

# Lombardi's CATERING

LOMBARDI FAMILY CONCEPTS

Carra Freeman, Catering Director phone (214)931-9991 fax (214) 748-6204  
3100 Monticello Avenue, Suite 325, Dallas, Texas 75205 email lombardicatering@gmail.com

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## BUFFET STATIONS

### CARVING BOARD PRESENTATION

Select from the Below:

Choose from Roasted Beef Tenderloin,  
Roasted Prime Rib,  
Lemon, Garlic & Rosemary Chicken Breast,  
Roasted Turkey Breast,  
Mint Pesto Lamb,  
Bone-In Smoked Ham,  
Pork Loin and  
Italian Herb Pork Tenderloin

With Sauces of Apricot Jam, Cranberry &  
Apple Compote, Gourmet Mustard,  
and Creamy Horseradish

Assorted Rolls with Butter

### ICE SEAFOOD BAR

Can be displayed in custom ice bowl or  
ice carving

Chunks of Lobster and Jumbo Shrimp  
And Oysters on the Half Shell

Served with Traditional Cocktail Sauce,  
Louis Sauce, Remoulade, Lemon and  
Crackers

### CAVIAR DISPLAY

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To Feature

Beluga Caviar or American Sturgeon  
Caviar

Sides of

Chopped Egg, Crème Fraiche, Purple  
Onion and Brioche Toast Points

### POLENTA BAR

WARM POLENTA

with sides of

Vegetable Ratatouille, Caramelized  
Onions, Peppered Beef tenderloin,  
Marinara,  
Blue Cheese, Chutney, Sour Cream,  
Chopped Tomato, Cheddar Cheese,  
Bacon & Green Onion

### ITALIAN PASTA BAR

RAVIOLI, PENNE, OR GNOCCHI

With Grilled Chicken, Shrimp,  
Chopped Beef Tenderloin, Chopped  
Bacon, Bolognese, Asparagus, Mushrooms,  
Matchstick Vegetables, Oregano,  
Shredded Parmesan Cheese & Red  
Pepper Flakes  
Sauces to include Pomodoro, Alfredo and  
Pesto

Caesar Salad

Assorted Rolls with Olive Oil & Balsamic

### CHEESE & PATÉ DISPLAY

Domestic and Imported Cheeses that can  
Include:

Cheddar, Swiss, Morbier, Stilton, Parmesan,  
Fontina, Taleggio, Pecorino, Brie, Triple  
Cream Herbed Goat and Manchengo  
with Paté Truffle Mousse and Paté  
Compagne

Surrounded by Imported Crackers, Dried  
Fruit, Nuts, Sliced Baguette and  
served with Gourmet Mustard



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## CLASSIC SMOKED SALMON DISPLAY

SLICED SMOKED SALMON

With Capers, Chopped Red Onion,  
Finely Chopped Egg Yolks and Whites  
And Brioche Toast Points and Crackers

## VEGETABLE CRUDITES DISPLAY

Carrots, Broccoli, Green Beans,  
Beets, Cauliflower, Asparagus, Celery,  
Red, Yellow and Green Peppers, Zucchini,  
Yellow Squash  
And Marinated Mushrooms

Served with Blue Cheese Dip, Artichoke  
Spinach Dip, and Fava Bean Hummus with  
Pita Chips

## BRUSCHETTA BAR

ASSORTED TOASTED BREADS

*with* the following toppings:

Diced Tomato, Pesto Chicken, Marinated  
Mushrooms, Roasted Bell Peppers,  
Manchengo Cheese, Asparagus,  
Parmesan Cheese, Crumbled Goat  
Cheese, Chopped Tomatoes & Basil and  
Chives

## ANTIPASTO TABLE

Mozzarella, Tomato and Basil Skewers  
Caesar Salad and Smoked Salmon Cups  
Home made Focaccia with Prosciutto di  
Parma  
Prosciutto Wrapped Asparagus & Melon  
Skewered Sliced Black Pepper Beef with  
Chimichurri Sauce  
Assorted Bruschetta

## TAVERNA PIZZA STATION

*To include:*

Wild Mushroom, Grilled Vegetable, Fennel  
Sausage, Fresh Tomato & Mozzarella  
Or Choose from a variety of fresh made  
pizzas from our Wood stone oven

## CHEESE DISPLAY

Domestic and Imported Cheeses  
*that can include*

Cheddar, Swiss, Morbier, Stilton, Parmesan,  
Fontina, Taleggio, Pecorino, Brie,  
Triple Cream Herbed Goat and  
Manchengo

Displayed with Imported Crackers,  
Membrillo, Honeycomb, Candied Nuts and  
Fruit

## COFFEE STATION

Fresh Brewed Regular and Decaffeinated  
Gourmet Coffee

With Cinnamon Sticks, Half and Half,  
Cream, Low Fat Milk, Sugar, Sweet-n-Low  
and Equal

## PANINI STATION

*Made to Order*

Tomato, Boursin and Spinach with Olive  
Tapenade,

Smoked Parma Ham, Fontina & Swiss  
Cheese with Tomato and Dijon Mustard  
OR

Grilled Chicken, Crisp Bacon, Caramelized  
Onion and Fontina Cheese with Sundried  
Tomato Mayo

with Orzo Pasta Salad



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## **POMMES FRITES BAR**

POMMES FRITES displayed in Paper Cones  
with Dipping Sauces of  
Basil Mayo, Spicy Mayo, Traditional  
Ketchup, Horseradish Ketchup, Dijon  
Mustard,  
Truffle Oil, Sea Salt & Black Pepper

## **GREEK SALAD STATION**

*Tossed to order*

GRILLED CHICKEN, SHRIMP & GRILLED SALMON  
With Choice of Fresh Spring Mix or Romaine  
Lettuce and sides of:  
Cucumbers, Red Onion, Olives, Green  
Peppers, Feta Cheese and  
Oregano Vinaigrette

## **TOULOUSE SALAD STATION**

*Tossed to order*

FIELD GREENS, ENDIVE & BIBB LETTUCE  
with Toasted Walnuts, Pecans, Poached  
Pear, Red and Green Apples, Red Grapes,  
Red & Caramelized Onion, Roquefort  
Cheese, Grated Manchengo Cheese and  
Goat Cheese  
with Choice of Balsamic Vinaigrette or  
Walnut Vinaigrette

## **MASHED POTATO BAR**

Whipped Mashed Potatoes with sides of:  
Chopped Breaded Chicken, Chopped  
Bacon, Marinated Mushrooms,  
Caramelized Onions, Chopped Chives,  
Shredded Cheddar Cheese, Blue Cheese  
Crumbles, Butter & Sour Cream

## **MUSSELS BAR**

*Choice of:*

MARINERE

Garlic, Wine, Butter & Shallots

THAI

Coconut Milk, Yellow Curry, Tomatoes,  
Lemongrass, Ginger, Cilantro & Lime

PROVENCALE

Tomatoes, Kalamata Olives, White Wine,  
Garlic & Herbs

*With Fresh Sliced Bread or Pommes Frites*

## **SANGRIA TAPAS STATION**

*On tiered display*

Lollipop Lamb Chops with Marcona  
Almond Pesto

Garlic Shrimp Kabobs

Bacon wrapped Cheese stuffed Dates  
Vegetarian Empanada of Spinach, Feta  
Cheese, Raisins and Pine Nuts

Ham & Chicken Croquettes with Rioja  
Sauce

Warm Spanish Meatballs with Sherry

Tomato Sauce and Parsley Crumble

Fava Bean Hummus with Flatbread and  
Spanish Olives

Piquillo Peppers stuffed with Eggplant and  
Deep Ellum Goat Cheese

## **TAVERNA RISOTTERIA**

*Guests to Choose From:*

Balsamic Risotto with Chicken,

Parmesan Cheese & Truffle Oil Risotto or

Saffron Risotto with Mixed Seafood

