

Lombardi Caterers

~Reputation is Everything~

Cocktail Hour Menu

Artistically Decorated Cold 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

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 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 Bell Peppers grilled to a rich, smoky 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 and Green Olives tossed in Extra Virgin Olive Oil, Fresh Garlic and Oregano
Hand picked Black Olives cured in the traditional "Gaeta" style, tossed in Extra Virgin Olive Oil
Pickled Peperoncinos, Spicy Hot Red and Green Cherry Peppers, Imported Green Tuscan Peppers garnished with Pimentos

Red Roasted Peppers

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

Lombardi Spa Salad

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

Bruschetta

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

Fresh Stuffed Plum Tomatoes

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

Marinated Mushrooms

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

String Beans "Aglio E Olio"

Hand Picked String Beans lightly steamed and dressed with sliced Fresh Garlic and Extra Virgin Olive Oil

Lemon Fennel Salad

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

Minted Fava Beans

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

Our Carved & Decorated Display of Fresh Fruits and Berries

A special arrangement of Honeydew, Cantaloupe, Watermelon, Pineapple, Oranges, Berries and Grapes

Display of Sculptured Crudités

Zucchini, Carrots, Yellow Peppers, Red Peppers, Broccoli, Celery, Yellow Crookneck Squash, Cauliflower and String Beans served with our Garden Vegetable Dipping Sauce and our Gorgonzola Dipping Sauce