



Your Choice of 1 Appetizer:
Bruschetta Platter
Gourmet Cheese & Cracker
Vegetable Crudit  with Spinach Dip

Your Choice of 1 Salad:
Tuscan Garden Salad
Gorgonzola Salad
Baby Field Greens Salad

Fresh Whole Turkey
25+ lbs.

**There is a \$75.00 Charge to Season & Cook*

Turkey Pan Gravy

Mandarin Cranberry Relish

Your Choice of:
Garlic Smashed Potatoes
Or
Creamy Potatoes Au Gratin

Your Choice of:
Mushroom & Caramelized Onion Stuffing
Or
Corn Bread Sage Stuffing

Your Choice of 2 Additional Sides:

Creamed Spinach
String Beans Almondine
Honey Glazed Sliced Carrots
Roasted Brussels Sprouts
Butternut Squash & Apples
Classic Sweet Potato Casserole
Gourmet Macaroni & Cheese Casserole

Assorted Dinner Rolls with Butter Chips

Assorted Mini French & Italian Pastries, Cannolis & Cookies

Choice of 2 Pies:
Apple
Or
Pumpkin



Fresh Whole Turkey
18 lbs.

**There is a \$55.00 Charge to Season & Cook*

Turkey Pan Gravy

Fresh Cranberry Sauce

Your Choice of:
Mushroom & Caramelized Onion Stuffing
Or
Corn Bread Sage Stuffing

Your Choice of 2 Additional Sides:

Creamed Spinach
String Beans Almondine
Honey Glazed Sliced Carrots
Roasted Brussels Sprouts
Butternut Squash & Apples
Garlic Smashed Potatoes
Potatoes Au Gratin
Classic Sweet Potato Casserole
Gourmet Macaroni & Cheese Casserole

Assorted Dinner Rolls

Assorted Mini Cannolis

Choice of 1 Pie:
Apple
Or
Pumpkin



Catering Pick-Ups
Wednesday, November 26, 2014
9:00 am - 6:00 pm

Thanksgiving Holiday Catering Guide

No Special Orders, No Substitutions,
No Exceptions

Please Have Your Orders in By No Later
than Monday, November 24, 2014



Featured Hors d'Oeuvres

Baked Brie en Croute Bites

Creamy French Brie with a Touch of Brown Sugar & Cranberry wrapped in a bite-sized Puff Pastry shell

30 pcs \$45.00 60 pcs \$85.00

Mini Arancini Rice Croquettes - Short grain Arborio Rice mixed with Saffron Spice, Imported Prosciutto, Mozzarella & Romano Cheese served with Roma Plum Tomato Sauce

30 pcs \$30.00 60 pcs \$55.00

Gourmet Pigs in Blankets - All Beef Frankfurters brushed with spicy brown mustard and wrapped in Buttery Puff Pastry and Baked until Golden Brown

30 pcs \$30.00 60 pcs \$55.00

Petite Meatballs - Your Choice of Petite-Sized Mamma Lombardi's Famous Beef or Chicken Meatballs served with our Plum Tomato Sauce

30 pcs \$30.00 60 pcs \$55.00

Petite Stromboli - Genoa Salami, Ham & Pepperoni rolled with Fresh Mozzarella in our Homemade Pizza Dough and cut into bite-sized pieces

30 pcs \$45.00 60 pcs \$85.00

Chicken Cordon Bleu Puff - Marinated Chicken, Parma Cotta Ham and Swiss Cheese wrapped in Buttery Puff Pastry

30 pcs \$45.00 60 pcs \$85.00

Balsamic Marinated Baby Lamb Chops - Baby Lamb Chops marinated and char-grilled, served with a Mint Pesto Sauce

20 pcs \$60.00 40 pcs \$110.00

Featured Salads

Small Serves 5-10

Medium Serves 10-15

Large Serves 25+

Fresh Baby Field Greens - *An assortment of crisp field greens with sweet grape tomatoes, served with Balsamic Vinaigrette on the side*

Sm. \$20.00 Med. \$35.00 Lg. \$60.00

Gorgonzola - *Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dry Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette*

Sm. \$25.00 Med. \$45.00 Lg. \$80.00

Poached Pear & Goat Cheese - *Mesclun Greens with Sliced Poached Pears, Creamy Goat Cheese, Grape Tomatoes, Walnuts & Red Onion, served with Raspberry Nectar Vinaigrette*

Sm. \$25.00 Med. \$45.00 Lg. \$80.00

Prosciutto & Fig - *Thinly Sliced Prosciutto wrapped around Sweet Figs with Creamy Goat Cheese & Fire Roasted Red Peppers served over a Bed of Baby Arugula and our Balsamic Vinaigrette on the Side*

Sm. \$25.00 Med. \$45.00 Lg. \$80.00



Featured Side Selections

Half Tray Serves 5-10

Full Tray Serves 10-15

Creamed Spinach - Baby spinach sautéed and chopped with sweet onions and cream
Half \$35.00 Full \$60.00

String Beans Almondine - Crisp String Beans tossed with Garlic, Toasted Almonds & Extra Virgin Olive Oil

Half \$30.00 Full \$55.00

Honey Glazed Sliced Carrots - Roasted with Fresh Thyme

Half \$25.00 Full \$45.00

Roasted Brussels Sprouts - Prepared with Sautéed Pancetta

Half \$40.00 Full \$75.00

Asparagus Valencia - Sautéed with Finely Chopped Shallots, Fresh Orange & Extra Virgin Olive Oil

Half \$35.00 Full \$65.00

Butternut Squash & Apples - Butternut Squash & Granny Smith Apples roasted and whipped then topped with dried cranberries

Half \$35.00 Full \$65.00

Garlic Smashed Potatoes - Waxed Potatoes and Roasted Garlic smashed together with Cream and Special Seasonings

Half \$25.00 Full \$45.00

Potatoes Au Gratin - Sliced Potatoes layered and baked in a Seasoned Cream Sauce, topped with Bread Crumbs and Baked to a Golden Brown

Half \$25.00 Full \$45.00

Classic Sweet Potato Casserole - Sweet Potatoes whipped, mixed with Sweet Butter and Brown Sugar then topped with Candied Pecans and Mini Marshmallows

Half \$25.00 Full \$45.00

Gourmet Macaroni & Cheese Casserole - Cavatappi pasta tossed with an assortment of imported and domestic cheeses then topped with our homemade seasoned breadcrumbs and chopped bacon

Half \$40.00 Full \$70.00

Mushrooms & Caramelized Onion Stuffing - Traditional White Bread Stuffing loaded with Cremini Mushrooms, Sweet Caramelized Onions & Roasted Chestnuts

Half \$30.00 Full \$55.00

Cornbread Sage Stuffing - Sweet Cornbread with Crumbled Sweet Sausage & Fresh Sage

Half \$30.00 Full \$55.00

Pizza Rustica - A Lombardi Holiday Staple! Our savory Italian Cheesecake includes a fine assortment of Italian cheeses and meats that will make any mouth water!

\$8.99 lb., average weigh for a whole cake 4 lbs.

Featured Soups, Bisques & Chowders

2 Quart Minimum, 3-4 Servings per Quart

Corn Chowder	\$8.99
Roasted Butternut Squash Bisque	\$8.99
Sweet Potato Bisque	\$8.99
Creamy Pumpkin Sage Soup	\$8.99
Lobster Bisque	\$12.99

**Try serving our Freshly Baked Focaccia Breads as a compliment to any one of Our Delectable Soups!*

From the Carving Board

\$3.00 per pound upcharge to Cook any Item, \$10.00 carving fee

**Prices Are Subject to Change Without Notice.*

Fresh Whole Turkey - \$4.99 lb. Uncooked

18 lbs., 20-22 lbs., 25+ lbs.

Boneless Turkey Breast - \$6.99 lb. Uncooked

4 lbs. Minimum

Boneless Stuffed Turkey Breast - \$7.99 lb. Uncooked

With Traditional Stuffing

Herbed Cornish Hens - \$3.99 lb. Uncooked

Stuffed with Wild Rice, Walnuts & Cranberries

Honey Glazed Spiral Ham - \$4.99 lb. Bone In

Average 8 lbs. per Ham

Fresh Baked Ham - \$3.99 lb. Uncooked Bone In

Average 4-5 lbs. per Ham

Stuffed Roast Loin of Pork - \$7.99 lb. Uncooked

Stuffed with Your Choice of:

- Baby Spinach, Prosciutto, Roasted Red Peppers & Pecorino Romano
- Broccoli Rabe, Sundried Tomatoes & Provolone
- Traditional Stuffing with Butternut Squash & Dried Figs

Pork Crown Roast - \$10.99 lb. Uncooked

14 Chops Average

Herb Encrusted Boneless Leg of Lamb - \$8.99 lb. Uncooked

Served with our Mint Pesto Sauce on the Side

Rack of Lamb - \$22.99 Uncooked

7-8 Chops for Rack, Served with our Mint Pesto Sauce on the Side

Beef Pinwheels - \$10.99 lb. Uncooked

Stuffed with Baby Spinach, Prosciutto & Provolone Cheese

Seasoned Filet Mignon Roast - \$29.99 lb. Uncooked

Served with our Store-Made Steak Sauce on the Side

Prime Rib Roast - \$12.99 lb. Uncooked

1 Rib per 2 People

Featured Sauces

1 Quart Minimum, 1 quart per 10 lbs. Roast

Turkey Pan Gravy	\$9.99
Peppercorn Brandy Cream Sauce	\$12.99
Lombardi's Steak Sauce	\$9.99
Mushroom Madeira Wine Sauce	\$12.99
Fresh Cranberry Sauce	\$9.99
Mandarin Cranberry Relish	\$9.99
Bing Cherry Sauce	\$12.99
Honey Mustard Glaze	\$8.99
Mint Pesto Sauce	\$9.99

