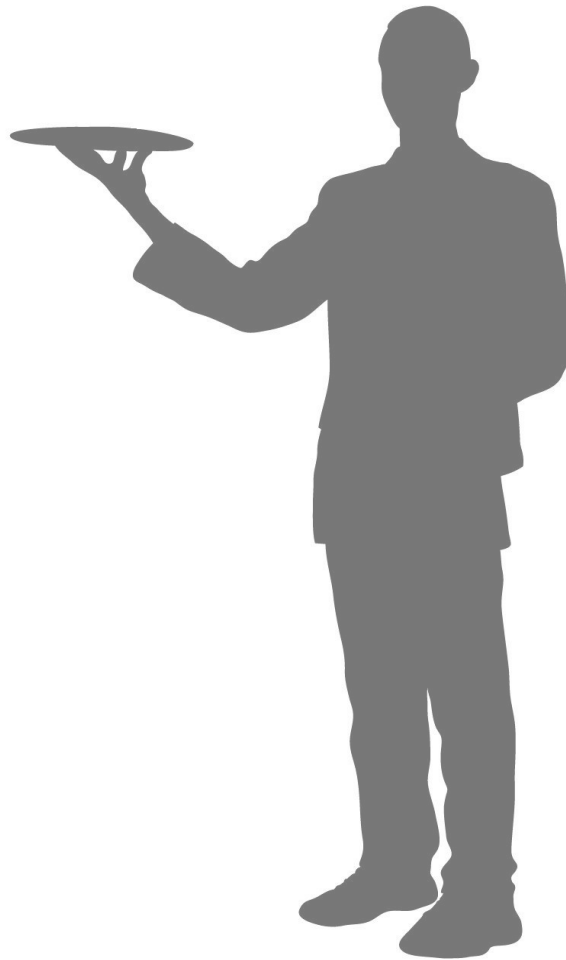




Villa Lombardi's



*Platinum 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 four decades. This is why..."Reputation is Everything"

Platinum Hors d'Oeuvres Passed Butler Style

Arancini (Rice Balls)

Short grain "Arborio" Rice Croquettes with Mozzarella, Imported Italian Plum Tomatoes, sauteed Sweet Onions 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

Baked Clams Oreganata

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

Chicken Milanese

Chicken pieces breaded with Italian Seasonings, deep-fried and served with our own Marinara Sauce

Fried Calamari

Tender young Calamari lightly battered and fried until Golden and Crunchy...served with Lemon wedges and our spicy Arrabiata Sauce

Fresh Mozzarella en Carrozza

Petite Fresh Mozzarella Sandwiches fried until Golden and Crispy...served with a Garlic Marinara Dipping Sauce

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

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

Neapolitan Mushroom Pastry

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

Petite Stromboli

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

Stuffed Mushrooms

Silver Dollar Mushroom Caps filled with a savory stuffing of Onions, Celery and laced with Rosemary, Italian Parsley and Freshly Shaved Romano Cheese

Artichoke Crostini

Marinated Artichokes blended with Imported Parmesan Cheese 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

Tuscan Crostini

Tuscan Garbanzo Beans blended with fresh Roasted Garlic and Extra Virgin Olive Oil spread on crisp Tuscan Toast

