

Dinner Buffet Event Packages

Pricing based on 25 Guest Minimum; Evening Events Must Begin at 5:00pm or Later

Thank you for choosing Paolo Lombardi's Ristorante for your upcoming event. For our Dinner Buffet Events, you may select from three different package options. Each of these package options include Warm Bread with Garlic Butter, Choice of Salad, Three Entrees, Two Side Dishes, Dessert and Unlimited Coffee, Decaf and Hot Tea.

As you are selecting your entrée choices, if you are selecting from package two or three, you may also choose items from those packages proceeding your current option. Please note pricing is based per person and on the highest selected package.

Please note when deciding to have your event with Paolo Lombardi's Ristorante, your date of choice and time will not be reserved until a \$200.00 deposit is received along with your contract. Please call to speak with one of our banquet coordinators to book your event or receive additional information.

Dinner Buffet Option One

\$29 per Person (plus 8% Tax & 18% Gratuity)

(Option One Not Offered on Saturday Evenings)

Salad

Choice of one (1):

- ◇ Garden fresh salad with House Italian Vinaigrette **(GF)** (no additional charge)
- ◇ Garden fresh salad with Our Homemade Creamy Bleu Cheese (\$1.25 per order) **(GF)**
- ◇ Caesar Salad (\$3.00 per order)

Side Dish's

Choice of two (2):

- ◇ Penne Ziti Regatta with Marinara Sauce
- ◇ Mixed Sautéed Vegetables
- ◇ Broccoli Romano
- ◇ Italian Style Potatoes

Dessert

**FANCY CHOCOLATE
PARFAIT**

*Served with Unlimited Hot
Tea, Regular or Decaf Coffee*

Substitute Dessert Option for an
All Occasion Cake for \$2.00 p.p.

Entrée's

Choice of three (3):

Pollo

(Chicken)

POLLO ALLA PARMIGIANA

Breaded Breast of Chicken Topped with
Tomato Sauce and Mozzarella Cheese

POLLO ALLA MILANESE

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

POLLO ALLA CACCIATORE

Pan Seared Breast of Chicken Sautéed with Mushrooms,
Peppers and Onions, Simmered in Marinara Sauce

POLLO ALLA MARSALA

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

Vitello

(Veal)

BOCCONI DI VITELLO

Tender Cubes of Veal Simmered in Marinara Sauce with Red
and Green Bell Peppers

Risotto

^(GF) RISOTTO POLLO AL PESTO

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

Salsiccia

(Sausage)

SALSICCIA CON PEPRONE É CIPOLLA

Italian Sausage Sautéed with Peppers and Onions and
Simmered in a Marinara Sauce

Al Forno

(Baked)

MELANZANA PARMIGIANA

Eggplant Layered with Romano and
Mozzarella Cheeses with Marinara Sauce

MELANZANA ROLLATINI

Eggplant Rolled with Ricotta and Spinach, Baked in
Marinara Sauce, Romano and Mozzarella Cheeses

BAKED RAVIOLI

Cheese Filled Pasta Baked with Marinara Sauce and
Mozzarella Cheese

LASAGNA DELLA CASA

Bolognese, Ricotta, Tomato and Mozzarella

Pesce

(Fish)

PESCE AL FORNO

Fillet of Haddock Topped with Seasoned Bread
Crumbs and Finished in a Lemon Butter Sauce

Pasta

RAVIOLI ALLA VODKA

Fresh and Sundried Tomatoes Inflamed in Vodka and
Finished with a Touch of Cream Served over Cheese
Filled Ravioli's

PENNE PRIMAVERA O&G

Fresh Vegetables Sautéed in an Oil and Garlic Sauce
Served over Penne Ziti Regatta

TORTELLINI ALLA PANNA

Ring Shaped Meat Filled Pasta in a Cream Sauce with
Prosciutto and Peas

Dinner Buffet Option Two

\$34 per Person (plus 8% Tax & 18% Gratuity)

Salad

Choice of one (1):

- ◇ Garden fresh salad with House Italian Vinaigrette (GF) (no additional charge)
- ◇ Garden fresh salad with Our Homemade Creamy Bleu Cheese (\$1.25 per order) (GF)
- ◇ Caesar Salad (\$3.00 per order)

Side Dish's

Choice of two (2):

- ◇ Penne Ziti Regatta with Marinara Sauce
- ◇ Mixed Sautéed Vegetables
- ◇ Broccoli Romano
- ◇ Italian Style Potatoes

Dessert

Choice of one (1):

- ◇ CANNOLI
- ◇ FRESH STRAWBERRY PARFAIT
- ◇ CHOCOLATE MOUSSE PARFAIT

Served with Unlimited Hot Tea, Regular or Decaf Coffee

Substitute Dessert Option for an All Occasion Cake for \$2.00 p.p.

Entrée's

Choice of three (3):

Pollo

(Chicken)

POLLO ALLA FAUSTINA

Breast of Chicken Enveloped in Eggplant and Topped with Tomato Sauce and Mozzarella Cheese

POLLO ALLA SCARPARIELLO

Breast of Chicken Sautéed with Mushrooms, Sausage, and Prosciutto Simmered in Marinara Sauce

POLLO ALLA CASALINGA

Pan Seared Breast of Chicken Sautéed with Artichokes, Button Mushrooms and Sundried Tomatoes, Finished in Cognac Cream

Pesce

(Fish)

SALMONE ALLA PICATA

Baked Filet of Salmon Served over Sautéed Spinach and Finished in a White Wine Lemon Caper Sauce with Artichokes

SALMON ARROSTO

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

CONCHIGLIA GRATICOLA

Sea Scallops Broiled and Delicately Seasoned

GAMBERI SCAMPI

Shrimp Broiled in Garlic Butter Sauce and Delicately Seasoned Served Over a Bed of Rice

Manzo

(Beef)

(GF) BISTECCA AFFETTATO

Sliced Roasted Sirloin Served over Sautéed Seasonal Vegetables

Vitello

(Veal)

SCALLOPINI ALLA FRANCESE

Batter Dipped Medallions of Veal Finished in a White Wine Lemon Garlic Sauce Served over Sautéed Spinach

SCALLOPPINI ALLA MARSALA

Medallions of Veal Sautéed with Mushrooms and Finished in a Dry Florio Marsala Wine Sauce

COTOLETTA ALLA MILANESE

Veal Cutlet Breaded and Fried Served with Sautéed Broccoli in a Lemon Butter Sauce

COTOLETTA ALLA PARMIGIANA

Lightly Breaded Veal Cutlet with Tomato Sauce Topped with Mozzarella Cheese

Pasta

FETTUCINI CON ALFREDO DEL MARE

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

PENNE ZITI REGATA ALLA MICHELINA

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

POLLO E' GAMBERI PASTA FLORENTINE

Tender Chunks of Chicken Sautéed with Shrimp, Bacon, Fresh Tomatoes, and Spinach, Finished in a Roasted Garlic White Wine Cream Sauce, and Served over Chef's Choice of Pasta

Dinner Buffet Option Three

\$42 per Person (plus 8% Tax & 18% Gratuity)

Salad

Choice of one (1):

- ◇ Garden fresh salad with House Italian Vinaigrette **(GF)**
(no additional charge)
- ◇ Garden fresh salad with Our Homemade Creamy Bleu Cheese (\$1.25 per order) **(GF)**
- ◇ Caesar Salad (\$3.00 per order)

Side Dish's

Choice of two (2):

- ◇ Penne Ziti Regatta with Marinara Sauce
- ◇ Mixed Sautéed Vegetables
- ◇ Broccoli Romano
- ◇ Italian Style Potatoes

Dessert

Choice of one (1):

- ◇ NY STYLE CHEESECAKE
- ◇ CARROT CAKE
- ◇ LEMON MASCARPONE
- ◇ OUTRAGEOUSLY CHOCOLATE CAKE

Served with Unlimited Hot Tea, Regular or Decaf Coffee

Substitute Dessert Option for an All Occasion Cake for \$2.00 p.p.

Entrée's

Choice of three (3):

Pollo

(Chicken)

POLLO SENATORE

Batter Dipped Breast of Chicken Sautéed with Button Mushrooms, Lobster Meat and Finished in a White Wine Cream Sauce Garnished with Scallions

POLLO ALLA MARITTIMA

Batter Dipped Breast of Chicken Layered with Eggplant, Prosciutto, and Mozzarella Cheese Finished with a Sauce of Tomato and Shrimp

POLLO ALLA SUPREME

Batter Dipped Breast of Chicken Topped with Smoked Mozzarella Cheese, Sautéed with Shallots and Crab Meat Served with Steamed Asparagus and Finished with Cream

Pesce

(Fish)

CAPPASANTA ALLO ZAFFERANO

Pan Seared Colossal Sea Scallops Sautéed with Shallots, Garlic and Finished in a White Wine Saffron Cream Reduction, Served over Wilted Spinach

****(GF)** ZUPPA DI PESCE**

Assortment of Clams, Mussels, Shrimp, Scallops, Calamari, Haddock and Lobster Tail, Simmered in a Hot or Mild Marinara Sauce

Risotto

RISOTTO DI MARE

Lobster, Shrimp, Scallops, Clams and Mussels, Sautéed with Fresh Tomatoes and Herbs, Finished in a White Wine Sauce

Vitello

(Veal)

SCALLOPPINI ALLA SAN MARINO

Medallions of Veal Topped with Crab and Fontina Cheese, Finished in a Veal Demi and Served over Spinach

SCALLOPPINE ALLA CARROZZELLA

Batter Dipped Medallions of Veal Sautéed with Mushrooms and Prosciutto, Finished in a Cream Marinara Sauce with Fresh Mozzarella Cheese

SCALLOPINI OSCAR

Pan Seared Medallions of Veal Topped with Lobster Meat and House Made Hollandaise Sauce Finished in a Rich Veal Demi Served with Fresh Steamed Asparagus

Pasta

PASTA CON GAMBERI E' ARAGOSTA

Shrimp and Lobster Meat Sautéed with Shallots, Garlic, Grape Tomatoes and Capers Finished in a White Wine Sauce with Fresh Basil and Thyme Served over Chef's Choice of Pasta

PASTA ALLA PREMO

Shrimp, Salmon, and Lobster Sautéed in a White Wine Garlic Butter Sauce with Shallots, Grape Tomatoes and Fresh Herbs Served over Chef's Choice of Pasta

Manzo

(Beef)

FILETTO DI MANZO

Sliced Tenderloin of Beef Accompanied with Chef's Blend of Sautéed Mushrooms