

## CORPORATE PLATED DINNER MENU

### APPETIZER

PENNE FILETTO DI POMODORO...

pasta served with a light tomato sauce made with plum tomatoes, sweet onions and olive oil, simmered with fresh basil

### SALAD

TUSCAN GARDEN...

crispy romaine lettuce, tomatoes, radish with balsamic vinaigrette

### ENTRÉE

select one from each category

GRILLED PORK TENDERLOIN\*...

with mushroom madeira reduction, mashed potatoes and broccoli rabe

CHICKEN A LA FRANCAISE...

egg battered breast of chicken sautéed in a light lemon and white wine sauce

CHICKEN A LA PARMIGIANA...

breast of chicken coated in Italian breadcrumbs fried until golden and crisp, then topped with tomato sauce and baked with imported romano cheese and our homemade mozzarella cheese

HERB FRENCH CUT

ROASTED CHICKEN...

marinated in fresh herbs

FISH DU JOUR...

our chef's daily fish selection

CHICKEN AND FISH ENTREES ARE ACCOMPANIED WITH OUR FRESH SEASONAL VEGETABLES,  
LOMBARDI POTATOES AND FRESH ROLLS

### DESSERT

HOUSE CAKE

yellow cake with cannoli and chocolate mousse and whipped cream or

chocolate cake with raspberry preserves and chocolate mousse and whipped cream

FRESHLY BREWED COFFEE, TEA AND ESPRESSO (regular and decaffeinated)

\*Upgrade to Roasted Shell Steak or Chateau Briand for an additional charge

### CUSTOMIZE YOUR AFFAIR WITH LOMBARDI'S MOST POPULAR ADDITIONS

CHAMPAGNE TOAST WITH STRAWBERRIES | RED & WHITE WINE ON EACH TABLE | HOT OR COLD ANTIPASTO  
GOLD OR PLATINUM SELECTION OF HORS D'OEUVRES | INTERMEZZO | ICE CREAM SUNDAE BAR  
ELEGANTLY DISPLAYED VIENNESE TRAYS | GOURMET CHEESECAKE BAR | FRUIT, CHEESE AND CRUDITE DISPLAY  
DECADENT FLOWING CHOCOLATE FOUNTAIN | PASTRIES, COOKIES OR FRESH FRUIT | OVERTIME

Special dietary restrictions are accommodated upon request