

# Luncheon Event

Event Must Start at or Before 1:00pm

Pricing based on 25 Guest Minimum; Groups under 25, add \$2 per person; Minimum Billing of 20 guests

Special menu requests are welcome. Pricing may vary.

## Option One

- Unlimited Soft Drinks, Coffee and Hot Tea
- Warm Italian Bread with Whipped Garlic Flavored Butter
- Individually Served Garden Salad with Italian dressing (see below for additional dressing choices)
- All occasion cake

**BUFFET \$21.00 P.P.**

- Two entrée selections
- Two side dish choices

**SIT DOWN \$23.00 P.P.**

- Three entrée selections
- Two family style side dish choices
- Personalized menu

## Option Two

- Unlimited Soft Drinks, Coffee and Hot Tea
- Three (3) Hours of Unlimited House Wine by the Glass and Domestic Bottled Beers Cocktailed by our wait staff**
- Warm Italian Bread with Whipped Garlic Flavored Butter
- Individually Served Garden Salad with Italian dressing (see below for additional dressing choices)
- All occasion cake

**BUFFET \$28.00 P.P.**

- Two entrée selections
- Two side dish choices

**SIT DOWN \$30.00 P.P.**

- Three entrée selections
- Two family style side dish choices
- Personalized menu

## Entrée Selections:

### **Pollo alla Parmigiana**

Breaded Breast of Chicken Topped with Sauce and Mozzarella Cheese

### **Pollo alla Romano**

Batter Dipped Breast of Chicken Topped with Prosciutto and Mozzarella Cheese, Finished in a White Wine Cream Sauce with Fresh Tomatoes, Diced Spinach and Basil

### **Pollo alla Marsala**

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

### **Pollo alla Milanese**

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

### **Broiled Haddock**

Filet of Haddock Topped with Seasoned Bread Crumbs, Finished in a Lemon Butter Sauce

### **Lasagna della Casa**

Bolognese, Ricotta, Tomato and Mozzarella

### **Asparagi e Funghi Risotto**

Fresh Asparagus and Seasonal Mushrooms Finished with White Wine, Romano and Parmesan Cheeses

### **Cannelloni di Pollo**

Pasta Crepes Rolled with a Chicken and Basil Ricotta, Topped with Mozzarella Cheese and Baked in a Pesto Béchamel Sauce

### **Risotto con Pollo al Pesto**

Tender Chunks of Chicken Sautéed with Button Mushrooms, Sun-Dried Tomatoes, and Artichoke Hearts, Finished in a Fresh Basil Pesto Sauce Served over Risotto

### **Melanzana alla Parmigiana**

Sliced and Batter Dipped Eggplant Layered with Mozzarella & Romano Cheese Finished with Marinara Sauce

### **Melanzana Rollatini**

Eggplant with Ricotta and Spinach Baked in Marinara Sauce, Garnished with Romano & Mozzarella Cheese

### **Salmone Arrosto\*\***

Oven Roasted Fillet of Salmon Served over Sautéed Spinach with a Lemon Basil Sauce

\*\*\$2.00 additional charge per order

### **Shrimp & Scallop Scampi++**

Shrimp and Scallops Broiled in Garlic Butter Sauce Served over a Bed of Rice

++\$3.00 additional charge per order

### **Bistecca Ai Ferri++**

12oz. Boneless NY Strip, Char-Broiled to Perfection

++\$3.00 additional charge per order

## Side Dishes

- Italian Style Potatoes
  - Broccoli Romano
  - Penne Ziti Regatta with Marinara Sauce
  - Mixed Sautéed Vegetables
- (Substitute with vodka sauce for \$1 p.p.)

**Dessert Selections:**

Choose one (1) of the following

(Please note you may only select one option)

*(Parties less than 15, substitute Ice Cream Parfait with choice of Topping – Strawberry, Chocolate or Crème de Menthe)*

**RED VELVET**

Three layer red velvet cake with cream cheese filling and topped with red velvet crumbs

**LEMON MASCARPONE CAKE**

Lemon Cake Filled with a Lemon Flavoured Mascarpone Cream Cheese, Topped with Lemon Shavings

**CARROT CAKE**

Three layer carrot cake with cream cheese filling, sliced walnuts and golden raisins

**ALL OCCASION CAKE**

*Design Your Own Cake with selections for cake flavor, filling, inscription and color palate*

**Select your Cake:**

*Yellow Cake  
Chocolate Cake  
Marble Cake*

**Select Your Filling:**

*Vanilla Custard  
Chocolate Custard*

**Icing:**

*Butter Cream*

*Additional Event Options*

**(Priced per Person)**

Fruit, Cheese and Cracker Display.....\$4.25

Veggie Tray with Dipping Sauce.....\$3.75

Bruschetta.....\$3.50

Host Dessert.....\$1.00

Additional Entrée ..... \$3.00

Additional Side ..... \$1.50

Creamy/Crumby Bleu Cheese Dressing.....\$1.25

Caesar Salad.....\$3.00

Substitute Italian Antipasto (served family style) for Salad Course.....\$3.00

Substitute Soup for Salad Course .....\$1.00

*(Select from Italian Wedding Soup or Pasta Fagiolo)*

Beer and/or Wine Table Display..... (Price varies based on Consumption)

**Unlimited Mimosas..... \$3.75**

Champagne Toast..... \$3.00

**Unlimited House Wine by the Glass.....\$6.00**

Upgrade Option Two to include Import Beers ..... \$2.00

8% New York State Sales Tax and 18% Gratuity. All Prices are subject to change.

Thank you for considering Paolo Lombardi's Ristorante  
for your upcoming event.