

Banquets



Below you will find our menu options for banquets and private parties. These menus are only a sampling of what we have to offer you and your guests. If there is something in particular you have in mind, please let us know so that we can tailor to your needs. We can accommodate anywhere from 10-90 people.

We require a \$100.00 deposit eight weeks in advance of your scheduled date. This deposit is refundable if given a two week advanced notice of cancellation.

If you have any questions or concerns, feel free to contact us. We look forward to hearing from you.

Sincerely,
Lombardo's Restaurant

Luncheon

Sliced Pepperloin

Tenderloin medallions sauteed in a sherry wine sauce with peppercorns, mushrooms, onions and green peppers 12.95

Charbroiled Six-Ounce Filet Mignon

Served with au jus 18.00

Sliced Filet Marsala

Tenderloin medallions sauteed in a marsala wine sauce with fresh garlic and mushrooms 11.75

Sliced Filet Marsala

Tenderloin medallions sauteed in a marsala wine sauce with fresh garlic and mushrooms 12.95

Chicken Picatta

Seasoned and charbroiled chicken breast topped with a lemon, butter and white wine sauce with a touch of cream and capers 10.75

Baked Cod

Flaky cod filets topped with a lemon pepper cream sauce 9.75

Veal Scallopine Provimi veal medallions topped with a sherry wine sauce with red onions, green peppers, mushrooms and garlic 11.75

Filet of Sole

Fried filets of sole served with tarter sauce 9.75

Sliced Tenderloin Gorgonzola

Tenderloin medallions sauteed and topped with a gorgonzola cheese and white wine sauce with fresh mushrooms 12.95

Fresh Atlantic Salmon

Charbroiled and topped with a creamy dill sauce 12.75

Charbroiled New York Strip

14 Ounces
Served with au jus 18.00

Chicken Parmigiano

Seasoned and charbroiled chicken breast topped with marinara sauce and melted provolone cheese 10.75

Top Round of Roast Beef

Served with marsala sauce, bordelaise sauce or au jus 10.75

Veal Lucciano

Seasoned and charbroiled chicken breast topped with a white wine sauce with a touch of cream, peas, mushrooms and artichoke hearts 11.75

Chicken Marsala

Seasoned and charbroiled chicken breast topped with a marsala wine sauce with fresh garlic and mushrooms 10.75

Homemade Baked Ravioli

Meat filled ravioli in marinara sauce with melted provolone cheese 9.75

Vegetable Lasagna

Broccoli, cauliflower and carrots layered with lasagna noodles and topped with marinara or cream sauce 9.75

Pasta con Broccoli

Blend of marinara sauce and cream sauce with fresh broccoli florets 9.75

Rigatoni Pollo

Sauteed chicken strips tossed with rigatoni noodles in a white wine sauce with sundried tomatoes and fresh garlic 10.75

Grilled Chicken Salad

Grilled chicken strips served on our house salad with honey dijon dressing 10.75

Housemade Cannelloni

Meat filled tubular noodles topped with marinara 10.75

Rigatoni Primavera

Broccoli, cauliflower, carrots and fresh spinach tossed in a light olive oil and white wine sauce with rigatoni noodles 9.75

Housemade Baked Lasagna

Meat sauce layered with lasagna noodles, ricotta and provolone cheeses 9.75

Chicken Risotto

Charbroiled chicken strips served on a bed of tomato basil risotto. Topped with a gorgonzola cheese sauce with fresh mushrooms 10.75

Augusta Caesar Salad

Grilled veal strips served on our Caesar salad with pinenuts 10.75

All entrees include

Lombardo's house salad

Italian potatoes or pasta

Bread and butter

Coffee and tea

Ice cream or sherbet

All pasta and risotto dishes include

Lombardo's House salad

Bread and butter

Coffee and tea

Ice cream or sherbet

All entrees salads include

Bread and butter

Coffee and tea

Ice cream or sherbet

Prices listed do not include tax or gratuity. Prices are subject to change.

Luncheon Buffet

Deli Buffet

Salami, roast beef, turkey and sliced ham
Assorted cheeses
Tomatoes, lettuce, onions and pickles
Assorted breads and condiments
Lombardo's house salad
Potato chips or french fries
Ice cream or sherbet
\$9.75

Buffet One

Choice of two of the following

Charbroiled choice hamburger patties
Assorted cheeses
Tomatoes, lettuce, onions and pickles
Assorted breads and condiments
Lombardo's house salad
Potato chips or french fries
Ice cream or sherbet
\$10.75

Burger Buffet

Risotto
Anna potatoes
Baked cavatelli
Parsley boiled potatoes
Pasta con broccoli

Buffet Two

Choice of two of the following

Sliced tenderloin marsala
Sliced pepperloin
Baked ravioli
Chicken Lucciano
Veal scallopine
Salmon with dill sauce
Lasagna
Rigatoni pollo
\$14.00

Buffet One And Two Include

Choice of two side dishes

Garlic mashed potatoes

Italian potatoes

Pasta con Broccoli

Baked cavatelli

Risotto

Choice of one vegetable

Italian green beans

Honey glazed carrots

Mixed vegetables

Steam broccoli

Also Included

Lombardo's house salad

Bread and butter

Coffee and tea

Ice cream or sherbet

Prices do not include tax or gratuity.

Prices are subject to change.

Dinner Buffet

Buffet One

Top Round of Roast Beef
Baked Sugar Cured Ham (hot or cold)
Baked Cavatelli or Anna Potatoes
Green Beans
Lombardo's House salad
Ice Cream or Sherbet
Coffee & Tea

\$16.00

Buffet Two

Choice of two of the following

Top Round of Roast Beef
Chicken Marsala or Piccata Style
Chicken Parmigiano
Housemade Italian Sausage with wine sauce
Breaded Filet of Sole, lemon butter
Baked Cod, pepper cream sauce

Choice of one of the following

Rissoto Rice
Anna Potatoes
Baked Cavatelli
Parsley Boiled Potatoes

Choice of one of the following

Green Beans
Fried Zucchini
Broccoli
Honey Glazed Carrots

Includes

Lombardo's House Salad
Bread & Butter
Ice Cream or Sherbet
Coffee & Tea

\$17.00

Buffet Three

Choice of two of the following

Top Round of Roast Beef
Chicken Marsala or Piccata Style
Chicken Parmigiano
Chicken or Veal Spiedine
Veal Parmigiano

Housemade Italian Sausage, with wine sauce
Breaded Filet of Sole, lemon butter
Baked Cod, pepper cream sauce

Choice of one of the following

Rissoto Rice
Anna Potatoes
Baked Cavatelli
Parsley Boiled Potatoes

Choice of one of the following

Green Beans
Fried Zucchini
Broccoli
Honey Glazed Carrots

Includes

Lombardo's House Salad
Bread & Butter
Ice Cream or Sherbet
Coffee & Tea

\$18.00

(Minimum of 25 People)

**All prices are subject to tax and 20% gratuity.
Final guaranteed number of people required 72 hours prior to day of event.**

Dinner

ROAST TOP ROUND OF BEEF AU JUS

20 orders or more

16.25

CHICKEN PICATTA

Breast of chicken with lemon, capers, white wine sauce

16.75

ROAST PRIME RIB OF BEEF

au jus

(12 orders or more)

24.00

BROILED CHOICE FILET MIGNON

(8 oz.)

25.00

BREADED VEAL CUTLER

Provimi veal, Italian style

17.25

CHARBROILED BREADED VEAL CHOP

Provimi veal, Italian style

25.00

CHICKEN PARMIGIANO

Breast of chicken with Red sauce, provolone cheese

16.75

CHICKEN MARSALABreast of chicken with mushrooms, garlic, wine sauce

16.75

14 OUNCE CHOICE NEW YORK STRIP STEAK

au jus

25.00

PEPPERLOIN STEAKTwo 3 ounce Tornados rolled in peppercorn, garlic, green pepper In wine sauce

24.00

BREADED VEAL PARMIGIANO

Fresh omato sauce, provolone cheese

18.95

FILET GORGONZOLA

Six to seven ounce tenderloin charbroiled with mushrooms, gorgonzola cheese, in a white wine sauce

24.00

FRESH SEAFOOD

Fresh seafood flown in daily

Market
Price

HOUSEMADE SPIEDINE

Veal cutlet stuffed, Italian style

23.00

CHICKEN SPIEDINE

Chicken breast stuffed with spinach, Prosciutto ham and ricotta cheese

18.00

Prices do not include tax or gratuity.

Prices are subject to change.

