



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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## HOLIDAY DINNER BUFFET OPTIONS

### Holiday Buffet Option #1:

#### Passed Hors d'Oeuvres

Italian Herb Crusted Roasted Lamb Chop with Mint Pesto

Mini Goat Cheese Tart

Lobster topped Bisque Soup Shots

Heirloom Tomato & Arugula Salad with Fresh Mozzarella On Crostini with Sweet Balsamic Syrup

#### Dinner Buffet

##### **Carving Station**

To feature:

Roasted Beef Tenderloin or Prime Rib  
Lemon, Garlic & Rosemary Chicken Breast,  
& Bone-In Smoked Ham,

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

With Assorted Rolls offered with Butter

Scalloped Potatoes

Seasonal Vegetables

Shrimp Scampi

Pan Roasted Shrimp tossed with Farfalle Pasta and Garlic Wine Sauce

Toulouse Salad of Bibb Lettuce & Endive with Poached Pear, Toasted Walnuts, Roquefort  
Cheese & Raspberry-Walnut Vinaigrette

#### Dessert

Cibus Tiramisu & Mascarpone Cheesecake Bites



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## Holiday Buffet Option #2:

### Passed Hors d'Oeuvres

Ahi Tuna Tartare with Zesty Lemongrass Dressing & Fresh Avocado Puree on Crispy Popadon

Little French Onion Soup Shots

Little Beef Sliders topped with Pancetta & Swiss Cheese

Grilled Shrimp wrapped in Basil on Skewer

Blue Cheese stuffed Date wrapped in Bacon

Assorted Pizzettas

### Heavy Hors d'Oeuvres Buffet

Lollipop Lamb Chops with Marcona Almond Mint Pesto

Garlic Shrimp Kabobs

Ham & Chicken Croquettes with Riojana Sauce

Domestic and Imported Cheeses that can Include: Cheddar, Swiss, Morbier, Stilton, Parmesan, Fontina, Taleggio, Pecorino, Brie, Triple Cream Herbed Goat and Manchengo Surrounded by Wafers, Membrillo, Honeycomb, Candied Nuts and Fruit

Skewered Sliced Black Pepper Beef with Chimichurri Sauce

Fresh cut Vegetables to include Carrots, Broccoli, Green Beans, Yellow & Red Beets, Cauliflower, Asparagus, Celery, Red,

Yellow and Green Peppers, Zucchini, Yellow Squash & Marinated Mushrooms Served with Blue Cheese Dip, Artichoke Spinach Dip, and Fava Bean Hummus with Pita Chips

### DESSERT

Assorted Holiday Bites to Include: Cookies, Mini Cupcakes, Mini Crème Brule Bites and Chocolate Dipped Cheesecake Lollipops





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### **Holiday Buffet Option #3:**

#### **PASSED HORS D'OEUVRES**

Bruschetta of Prosciutto, Roma Tomatoes and Mushroom

Shrimp Scampi wrapped in Bacon

Endive filled with Gorgonzola Mousse and Honey Truffle

Prosciutto Wrapped Asparagus

#### **DINNER BUFFET**

Braised Beef Short ribs with Bordelaise Sauce

Grilled Salmon Filet with Lemon Butter Sauce

Risotto al Parmigiano All' Olio Tartufato  
Parmesan Cheese & Truffle Oil

Haricot Verts with Sautéed Shallots

Chopped Salad of Iceberg Lettuce, Gorgonzola, Pancetta, Hazelnuts, Fig Vinaigrette &  
Grape Tomatoes

House-made Focaccia Bread

#### **DESSERT**

Warm Beignets with Sides of Caramel, Chocolate Sauce and Powdered Sugar





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## Holiday Buffet Option #4:

### PASSED HORS D'OEUVRES

Searched Scallops topped with Veracruzana Sauce  
Little Warm Potato Cake topped with Braised Beef  
Pistachio & Panco Crusted Goat Cheese Medallions Little Shots of Tomato Basil Soup served with a Tiny Three Cheese Croque Monsieur, Fresh Fig & Seasonal Fruit wrapped in Prosciutto

### ICE SEAFOOD BAR

*Can be displayed in custom ice bowl or ice carving*

JUMBO SHRIMP

And Oysters on the Half Shell

Served with Traditional Cocktail Sauce, Louis Sauce, Remoulade and Crackers with Sliced Lemons

### MINI PLATE BAR

*Made to Order with Chef's serving*

POULET ROTI

Roasted Chicken with sautéed Spinach and Potato Gallette

FILET AU POIVE

Peppercorn Crusted Petit Filet in a Cognac Cream Sauce with Haricot Verts and Garlic Mashed Potatoes

### CHEESE & PATÉ BAR

*With Display of Pears, Green Apples & Grapes*

Domestic and Imported Cheeses *that can include*  
Cheddar, Swiss, Morbier, Stilton, Parmesan, Fontina, Taleggio, Pecorino, Brie,  
Triple Cream Herbed Goat and Manchego

With Paté Truffle Mousse and Paté Compagne

Surrounded by Wafers, Dried Fruit, Toasted Bread  
Served with Dijon Mustard and Cornichons

### DESSERT

Mini Lemon Tarte topped with Blueberry Compote, Chocolate Dipped Cheesecake Bites, Profiteroles and Little Chocolate Mousse Shots



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## Holiday Buffet Option #5

### PASSED HORS D'OEUVRES

Tomato & Mozzarella Skewers

Crab Stuffed Mushrooms

Chicken Satay

Bruschetta

With Fresh Roma Tomatoes, Basil, Roasted Red Peppers  
and Goat Cheese

### DINNER BUFFET

Chicken Breast stuffed with Fontina Cheese & Ham in a White Wine Sauce

Lasagna Bolognese with Porcini Mushrooms, Meat Sauce, Béchamel & Pomodoro Sauce

Roasted Rosemary New Potatoes

Seasonal Grilled Vegetables

Assorted Rolls and Home-made Focaccia Bread offered with Butter

### GREEK SALAD STATION

GRILLED CHICKEN OR SHRIMP

With Choice of

Fresh Spring Mix or Romaine Lettuce and sides of:

Cucumbers, Red Onion, Kalamata Olives, Green Peppers, Artichoke Hearts

Feta and Parmesan Cheese

With Oregano Vinaigrette

### DESSERT

Cibus Tiramisu and Little Panna Cotta





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## Holiday Buffet Option #6

### PASSED HORS D'OEUVRES

Potato Pancakes with American Sturgeon Caviar  
and Crème Fraiche

Tempura Shrimp with Spicy Aioli

Duck Confit on Toasted Brioche with Cherry Jam

Crisp Porcini Risotto Cake

### DINNER BUFFET

Roasted Chicken on a bed of sautéed Spinach

Sautéed Halibut with Lemon Butter Sauce

Macaroni & Cheese with Bacon, Fontina, Gruyere, Béchamel & Panko Parmesan Crumble

Sautéed Seasonal Vegetables

Mixed Greens, Arugula, Celery Root, Apples,  
with White Balsamic Vinaigrette dressing

Assorted Rolls and Home-made Focaccia Bread offered with Butter

### DESSERT

Vanilla Bread Pudding with Crème Anglaise





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## Holiday Buffet Option #7

### PASSED HORS D'OEUVRES

Mini Crab Cakes with Garlic Aioli

Parmesan Sage Polenta Cake Topped with Fontina Cheese Fondue

Grilled Chicken & Vegetable Skewer with a Spicy Apricot Glaze

### DINNER BUFFET

#### **Carving Board to Feature:**

Peppercorn Crusted Beef Tenderloin,  
Lamb Chops and Pork Tenderloin

With Sauces of Apricot Jam, Cranberry & Apple Compote, Grainy Dijon Mustard,  
Béarnaise Sauce and Creamy Horseradish

Assorted Rolls

With Butter and Olive Oil and Balsamic

Spinach with Garlic Confit

Toulouse Salad of Bibb Lettuce & Endive with Poached Pear, Toasted Walnuts,  
Roquefort Cheese & Raspberry-Walnut Vinaigrette

### MASHED POTATO BAR

Regular or Sweet Mashed Potatoes with sides of:

Marinated Chicken, Chopped Bacon, Marinated Mushroom Ragu,  
Caramelized Onions, Chopped Chives, Shredded Cheddar Cheese, Blue Cheese Crumbles,  
Butter & Sour Cream

### DESSERT

Mini Fruit Tarts, Little Tiramisu Bites, Caramel Brownies and Holiday Cookies





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## Holiday Buffet Option #8

### PASSED HORS D'OEUVRES

Tiny Cuban Sandwich

Either Turkey or Marinated Pork with Ham

Blue Cheese & Almond stuffed Date wrapped in Bacon

Mini Toasted Ravioli of Forest Mushrooms, Deep Ellum Goat Cheese and Honey Truffle Glaze

Tiny Moroccan Chicken and Date Skewer

Fresh Figs & Seasonal Fruit wrapped in Prosciutto

Spicy Lamb Sausage Skewers with Apricot chutney

Cheese Croquettes with Tomato Marmalade

### SANGRIA PAELLA BAR

*Cooked & Displayed in giant Paella pans*

Shrimp, Mussels, Calamari Steak, Clams and Chicken served on a bed of Chorizo-Saffron Rice

With Sliced House-made Flatbread

A selection of Cabrales, Herbed Goat Cheese, Idiazabal & Halloumi.  
Served with Membrillo, Marcona Almonds, Pedro Jimenez Mission Figs,  
Flat Bread and Local Honey Comb

### DESSERT

Chocolate Dipped Churros, Baklava Bites and Little Apple Frangipan Tarts with  
Warm Apple Cider Caramel Sauce







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## Holiday Buffet Option #9

### PASSED HORS D'OEUVRES

Little French Onion Soup Shots

Italian Herb Roasted Lamb Chop with Mint Pesto

Pancho & Pistachio Crusted Goat Cheese Medallions

Duck Confit on Toasted Brioche with Cherry Compote

Roasted Chicken, Shallots and Blue Cheese Griddle Cakes

Cesar Salad filled Smoked Salmon Cups

### 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

### 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

### DESSERT

Mini Crème Brule Bites, Little Chocolate Decadence Bites & Apple Tarts with Caramel



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## Holiday Buffet Option #10

### PASSED HORS D'OEUVRES

Tomato, Basil & Mozzarella Skewers

Assorted Pizzettas

Bruschetta of Prosciutto, Roma Tomatoes and Mushroom

Grilled Shrimp wrapped in Basil on Skewer

Little Beef Sliders topped with Pancetta & Swiss Cheese

Mini Toasted Ravioli of Forest Mushrooms, Deep Ellum Goat Cheese and Honey Truffle Glaze

### TAVERNA RISOTTERIA

*Guests to Choose From:*

Balsamic Risotto with Chicken,  
Parmesan Cheese & Truffle Oil Risotto or  
Saffron Risotto with Mixed Seafood

Taverna House Salad of Mixed Greens, Tomatoes, Cucumber, Parmesan Croutons &  
Red Onion with Taverna House Dressing

### DESSERT

Chocolate Covered Strawberries, Mini Cupcakes & Assorted Cookies

