Catering
a la carte

REQUIRED: A la Carte catering menu orders must be submitted to Lorna's 48 hours in advance.
Silver, Gold & Platinum catering packages must be submitted 30 days in advance.

Appetizers

Prosciutto Wrapped Asparagus (seasonal) — **$2.50 for 1 Piece Portion**
24 Portion Minimum

Charcuterie Platter — **$5 Per Portion**
Italian Cheeses, Italian Meats, Olives and Veggies, Fig Jam, Sliced Apples, House Made Crostini
12 Portion Minimum

Stuffed Dates — **$2 for 1 Piece Portion**
Baked Dates Stuffed with Goat Cheese, Wrapped in Bacon, Balsamic Glaze Drizzle and Candied Walnut Dusting on top.
24 Portion Minimum

Borek — **$3 for 1 Piece Portion**
Thinly Baked Pastries of Phyllo Dough, Stuffed with Your Choice of Ingredients:
- Spinach and Cheese
- 4 Cheese
- Potato and Onion

24 Portion Minimum

Stromboli — **$40 for Entire Stromboli**
Giant Pizza Rolls Sliced for Bite Sized Eating
Meat
Veggies
Combo

Bite-Size Meatballs — **$2 for 1 Piece Portion**
Lorna's Famous Meatballs Made Small for Bite Sized Eating with Your Choice of Sauce:
Alfredo
Marinara
Tomato Cream
Meat Sauce
24 Portion Minimum

Eggplant Rollatini — **$3 for 1 Piece Portion**
Fresh Eggplant Stuffed with Cheese, Sun Dried Tomatoes and Spinach. Topped with Lorna's Marinara and Mozzarella, Then Baked to Perfection
24 Portion Minimum

Brochette Skewer — **$5 Per Skewer**
Skewers with Artichoke, Salami, Sun Dried Tomato, and Buffalo Mozzarella
12 Skewer Minimum

Bruschetta — **$3 Per 1 Piece Portion**
Lorna's Famous Bruschetta Prepared Party Style for Group Sharing
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!	**$50**	**$95**
Antipasto Romaine Lettuce, Pepperoni, Salami, Mortadella, Capicola, Mushrooms, Garbanzo Beans, Provolone Cheese, Pepperoncini's, House Vinaigrette.	**$65**	**$110**
Chopped Antipasto Same salad as above, only chopped for easier eating.	**$70**	**$120**
Misto Spring Leaf Lettuce, Pine Nuts, Sun-Dried Cranberries, Feta Cheese, and House Balsamic Vinaigrette	**$50**	**$95**
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	**$65**	**$110**
Buffalo Mozzarella and Roma Tomato Freshly Sliced Buffalo Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, Olive Oil, Basil, and Spring Leaf	**$65**	**$110**
Smoked Mozzarella and Croutons Smoked Mozzarella, Broccoli, Roma Tomatoes, House Made Croutons, Lorna's Italian Vinaigrette, Spring Leaf	**$65**	**$110**

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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	**$65**	**$110**
Penne Pomodoro Robust Fresh Tomatoes, Basil, Garlic, and Onion	**$50**	**$90**
Fettuccine Alfredo Cheese, Cream, Garlic, Cracked Pepper	**$55**	**$100**
Pasta Primavera Fresh Vegetables Sautéed in Garlic and Olive Oil	**$55**	**$100**
Baked Mostaccioli Penne Pasta, Eggplant, Ricotta Mozzarella Cheeses, Marinara	**$55**	**$100**
Sicilian Pasta Roasted Eggplant, Fresh Tomato, Garlic, Feta Cheese, Marinara	**$55**	**$100**
Gnocchi Fresh Italian Potato Dumpling. Served in your Choice of Garlic Cream Sauce, Marinara, Meat Sauce, Pesto, Tomato Cream Sauce, or Gorgonzola Tomato Sauce.	**$60**	**$105**

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 FETTUCCINE

Catering
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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	**$70**	**$120**
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	**$65**	**$110**
Broccoli Pesto Fusilli Pasta Baked with Broccoli in our Creamy Pesto Sauce, Topped with Mozzarella Cheese	**$65**	**$110**
TAG BOL (Tagliatelle Bolognese) * A Customer Favorite! * Spicy Sausage and Ground Beef, Hearty Tomatoes, and Cream	**$70**	**$120**
Rosemary Chicken Pasta Penne Pasta, Chicken, Red Onion, Sun-Dried Tomatoes, Rosemary Garlic Cream Sauce	**$70**	**$120**
Ferni Pasta Penne Pasta with Chicken, Mushrooms, Broccoli, Roasted Red Bell Peppers, Garlic Cream Sauce	**$70**	**$120**
Eggplant Parmesan Breaded and Baked Eggplant Cutlets, Lorna's Marinara, Mozzarella Cheese	**$65**	**$110**
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.	**$65**	**$110**

More pasta dishes on the previous page!

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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.

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Extras

Sauces	Pint
Marinara	$6.50
Meat Sauce	$8.50
Garlic Cream	$8.50
Bolognese	$10.50
Pesto	$10.50
Tomato Cream	$8.50

Dressings	Pint
Italian	$7.95
Misto	$7.95
Caesar	$9.95
Italian Olive Oil	$11.95
Ranch	$4.95

Ice Cream	Pint
Pistachio	$9.00
Spumoni	$8.00

*Ask us about specialty ice creams

Desserts

Brownie Walnut Cake — $45
Brownie Bottom Cake, Crushed Walnut and Carmel Topping

Chocolate Cannoli Cake — $60
Chocolate Cake, Cannoli Cream Fillings, Whipped Cream Topping

New York Cheesecake — $45

1/2 Tray Tiramisu — $60
Layered with Coffee Dipped Lady Finger Cookies and Mascarpone Whipped Cream with an Amaretto Cookie Topping

Full Tray Tiramisu — $150

Chocolate Chip Cookies — **$1.50 Per 1 Cookie**
12 Cookie Minimum

Cannoli
Fresh Cannoli Shell, House Made Whipped Ricotta Cannoli Cream — **$4.25 Per 1 Cannoli**
6 Cannoli Minimum

Do you need cake cutting service?

Cake Cutting Service: $50.00 (additional)

Let Lorna's staff handle the cake cutting. Staff will cut, serve and clean-up the wedding cake service. Includes dessert plates, dessert silverware, cake knife, cake platter, and a box for the top tier of cake.

CATERING SUPPLIES

Customize your catered event

REQUIRED: A la Carte catering menu orders must be submitted to Lorna's 48 hours in advance. Silver, Gold & Platinum catering packages must be submitted 30 days in advance.

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***
$4 per person
Soda, lemonade, iced tea
Two (2) drinks 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***
$20 (flat fee)
Chafing dishes, salad bowls, food platters, and serving utensils

☐ _____ **Condiments**
$3 per person
Oil and vinegar, shakers of cheese, peppers and salt

☐ _____ **Table and table cloth***
$20 per set

☐ _____ **Beverage dispenser**
$10 per dispenser

☐ _____ **Water service***
$3.50 per person
Pitchers and glasses

☐ _____ **Alcoholic beverage glasses***
$5.50 per person
Wine, pint, champagne glasses

☐ _____ **Plate package***
$5.95 per person
Salad, appetizer, dinner, dessert

☐ _____ **Utensil package***
$2.50 per person
Forks, knives, spoons, napkins

☐ _____ **Plate and utensil package***
$7.95 per person
Salad, appetizer, dinner, dessert, forks, knives, spoons, & napkins

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

Lorna's Italian Kitchen
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