



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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## SEATED DINNER OPTIONS

### Seated Dinner Option #1:

#### PASSED HORS D'OEUVRES

Italian Herb Crusted Roasted Lamb Chop with Mint Pesto

Mini Goat Cheese Tart

Mini Crab cakes with Garlic Aioli

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

#### Seated Dinner

#### FIRST COURSE

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

#### ENTRÉE

Mixed Grill:

Grilled Filet Mignon & Grilled Salmon served with Scalloped Potatoes and Seasonal Vegetables

Assorted Rolls with Butter set at Table

#### DESSERT

Cibus Tiramisu





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## Seated Dinner Option #2:

### PASSED HORS D'OEUVRES

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

Little French Onion Soup Shots

Grilled Shrimp wrapped in Basil on Skewer

Blue Cheese stuffed Date wrapped in Bacon

### Seated Dinner

#### FIRST COURSE

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

#### ENTRÉE

Roasted half Chicken served with Soft Polenta,  
Seasonal Vegetables and Rosemary jus

Assorted Rolls with Butter set at Table

#### DESSERT

Marscapone Cheesecake topped with Fresh Berry Coulis



# Lombardi's CATERING

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## Seated Dinner Option #3:

### PASSED HORS D'OEUVRES

Bruschetta of Prosciutto, Roma Tomatoes and Mushroom

Shrimp wrapped in Bacon

Endive filled with Gorgonzola Mousse and Honey Truffle

Prosciutto Wrapped Asparagus

### FIRST COURSE

Caesar Salad of Crisp Romaine, Parmesan Cheese & Garlic Croutons

### ENTRÉE

Chicken Picatta

Chicken Scallopine with a Lemon Butter Caper sauce; Served with Parmesan mashed potatoes and seasonal vegetables

OR

Grilled Scottish Salmon with Mediterranean Relish served with Roasted Heirloom Fingerling Potatoes & Sautéed Spinach

Assorted Rolls with Olive Oil & Balsamic set on Table

### DESSERT

Crème Brulee





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## Seated Dinner Option #4:

### PASSED HORS D'OEUVRES

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

### FIRST COURSE

Sea Scallops Wrapped in Bacon Salad

Baby spinach, shaved red onions with warm bacon dressing

### ENTRÉE

Mixed Grill:

Grilled Beef Tenderloin and Colorado Lamb Chop

With Mustard and Zinfandel Sauce, Horseradish Mashed Potatoes and Seasonal Vegetables

Assorted Rolls offered with Butter set at the Table

### DESSERT TRIO

Mini Lemon Tarte topped with Blueberry Compote,

Chocolate Dipped Cheesecake Bits and

Little Chocolate Mousse Shot





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## Seated Dinner Option #5

### PASSED HORS D'OEUVRES

Tomato, Basil & Mozzarella Skewers

Duck Confit on Toasted Brioche with Cherry Compote

Shrimp wrapped in Bacon

Bruschetta

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

### FIRST COURSE

Spinach Salad with Pickled Red Onion, Tomato, Feta Cheese & Bacon Sherry Vinaigrette

### ENTREE

Braised Beef Short Ribs in Bordelaise Sauce served with Roasted New Potatoes and Haricot Verts

OR

Pan Seared Halibut in a Lemon Butter Sauce with Garlic Mashed Potatoes and Sautéed Asparagus

Assorted Rolls offered with Butter set at the Table

### DESSERT DUO

Cibus Tiramisu and Little Panna Cotta





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## Seated Dinner Option #6

### PASSED HORS D'OEUVRES

Potato Pancakes with American Sturgeon Caviar  
and Crème Fraiche

Tempura Shrimp with Meyer Lemon & Sweet Chili Dipping Sauce

Little Phyllo Cup filled with Crab Salad

### Seated Dinner

#### FIRST COURSE

Mixed Greens with diced Fresh Mozzarella, Grape Tomatoes, Basil, Lemon Juice & Extra Virgin  
Olive Oil

#### SECOND COURSE

SEAFOOD RISOTTO

Carnaroli rice tossed with mixed seafood and saffron sauce

#### THIRD COURSE

Petit Peppercorn crusted Filet in a Cognac Cream Sauce with Sautéed Asparagus

Assorted Rolls offered with Butter set at the Table

#### DESSERT

Vanilla Bread Pudding with Crème Anglaise

