



Villa Lombardi's



*Fire Department
Menu*

Cocktail Hour

All of our Hors d'oeuvres are custom crafted in our Kitchen, using the freshest and finest bounty the market has to offer. Artistically displayed and proudly served butler-style with grace and elegance.

Hot Hors d'oeuvres

Baked Clams Oreganata

Fresh whole Clams with an Herbed Crumb topping

Neapolitan Mushroom Pastry

A flaky Pastry shell filled with Imported Porcini Mushrooms, Creamy Marscapone Cheese and Seasonings

Chicken Milanese

Chicken pieces breaded with Italian Seasonings, deep-fried and served with our own Marinara Sauce

Fried Calamari

Tender Squid, fried until golden and crispy and served with our own spicy Marinara Sauce

Mozzarella En Carrozza

Fresh Mozzarella (Made Fresh Daily) in a Bread crust deep-fried until golden and crispy and served with our own Marinara Sauce

Asiago and Zucchini Quiche

Diced fresh Zucchini with grated Imported Asiago Cheese in a seasoned fluffy Egg Batter

Petite Stromboli

Our own homemade Sausage with Red Fire Roasted Red Peppers rolled in a flaky Pizza Crust

Arancini (Rice Balls)

Short grain "Arborio" Rice Croquettes with Mozzarella, Imported Italian Plum Tomatoes, sauteed Sweet Onions and freshly shaved Romano Cheese. Served with a Plum Tomato Dipping Sauce.

Herbed Shrimp with Pancetta

Fresh Jumbo Shrimp wrapped in Imported Pancetta (Italian Bacon) then topped with Italian Seasonings and light Fresh Garlic

Grilled Chicken Fajitas

A Flour Tortilla Skin with Grilled Chicken, Fresh Cilantro, Tomato and shredded Monterey Jack filling topped with Sour Cream

Stuffed Mushrooms

Fresh Jumbo Mushrooms filled with a seasoned Bread Stuffing and baked until golden brown and tender

Tuscan Crostini

Tuscan Garbanzo Beans blended with Fresh Roasted Garlic and Extra Virgin Olive Oil spread on crisp Tuscan Toast

Eggplant Crostini

Roasted Baby Eggplant blended with Roasted Garlic, Extra Virgin Olive Oil and freshly squeezed Lemon spread on crisp Tuscan Toast

Artichoke Crostini

Marinated Artichokes blended with Imported Parmesan Cheese and Extra Virgin Olive Oil spread on crisp Tuscan Toast

Antipasto Display

Our famous Antipasto display is artistically decorated by our very own Garde Manger Chefs. An Assortment of fine Italian specialties...freshly made Cheeses and Vegetables prepared and presented in grand Italian Style.

Mozzarella and Tomato "Caprese"

Homemade Mozzarella (made fresh daily) and Vine Ripened Tomatoes garnished with Fresh Basil and accompanied with Balsamic Vinegar and Extra Virgin Olive Oil

"Affettato Italiano"

Sample an assortment of Italy's finest Salamis and Cured Hams...sliced Prosciutto di Parma, Sweet and Spicy Sopressata, Genoa Salami and Aged Provolone Cheese Presented with crispy Sesame Breadsticks

Grilled Specialties from the Garden

A farm fresh selection of grilled Vegetables specially displayed on the finest European Buffet service ware and napped with Extra Virgin Olive Oil

Italian Zucchini Squash—Ribbon sliced and grilled "al dente"

Fancy Purple Eggplant—Hearty sliced; slow grilled for sweetness

Yellow Crookneck Squash—Thinly sliced and quickly grilled

Trio of Red, Yellow and Green Bell Peppers—Pepper filets grilled to a smokey sweetness

Tri-Color Pasta Salad

Freshly prepared Tri Color Pasta tossed with Sundried Tomatoes, Fire Roasted Peppers and Fresh Mozzarella seasoned with our homemade dressing of Balsamic Vinaigrette and Extra Virgin Olive Oil

Selection of Italian Olives and Pickled Peppers

Jumbo Sicilian Olives—Plump Green Olives tossed in a touch of Extra Virgin Olive Oil, Garlic and Oregano

Gaeta Olives—Carefully hand picked ripe Black Olives, cured in the traditional "Gaeta" style, simply tossed in Extra Virgin Olive Oil

Spicy Hot Red and Green Cherry Peppers—pickled in White Wine Vinegar

Pepperoncini—imported green Tuscan Peppers pickled and garnished with Pimentos

Red Roasted Peppers

Fire roasted Peppers, peeled and seeded then marinated with Extra Virgin Olive Oil infused with Basil and Garlic and accompanied with Capers and Anchovies

Baby Hearts of Artichoke

Fresh Baby Artichokes hand trimmed and cooked until tender, then seasoned with Fresh Garlic, Black Pepper and Extra Virgin Olive Oil

Marinated Mushrooms

Fancy fresh Button Mushrooms marinated in White Wine Vinegar, Chili Pepper and Oregano with a touch of Fresh Garlic

Sundried Tomatoes

Italian Plum Tomatoes sun dried and marinated in Extra Virgin Olive Oil and Fresh Mint

Stringbeans "Aglio e Olio"

Hand picked Stringbeans steamed until crunchy and dressed with sliced Garlic and Extra Virgin Olive Oil

International Cheese Presentation

An Array of the worlds finest Cheeses

*Chèvre (Goat Cheese) , Gorgonzola and Provolone from Italy, Jalapeño Havarti from Holland, Switzerland's famous Ementhaller, California's tangy Monterey Jack and our finest Vermont Cheddar Cheese
All presented with Red and Green Seedless Grapes,
crisp Breadsticks and English Crackers.
All Cheeses are wedged to order by one of our Professionally Trained Staff.*

Our Own Special Onion Focaccia Bread

*Homemade Focaccia Bread baked with sliced Red Onions,
Fresh Rosemary and grated Romano Cheese served hot.*

Exquisitely Displayed Sculptured Crudités

Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and Stringbeans...served with Garden Vegetable and Gorgonzola dipping sauces

Mosaic of Fruits and Berries

A special arrangement of Honeydew, Cantaloupe, Watermelon, Kiwi, Grapes and Strawberries artistically displayed

International Buffet Selections

Our selection of buffet items are custom created to meet the requirements of your menu. Particular attention is given for proper balance of food choices to enhance any motif or style of cuisine.

(Select Ten)

Chicken Scarpariello

Sautéed Breast of Chicken in a light sauce of freshly squeezed Lemon Juice, Garlic and Fresh Rosemary. A Neapolitan Favorite!

Chicken a la Francaise

A French Riviera classic! Egg battered Breast of Chicken sautéed in a light Lemon and White Wine Sauce

Grilled Chicken Primavera

Grilled Breast of Chicken sliced and tossed with Broccoli, Cauliflower, Zucchini, Carrots, Onions, Mushrooms, Garlic, Basil and Extra Virgin Olive Oil

Chicken a la Marsala

Sautéed Breast of Chicken in a sauce of Marsala Wine, White Mushrooms, brown Veal Stock and Prosciutto

Chicken a la Parmigiana

An old neighborhood classic! Fried Breast of Chicken coated in Italian Breadcrumbs, topped with Tomato Sauce and baked with Romano and Mozzarella Cheeses

Stir Fried Chicken and Chinese Vegetables

Velvet Chicken with an assortment of Garden Vegetables, Baby Corn and Water Chestnuts served in a white Chinese Wine Sauce

Steak Pizzaiola

Sliced Sirloin of Beef topped with Sauce Pizzaiola...a ragu of Plum Tomatoes, Garlic, Mushrooms, Oregano, White Wine and freshly grated Romano Cheese

Oriental Beef and Broccoli

Thinly sliced Sirloin Steak with Broccoli Florets, stir fried in a Ginger, Soy and Garlic sauce, sprinkled with Toasted Sesame Seeds

Beef Shish-Ka-Bobs

Medley of Sweet Peppers and Onions skewered with Sirloin Steak. A Mediterranean favorite!

Trippa Napolitano

The finest honeycomb Beef Tripe simmered in a spicy Onion and Plum Tomato Sauce finished with Fresh Basil

Bistecca di Nola

Grilled Sirloin Steak sliced thin and napped with a Marsala and Italian Brandy Sauce

Meatballs in Fresh Tomato Sauce

Italian Meatballs...our special mixture of choice Ground Sirloin Beef, Romano Cheese and Herbs cooked in our Tomato Sauce

BBQ Baby Back Ribs

Baby Back Pork Ribs marinated and roasted in the Asian/American style... garnished with Spring Onions, Sesame Seeds and Fresh Oranges

Pork Pizzaiola

Grilled Center Cut Loin of Pork topped with Sauce Pizzaiola... a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved Romano Cheese

Pork Di Nola

Grilled Center Cut Loin of Pork sliced and napped with a Marsala Wine and Italian Brandy Sauce

Grilled Sausage and Peppers

Our Homemade Italian Pork Sausage...grilled and tossed with a medley of Sweet Peppers, Spanish Onions, Oregano and Fresh Basil

Old World Style Kielbasa

Smoked Polish Kielbasa braised with Fresh Sauerkraut, Bacon, White Wine and Juniper Berries

Classic Lasagna

Layers of Pasta with Ground Beef, Ricotta and Romano Cheeses, Mamma's Tomato Sauce, slowly baked in the classic style

Stuffed Cabbage

Cabbage leaves stuffed with Ground Beef and Rice, braised in a sweet and sour Tomato Sauce

Fried Calamari

*Tender Squid fried until golden and crunchy.
Served with Fresh Lemons a spicy Marinara Sauce*

Zuppa di Pesce

*A house specialty! Little Neck Clams, Mussels, Calamari,
Scungilli and Shrimp poached in a Fresh Tomato, White
Wine, Garlic, Clam Juice Oregano and Fresh Basil Sauce*

Medallions of Salmon Provencale

*Fresh sliced Salmon roasted and napped with Sauce Provencale...
a blend of Rosemary, Thyme, Tarragon and Basil with White
Wine, Plum Tomatoes and Freshly squeezed Lemon Juice*

Calamari Fra' Diavolo

*Sliced Calamari braised with Garlic, Hot Red
Pepper, Plum Tomatoes, Basil and Olive Oil*

Linguini with Clam Sauce

*Linguini Pasta served White or Red with whole Littleneck Clams,
White Wine, Garlic, Olive Oil with or without Plum Tomatoes*

Mussels Luciano

Cultured Baby Mussels steamed with Garlic, White Wine and Olive Oil

Broccoli di Rabe

*Steamed Broccoli di Rabe sautéed with Garlic,
Extra Virgin Olive Oil, a touch of Hot Pepper*

Escarole and Beans

*Braised Escarole and White Cannelini Beans with
Garlic, Chicken Broth and Extra Virgin Olive Oil*

Spinach Aglio e Olio

Fresh Spinach sautéed with Garlic and Extra Virgin Olive Oil

Zucchini Aglio e Olio

Fresh Zucchini sautéed with Garlic and Extra Virgin Olive Oil

Fusilli Primavera

Italian Fusilli Pasta tossed with Steamed Broccoli, Carrots, Stringbeans, Zucchini, Yellow Squash, Onions, Mushrooms, Garlic, Extra Virgin Olive Oil, Basil and Parsley

Penne "San Remo"

Penne Pasta tossed with Fresh Plum Tomatoes, Pitted Gaeta Olives, Basil, Garlic and Extra Virgin Olive Oil

Orecchiette alla Hosteria

"Little Ears" Pasta with Grilled Chicken, Broccoli Florets, browned Garlic and Sundried Tomatoes

Spinach and Cheese Crespelle

Fresh made Crepes stuffed with Sautéed Spinach, Ricotta and Romano Cheeses, with a touch of Nutmeg. Served on a bed of Tomato Basil Crème Sauce

Stuffed Shells "Al Forno"

Extra large Pasta Shells freshly stuffed with Ricotta and Romano Cheese then baked in a Plum Tomato Sauce

Ravioli a la Florentine

Fresh Cheese Ravioli topped with a light Tomato Sauce with Fresh Spinach and Romano Cheese

Eggplant Rollatini

Sliced Eggplant rolled with a Stuffing of Prosciutto, Parsley, Ricotta, Mozzarella and Romano Cheese then baked in Marinara Sauce

Eggplant Parmigiana

Layers of Eggplant baked with Mozzarella and topped with Fresh Tomato Sauce

Oriental Five Flavored Rice

An Oriental specialty...stir fried Rice with either Roast Pork or Chicken, Ginger, Scallions and Chinese Parsley

Arroz Conquistador

Long Grain Rice sautéed with Saffron and Onions then garnished with Homemade Chorizo Sausage, Sweet Peas, Cilantro and Green Olives

Gourmet Pasta Presentation

*Prepared to Order
(Select One)*

Penne a la Amatriciana

Pasta in a sauce of Plum Tomatoes, Prosciutto, Onions and Basil

Pasta Bolognese

*An old world style Meat Ragu with Ground
Sirloin of Beef, Tomatoes, Basil and Onion*

Penne a la Vodka

*Quill Pasta with Plum Tomatoes and Vodka in a creamy
Bolognese sauce with a touch of Red Hot Pepper*

Fusilli a la Bosca

*Prepared with a savory sauce of Sundried
Tomatoes, Mushrooms, Cream and Brandy*

Penne a la Puttanesca

*A full flavored Plum Tomato Sauce with Pitted Gaeta Olives,
Capers, Anchovies, Garlic, Basil and Hot Red Peppers*

Farfalle al Salmon

*Bowtie Pasta with Smoked Salmon, Sundried Tomatoes,
Onions, Basil, Plum Tomatoes and a touch of Cream*

Orecchiette di Rabe

*"Little Ears" Pasta with Homemade Neapolitan Sausage,
Broccoli di Rabe and Extra Virgin Olive Oil*

Rigatoni a la Buttera

*Rigatoni Pasta tossed in a hearty sauce of Italian Sausage Meat, Plum
Tomatoes, Red Onions, Green Peas, Parmesan Cheese and a touch of Cream*

Cavatappi Marechiare

*A light Seafood Sauce featuring Calamari, Scungilli,
Mussels and Salmon with Spiral Macaroni*

Chef's Butcher Block Presentation

*Served with Assorted Breads and Condiments
(Select One)*

Glazed Pork Loin with Apricots

*Boneless Loin of Pork stuffed with Apricots and Scallions
then roasted and Glazed with Black Pepper and Honey*

Roast Breast of Turkey with Fresh Cranberry Dressing

*Plump Breast of Turkey traditionally roasted
and served with Fresh Cranberry Dressing*

Herb Crusted Leg of Lamb

*Specially trimmed Leg of Lamb coated with Garlic, Oregano, Thyme
and Pepper then Roasted and served with a Red Wine Sauce*

Baked Country Ham

*Smoked Sugar Cured Ham glazed with Brown Sugar and Mustard
then baked until golden. Served with Whole Grain Mustard*

Sirloin of Steak Au Poivre

Pepper coated Sirloin of Beef served with Brandied Peppercorn Sauce

Dinner Menu

First Course

(Select One for your First Course)

Penne al Filetto di Pomodoro

Quill Pasta served with a light sauce made with Plum Tomatoes, Sweet Onions and Extra Virgin Olive Oil simmered with Fresh Basil

Crespelle "alla Ortolana"

Crepe stuffed with your choice of Mushrooms, Asparagus or Broccoli in a Ricotta filling served with Sauce "Aurora"... a blend of Plum Tomatoes, Basil, Sweet Onions, Prosciutto and Sundried Tomatoes with a touch of Cream

Mosaic of Fruits and Berries

Sliced Honeydew and Cantaloupe Melons, Pineapple and Oranges garnished with Strawberries and Mint

Second Course

(Select One for your Second Course)

Tuscan Garden Salad

Fresh Romaine, Bibb Lettuce, Radicchio, Tomatoes and Radish with a Balsamic Vinaigrette Dressing

Classic Caesar

Crispy Romaine Lettuce and Parmesan Cheese tossed with toasted Croutons and our special Caesar Dressing

Seasonal Citrus Salad

Fresh Bibb Lettuce, Romaine and Radicchio tossed in an Orange and Lemon infused Extra Virgin Olive Oil, Honey Dijon Mustard and Tarragon Champagne Vinegar

Main Entree

*(Your Guests will have the option to choose
one of the following four selections)*

Beef

(Select One)

New York "Lombardi" Steak

(Cooked to Order)

*Boneless Cut New York Shell Steak grilled and topped with Baby
Portobello Mushrooms, Special Mushrooms, Red Onions and Rosemary*

or

Chateau Briand

(Cooked to Order)

*Sliced Roast Filet Mignon complimented with a
medley of Mushrooms and Madeira Wine Sauce*

Poultry

(Select One)

Chicken a la Francaise

*A French Riviera classic! Egg battered Breast of Chicken
sautéed in a light Lemon and White Wine Sauce*

or

Chicken a la Marsala

*Sautéed Breast of Chicken in a sauce of Marsala Wine,
White Mushrooms, brown Veal Stock and Prosciutto*

or

Chicken alla Zingara

*Sautéed Breast of Chicken in White Wine, imported
Prosciutto, Pimentos, Peppers and Artichoke Hearts*

Fish

Fish du Jour

Our Chef's Selection of the freshest Fish available

Vegetarian

Lombardi Vegetarian Grill

*Grilled garden Vegetables served with an Arborio Rice
Stuffed Zucchini and House Potatoes*

Accompaniments

Bouquet of Fresh Seasonal Vegetables

Chef's daily selection of Farm Fresh Vegetables

Potato D' Oro

*Potato Croquette blended with Mozzarella, Romano and Parmesan
Cheese then coated in Italian Seasonings and fried to a golden brown*

Top Shelf Open Bar

Dessert

*Elegant Viennese Display Includes
International Coffee and Cordial Bar*

*Freshly Brewed Coffee, Tea, Espresso and Cappuccino
(Regular and Decaffeinated)*

Deluxe Viennese Display

Zuppe Inglese

Cassada Cake

New York Cheesecake

Italian Cheesecake

Silk 'n Satin

*(New York Cheesecake with a layer of Chocolate Mousse
covered in a hard Chocolate shell)*

Decadent Flowing Chocolate Fountain

Assorted Cookies

Assorted Pastries

Chocolate Mousse

Tira Misu Parfaits

Baked Alaska

Fresh Cannoli Station (filled to order)

Crepe Station (freshly prepared Fruit Crepes)

Homemade Zeppoles

Mamma Lombardi's Delight

*(Fresh Strawberries, Fresh Raspberries, Sponge Cake
and Vanilla Custard topped with Whipped Cream)*

Ice Cream Sundae Bar

Biscotti served with Vin Santo of Tuscany

International Coffee and Premium Cordial Bar consisting of...

Remy Martin Cognac, Grand Marnier, Bailey's Irish Cream,

Amaretto di Saronno, Prince Charles Edward Drambuie,

Frangelico Liqueur, Sambuca Romano Liqueur, Toschi Noscello

Liqueur Anisette...and many other selections

