



**LOMBARDO'S TO GO**

Developed to enhance the  
cocktail party experience

781-815-1262 | 617-840-5100

[www.lombardos.com/to-go](http://www.lombardos.com/to-go)

**- HOT STUFF -**  
{10 person minimum}

DUMPLING BAR \$15.50 per person

*steamed chicken + lemongrass dumplings, steamed shrimp dumplings  
crispy vegetable dumplings and crispy teriyaki chicken dumplings  
soy, sweet chili, ginger soy and teriyaki sauces*

NONNA'S CARB FEAST \$14.50 per person

*LTG mac + cheese  
penne + pomodoro sauce  
sweet Italian sausages OR beef meatballs  
caprese salad, Caesar salad, garlic bread*

LATIN AMERICAN FAJITAS \$16.50 per person

*flour tortillas, grilled + sliced steak, shredded chicken  
guacamole, sour cream, cheddar cheese, pico de gallo, black beans + rice  
fried sweet plantains*

**- HOT STUFF -**  
{10 person minimum}

MEATBALL MADNESS \$14.50 per person

*classic Italian meatballs, chicken + basil meatballs and spicy pork meatballs  
sides of peppers, mushrooms and onions  
marinara + red wine sauce  
mozzarella + parmesan cheese  
6" hoagie rolls and bowls*

SPUDS OR MAC \$14.50 per person

*creamy Yukon gold mashed potatoes OR LTG mac + cheese  
braised short ribs + shredded buffalo chicken  
broccoli, asparagus, mushrooms, roasted red peppers, caramelized onions, bacon bits*

## - FINGER {LICKING GOOD} FOODS -

{10 person minimum}

ARTISAN CHEESE + FRUIT TABLE \$7.95 per person

*locally sourced cheeses, fig jam, crackers + crostini, sliced melons, pineapple, grapes + strawberries*

FARMER'S TABLE \$9.95 per person

*locally sourced cheeses, prosciutto, mortadella, salami, capocollo, soppressata, crackers + crostini, mustards, pickled vegetables*

MIDDLE EASTERN MESA BAR \$11.95 per person

*hummus, tzatziki, tabbouleh, assorted marinated olives, roasted peppers + artichoke hearts, domestic + imported cheeses, crostini, crackers, crudité*s

## - FINGER {LICKING GOOD} FOODS -

devilled eggs, smoked paprika, sunflower seeds	\$125 {50 pieces}
smoked salmon + tzatziki	\$165 {50 pieces}
shrimp cocktail, house made cocktail sauce	\$175 {50 pieces}
whipped herb goat cheese pumpernickel crostini	\$110 {50 pieces}
prosciutto wrapped asparagus, herb cream cheese	\$140 {50 pieces}

### CRUDITÉ \$75 {serves 10}

carrots, celery, red pepper, broccoli, cucumber, hummus and ranch dip

### CHIPS + DIP \$65 {serves 10}

potato and corn chips with guacamole and salsa

### HORS D'OEUVRES TRIO \$7.95 per person {10 person minimum}

asparagus wrapped in prosciutto, caprese skewers and antipasto skewers

### SANDWICH SLIDERS \$4.95 per person {10 person minimum}

No bull roast beef, pig + cheese, paezano and gangsta chicken

Contact us!

Joanne Whall, Catering Manager

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*Please note: there is a 48 hour deadline for placing orders. Delivery rates are based on location.*

**“First we eat, then we do everything else”**