

# Paolo Lombardi's Ristorante

## TRAYS-TO-GO CATERING MENU

1/2 DEEP: 12"x10"x2.5"

2" FULL: 12"x20"x2"

4" FULL: 12"x20"x4"

(approximate sizing)

### ORDERING INFORMATION:

Thank you for considering Paolo Lombardi's for your upcoming event.  
We will do our best to accommodate any special requests you may have.

- ◆ Upon placing your Trays-To-Go Order, we require a Credit Card Number to be on file to reserve your order. (this may be used to charge the balance or used to reserve or order)
- ◆ If your Trays-To-Go Order is \$300.00 or more, or a delivery, a non-refundable deposit of \$100.00 is required upon placing your order.
- ◆ A \$30.00 delivery charge is applied for all orders within a 15 mile radius (if over 15 miles, an additional \$1.50 per mile charge is applied) . Delivery dependent on availability that day and available staff (we prefer a weeks notice for delivery). Orders under \$250.00 are not subject to delivery
- ◆ All Prices are subject to NY State 8% sales tax.
- ◆ Office hours for Paolo Lombardi's are Tuesday thru Friday 10 am to 5pm. Please feel free to call during this time if you need help in developing your menu, or if you are interested in setting up an appointment to discuss the specifics of your party in person.
- ◆ 1/2 Deep Approximate Servings: as single item 4 to 6, served with multiple items 6 to 8
- ◆ 2" Full Approximate Servings: as single item 12 to 15, served with multiple items 15 to 20
- ◆ 4" Full Approximate Servings: as single item 20 to 25, served with multiple items 25 to 30

### Appetizers

<b>HOT</b>	1/2 Deep	2" Full	4" Full
<b>Antipasto Caldo</b>	N/A	\$ 45.00	N/A
<i>Shrimp Scampi Style, Clams Casino, Seafood Stuffed Mushroom Caps, Eggplant Rollups (Rolled with Prosciutto and Fontina Cheese), Roasted Peppers and Fresh Broccoli</i>			
<b>Asparagus Frito (30/60)</b>	\$ 50.00	\$ 100.00	N/A
<i>Fresh Asparagus Rolled with Prosciutto and Mozzarella Cheese, Fried and Served with Garlic Butter</i>			
<b>Clams Casino</b>	\$ 50.00	\$ 100.00	N/A
<i>Little Neck Clams Topped with a Casino Stuffing with Bacon, Baked in a Garlic Butter Sauce</i>			
<b>Cocktail Meatballs 1oz.(50/100/200)</b>	\$ 40.00	\$ 80.00	\$ 150.00
<i>House Made Meatballs Topped with Marinara Sauce and Grated Cheese</i>			
<b>Eggplant Rollups (15/30)</b>	\$ 25.00	\$ 50.00	N/A
<i>Flower and Egg Battered Eggplant, Fried, Rolled with Prosciutto and Fontina Cheese, Baked in a White Wine Sauce</i>			
<b>Escarole and Beans</b>	\$ 30.00	\$ 50.00	\$ 75.00
<i>Sautéed Escarole with Oil, Garlic and Beans</i>			
<b>Fried Calamari (2.5#/5#/10#)</b>	\$ 30.00	\$ 60.00	\$ 120.00
<i>Dredged in Seasoned Flower, Fried and Served with Marinara Sauce</i>			
<b>Scallops Wrapped in Bacon</b>		\$1.75 ea.	
<i>Scallops Wrapped in Bacon, Glazed with a Honey Dijon Sauce</i>			
<b>Stuffed Mushrooms (25/50)</b>	\$ 40.00	\$ 75.00	N/A
<i>Mushroom Caps Stuffed with Seafood, Topped with Mozzarella Cheese and Baked in Garlic Butter</i>			
<b>Zuppa di Clams (30/60/120)</b>	\$ 35.00	\$ 70.00	\$ 140.00
<i>Rhode Island Little Neck Clams Simmered In a Hot or Mild Marinara Sauce</i>			
<b>Zuppa di Cozze (2.5#/5#/10#)</b>	\$ 25.00	\$ 45.00	\$ 75.00
<i>Mussels Simmered in a Hot or Mild Marinara Sauce</i>			

### SALADS

	16"	18"
<b>Caesar Salad</b>	\$ 30.00	\$ 45.00
<i>Romaine Lettuce Tossed with Our House Made Cesaer Dressing and Topped with House Made Croutons, Romano, Parmesan and Asiago Cheeses</i>		
<b>Chicken Caesar Salad</b>	\$ 50.00	\$ 75.00
<i>Romaine Lettuce Tossed with Our House Made Cesaer Dressing and Croutons, Romano, Parmesan and Asiago Cheeses, Served with Grilled Chicken Breasts</i>		
<b>Garden</b>	\$ 30.00	\$ 40.00
<i>Green Leaf, Romano and Ice Burge Lettuce, Topped with Cucumbers, Tomatoes, Olives, Shredded Radish and Carrot, Served with our House Made Italian Dressing</i>		

### COLD

	18"
<b>Cheese and Crackers</b>	\$ 95.00
<i>An Array of Sliced Cheese, Accompanied with Sliced Pepperoni, Salami and a Variety of Crackers</i>	
<b>Fresh Fruit</b>	\$ 70.00
<b>Fruit, Cheese and Cracker</b>	\$ 95.00
<b>Italian Feast</b>	\$ 150.00
<i>"Italian Meat and Cheese Platter": Capicola Ham, Prosciutto, Genoa, Salami, Soppressata, Sliced Provolone, Fontina Cheese and Fontanilla Cheese</i>	
<b>Bruschetta (tomato &amp; basil)</b>	\$ 55.00
<i>Grilled Italian Bread, Served with Fresh Tomato, Basil, Garlic and Olive Oil</i>	
<b>Italian Relish</b>	\$ 85.00
<i>Assortment of Olives, Giardinere, Roasted Red and Yellow Peppers, Pepporcini's, Hot Peppers and Artichokes</i>	
<b>Vegetable Crudit� w/Dips</b>	\$ 80.00
<i>Fresh Seasonal Vegetables Served with Blue Cheese</i>	

### SHRIMP COCKTAILS

	PER PC.	25PC.	50PC.
<b>Shrimp Cocktail (size U-15)</b>	\$2.50 ea.	\$ 60.00	\$ 119.00
<b>Shrimp Cocktail (size 21-25)</b>	\$1.25 ea.	\$ 30.00	\$ 59.00
<i>Freshly Cooked and Pealed Shrimp, Served with House Made Cocktail Sauce</i>			

### SALADS

	16"	18"
<b>Italian Antipasto</b>	\$ 60.00	\$ 80.00
<i>Mixed Greens with Grape Tomatoes, Cucumbers, Roasted Peppers, Assorted Olives and Artichokes with Italian Deli Meats and Assorted Cheese, Served with our House Made Italian Dressing</i>		
<b>Ro. PE &amp; Artichoke</b>	\$ 50.00	\$ 70.00
<i>Fire Roasted Red and Yellow Peppers, Accompanied with Artichoke Hearts, and Dressed with Extra Virgin Olive Oil, Garlic and Herbs</i>		
<b>Tomato Caprese</b>	\$ 50.00	\$ 70.00
<i>Vine Ripe Tomatoes, Layered with Fresh Mozzarella Cheese, Basil and Garlic, Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar</i>		

*Paolo Lombardi's Ristorante*

**TRAYS-TO-GO CATERING MENU**

1/2 DEEP: 12"x10"x2.5"      2" FULL: 12"x20"x2"      4" FULL: 12"x20"x4"  
(approximate sizina)

**PASTA**

1/2 Deep      2" Full      4" Full

Select Type of Pasta: Spag, Ling, Fett ,Ziti or WW Ziti ; **Angel Hair, Tortellini & Gluten Free Ziti:**  
**Add:\$6.00 to 1/2 DEEP or \$12.00 to 2" Full or \$18.00 to 4" Full**

**Alfredo**      \$ 35.00      \$ 60.00      \$ 85.00

*Fresh Cream, Black Pepper and Romano Cheese*

**Alfredo Del Mare**      \$ 55.00      \$ 90.00      \$ 135.00

*Sautéed Shrimp, Scallops and Crabmeat Tossed in Fresh Cream and Romano Cheese*

**Alla Michelina**      \$ 55.00      \$ 90.00      \$ 135.00

*Shrimp and Crabmeat Sautéed with Onions and Finished in a Pink Cream Sauce*

**Alla Panna**      \$ 50.00      \$ 85.00      \$ 125.00

*Prosciutto Sautéed with Green Peas, Cream, Black Pepper and Romano Cheese*

**Alla Pescatore**      \$ 60.00      \$ 95.00      \$ 145.00

*Clams, Mussels, Calamari, Shrimp and Scallops in Marinara Sauce*

**Bolognese**      \$ 40.00      \$ 65.00      \$ 90.00

*Ground Veal, Beef and Sausage Finished with Marinara Sauce and a Touch of Cream*

**Bianco Verde**      \$ 45.00      \$ 75.00      \$ 100.00

*Batter Dipped Breast of Chicken Sautéed with Broccoli and Cauliflower, Finished in a Marinara Ceram Sauce and Topped with Mozzarella Cheese and Grated Cheese*

**Fra Diavolo HOT or MILD**      \$ 35.00      \$ 60.00      \$ 80.00

*Onions and Mushrooms, Sautéed in a Hot or Mild Marinara Sauce*

**Marinara OR Tomato**      \$ 30.00      \$ 45.00      \$ 65.00

*Marinara Sauce (vegetarian), Tomato Sauce (veal and Sausage Ajus)*

**Oil and Garlic**      \$ 25.00      \$ 40.00      \$ 60.00

*Pasta Tossed with Fresh Roasted Garlic, Olive Oil and Herbs*

**Primavera O&G**      \$ 40.00      \$ 65.00      \$ 95.00

*Fresh Seasonal Vegetables, Sautéed with Fresh Roasted Garlic and Olive Oil*

**Primavera Alfredo**      \$ 45.00      \$ 75.00      \$ 100.00

*Fresh Seasonal Vegetables Sautéed in Fresh Cream, Black Pepper with Romano Cheese*

**Vodka Sauce**      \$ 40.00      \$ 65.00      \$ 90.00

*Fresh and Sun-Dried Tomatoes, Sautéed in Marinara Sauce, Inflamed in Vodka and Finished with a Touch of Cream*

**ADD ONS: (pricing per pound)**

**ADD Chicken** (to any pasta tray)      \$ 6.00      per lb.

**ADD Crabmeat** (to any pasta tray)      \$ 25.00      per lb.

**ADD Shrimp 26-30** (to any pasta tray)      \$ 12.00      per lb.

**ADD Scallop Pieces** (to any pasta tray)      \$ 16.00      per lb.

**BAKED**

1/2 Deep      2" Full      4" Full

**Baked Ziti**      \$ 35.00      \$ 60.00      \$ 85.00

*Penne Ziti Regatta with Marinara Sauce, Ricotta and Romano Cheese, Baked and Topped with Mozzarella Cheese*

**Eggplant Parmigiana**      \$ 45.00      \$ 80.00      \$ 120.00

*Batter Dipped and Fried Eggplant Layered with Romano and Mozzarella Cheeses with Marinara Sauce*

**Eggplant Rollatini (25pc.)**      N/A      \$ 80.00      N/A

*Batter Dipped and Fried Eggplant Rolled with Ricotta and Spinach, Baked in Marinara Sauce, Romano and Mozzarella Cheeses*

**Lasagna**      \$ 45.00      \$ 80.00      \$ 120.00

*Lasagna Noodles Layered with Bolognese (meat), Ricotta, Tomato Sauce and Mozzarella Cheese*

**Mini Meatballs 2oz. (20/40/80)**      \$ 35.00      \$ 65.00      \$ 125.00

*House Made Meatballs, Tossed with Marinara and Tomato Sauce, Topped with Grated Cheese*

**Ravioli with Mozzarella (35/70/140)**      \$ 35.00      \$ 65.00      \$ 110.00

*Cheese Filled Ravioli's Baked in Marinara Sauce, and Topped with Mozzarella Cheese*

**Sausage & Peppers**      \$ 40.00      \$ 80.00      \$ 120.00

*Sausage Sautéed with Red and Green Bell Peppers, Finished in a Marinara Sauce*

**CHICKEN**

1/2 Deep      2" Full      4" Full

**Chicken Balsamico (18pc.)**      N/A      \$ 75.00      N/A

*Pan Seared Breast of Chicken, Finished with a Honey and Balsamic Vinegar Reduction, Served with Grilled Vegetables*

**Chicken Caccatori (18pc.)**      N/A      \$ 70.00      N/A

*Pan Seared Breast of Chicken Sautéed with Mushrooms, Onions, Red and Green Bell Peppers, Finished in a Pan Fresh Marinara Sauce*

**Chicken Casalunga (18pc.)**      N/A      \$ 80.00      N/A

*Pan Seared Breast of Chicken Sautéed with Artichokes, Button Mushrooms and Sun-Dried Tomatoes Finished in Cognac Cream*

**Chicken Fingers (no fries)**      N/A      \$ 60.00      N/A

*Chicken Tenders Breaded and Fried. Accompanied with Ketchup and BBQ Sauce*

**Chicken Fingers and French Fries**      N/A      \$ 75.00      N/A

*Chicken Tenders Breaded and Fried, Served with Fresh Cut French Fries. Accompanied with Ketchup and BBQ Sauce*

**Chicken Francese (18pc.)**      N/A      \$ 80.00      N/A

*Batter Dipped Breast of Chicken Finished in a White Wine Lemon Butter Sauce Served over Sautéed Spinach*

**Chicken Marsala (18pc.)**      N/A      \$ 70.00      N/A

*Pan Seared Breast of Chicken Sautéed with Button Mushrooms and Finished in a Florio Marsala Wine Sauce*

**Chicken Milanese (18pc.)**      N/A      \$ 75.00      N/A

*Breast of Chicken Breaded, Fried and Topped with Freshly Sautéed Broccoli in a Lemon Butter Sauce*

**Chicken Parmigiana (18pc.)**      N/A      \$ 70.00      N/A

*Breaded Breast of Chicken Topped with Tomato Sauce and Mozzarella Cheese*

**Chicken Scarpariello (18pc.)**      N/A      \$ 85.00      N/A

*Pan Seared Breast of Chicken Sautéed with Mushrooms, Sausage and Prosciutto Simmered in Pan Fresh Marinara Sauce*

*Paolo Lombardi's Ristorante*

**TRAYS-TO-GO CATERING MENU**

1/2 DEEP: 12"x10"x2.5"      2" FULL: 12"x20"x2"  
(approximate sizing)      4" FULL: 12"x20"x4"

**VEAL**

	1/2 Deep	2" Full	4" Full
<b>Veal Carrozzella (18pc.)</b> <i>Batter Dipped Medallions of Veal Sautéed with Mushrooms and Prosciutto, Finished in a Cream Marinara Sauce with Fresh Mozzarella Cheese</i>	N/A	\$ 90.00	N/A
<b>Veal Faustina (18pc.)</b> <i>Lightly Breaded Veal Cutlet Layered with Eggplant, Tomato Sauce and Mozzarella Cheese</i>	N/A	\$ 90.00	N/A
<b>Veal Francese (18pc.)</b> <i>Batter Dipped Medallions of Veal Finished in a White Wine Lemon Garlic Sauce Served over Sautéed Escarole</i>	N/A	\$ 90.00	N/A
<b>Veal Marsala (18pc.)</b> <i>Medallions of Veal Sautéed with Mushrooms and Finished in a Dry Florio Marsala Wine Sauce</i>	N/A	\$ 85.00	N/A
<b>Veal Parmigiana (18pc.)</b> <i>Lightly Breaded Veal Cutlet Baked with Tomato Sauce and Mozzarella Cheese</i>	N/A	\$ 85.00	N/A
<b>Veal &amp; Peppers (3.5#/4.5#/10#)</b> <i>Tender Cubes of Veal Simmered in Marinara Sauce with Red and Green Bell Peppers</i>	\$ 50.00	\$ 85.00	\$ 140.00

**SIDES**

	1/2 Deep	2" Full	4" Full
<b>Asparagus &amp; Mush Risotto</b> <i>Fresh Asparagus, Artichokes and Seasonal Mushrooms Finished with White Wine, Romano and Parmesan Cheeses</i>	\$ 40.00	\$ 70.00	\$ 90.00
<b>Italian Potatoes</b> <i>Fried Sliced Potatoes, Sautéed with Peppers and Onions, and Seasoned with Salt, Pepper and Italian Seasonings</i>	\$ 30.00	\$ 45.00	\$ 65.00
<b>Rice Pilaf</b> <i>Rice Sautéed with Carrots, Celery, Onions and Peas</i>	\$ 25.00	\$ 40.00	\$ 60.00
<b>Roasted Potatoes</b> <i>Roasted Yukon Gold Potatoes with Salt, Pepper and Rosemary</i>	\$ 25.00	\$ 40.00	\$ 60.00
<b>Meatballs or Sausage</b>	\$2.75 ea.		
<b>Sautéed Broccoli</b> <i>Fresh Broccoli Sautéed with Olive Oil and Roasted Garlic</i>	\$ 30.00	\$ 45.00	\$ 65.00
<b>Sautéed Mixed Veg.</b> <i>Fresh Seasonal Vegetables Sautéed with Olive Oil and Roasted Garlic</i>	\$ 35.00	\$ 60.00	\$ 80.00

**DESSERT**

	Price
<b>16pc. Assorted Dessert Tray</b>	16pc \$ 75.00
<b>Assorted Cookies</b>	2LB \$ 14.00 4LB \$ 26.00
<b>Cannoli Large 12pc</b>	\$ 40.00
<b>Cannoli Mini 25pc.</b>	\$ 30.00
<b>Cheese Cake</b>	\$ 50.00
<b>Chocolate Mousse</b>	\$ 45.00
<b>Tiramisu</b>	\$ 50.00

**SEAFOOD**

	1/2 Deep	2" Full	4" Full
<b>Broiled Haddock (18pc.)</b> <i>Fresh Filet of Haddock, Broiled with Lemon Butter, Season Bread Crumbs and Herbs</i>	N/A	\$ 80.00	N/A
<b>Haddock Parmigiana (18pc.)</b> <i>Fresh Filet of Haddock, Breaded and Fried, Topped with Marinara Sauce and Mozzarella Cheese</i>	N/A	\$ 85.00	N/A
<b>Stuffed Haddock (18pc.)</b> <i>Filet of Haddock, Topped with Seafood Stuffing and Baked in a White Wine Lemon Butter Sauce</i>	N/A	\$ 95.00	N/A
<b>Salmon Arrosto (18pc.)</b> <i>Oven Roasted Filet of Salmon, Served over Sautéed Spinach with a Lemon Basil Sauce</i>	N/A	\$ 85.00	N/A
<b>Shrimp Scampi (30pc.)</b> <i>Shrimp Broiled in Garlic Butter, Delicately Seasoned, Served over a Bed of Rice</i>	N/A	\$ 95.00	N/A
<b>Shrimp and Scallop Scampi</b> <i>Shrimp and Scallops Broiled in Garlic Butter, Delicately Seasoned, Served over a Bed of Rice (2# of Scallops, 20pc Shrimp)</i>	N/A	\$ 110.00	N/A
<b>Zuppa di Pesce</b> <i>Assortment of Clams, Mussels, Shrimp, Scallops, Calamari, Haddock and Lobster, Simmered in a Hot or Mild Marinara Sauce</i>	\$ 75.00	\$ 120.00	\$ 210.00

**SAUCES & SOUPS**

	PINTS	QUARTS
<b>Alla Panna</b>	\$4.25	\$8.50
<b>Alfredo Sauce</b>	\$4.00	\$8.00
<b>Bolognese</b>	\$6.00	\$12.00
<b>Carrozzella Sauce</b>	\$4.50	\$9.00
<b>Fra Diavolo</b>	\$4.00	\$8.00
<b>Marinara/Tomato Sauce</b>	\$6.00	\$12.00
<b>Pasta Fagiolo</b>	\$5.00	\$10.00
<b>Senator Sauce</b>	\$3.00	\$6.00
<b>Vodka Sauce</b>	\$4.00	\$8.00

**Dressing & Butter**

	PINTS	QUARTS
<b>Bleu Cheese</b>	\$6.00	\$12.00
<b>House Dressing</b>	\$3.75	\$7.50
<b>Garlic Butter</b>	\$6.00	\$12.00
<b>Grated Cheese</b>	\$5.00	\$10.00

**Additional Equipment Rentals:**

Disposable Wares	\$1.00	p.p.
Non-Alcoholic Beverages	\$1.25	p.p.
Crown Chafing Units	\$25.00	each
Chrome Roll Top Chafing Units	\$45.00	each

For more information, please call (518) 283-0202  
or Visit us online at [www.PaoloLombardis.com](http://www.PaoloLombardis.com)