

FEATURED PLATTERS & HORS D’OEUVRES

Antipasto Platter Med. \$99 Lg. \$159
Imported Italian meats & cheeses, oil cured sun-dried tomatoes, marinated olives, artichoke hearts & mushrooms, fire-roasted red peppers, mozzarella cheese, Roma plum tomatoes & fresh basil

Gourmet Cheese Platter Med. \$79 Lg. \$99
A fine assortment of imported & domestic cheeses accompanied by grapes & berries

Fresh Mozzarella & Tomato Platter . . . Med. \$60 Lg. \$95
Generous slices of our homemade fresh mozzarella layered with Roma plum tomatoes & fresh basil

Stuffed Mushrooms 30 pcs. \$60 . . . 60 pcs. \$120
Baby portabella mushrooms filled with a savory bread stuffing & topped with shaved romano cheese

Shrimp Cocktail Platter 25 pcs. \$40 . . . 50 pcs. \$70
Tender gulf shrimp served with our tangy horseradish cocktail sauce, garnished with fresh lemon wedges

FEATURED SALADS

Small serves 5-10 | Medium serves 10-15

Lombardi’s Seafood Salad 5 lb. Bowl \$135
A perfect blend of gulf shrimp, calamari & pulpo tossed in a spiced fresh lemon vinaigrette

Lombardi’s Baccala Salad 5 lb. Bowl \$135
Salted cod filet tossed with extra virgin olive oil, vinegar, pepper, olives & capers

Pulpo Salad 5 lb. Bowl \$135
Pulpo with celery, garlic, olives & lemon dressing

Calamari Salad 5 lb. Bowl \$135
Calamari with celery, garlic, olives & lemon dressing

Classic Caesar Salad Sm. \$50 Med. \$80
Crispy romaine lettuce, parmesan cheese & homemade toasted croutons served with creamy caesar dressing on the side

Classic Caesar Salad with Grilled Chicken Sm. \$70 Med. \$100

Tuscan Garden Salad Sm. \$49 Med. \$59
Fresh romaine & bibb lettuces, radicchio, cucumbers, carrots, grape tomatoes & red onions, served with our balsamic vinaigrette on the side

Poached Pear & Goat Cheese Salad . . . Sm. \$50 Med. \$80
Mesclun greens with sliced poached pears, creamy goat cheese, grape tomatoes, walnuts & red onions, served with raspberry nectar vinaigrette

FEATURED PASTA DISHES

Half tray serves 5-10 | Full tray serves 10-15 | Whole wheat & gluten free pasta + \$10

Rigatoni with Mamma’s Tomato Sauce. Half \$55 Full \$90

Rigatoni Filetto di Pomodoro Half \$55 Full \$90
Mamma Lombardi’s rigatoni pasta served in a fresh plum tomato sauce with onions & fresh basil

Baked Ziti Half \$60 Full \$95
Penne pasta combined with ricotta & romano cheeses, baked in Mamma Lombardi’s tomato sauce & topped with our homemade fresh mozzarella cheese

Stuffed Jumbo Shells Half \$60 Full \$95
Extra large pasta shells stuffed with ricotta & romano cheeses, baked in Mamma Lombardi’s tomato sauce & topped with our homemade mozzarella cheese

Baked Cheese Ravioli Half \$60 Full \$95
Tomato sauce & mozzarella cheese

Cheese Ravioli Half \$60 Full \$95
In tomato sauce

Clams Casino. 25 pcs. \$70 . . . 50 pcs. \$110
Sweet littleneck clams topped with a mixture of peppers, onions, bacon, extra virgin olive oil & italian spices

Mini Rice Balls 30 pcs. \$55 . . . 60 pcs. \$99
Short grain arborio rice mixed with saffron spice, imported prosciutto, mozzarella & romano cheese, breaded & fried, served with Mamma Lombardi’s tomato sauce

Mini Potato Croquettes Med. \$50 Lg. \$90
A combination of russet potatoes, mozzarella & pecorino cheeses, fresh Italian herbs & spices fried to a golden brown

BY THE SEA

Half tray serves 5-10 | Full tray serves 10-15

Our Famous Zuppa Di Pesce Half \$109 Full \$210
Long Island little neck clams, mussels, calamari, lobster tails & gulf shrimp cooked with white wine, plum tomatoes, garlic, oregano & fresh basil
Add 4oz. lobster tail for \$15 each

Fried Calamari Half \$69 Full \$129
Tender squid fried to a golden crisp, served with fresh lemon wedges & Mamma Lombardi’s marinara sauce

Calamari Marinara. Half \$69 Full \$129
Squid with tomatoes & garlic

Crabmeat Stuffed Filet of Sole. Half \$139 Full \$249
Filet of sole stuffed with lump crabmeat & our homemade seasoned breadcrumbs topped with our creamy chive sauce

Fried Shrimp. Half \$100 Full \$190
Breaded shrimp with Mamma Lombardi’s breadcrumbs, fried to golden brown perfection

Shrimp Parmigiana Half \$109 Full \$190
Shrimp lightly breaded & pan-fried, topped with Mamma Lombardi’s tomato sauce & baked with mozzarella & romano cheese

Shrimp Scampi Half \$100 Full \$190
Shrimp sautéed with white wine, sweet butter & fresh garlic

Fried Sole 8 pcs. \$129 . . . 16 pcs. \$239
Breaded sole with Mamma Lombardi’s breadcrumbs, fried to golden brown perfection

Filet of Sole Francese. 8 pcs. \$129 . . . 16 pcs. \$239
Sautéed in lemon and wine sauce

Filet of Sole Oreganata 8 pcs. \$129 . . . 16 pcs. \$239
Filet of sole topped with oregano, fresh garlic, our homemade breadcrumbs, white wine & extra virgin olive oil, garnished with fresh lemon wedges & parsley

Classic Baked Lasagna
No Meat – Half \$70 Full \$130 | with Meat – Half \$90 Full \$140
Mamma Lombardi’s bolognese sauce, mozzarella & ricotta

Penne Alla Vodka
No Meat – Half \$60 Full \$100 | with Meat – Half \$70 Full \$110
Prepared with plum tomatoes, vodka & just a touch of cream & red pepper

Penne with Broccoli in Garlic & Oil . . . Half \$60 . . . Full \$90
Steamed or sautéed in extra virgin olive oil with garlic & touch of crushed red pepper

Linguine with Clam Sauce Half \$80 . . . Full \$120
Little neck clams made with your choice of red or white clam sauce, olive oil, red chili pepper & fresh parsley

Bowtie with Crab Meat Half \$80 . . . Full \$140
Made with Maryland lump crabmeat, onions, garlic, sweet cream & sun-dried tomatoes

Orecchiette with Broccoli Rabe and Sausage Half \$65 . . . Full \$115
Orecchiette with broccoli rabe, homemade sausage, extra virgin olive oil & garlic

Baked Clams Oreganata 25 pcs. \$65 . . . 50 pcs. \$105
Sweet littleneck clams baked in their shell & topped with fresh oregano, garlic, breadcrumbs, extra virgin olive oil & white wine, garnished with lemon wedges & fresh parsley

Mozzarella Sticks 50 pcs. \$50 . . . 80 pcs. \$85
Fried golden brown & served with tomato sauce

Fried Ravioli Half \$60 Full \$95
Mamma’s freshly made ravioli seasoned with Mamma’s seasoned breadcrumbs. Served with Mamma’s marinara sauce

Mini Crab Cakes Half \$50 Full \$100
Crab meat mixed with red & green bell peppers, red onions & seasonings, breaded and deep fried. Served with Mamma’s tartar & cocktail sauce

Coconut Shrimp. Half \$100. Full \$190
Fresh jumbo shrimp breaded with coconut flakes & breadcrumbs. Deep fried & served with an orange marmalade dipping sauce

Mussels Bianco or Marinara. Half \$55 Full \$95
Mussels sautéed with white wine & fresh garlic, or marinara sauce

FROM THE LAND

Half tray serves 5-10 | Full tray serves 10-15

Mamma Lombardi’s Meatballs Half \$70 Full \$130
Our famous homemade blend of ground beef, breadcrumbs, special seasonings & romano cheese served in Mamma Lombardi’s tomato sauce

Homemade Grilled Sausage & Peppers Half \$70 Full \$130
Our famous homemade sweet fennel sausage, grilled tossed with a medley of bell peppers, onions, extra virgin olive oil, oregano & fresh basil

Chicken Fingers Half \$70 Full \$130
All natural chicken breast breaded & cut into strips, served with your choice of honey dijon, BBQ sauce or marinara sauce

Mamma’s Breaded Chicken Cutlets Half \$70 Full \$130

Chicken Parmigiana Half \$70 Full \$130
Breaded & fried boneless all-natural chicken breast topped with Mamma Lombardi’s tomato sauce, mozzarella & romano cheeses then baked to perfection

Chicken Francese Half \$80 Full \$130
Egg-battered all-natural chicken breasts thinly cut & sautéed in a light lemon & white wine sauce

Chicken Marsala Half \$80 Full \$130
Floured & sautéed all-natural chicken breast with white mushrooms, imported prosciutto, & marsala wine

Chicken Rollatini Half \$90 Full \$140
All-natural boneless breast of chicken rolled with Prosciutto di Parma, mozzarella & romano cheeses simmered in a mushroom & marsala wine sauce

Chicken Scarpariello Half \$80 Full \$130
All natural sautéed chicken and sausage in a light sauce of freshly squeezed lemon juice, sautéed fresh garlic & fresh rosemary

Chicken Piccata Half \$80 Full \$130
Lightly floured antibiotic free chicken breast sautéed in fresh lemon, white wine & butter sauce with artichokes hearts & capers

Veal Parmigiana Half \$110 Full \$210
Fresh tomato sauce & mozzarella cheese

Eggplant Parmigiana Half \$70 Full \$130
Layers upon layers of seasoned, baked eggplant, Mamma Lombardi’s tomato sauce, romano & mozzarella cheeses, then baked until golden brown

Eggplant Rollatini Half \$70 Full \$130
Slices of eggplant lightly breaded & baked, then rolled with a layer of ricotta & romano cheeses, topped with Mamma Lombardi’s marinara sauce

Sausages in Sauce Half \$70 Full \$130
Mamma’s homemade sausage in Mamma’s tomato sauce



SIDE SELECTIONS & VEGETABLES

Half tray serves 5-10 | Full tray serves 10-15

Broccoli	Half	\$55	Full	\$90
Sautéed with garlic & extra virgin olive oil				
Broccoli Rabe	Half	\$60	Full	\$90
Sautéed with garlic & extra virgin olive oil				
String Beans Almondine	Half	\$45	Full	\$85
String beans, toasted almonds & extra virgin olive oil				
Honey Glazed Sliced Carrots	Half	\$60	Full	\$85
Roasted with honey				
Roasted Brussels Sprouts	Half	\$50	Full	\$90
Prepared with sautéed pancetta				
Butternut Squash & Apples	Half	\$50	Full	\$75
Butternut squash & granny smith apples roasted & topped with dried cranberries				
Butter Mashed Potatoes	Half	\$45	Full	\$85
Potatoes smashed with butter, cream & special seasonings				
Classic Sweet Potato Casserole	Half	\$45	Full	\$85
Whipped sweet potatoes mixed with sweet butter & brown sugar topped with mini marshmallows				
Holiday Rice Pilaf	Half	\$40	Full	\$70
Long grain rice with dried cranberries & walnuts				

Seeded Italian Bread	each	\$4
Seedless Italian Bread	each	\$4
Garlic Knots.	each	.75¢

DESSERT

Holiday Party Cannoli Platter	\$99
Stuffed with 35 mini cannolis	
Italian Cookie Platter (1 lb).	\$24.95
Fruit Platter (12').	\$70
Feeds 5 People	

All Items Come Cold Oven Ready!

*Cooked To Your Preference. Consuming Raw Or Under Cooked Meats, Fish, Shellfish Or Fresh Shell Eggs May Increase Your Risk Of Food-borne Illnesses, Especially If You Have Certain Medical Conditions

**For carving board items
and super heroes,
please inquire directly
with Lombardi's Market!**



Lombardi's Market

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**Thank you for choosing
Mamma Lombardi's
this Holiday Season!**

Mamma Lombardi's Christmas Eve Catering Menu



**All Orders Must Be
Picked Up on
Wednesday, December 24th**



PICK-UP AT VILLA LOMBARDI'S
BETWEEN 9AM – 5PM

**Please Have Your Orders in by
Sunday, December 21st**

ALL ITEMS COME COLD OVEN READY!



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