



1643 Route 38  
Mt. Holly, NJ 08060  
(609) 261-2345  
www.lambertis.com

## **LUNCHEON PACKAGE**

(Tuesday – Friday: \$18.00 per guest + 7% tax + 20% gratuity)  
(Saturday: \$19.00 per guest + 7% tax + 20% gratuity)  
(Sunday: \$21.00 per guest + 7% tax + 20% gratuity)

Our classic Italian hearth baked rolls and our fresh tomato garlic bread are complimentary to all guests.

### **SALAD**

Each guest will be offered a medley of field greens tossed in our homemade white balsamic vinaigrette.

### **ENTREE**

Recommended by our Executive Chef, we would offer all the guests a selection of three (3) choices for lunch. In order to keep the menu diversified, the selections will consist of a choice of fresh fish, chicken and pasta. (The seafood and chicken dishes are each served with a side of capellini pasta in a sauce that complements the entrée.)

### **BEVERAGE SERVICE**

Soft drinks will be offered throughout the entire course of your luncheon and with dessert, coffee and tea.

### **DESSERT SERVICE**

Depending on the occasion, you may select a cake for an extra charge (\$2.00 extra per guest for regular cake, \$3.50 extra per guest for wedding cake) or our house dessert at no extra charge for each of your guests to enjoy.

## **APPETIZER SELECTIONS**

Zuppe del Giorno	\$3.00
Cold Antipasto (Family Style)	\$6.00
Hot Seafood Antipasto (Family Style)	\$8.00
Butlered Hors D'oeuvres      60 Minutes	\$6.00

*\*Please note that a deposit is required to hold the space.  
The final payment will be due on the day of the event by cash or check only.*

### **SEAFOOD ENTREES**

ATLANTIC SALMON FILLET SCAMPI	Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine.
GRILLED ATLANTIC SALMON FILLET	Charcoal grilled, field greens, balsamic and extra virgin olive oil.
STUFFED SALMON	Crabmeat, herbs and a citrus butter lemon glaze.
TILAPIA LIVORNESE	Boneless fillet sauteed with tomatoes, onions, capers, olives and mushrooms in a light white wine sauce.
TILAPIA OREGANATE	Sauteed with tomatoes, baby shrimp and white wine in extra virgin olive oil with garlic and fresh oregano. Market price when available.

### **CHICKEN ENTREES**

BELLA DONNA	Capers and artichokes in a white wine, lemon sauce.
MARSALA	Sautéed with mushrooms and sun-dried tomatoes, flambéed with marsala wine.
ABRUZZI	Sauteed in a brandy cream sauce with mushrooms, sun-dried tomatoes, asparagus and mozzarella.
MAXIMO	Tomatoes, mushrooms, asparagus and mozzarella cheese.
SALTIMBOCCA	Sauteed in marsala wine and sun-dried tomatoes, topped with prosciutto and mozzarella.

### **PASTA ENTREES**

RAVIOLI POMODORO	Tossed with fresh tomatoes, garlic and basil.
PENNE ROMANO	A cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.
GNOCCHI SORRENTO	Fresh tomato basil sauce, parmesan and mozzarella cheese.
PENNE PRIMAVERA	Tossed with a medley of seasonal vegetables, oven roasted tomatoes and parmesan.