

Catering



Appetizers

Prosciutto Wrapped Asparagus

\$1.50 for 1 Piece Portion
24 Portion Minimum

Charcuterie Platter

Italian Cheeses, Italian Meats, Olives and Veggies, Fig Jam, Sliced Apples, House Made Crostini

\$4 Per Portion
12 Portion Minimum

Stuffed Dates

Baked Dates Stuffed with Goat Cheese, Wrapped in Bacon, Balsamic Glaze Drizzle and Candied Walnut Dusting on top.

\$1 for 1 Piece Portion
24 Portion Minimum

Borek

Thinly Baked Pastries of Phyllo Dough, Stuffed with Your Choice of Ingredients:
Spinach and Cheese
4 Cheese
Potato and Onion

\$2 for 1 Piece Portion
24 Portion Minimum

Stromboli

Giant Pizza Rolls Sliced for Bite Sized Eating
Meat
Veggies
Combo

\$30 for Entire Stromboli

Bite-Size Meatballs

Lorna's Famous Meatballs Made Small for Bite Sized Eating with Your Choice of Sauce:
Alfredo
Marinara
Tomato Cream
Meat Sauce

\$2 for 1 Piece Portion
24 Portion Minimum

Eggplant Rollatini

Fresh Eggplant Stuffed with Cheese, Sun Dried Tomatoes and Spinach. Topped with Lorna's Marinara and Mozzarella, Then Baked to Perfection

\$3 for 1 Piece Portion
24 Portion Minimum

Brochette Skewer

Skewers with Artichoke, Salami, Sun Dried Tomato, and Buffalo Mozzarella

\$4 Per Skewer
12 Skewer Minimum

Bruschetta

Lorna's Famous Bruschetta Prepared Party Style for Group Sharing

\$3 Per 1 Piece Portion
24 Portion Minimum

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Salads

| | Half Tray About 10-12 Portions | Full Tray About 20-25 Portions |
|---|--|--|
| Italian Romaine Lettuce, Roma Tomatoes, Mozzarella Cheese, Black Olives, Garbanzo Beans, House Vinaigrette | \$40 | \$70 |
| Chopped Italian Same salad as above, only chopped for easier eating... and more fun as well! | \$45 | \$85 |
| Antipasto Romaine Lettuce, Pepperoni, Salami, Mortadella, Capicola, Mushrooms, Garbanzo Beans, Provolone Cheese, Pepperoncini's, House Vinaigrette. | \$55 | \$100 |
| Chopped Antipasto Same salad as above, only chopped for easier eating. | \$65 | \$110 |
| Misto Spring Leaf Lettuce, Pine Nuts, Sun-Dried Cranberries, Feta Cheese, and House Balsamic Vinaigrette | \$40 | \$70 |
| Cesar Romaine Lettuce, Croutons, Parmesan, and Lorna's Creamy Cesar Dressing | \$50 | \$95 |
| Spinach Fresh Spinach, Caramelized Walnuts, Gorgonzola Cheese, Apples, and House Balsamic Vinaigrette | \$50 | \$95 |
| Buffalo Mozzarella and Roma Tomato Freshly Sliced Buffalo Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, Olive Oil, Basil, and Spring Leaf | \$55 | \$100 |
| Smoked Mozzarella and Croutons Smoked Mozzarella, Broccoli, Roma Tomatoes, House Made Croutons, Lorna's Italian Vinaigrette, Spring Leaf | \$55 | \$100 |

Catering



Pasta Dishes

| | Half Tray About 8 Portions | Full Tray About 20 Portions |
|--|--------------------------------------|---------------------------------------|
| Pasta Marinara Fresh Tomatoes, Basil, Garlic | \$45 | \$85 |
| Pasta with Meat Sauce Ground Beef and Pork, Fresh Tomatoes, and Mushroom | \$50 | \$90 |
| Penne Pomodoro Robust Fresh Tomatoes, Basil, Garlic, and Onion | \$50 | \$90 |
| Fettuccine Alfredo Cheese, Cream, Garlic, Cracked Pepper | \$50 | \$90 |
| Pasta Primavera Fresh Vegetables Sautéed in Garlic and Olive Oil | \$55 | \$95 |
| Baked Mostaccioli Penne Pasta, Eggplant, Ricotta Mozzarella Cheeses, Marinara | \$50 | \$90 |
| Sicilian Pasta Roasted Eggplant, Fresh Tomato, Garlic, Feta Cheese, Marinara | \$50 | \$90 |
| Gnocchi Fresh Italian Potato Dumpling. Served in your Choice of Garlic Cream Sauce, Marinara, Meat Sauce, Pesto, Tomato Cream Sauce, or Gorgonzola Tomato Sauce. | \$55 | \$95 |

More pasta dishes on the next page!

ADD CHICKEN TO ANY PASTA:

\$20 FOR HALF TRAY / \$40 FOR FULL TRAY

CHOICE OF FUSILLI, PENNE, LINGUINI, OR FETTUCCHINE

Catering



Pasta Dishes, continued

| | Half Tray About 8 Portions | Full Tray About 20 Portions |
|--|--------------------------------------|---------------------------------------|
| Linguini Clams Choice of Red or White Red: Spicy Marinara and Clams White: Garlic, White Wine, Olive Oil and Clams | \$60 | \$110 |
| Lasagnas Meat Lasagna: Layered with Homemade Meatballs, Ricotta and Mozzarella Cheeses in our Meat Sauce. Spinach and Mushroom: Layered with Sautéed Spinach and Mushroom, Ricotta and Mozzarella Cheeses in our Marinara Sauce | \$60 | \$110 |
| Broccoli Pesto Fusilli Pasta Baked with Broccoli in our Creamy Pesto Sauce, Topped with Mozzarella Cheese | \$60 | \$110 |
| TAG BOL (Tagliatelle Bolognese) * A Customer Favorite! * Spicy Sausage and Ground Beef, Hearty Tomatoes, and Cream | \$65 | \$115 |
| Rosemary Chicken Pasta Penne Pasta, Chicken, Red Onion, Sun-Dried Tomatoes, Rosemary Garlic Cream Sauce | \$65 | \$115 |
| Ferni Pasta Penne Pasta with Chicken, Mushrooms, Broccoli, Roasted Red Bell Peppers, Garlic Cream Sauce | \$65 | \$115 |
| Eggplant Parmesan Breaded and Baked Eggplant Cutlets, Lorna's Marinara, Mozzarella Cheese | \$55 | \$95 |
| Joys Tortelloni Tortellini Pasta Filled with Herbed Ricotta and Cream Cheeses, Served with your Choice of Marinara, Meat Sauce, Garlic Cream, Gorgonzola Tomato, Pesto Cream, or Tomato Cream Sauce. | \$60 | \$110 |

More pasta dishes on the previous page!

ADD CHICKEN TO ANY PASTA:
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CHOICE OF FUSILLI, PENNE, LINGUINI, OR FETTUCCHINE

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Entrees

| | Half Tray About 10 Portions | Full Tray About 20 Portions |
|---|---------------------------------------|---------------------------------------|
| Chicken Parmesan Breaded Chicken Cutlet, Marinara, Mozzarella Cheese, Baked to Perfection | \$115 | \$220 |
| Chicken Marsala Tender Chicken Breast, with Mushrooms, Marsala Wine, and Specialty Brown Sauce | \$115 | \$220 |
| Chicken Florentine Tender Chicken Breast, with Spinach, Provolone Cheese, and Tomato Wine Sauce | \$115 | \$220 |
| Chicken Piccata Tender Chicken Breast, Capers, Lemon Butter White Wine Sauce | \$115 | \$220 |
| Chicken Sesame Breaded Chicken Cutlet, Lemon Butter White Wine Sauce | \$115 | \$220 |

Entrees are served with a side of pasta marinara.

Catering



Extras

| | Pint | | Pint | | Pint |
|---------------|--------|-------------------|---------|------------------------------------|--------|
| Sauces | | Dressings | | Ice Cream | |
| Marinara | \$5.95 | Italian | \$6.95 | Pistachio | \$8.95 |
| Meat Sauce | \$6.95 | Misto | \$6.95 | Spumoni | \$7.95 |
| Garlic Cream | \$7.95 | Caesar | \$9.95 | *Ask us about specialty ice creams | |
| Bolognese | \$9.95 | Italian Olive Oil | \$11.95 | | |
| Pesto | \$7.95 | Ranch | \$4.95 | | |
| Tomato Cream | \$7.95 | | | | |

Desserts

| | |
|---|--|
| Brownie Walnut Cake Brownie Bottom Cake, Crushed Walnut and Carmel Topping | \$35 |
| Chocolate Cannoli Cake Chocolate Cake, Cannoli Cream Fillings, Whipped Cream Topping | \$40 |
| New York Cheesecake | \$40 |
| 1/2 Tray Tiramisu Layered with Coffee Dipped Lady Finger Cookies and Mascarpone Whipped Cream with an Amaretto Cookie Topping | \$45 |
| Full Tray Tiramisu | \$90 |
| Chocolate Chip Cookies | \$1.50 Per 1 Cookie 12 Cookie Minimum |
| Cannoli Fresh Cannoli Shell, House Made Whipped Ricotta Cannoli Cream | \$3.95 Per 1 Cannoli 6 Cannoli Minimum |



CATERING

Customize your catered event

Customize your event's catering services and supplies:

Select only what you need for your customized event. You can choose staffing, beverages, plates and small ware (forks, spoons, knives), and more in the amount you need. If you're not sure how much you need to select, just call us and we will help you choose the correct amount of supplies and service.

Please choose the amount of your order in the drop-down selections below:

Beverages*

Soda, lemonade, iced tea
Two (2) drinks per person
\$4 per person

Service

\$60 per hour per person
Cleanup and setup included
Trash cans, bags, cleaning
supplies, bus tubs, bus cart,
hot and cold boxes

Disposable chaffing dish

\$12 per dish

Service wear*

Chafing dishes, salad
bowls, food platters,
and serving utensils
\$20 (flat fee)

Condiments

Oil and vinegar, shakers of
cheese, peppers and salt
\$3 per person

Table and table cloth*

\$20 per set

Beverage dispenser

\$10 per dispenser

Water service*

Pitchers and glasses
\$3.50 per person

Alcoholic beverage glasses*

Wine, pint, champagne glasses
\$5.50 per person

Plate package*

Salad, appetizer, dinner, dessert
\$5.95 per person

Utensil package*

Forks, knives, spoons, napkins
\$2.50 per person

Plate and utensil package*

Salad, appetizer, dinner, dessert,
forks, knives, spoons, & napkins
\$7.95 per person

Items with an asterisk () will be charged two (2) hours of service (\$120) to prepare, package, deliver, clean and restock equipment.*



CATERING

Client event information form

Event summary:

(Describe your event, and special details we should know)

Please enter your order, contact info and event information.

Enter Contact & Event Info: Please be complete when entering your details below.

Event Date:

of Guests:

Start Time :

End Time:

Event Address:

Name (First & Last):

Phone Number:

Email Address:

1. Click button at right to save this document to your computer.
2. Email your completed order form to Lorna's by email: ethanstern08@gmail.com
3. Our catering staff will contact you to review & confirm order.

Details you should know:

- No substitutions for all catering packages.
- For event packages (Silver, etc.), larger events will require an earlier start time, service time, and clean-up time.
For example: Events with 10-40 people require one (1) server for three (3) hours total (half-hour set-up, two hours service, half-hour break-down/clean-up). Events with 50-100 people require two (2) servers for four (4) hours total (one hour set-up, two hours service, one hour break-down/clean-up). Servers and times increase every 50 people.
- Please ask about beer and wine catering options at additional cost.
- Cancellations within 24 hours of event date will be charged 10% of the event order total.