



Villa Lombardi's

~ The Ultimate Catering Experience ~

Winter Wedding Menu



Create an Affair of Unique Distinction

*At Villa Lombardis' every menu is individually designed.
The following menu selections are a sample of some of the many dishes
that we can prepare for your guests.*

*The Wedding of your dreams awaits you at Villa Lombardis'.
We want you to start your life together in style with a wedding reception that
you will always remember. To assure the "Wedding of your Dreams"
our professional staff will attend to your every need so that when your
special day arrives, you will be able to relax and enjoy every moment.*

Included in all packages...

*Five Hour Open Bar Service with unlimited top shelf brands of liquors and
Imported wines selected especially for Villa Lombardis'. Freshly made
Tropical Drinks such as Piña Colodas, Margaritas and Daiquiris are
always featured along with Soft Drinks, Fruit Juices, Mineral Water,
Champagne and Beer, including Non-Alcoholic Beer.*

All Beer Selections will be served in glasses.

Please be advised that we do not serve "Shots" of any kind at our bars.

Champagne Toast

*Your Personalized Wedding Cake served with Espresso and Cappuccino
Ice Sculpture*

*Spacious Bridal Suite with Private Restroom and Attendant
Valet Parking and Fully Handicap Accessible*

Custom Floor Plan, Directional Maps and Place Cards

Choice of classic and contemporary linen and napkin colors

Lobby Host or Hostess

Attendant services in our lounges and coatroom

Maitre d' and Captain supervision throughout your affair

Tuxedo attired Waitstaff with White Glove Service

Lombardi 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

Upon entering guests are greeted with chilled Champagne with fresh Strawberries

Freshly Made, Butler Style Passed Hot and Cold Hors d'oeuvres

Cold assorted Cannellini Bean, Roasted Baby Eggplant and Marinated Artichoke
spread on Toasted Crostini

Fresh Mozzarella "En Carozza"

Petite fresh Mozzarella sandwiches fried until
Golden and Crispy...served with a Garlic
Marinara dipping sauce

Petite Stromboli

Fresh Italian Sausage and Red Roasted
Peppers rolled in a homemade Pizza Crust

Stuffed Mushroom Caps

Silver dollar Mushrooms Caps filled with a
savory stuffing of Onions, Celery and laced
with Rosemary, Italian Parsley and freshly
shaved Romano Cheese

Baked Clams Oreganata

Sweet Littleneck Clams served baked in their
shell and topped with Oregano, Fresh Garlic,
Breadcrumbs, Extra Virgin Olive Oil and
White Wine. Garnished with Lemon wedges
and fresh Parsley

Fried Calamari

Tender young Calamari lightly battered and
fried until golden and crunchy...served with
Lemons wedges and our spicy Arrabiata Sauce

Herbed Shrimp with Pancetta

Jumbo Shrimp wrapped with Italian Bacon and
baked with Oregano, fresh Parsley, White
Wine, Lemon and fresh Garlic.
Served on crisp Tuscan Toast

Grilled Chicken Fajitas

Lime marinated grilled Breast of Chicken with
fresh Tomatoes, fresh Cilantro and
Monterey Jack Cheese rolled in a Flour
Tortilla...and garnished with
Sour Cream and Scallions

Arancini

Short grain "Arborio" Rice croquettes with
Saffron, imported Prosciutto, Mozzarella and
freshly shaved Romano Cheese. Served with a
Plum Tomato dipping sauce

Asiago and Zucchini Quiche

Diced Zucchini and freshly shaved Asiago
Cheese combined in a fluffy seasoned Egg batter
and baked in a flaky homemade Pastry Crust

Neapolitan Mushroom Pastry

Filled with imported Porcini Mushrooms,
Mascarpone Cheese and seasonings in a flaky,
buttery Pastry Shell

Lombardi Seafood Specialties

California Roll

Sushi featuring fresh Cracked Crab, crisp Cucumber, Avocado and thin strips of Yellow Pepper rolled with steamed Japanese Rice

Crisp Tuna Nori Roll

Sushi featuring the freshest Yellow Fin Tuna, Red Pepper and sliced Scallions rolled with steamed Japanese Rice

Salmon Nori Roll

Sushi featuring fresh North Atlantic Salmon, fresh Asparagus, thin strips of Peppers and Scallions rolled with steamed Japanese Rice

All Sushi is offered with the proper accompaniments...

Wasabi, Pickled Ginger and Soy Sauce

Salmon Gravlax Tartlet

Fennel and fresh Ginger cured Salmon served in a crisp Cucumber Tartlet

Antipasto Display

Our famous Antipasto display artistically decorated by our very own Gardé Manger Chefs. An assortment of fine Italian specialties...freshly made Cheeses and Vegetables prepared and presented in grand Italian style.

Affettato Italiano Chef's Table

At our Chef's table you can taste an assortment of Italy's Dried Sausage, Cured Hams, sliced Prosciutto, Sweet and Spicy Sopressata, Fresh Homemade Mozzarella Prosciutto Roulade and perfectly aged Provolone Cheese Presented with fresh Brick Oven Italian Breads, our crispy Sesame Bread Sticks and original Fennel Taralli.

Display of Italy's Finest Cheeses

Gorgonzola, Asiago, Ricotta Salata, Provolone and Imported Granna Parmesan Displayed with a wheel of Imported Parmesan and plump Red and Green Grapes.

All Cheeses are wedged to order by one of our Professionally Trained Staff.

Mozzarella and Tomato "Caprese"

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

Grilled Specialties from the Garden

A farm fresh selection of grilled Vegetables specially displayed on the finest European buffet serviceware and napped with Extra Virgin Olive Oil
Italian Zucchini Squash...ribbon sliced and grilled "Al Dente"
Fancy Purple Eggplant...hearty slices; slow grilled for sweetness
Yellow Crookneck Squash...thinly sliced and quickly grilled
Trio of seedless Red, Yellow and Green grilled Bell Peppers...grilled to a rich, smokey sweetness

Tri-Color Pasta Salad

Freshly prepared Tri Color Pasta tossed with Sun Dried 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, hand picked Green Olives tossed in a touch of Extra Virgin Olive Oil, fresh 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, marinated with Extra Virgin Olive Oil and infused with fresh Basil and Garlic, accompanied with Capers and Anchovies

Marinated Mushrooms

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

Lombardi Spa Salad

Garden ripened Tomatoes, Cucumbers and Celery tossed in an Herbed Extra Virgin Olive Oil

Sundried Tomatoes

Plum Tomatoes Sundried and Marinated in Extra Virgin Olive Oil and fresh Mint

Bruschetta

Toasted Tuscan Bread drizzled with Extra Virgin Olive Oil, topped with diced Plum Tomatoes, marinated with fresh Garlic & Basil

String Beans "Aglio E Olio"

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

Fresh Stuffed Plum Tomatoes

Fresh ripened Plum Tomatoes stuffed with Arborio Rice, Pecorino Romano Cheese, Fresh Basil and Onion

Lemon Fennel Salad

Crisp, freshly shaved Fennel tossed in a Lemon infused Olive Oil

Minted Fava Beans

Tender Fava Beans with a chiffonade of Mint, Extra Virgin Olive Oil and Italian Seasonings

Baby Hearts of Artichoke

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

Our Own Special Onion Focaccia Bread

Hot out of the oven Focaccia Bread baked with thinly sliced oven roasted Tomatoes, Red Onions, Fresh Rosemary and shaved Imported Romano Cheese

Display of Sculptured Crudité's

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 sweet Honeydew, Cantaloupe, Watermelon, Grapes and Strawberries artistically displayed on a silver platter

Sommelier's Station

A Sommelier's selection of Fine Imported and Domestic bottled Wines elegantly displayed with Oak Wine Barrels and Oak Wine Presses decorated with Red and White Wine Grapes graciously served to you and your guests by the glass from one of our professionally trained staff

International Hot Cocktail Buffet

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. Our professional staff of Chef's and Waiters will serve your guests in a knowledgeable and gracious manner.

(Hosts Choice of Ten)

Chicken Scarpariello

Sautéed Breast of Chicken in a light sauce of freshly squeezed Lemon Juice, sautéed 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 Florets, Cauliflower, Zucchini, Carrots, Onions, Mushrooms, fresh Garlic, fresh Basil and Extra Virgin Olive Oil

Chicken a la Marsala

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

Chicken a la Parmigiana

An old neighborhood classic...Breast of Chicken coated in Italian breadcrumbs, fried until golden and crisp, then topped with Tomato Sauce and baked with imported Romano cheese and our homemade Mozzarella Cheese

Chicken Cacciatore

Sautéed Breast of Chicken with fresh Tomatoes, Mushrooms, Onions and Peppers

Chicken alla Zingara

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

Chicken Saltimbocca

Breast of Chicken with Imported Prosciutto, Fresh Sage and Spinach in a Marsala Wine Sauce

Stir Fried Chicken and Chinese Vegetables

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

Steak Pizzaiola

Grilled Sirloin Steak topped with sauce Pizzaiola...a ragu of Plum Tomatoes, fresh Garlic, Mushrooms, Oregano, White Wine and freshly shaved 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 cubes of 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 and napped with a Marsala wine and Italian Brandy sauce

Meatballs in Fresh Tomato Sauce

Mamma's Italian Meatballs...our special mixture of choice ground Sirloin Beef, Romano Cheese and Herbs cooked in Mamma's 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 fresh Homemade Italian Pork Sausage...
grilled and tossed with a medley of Sweet Peppers, Spanish Onions, Oregano and Basil

Old World Style Kielbasa

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

Stuffed Cabbage

Cabbage leaves stuffed with Ground Beef and Rice, braised in a Sweet & Sour Tomato Sauce

Classic Lasagna

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

Stuffed Salmon Florentine

Fresh Atlantic Salmon rolled with Spinach, Feta Cheese and Onions,

Fried Calamari

Tender Squid fried until golden and crunchy...served with fresh Lemons and Spicy Arrabiata Sauce

Zuppa di Pesce

A house specialty! Long Island Littleneck Clams, Mussels, Calamari, Scungilli and Shrimp poached in fresh Tomatoes, White Wine, fresh Garlic, Clam Juice, Oregano and fresh Basil

Medallions of Salmon Provençale

Fresh sliced Salmon roasted and napped with Sauce Provençale...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 fresh Garlic, hot Red Pepper, Plum Tomatoes, Basil and Olive Oil

Linguini with Clam Sauce

Linguini Pasta served with either White or Red Sauce with whole Littleneck Clams, White Wine, fresh Garlic, and Extra Virgin Olive Oil... (with or without) Plum Tomatoes

Mussels Luciano

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

Mussels Marinara

Cultured Baby Mussels with Italian Plum Tomatoes, fresh Garlic, White Wine and Extra Virgin Olive Oil

Broccoli di Rabe

(Available with or without Sausage)

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

Escarole and Beans

Braised Escarole and creamy white Cannelini Beans with fresh Garlic, Chicken Broth and Extra Virgin Olive Oil

Orecchiette alla Hosteria

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

Fusilli Primavera

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

Penne "San Remo"

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

Spinach and Cheese Crespelle

Freshly 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 imported Romano Cheese and baked in a Plum Tomato Sauce

Ravioli a la Fiorentina

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

Eggplant Rollatini

Sliced Eggplant rolled with a stuffing of imported Prosciutto, fresh Parsley, Ricotta, Mozzarella and Romano Cheeses baked in Marinara Sauce

Eggplant a la Parmigiana

Layers of Eggplant baked with Mozzarella and topped with our homemade Tomato Sauce

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

Stringbeans Aglio e Olio

Fresh Stringbeans sautéed with Garlic and Extra Virgin Olive Oil

Seafood Paella

Long grain Saffron Rice baked with Mussels, Littleneck Clams, Shrimp, grilled Chicken, homemade Chorizo Sausage and baby Artichokes

Moussaka

A layered casserole of Eggplant, Potatoes, Red Wine and Meat Sauce topped with a traditional Greek Béchamel Sauce

Pastichio

A traditional Greek casserole of baked Penne seasoned with freshly ground Beef, Cheese, a touch of Nutmeg and Light Cream Sauce

Oriental Five Flavored Rice

An Oriental specialty...Stir Fried Rice with Roast Pork or Chicken, Ginger, Scallion and Chinese Parsley

Aroz Conquistador

Long grain Rice sautéed with imported Saffron and Onions
Garnished with homemade Chorizo Sausage, Sweet Peas, fresh Cilantro and Green Olives

Gourmet Pasta Bar

Prepared to Order

(Hosts Choice of Two)

- Penne a la Amatriciana...* Penne in a sauce of Plum Tomatoes, imported Prosciutto, Onions & fresh Basil
- Rigatoni Bolognese...* An old world style meat Ragu with Ground Sirloin of Beef, Plum Tomatoes, fresh Basil and Onions
- Penne a la Vodka...* Penne Pasta with Plum Tomatoes and Vodka in a creamy Bolognese Sauce with a touch of Red Hot Pepper
- Fusilli a la Bosca...* Fusilli prepared with a savory sauce of Sundried Tomatoes, Mushrooms, fresh Cream and Brandy
- Penne a la Puttanesca...* A full flavored Plum Tomato sauce with "pitted" Gaeta Olives, Capers, Anchovies, fresh Garlic, fresh Basil and Hot Red Peppers
- Farfalle al Salmon...* Bowtie Pasta with Smoked Salmon, Sundried Tomatoes, Onion, 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 homemade Italian Sausage Meat, Plum Tomatoes, Red Onions, Green Peas, Parmesan Cheese and a touch of Cream
- Caratappi Marechiaro...* A light seafood sauce featuring Calamari, Scungilli, Mussels and Salmon with spiral Macaroni
- Tortellini a la Pesto...* Cheese Tortellini Pasta in a light Pesto Cream Sauce
- Tortellini Alfredo...* Cheese Tortellini Pasta in an Alfredo Cream Sauce

Chef's Hot Carving Station

Served with Assorted Breads and Condiments

(Hosts Choice of Two)

- Glazed Loin of Pork with Apricots or Figs...* Boneless Loin of Pork stuffed with plump Apricots or Figs and Scallions, Roasted and Glazed with Black Pepper and Honey
- Roast Breast of Turkey with Fresh Cranberry Dressing...* Tender Breast of Turkey traditionally Roasted and served with Cranberry Dressing
- Herb Crusted Leg of Lamb...* Specially trimmed Leg of Lamb coated with Garlic, Oregano, Thyme and Pepper, roasted and served with Red Wine Sauce
- Baked Country Ham...* Smoked, Sugar cured Ham, glazed with Brown Sugar and Mustard baked until golden and served with Whole Grain Mustard
- Sirloin Steak Au Poivre...* Pepper coated Sirloin of Beef with Brandied Peppercorn Sauce

Dinner Menu

Appetizer

(Hosts Choice of One)

Eggplant Rollatini

Sliced Eggplant rolled with a stuffing of imported Prosciutto, fresh Parsley, Ricotta, Mozzarella and Romano Cheese baked in homemade Marinara Sauce

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

Melon and Prosciutto

Imported Prosciutto with Sugar Sweet Honeydew & Cantaloupe Melons presented with a Valencia Orange Wheel and a fresh sprig of Mint

Penne Rigate al Filetto di Pomodoro

Quill Pasta served with a Light Tomato Sauce made with Plum Tomatoes, Sweet Onions and Extra Virgin Olive Oil simmered with fresh Basil

**Shrimp and Clams Oreganata*

Jumbo Shrimp and Whole Littleneck Clams on the half shell prepared with fresh Garlic, Lemon, White Wine and Butter then topped with savory Garlic and Oregano Homemade Breadcrumbs. Garnished with Lemon

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, fresh Basil, Sweet Onions, imported Prosciutto, and Sundried Tomatoes with a touch of Cream

**Fresh Figs and Prosciutto di Parma (Seasonal)*

Specially picked California Figs draped with imported, Prosciutto di Parma

**Shrimp Cocktail*

Jumbo Shrimp poached and perfectly chilled...served with Cocktail Sauce and Lemon

Mosaic of Sliced Fruits and Berries

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

Stuffed Shells "Al Forno"

Extra Large Pasta Shells freshly stuffed with Ricotta and shaved imported Romano Cheeses then baked in a Plum Tomato Sauce

**Stuffed Artichoke (Seasonal)*

Stuffed with seasoned Breadcrumbs, Romano Cheese, fresh Garlic, fresh Parsley, Salt and Pepper and Drizzled with Extra Virgin Olive Oil

Salad

(Hosts Choice of One)

Tuscan Garden Salad

*Fresh Romaine, Bibb Lettuce, Radicchio, Tomatoes and Radish
With Balsamic Vinaigrette Dressing*

Classic Caesar

*Crispy Romaine Lettuce and Parmesan Cheese tossed with homemade Toasted Croutons
and our special Caesar Dressing*

Seasonal Citrus Salad

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

**Insalata D'Oro*

*Field Fresh Arugula, Imported Radicchio, Endive Lettuce and Crispy Romaine
tossed with Balsamic Vinegar and Extra Virgin Olive Oil*

Intermezzo

A refreshing Sorbet to cleanse your palate

Or

Pasta Course

Penne Rigate al Filetto di Pomodoro

*Quill Pasta served with a Light Tomato Sauce made with Plum Tomatoes,
Sweet Onions and Olive Oil, simmered with fresh Basil*

Main Entrée

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

(Hosts choice of one of the following Beef options)

New York "Lombardi" Steak

(Cooked to Order)

Boneless NY 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

Chicken Rollatini

Boneless Breast of Chicken rolled with Prosciutto, Mozzarella and Romano Cheese. Sautéed in a Mushroom Marsala Wine Sauce

Or

Chicken Valentino

Baked Boneless Chicken Breast stuffed with Spinach, Sundried Tomatoes and Asiago Cheese, topped in White Wine, Imported Prosciutto, Pimentos, Peppers and Artichoke Hearts

Fish du Jour

Our Chef's Selection of the Freshest Fish Available

Jumbo Shrimp Oreganata

Jumbo Shrimp broiled and seasoned with Breadcrumbs, Garlic, Lemon and Butter

Baby Rack of Lamb "Aromatico"

Two Double Cuts of Rack of Lamb coated in an Aromatic Blend of Fresh Herbs and Spices

Pork Chop Modena

Grilled Center Cut Pork Chop served with Caramelized Red Onion and complimented with a Light Balsamic Vinegar Sauce

Lombardi Vegetarian Grill

Grilled Garden Vegetables served with an Arborio Rice Stuffed Zucchini and Potatoes

Chicken Fingers and Fries

Freshly Breaded Breast of Chicken served with French Fried Potatoes

Accompaniments

Medley of Fresh Seasonal Vegetables

Our Chef's daily selection of Farm Fresh Vegetables

Potato a la Lombardi

Golden Fried Potato Croquette blended with Mozzarella, Romano and Parmesan Cheeses coated in Italian Seasonings

**Heart Sculpted Potato Croquettes*

Golden Fried Potato Croquette blended with Mozzarella, Romano and Parmesan Cheeses coated in Italian Seasonings and shaped into a Heart

*Upgraded Selection

Dessert

*Wedding Cake or Occasion Cake
with your choice of fillings from
a wide array of selections*

Ice Cream accompanies each cake serving

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

Customize Your Affair
Villa Lombardi's Most Popular Additions

Coastal Seafood Salad

Calamari, Scungilli, Mussels and Shrimp

Deluxe Seafood Bar

Shrimp, Clams, Oysters and Mussels

Sushi Bar with Sushi Chef

Caviar and Frozen Vodka Bar

Martini Bar with Ice Chute

White & Sweet Mashed Potato Bar with Assorted Toppings

Red & White Wine and Sparkling Mineral Water

Salmon Gravlar Display

Roasted Suckling Pig Display with Roast Pork Carving

Web Station

Customized Specialty Wedding Cakes

Elegantly Displayed Viennese Trays

Deluxe Viennese Display

Deluxe Viennese and Breakfast Display

Deluxe Dessert Cart

Decadent Flowing Chocolate Fountains

Hot Dog or Popcorn Cart

Customized Ice Sculpture

Personalized Dinner Menus

Gourmet Cheesecake Bar

Overtime

Villa Lombardi's
Proudly Recommends the Following Vendors For Your Affair

BALLOONS:

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354

BANDS:

A.D.A (AMICI D' AMERICA MUSIC) 516-759-4489

IMMAGINE 631-375-8799

THE NAKED TRUTH 631-928-1898

BRIDAL FASHIONS:

PARADISE BRIDALS 631-654-5020

CLERGY:

REVEREND JAMES FULLER *(Christian Minister)* 631-793-7495

SUSAN MARLAN *(Interfaith Minister)* 516-487-2447

CREATIVE WEDDING THEMES:

TABLE WE AR 516-379-8467

(Tablecloths, Table Skirting, Napkins & Chair Covers)

DJ'S:

4 STAR ENTERTAINMENT 631-751-3734

BIG HITS ENTERTAINMENT, INC. 800-BIG-HITS

LONG ISLAND SOUND 800-427-6863

TOMMY'S TUNES 631-732-5886

FLORISTS:

JAMES CRESS FLORIST 631-724-0333

MALKMES FLORIST 631-473-0429

NATURE'S DESIGN FLOWER SHOPPE 631-585-1354

ROOTS FLOWERS & TREASURES 631-331-2225

FORMAL WEAR:

LAKE SHORE FORMALS 631-471-5868

HOTEL:

HAMPTON INN (LONG ISLAND/BROOKHAVEN) 631-732-7300

HOLIDAY INN (MACARTHUR AIRPORT) 631-471-0426

INVITATIONS:

AND I QUOTE, INC. (Stationery) 631-642-9436

FAT CAT PAPERIE (Stationery) 631-657-5481

LIMOUSINES:

GOLD STAR LIMOUSINES 631-588-3400

MAJESTIC LIMOUSINES 800-660-9668

SIR OLIVER LIMOUSINE 631-585-1600

PHOTOGRAPHERS/ VIDEOGRAPHERS:

ADA STUDIOS 631-929-8253

BOTTICELLI PORTRAITS 631-689-3597

DANIEL S. KRIEGER 631-928-8417

MICHAEL O'NEIL FINE ART 631-651-9498

NY VIDEO GROUP 516-352-3188

PARK AVENUE STUDIOS, INC. 631-589-7735

PATKEN PHOTOGRAPHER 631-888-0065

PHOTOS OF THE HEART 631-928-0038

T&T VIDEO PRODUCTIONS 631-648-0820

TRANSPORTATION:

NORTH FORK EXPRESS 877-771-7433

Any organization/person contracting its own vendors will be held responsible for communicating Villa Lombardi's fire regulations to said entertainers. Bubble, confetti and smoke/fog machines are prohibited. Any unauthorized use of such equipment or any other equipment that affects our life safety support systems will result in a \$500.00 fine from the local fire authorities. In addition, a \$2 million certificate of liability insurance is required from any entertainment entity contracted. Villa Lombardi's must receive this certificate two months prior to your event or the entertainers will not be permitted to perform. Thank You.

Villa Lombardi's

Included in our brochure is a listing of our house vendors. These vendors have a proven track record with Villa Lombardi's and have always provided the best of service to our customers. While we highly recommend these vendors, you are welcome to hire another vendor of your choice.

Should you choose to hire a non-house vendor for your event, please be aware that it is your responsibility to provide us the vendors Certificate of Insurance, naming Villa Lombardi's as the certificate holder, and the coverage must be at least \$2,000,000. Also, when they provide us this document, it should include the name and date of the event on the certificate. If they do not comply with this rule, they will not be granted access to Villa Lombardi's. Your vendor will be happy to provide this document, which is standard operating procedure for operating any business.

Please be aware that these requirements are in the best interest of you and your guests. It is your comfort and safety that we are considering first and foremost. We regret any inconvenience this may cause.

Please give your Banquet Manager a call if you have any questions. Your Banquet Manager is always here to help you answer any questions you may have.



Notes

