



Villa Lombardi's



Il Giardino Buffet Menu

Menu

Tuscan Garden Salad

*Fresh Romaine, Bibb Lettuce and Radicchio
With an assortment of toppings and dressings*

Our Carved and Decorated Display of Fresh Fruits and Berries

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

Display of Sculptured Crudité's

*Zucchini, Carrots, Yellow Peppers, Red Peppers, Broccoli,
Celery, Yellow Crookneck Squash, Cauliflower and
Stringbeans. Served with our Garden Vegetable Dipping
Sauce and our Gorgonzola Dipping Sauce*

Selections of Imported and Domestic Cheeses

*Accompanied with a Cracker Display
and Breadstick Basket*

*Special Dietary Restrictions are
Accommodated Upon Request*

Tuscan Antipasto Table

Mozzarella and Tomato "Caprese"

with Anchovies and Capers

Red Roasted Peppers

Grilled Eggplant, Squash and Zucchini

Assortment of Prosciutto di Parma, Sopressata

and Dry Sausage

Bruschetta

Italian Olives and Pickled Peppers

Tri-Color Pasta Salad

String Beans "Aglio e Olio"

Marinated Mushrooms

Sun Dried Tomatoes

Fresh Stuffed Plum Tomatoes

Baby Hearts of Artichoke

Red, Yellow and Green Bell Peppers

Lombardi Spa Salad

Lemon Fennel Salad

Minted Fava Beans

Hot Gourmet Buffet

Chicken Scarpariello

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

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

Stuffed Shells "Al Forno"

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

Eggplant Rollatini

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

Calamari Fra Diavolo

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

Fresh Seasonal Vegetables

Oven Roasted Potatoes Lombardi

With Lemon and Fresh Rosemary

Homemade 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*

Dessert

Occasion Sheet Cake

*Freshly Brewed Coffee, Tea and Espresso
Regular and Decaffeinated*

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. 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. The Lombardi's have been serving the finest foods for nearly four decades. This is why..."Reputation is Everything"

*Customize Your Affair With
Villa Lombardi's Most Popular
Additions*

Red & White Wine and Sparkling Water

Beer, Wine and Soda

Open Bar

Martini Bar

Mashed Potato Bar

Wok Presentation

Elegantly Displayed Viennese Trays

Deluxe Viennese Display

Decadent Flowing Chocolate Fountain

Gourmet Cheesecake Bar

Ice Cream Sundae Bar

Pastries, Cookies or Fresh Fruit

Overtime

