

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

PASSED HORS D'OEUVRES

Tomato & Mozzarella Skewers

Crab stuffed Mushrooms

Chicken Satay

Beef Satay

Assorted Pizzettas

Puff Pastry with Sausage

Endive filled with Gorgonzola Mousse and
Honey Truffle

Assorted Canapés
Lobster, Gravlax, Shrimp, Salami,
Tapanade

Voulavant

Cheese Beignet

Mini Goat Cheese Tart

Italian Herb crusted Roasted Lamb Chop
with Mint Pesto

Tiny Cuban Sandwich
Either Turkey or Marinated Pork with Ham

Blue Cheese & Almond stuffed Date
wrapped in Bacon

Prosciutto Wrapped Green Asparagus

Seasonal Fruit & Fresh Figs wrapped in
Prosciutto

Bruschetta of Prosciutto, Roma Tomatoes
and Mushroom

Miniature Beef Kabobs
With Ginger & Teriyaki Sauce

Lobster topped Bisque Soup Shots

Oysters Rockefeller on a Half Shell

Shrimp wrapped in Bacon

Teriyaki Shrimp on a Skewer
with a Sweet Asian Dipping sauce

Lemon Salmon Gravlax atop Brioche
with Fresh Chive

Grilled Shrimp wrapped in Basil on Skewer

Miniature Shrimp Cocktail

American Sturgeon Caviar
atop Yukon Gold Mashed Potatoes
with Chives and triple Cream Cheese

Belgian Endive
filled with Black Pepper Mascarpone,
Smoked Salmon, and a Dill Garnish

Escargot Beurre Noisette in Pastry

Scallop Ceviche in a Phylo Cup

Potato Pancakes with Caviar
and Crème Fraiche

Little Lobster Taco

Lemon Pepper Shrimp Skewer

Tandori Chicken Skewer
Passed with Peanut Sauce
Shots of Chilled Gazpacho



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

Endive with Goat Cheese and Lavender

Pancho & Pistachio Crusted Goat Cheese
Medallions

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

Shots of Watermelon Tomato Gazpacho
Topped with feta Cheese

Little Beef Sliders topped with Pancetta &
Swiss Cheese

Tiny Three Cheese Croque Monsieur

Tiny Croque Madame with Ham & Swiss
Cheese

Ahi Tuna Tartare with Zesty Lemongrass
Dressing & Fresh Avocado Puree on Crispy
Popadon
Little French Onion Soup Shots

Seared Scallops wrapped in Bacon
topped with Veracruzana Sauce
Mini Crab Cakes with Garlic Aioli

Lobster Risotto Cakes

Duck Confit on Toasted Brioche with
Cherry Compote

Caesar Salad in little Phylo Cup

Spicy Lamb Sausage Skewers with Apricot
chutney

Warm Ratatouille and Goat Cheese Tart

Crostini Topped with Porcini Mushroom
Pate

Goat Cheese, Shaved Prosciutto and Fig
Bruschetta

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

Smoked Salmon and Caesar Salad Sushi

