

## Display platters

Medium Serves 8-10 - Large Serves 10-15

### Antipasto Platter

IMPORTED HAM, Salami, Sopressata, 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.

### Fresh Mozzarella & Tomato Platter

Generous slices of our Fresh Mozzarella layered with Roma Plum Tomatoes & Fresh Basil

### 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

### 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

### Bruschetta Platter

Our Homemade Tuscan Crostini display on a platter with your choice of Homemade Bruschetta. Choose from Classic Tomato, Roasted Eggplant

### Shrimp Cocktail Platter

Tender Shrimp served with our Cocktail Sauce garnished with Fresh Lemon Wedges

### Fresh Fruit Platter

Fresh Seasonal Fruits cut and beautifully displayed on a platter

## Hand Crafted Cold Hors D'oeuvres

### Prosciutto Wrapped Melon

Sugar Sweet Honey Dew and Cantaloupe wrapped with Thinly Sliced Prosciutto di Parma

### Filet Mignon Crostini

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

### Crab Stuffed Tomatoes

Vine Ripened Roma Plum Tomatoes stuffed with Creamy Crab Salad

### Fresh Mozzarella & Tomato Brochette

Homemade Bocconcini Mozzarella skewered with Grape Tomatoes, Fresh Basil and drizzled with Balsamic Glaze

### Greek Salad Brochette

Layers of Romaine & Radicchio Lettuces, Feta Cheese, Grape Tomatoes & Kalamata Olives skewered served with Zesty Mediterranean Vinaigrette

### Antipasto Kebobs

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

### Fresh Fruit Kebobs

Cut Seasonal Fresh Fruit on skewers and displayed on a platter  
15 pcs. \$30.00 30 pcs. \$55.00 Fried Artichokes – Fresh Artichoke Hearts, halved and lightly battered, seasoned and fried to perfection!

### *Spinach Pie Triangles*

Fresh Spinach, Crumbled Feta Cheese & Spiced wrapped in Flaky Phyllo Dough

### *Stuffed Baby Bella Mushrooms*

Baby Portabella Mushrooms filled with a savory Bread Stuffing and topped with Shaved Romano Cheese

### *Mozzarella en Carrozza*

Mini Fresh Mozzarella Sandwiches fried until golden and crispy served with our Garlic Marinara Sauce

### *Mozzarella Sticks*

### *Fried Broccoli & Cauliflower Florets*

### *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

### *Gourmet Pigs in Blankets*

All Beef Frankfurters brushed with spicy brown mustard and wrapped in Buttery Puff Pastry and Baked until Golden Brown

### *Petite Meatballs*

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

### *Petite Stromboli*

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

### *Fried Chicken Wings*

Served with your choice of Blazin' Buffalo or Southern BBQ Sauce with celery sticks and Bleu Cheese Dressing

### *Balsamic Marinated Baby Lamb Chops*

Baby Lamb Chops marinated and char-grilled, served with a Pint Pesto Sauce

## 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 & Swiss Cheese, Green Leaf Lettuce & Roma Plum Tomatoes

### The Italian

Prosciutto di Parma, Mortadella, Sopressata, Ham, Capicola, Pepperoni, Fire Roasted Red Peppers, Fresh Basil, Aged Provolone, Green Leaf Lettuce & Roma Plum Tomatoes

### The Caprese

Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Fire Roasted Red Peppers, Green Leaf Lettuce & Roma Plum Tomatoes

### The Capri

Your Choice of Pan Fried or Marinated Grilled Chicken Cutlets, Fresh Mozzarella, Green Leaf Lettuce & Roma Plum Tomatoes

### The Tuscan Vegetable

Balsamic Glazed Seasonal Roasted Vegetables and Fresh Mozzarella

### Focaccia Specialty

Grilled Eggplant, Fire Roasted Red Peppers, Fresh Mozzarella & Baby Arugula

### Assorted Sandwich Platters

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

SIZE	# OF PEOPLE SERVED
SMALL	8-10
MEDIUM	13-15
LARGE	18-20
EXTRA LARGE	23-25

## *Assorted Panini Platters*

You're Choice of Any Panini Pressed and Cut on Black Platters:

SIZE	# OF PEOPLESERVED
SMALL	8-10
MEDIUM	13-15
LARGE	18-20
EXTRA LARGE	23-25

## *Cold Cut Platters*

Medium Serves 5-10 Large Serves 10-15

### *American*

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

### *Combination*

Enjoy the best of both worlds; a combination of both The American and Italian platters.

### *Italian*

Prosciutto, Mortadella, Capicola, Sopressata, Provolone.

## Tossed Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25

\*Add Marinated Grilled Chicken to Any Salad for an Additional Fee our fried breaded chicken

### Classic Caesar

Crispy Romaine Lettuce, Parmesan and Pecorino Romano Cheeses,  
Toasted Croutons served with Creamy Caesar Dressing on the Side

### Garden

Fresh Romaine & Bibb Lettuces, Cucumbers, Carrots, Tomatoes & Red Onion, served with Our  
Balsamic Vinaigrette on the Side

### Greek

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

### Gorgonzola

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

### Poached Pear & Goat Cheese

Greens with Sliced Poached Pears, Creamy Goat Cheese, Tomatoes,  
Walnuts & Red Onion, served with Raspberry Nectar Vinaigrette

### Fresh Spinach

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

## Hot Pasta Selections

Served with Freshly Grated Pecorino Romano Cheese

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

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

### Plum Tomato

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

### Marinara

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

### Puttanesca

Our Fragrant, Savory spicy sauce of Plum Tomatoes, Sweet Onions, Capers and Anchovies

### Arrabiata

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

### Filetto di Pomodoro

Prepared with Chunks of Roma Plum Tomatoes, Sweet Onions,  
Fresh Basil & Extra Virgin Olive Oil

### Alla Vodka

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

### Eggplant

Prepared with Roasted Eggplant in Filetto di Pomodoro Sauce

### Broccoli al Olio

Prepared with Fresh Steamed Broccoli Florets, Fresh Garlic & Extra Virgin Olive Oil



### *Broccoli di Rabe & Sausage*

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

### *Primavera*

Prepared with Yellow & Green Squash, Carrots, Grilled Peppers, Extra Virgin Olive Oil & Romano Cheese

## 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

### Tuscan

A savory blend of Sundried Tomatoes, Mushrooms, Fresh Pink Sauce

### Alfredo

Sweet Cream, Butter and Parmesan Cheese

### Basil Pesto

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

### Clam Sauce

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

### Alla Salmone

Made with Baked Salmon & Sundried Tomatoes in a Champagne Sauce

## *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 Our Plum Tomato Sauce baked until the ingredients are perfectly melded together

### *Grilled Vegetable Lasagna*

Layers of Semolina Pasta with Grilled Market Vegetables, Ricotta & Romano Cheeses and Our Plum Tomato Sauce baked until the ingredients are perfectly melded together

### *Baked Ziti*

Ziti Pasta combined with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese

### *Stuffed Jumbo Shells*

Extra Large Pasta Shells stuffed with Ricotta & Romano Cheeses and baked in Our Plum Tomato Sauce & topped with Our Homemade Fresh Mozzarella Cheese

### *Baked Manicotti*

Tender Pasta Crepes filled with Ricotta & Romano Cheeses, baked in Our Plum Tomato Sauce and topped with Our Homemade Fresh Mozzarella Cheese

### *Baked Ravioli*

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

## Entrees

### Chicken

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

#### Chicken Cutlet Milanese

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

#### Chicken Parmigiana

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

#### Chicken Francese

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

#### Chicken Marsala

Lightly Breaded and sautéed Chicken Breast with White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine

#### Chicken Piccata

Lightly Breaded and sautéed Chicken Breast simmered in White Wine, Fresh Lemon, and Artichoke Hearts & Capers

#### Chicken Rollatini

Boneless Breast of Chicken rolled with Prosciutto di Parma, Fresh Mozzarella and Romano Cheeses then simmered in a Mushroom & Marsala Wine Sauce

#### Chicken Sofia

Lightly Breaded and sautéed Chicken Breast with Spinach, Sundried Tomatoes, Artichoke Hearts & Asiago Cheese, served with a White Wine Reduction Sauce

### *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

### *Chicken Scarpariello*

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

\*Add Sweet Fennel Sausage for an additional cost

### *Chicken Pizzaiola*

Sautéed Boneless Breast of Chicken topped with a delicious Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, and White Wine & Asiago Cheese

### *Chicken Cacciatore*

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

### *Marinated Grilled Chicken Kebobs*

Chicken Breasts cubed and marinated in Your Choice of Italian Herbs & Spices or Our Teriyaki Sauce, skewered with Tri Color Bell Peppers & Onions, then grilled to perfection

### *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

### *Southern-Fried Chicken*

Buttermilk-Marinated Chicken, seasoned, battered and fried to a golden brown

### *Wood Fire Roasted Chicken*

Whole Organic Chicken rubbed with a Special Blend of Seasonings and slow roasted on the rotisserie \*Request Whole or Cut-Up  
Half tray - full tray

# 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

## Sausage & Peppers Marinara

Our Famous Homemade Sweet Fennel Sausage, grilled, tossed with a medley of Tri Color Bell Peppers and Our Garlic Marinara Sauce

## 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

## Medallions of Pork Tenderloin

Pork Tenderloin slow cooks then sliced and served with Our Marsala Wine Sauce

## Pork Loin Medallions Pizzaiola

Pork Loin Medallions topped with Our Ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine & Romano Cheese

## Grilled Pork Chops Modena Style

Grilled Pork Chops caramelized with a Sweet Balsamic Glaze

## Tuscan Style Boneless Pork Loin

Center-Cut Pork Loin slow-roasted with Fresh Rosemary, Garlic Special Blend of Seasonings and Extra Virgin Olive Oil

## Stuffed Pork Loin

Pork Loin stuffed with Broccoli Rabe, Prosciutto and Provolone and roasted peppers

## BBQ Ribs

Tender Rack of Baby Ribs slowly wood Fire in Our Traditional Southern BBQ Sauce until the meat falls off the bone

# Beef

Half Tray Serves 8-10 Full Tray Serves 15-18

## Meat Balls

Our Famous Homemade Blend of Ground Beef, Pork & Veal, Breadcrumbs, Special Seasonings and Romano Cheese served in Our Plum Tomato Sauce

## Sliced Steak Pizzaiola

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

## Sliced Steak Au Poivre

Sirloin of Beef seared then thinly sliced and simmered in Our Savory Peppercorn Brandy Cream Sauce

## Pepper Steak

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

## Braised Short Ribs

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

## 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

### Bread Lamb Chops

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

### 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

## Market Veal

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

### Veal Cutlet Milanese

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

### Veal Cutlet Parmigiana

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

### Veal Scaloppine alla Francaise

Market Price Egg Battered Tender Cutlets of Veal sautéed in a light Lemon & White Wine Sauce

### Veal Scaloppine alla Marsala

Market Price Tender Cutlets of Veal lightly breaded and sautéed in White Mushrooms, Imported Prosciutto, Veal Stock and Marsala Wine



### *Veal Sorrentino with Eggplant*

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

## *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*

### *Mussels Bianco*

Mussels sautéed with White Wine and Fresh Garlic

### *Mussels Marinara*

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

### *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

### *Calamari Marinara*

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

### *Shrimp Scampi*

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

### *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

### *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

### *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

### *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

### *Tilapia Livornaise*

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

### *Grilled Salmon*

Salmon Filets seasoned & grilled, served on a bed of Sautéed Baby Spinac

## Dessert

### 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.**

### Tiramisu tray

### Dessert of the week

## 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 & Quinceañera Parties – Bar & Bat Mitzvahs – Weddings & More