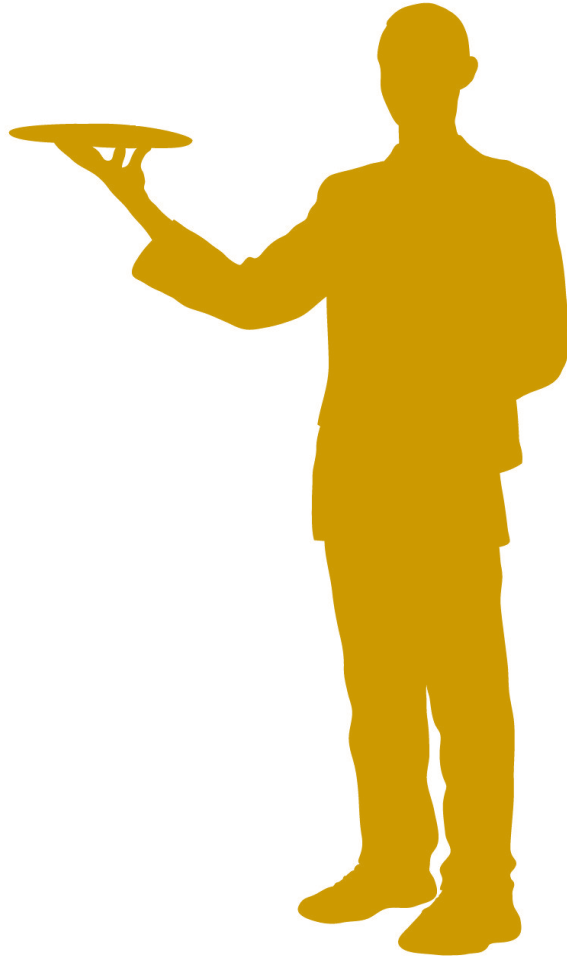




Villa Lombardi's



*Gold Selection
Hors d'oeuvres*

Create an Event of Unique Distinction

At Villa Lombardi's, every menu is individually designed. The selections offered here are a sample of some of the many dishes that we can prepare for your guests. The Lombardi's have been serving the finest foods for nearly decades.

This is why..."Reputation is Everything"

Gold Hors d'Oeuvres Passed Butler Style

Grilled Chicken Fajitas

A flour Tortilla skin with a Grilled Chicken, fresh Cilantro, Tomato and shredded Monterey Jack filling topped with Sour Cream

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 fire roasted Red Peppers rolled in a flaky pizza crust

Arancini (Rice Balls)

Italian Rice with a fresh Mozzarella (Made Fresh Daily) and Imported Prosciutto filling, deep-fried until golden and crispy then served with our own Marinara Sauce

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

