

# Lombardi Caterers

~Reputation is Everything~

## Cocktail Hour Menu

### Enhanced

## 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

### *Affettato Italiano Chef's Table*

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 Grana 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 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 Peppercinis, 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