves 10-15

**American** – Ham, Turkey, Roast Beef, Swiss, American and Muenster Cheeses

Med. \$55.00    Lg. \$95.00

**Italian** – Prosciutto di Parma, Imported Dry Sausages, Mortadella, Capicola, Sopressata, Provolone & Grana Padano Cheeses

Med. \$65.00    Lg. \$115.00

**Combo** – Enjoy the best of both worlds, a combination of both The American and Italian platters.

Med. \$60.00    Lg. \$105.00

**Condiment Tray** – Assorted Rolls, Sliced Pickles, Tomatoes, Onions, Green Leaf Lettuce, Mayonnaise, Mustard, Balsamic Vinaigrette & Italian Dressing

Med. \$25.00    Lg. \$40.00

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

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

Sm. \$30.00    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. \$40.00    Med. \$70.00    Lg. \$125.200

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

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

**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. \$30.00    Med. \$50.00    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, Parmesan Cheese & Raspberry Nectar Vinaigrette

Sm. \$35.00    Med. \$60.00    Lg. \$105.00

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

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

**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

**Deli Style Potato Salad** – Also Offered by the Pound    \$5.49 per pound

**Deli Style Macaroni Salad** – Also Offered by the Pound    \$5.49 per pound

**Deli Style Cole Slaw** – Also Offered by the Pound    \$5.49 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. \$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 with Roma Plum Tomatoes & 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



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## 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. \$45.00 Med. \$75.00 Lg. \$105.00**

**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. \$50.00 Lg. \$80.00**

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

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

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

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

**Sm. \$40.00 Med. \$55.00 Lg. \$90.00**

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

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

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

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

**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) \$30.00 Med. (10 Figs) \$50.00 Lg. (18 Figs) \$85.00**

# Hot Vegetable & Side Selections

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## 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 \$55.00 Full \$90.00**

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

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

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

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

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

**Half \$40.00 Full \$60.00**

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

**Half \$35.00 Full \$50.00**

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

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

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

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

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

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

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

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

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

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

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

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

**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 \$55.00 Full \$90.00**

**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 \$65.00 Full \$95.00**

*\*Add Prosciutto for an Additional Cost*

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## 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 \$30.00 Full \$50.00

**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 \$30.00 Full \$50.00

**Butter Mashed Potatoes** – Potatoes smashed with Butter, Cream and Special Seasonings

Half \$35.00 Full \$65.00

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

Half \$30.00 Full \$50.00

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

Half \$35.00 Full \$60.00

**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

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

**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

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

Half \$35.00 Full \$60.00

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

Half \$40.00 Full \$70.00

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

Half \$40.00 Full \$70.00

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

Half \$30.00 Full \$50.00

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

Half \$40.00 Full \$70.00

# 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 \$45.00 Full \$75.00**

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

**Half \$45.00 Full \$75.00**

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

**Half \$45.00 Full \$75.00**

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

**Half \$45.00 Full \$75.00**

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

**Half \$45.00 Full \$75.00**

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

**NO MEAT: Half \$50.00 Full \$90.00 WITH MEAT: Half \$60.00 Full \$100.00**

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

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

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

**Half \$45.00 Full \$75.00**

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

**Half \$60.00 Full \$110.00**

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

**Half \$45.00 Full \$75.00**

All Prices are Subject to Change

## 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 \$45.00      Full \$75.00

**Boscaiola** – A savory blend of Sundried Tomatoes, Mushrooms, Fresh Sweet Cream and Brandy

Half \$55.00      Full \$95.00

**Alfredo** – A rich blend of Sweet Cream, Butter and Parmesan Cheese

Half \$50.00      Full \$90.00

**Basil Pesto** – Made with Fresh Basil, Pignoli Nuts, Parmesan cheese, Extra Virgin Olive Oil & a Touch of Sweet Cream

Half \$50.00      Full \$90.00

**Alla Granchio** – Made with Maryland Lump Crabmeat, Sweet Cream and Grape Tomatoes

Half \$65.00      Full \$115.00

**Clam Sauce**– Made with Your Choice of Red or White Clam Sauce and Fresh Parsley

Half \$60.00      Full \$105.00

**Alla Salmone** – Made with Sautéed Salmon & Sundried Tomatoes in a Savory Cream Sauce

Half \$60.00      Full \$100.00

## Pasta al Forno

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

**Lasagna** – Mamma Lombardi's Bolognese Sauce, Mozzarella & Ricotta

NO MEAT: Half \$55.00      Full \$100.00      WITH MEAT: Half \$60.00      Full \$110.00

**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 \$55.00      Full \$95.00

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

Half \$55.00      Full \$95.00

**Stuffed Jumbo Shells** – Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Mamma Lombardi's Tomato Sauce

Half \$55.00      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 \$50.00      Full \$90.00

**Baked Ravioli** – Creamy Cheese-Filled Homemade Ravioli baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese

Half \$50.00      Full \$90.00

All Prices are Subject to Change

# Entrees

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## Chicken

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

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

Half \$60.00 Full \$110.00

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

Half \$60.00 Full \$110.00

**Chicken Parmigiana** – Breaded and Fried Boneless All-Natural Chicken Breast topped with Mamma Lombardi's Tomato z, Fresh Mozzarella & Romano Cheeses then baked to perfection

Half \$65.00 Full \$110.00

**Chicken Francese** – Egg-Battered All-Natural Chicken Breasts thinly cut and sautéed in a light Lemon & White Wine Sauce

Half \$65.00 Full \$110.00

**Chicken Marsala** – Floured and sautéed All-Natural Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

Half \$65.00 Full \$110.00

**Chicken Piccata** – Floured & sautéed All-Natural Chicken Breast simmered in White Wine, Fresh Lemon, Artichoke Hearts & Capers

Half \$65.00 Full \$110.00

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

Half \$70.00 Full \$115.00

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

Half \$70.00 Full \$115.00

**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 \$65.00 Full \$110.00

**Chicken Scarpariello** – All-Natural sautéed Chicken in a light sauce of freshly squeezed Lemon Juice, sautéed Fresh Garlic and Fresh

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

Half \$65.00      Full \$110.00

**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 \$65.00      Full \$110.00

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

Half \$65.00      Full \$110.00

**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 \$55.00 (10 Kebobs)      Full \$110.00 (20 Kebobs)

**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 \$60.00      Full \$110.00

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

Half \$60.00      Full \$110.00

**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

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

Market Price





## **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 Bell Peppers, Spanish Onions, Extra Virgin Olive Oil, Oregano & Fresh Basil

Half \$55.00      Full \$95.00

**Sausage & Peppers Marinara** – Our Famous Homemade Sweet Fennel Sausage, grilled, tossed with a medley of Bell Peppers and Mamma Lombardi's Marinara Sauce

Half \$55.00      Full \$95.00

**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 \$60.00      Full \$110.00

**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 \$55.00      Full \$95.00

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

Half \$65.00      Full \$115.00

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

Half \$55.00      Full \$95.00

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

Half \$55.00      Full \$95.00

**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 \$55.00      Full \$95.00

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

Half \$55.00      Full \$95.00

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

Half \$55.00      Full \$95.00

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

Half \$55.00      Full \$95.00

**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 \$55.00      Full \$95.00

## Beef

Half Tray Serves 5-10

Full Tray Serves 10-15

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

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

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

**Half \$80.00 Full \$145.00**

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

**Half \$80.00 Full \$145.00**

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

**Half \$80.00 Full \$145.00**

**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

**Half \$85.99 Full \$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 \$60.00 (10 Kebobs) Full \$110.00 (20 Kebobs)**

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

**Half \$60.00 Full \$110.00**

**Marinated Grilled Flank Steak** – Flank Steak marinated in Lombardi's Famous Marinade

**Half \$85.99 Full \$175.99**

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

**Half \$60.00 Full \$110.00**

**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

**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

Half \$65.00 (10 Kebobs) Full \$115.00 (20 Kebobs)

**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 \$55.00 Full \$95.00

**Lamb Ossobuco** – In a béchamel White Sauce

\$30.00 each

**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

*\*Market Price*

**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

*\*Market Price*

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

*\*Market Price*

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

*\*Market Price*

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

*\*Market Price*

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

*\*Market Price*

**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

*\*Market Price*

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

*\*Market Price*

**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 and Tender Gulf Shrimp cooked with White Wine, Plum Tomatoes, Garlic, Oregano & Fresh Basil

*\*Add Lobster or Linguine for an Additional Cost*

Half \$99.00 Full \$195.00

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

Half \$55.00 Full \$95.00

**Mussels Marinara** – Mussels sautéed with White Wine, Fresh Garlic & Mamma Lombardi's Tomato Sauce

Half \$55.00 Full \$95.00

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

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

Half \$115.00 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 \$99.00 Full \$179.00

**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

**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 \$145.00 Full \$245.00

**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 \$60.00 Full \$110.00

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

Half \$60.00 Full \$110.00

**Grilled Salmon** – Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinach  
Half \$75.00      Full \$135.00

**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 \$175.00

**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 \$79.00      Full \$149.00

**Filet of Sole Florentine** – Filet of Sole Strips stuffed with Baby Spinach, Feta Cheese and Sweet Onions, Topped with Our Creamy Dill Sauce  
Half \$79.00      Full \$149.00

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

**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 \$60.00      Full \$110.00

**Cod Livornaise** – Cod baked with Plum Tomatoes, Fresh garlic, Kalamata Olives and Capers  
Half \$75.00      Full \$135.00

**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  
\$54.99

## **Assorted Hand- Filled Cannolis**

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

Mini Cannoli

Small Platter (12) \$30.00 Large Platter (24) \$60.00

Large Cannoli

Small Platter (6) \$30.00 Large Platter (12) \$60.00

## **Customized Occasion Cakes**

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

*\*Call for Pricing*

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

\$16.99 per lb.

## **Assorted Italian Cookies**

\$16.99 per lb.

## **Pignoli Cookies**

\$26.99 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.*

