



**514 Philadelphia Pike  
Wilmington, DE 19809  
302-762-9094  
www.lambertis.com**

**OFF-PREMISE BUFFET PACKAGE INCLUSIONS:**

All of our Banquet Menu Prices include:  
Your Choice of Tossed Salad or Caesar Salad,  
Homemade Italian Bread & Butter, Plastic Utensils,  
Silver Utensils, Chafing Dishes, Linens (for Buffet Tables only)  
And Dessert (see Dessert List)

**PASTA**

(Please choose one from the list below)

- |                        |   |
|------------------------|---|
| Sorrento ~             | Creamy mozzarella and parmesan in a tomato basil sauce.   |
| Primavera ~            | Seasonal vegetables and tomatoes sautéed in olive oil.  |
| Tre-P ~                | Alfredo sauce with peas, prosciutto and parmesan.   |
| Puttanesca ~           | Classic Roman sauce of tomatoes, garlic, olives, mushrooms and capers.                              |
| Arrabiate ~            | Sliced hot peppers, mushrooms, tomatoes, olives and prosciutto.                                     |
| Garlic & Broccoli ~    | Garlic, broccoli and fresh cut tomatoes in a light blush marinara sauce.                            |
| Bolognese ~            | Ground meat with onions, tomatoes, basil and wine.  |
| Classic Tomato ~       | A traditional marinara sauce.   |
| Alla Panna ~           | An alfredo cheese sauce.  |
| Pomodoro ~             | Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara.                     |
| Aglio Olio ~           | Sliced garlic and olive oil with fresh herbs.   |
| Romano ~               | An aurora cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.                 |
| Siciliano ~            | Sliced eggplant sautéed in a garlic white wine sauce with a touch of marinara and chopped tomatoes. |
| Gypsy ~                | Tomatoes, olives, artichokes, mushrooms and white wine sauce.                                       |
| Pesto ~                | Ground basil, garlic, olive oil, parmesan and pine nuts.  |
| Meatballs or Sausage ~ | Your choice in our tomato sauce.  |
| Mushroom ~             | Mushrooms sautéed in a garlic white wine sauce with a touch of marinara.                            |

## CHICKEN

(Please choose one from the list below)

Abruzzi ~	Sautéed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with asparagus spears and mozzarella cheese.
Marsala ~	Sautéed with imported marsala wine and topped with mushrooms and sun-dried tomatoes.
Griglia ~	Marinated and grilled, served over spinach with garlic and oil, accompanied by a side of fresh grilled vegetables.
Siciliano ~	Sautéed in pure olive oil with black olives, fresh oregano, grilled eggplant, garlic and tomatoes.
Piccata ~	Lightly sautéed in pure olive oil with mushrooms, white wine and lemon.
Maximo ~	Sautéed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese.
Parmigiana ~	Topped with marinara and mozzarella cheese.
Paesano ~	Topped with sliced hot peppers, freshly chopped tomatoes, garlic and mushrooms.
Cacciatore ~	Sautéed with onions, mushrooms, tomatoes and peppers.

## PRICING

(Your 3<sup>rd</sup> choice of entrée determines the price)

WITH BANQUET PACKAGE INCLUSIONS,  
ONE PASTA SELECTION & ONE CHICKEN SELECTION:  
\$13.95 per person

HOUSE SPECIALTIES  
WITH BANQUET PACKAGE INCLUSIONS, ONE PASTA  
SELECTION, ONE CHICKEN SELECTION, ROASTED  
PEPPERS APPETIZER AND ONE OF THE CHOICES BELOW:  
\$16.95 per person

Ravioli Classico ~ Served with marinara sauce. (2 per person)  
Stuffed Shells ~ With ricotta, topped with melted mozzarella cheese. (2 per person)  
Eggplant Parmigiana ~ Baked eggplant topped with mozzarella cheese and served in a marinara sauce.

WITH BANQUET PACKAGE INCLUSIONS, ONE PASTA  
SELECTION, ONE CHICKEN SELECTION, ROASTED  
PEPPERS APPETIZER AND ONE OF THE CHOICES BELOW:  
\$17.95 per person

Lasagna ~ With meat and cheese.  
Baked Ziti ~ Mixed with ricotta and mozzarella cheese, eggplant and baked, topped with cheese.  
Salmon Scampi ~ In a fresh cut tomato, fresh basil and lemon sauce. (4oz. per person)

WITH BANQUET PACKAGE INCLUSIONS, ONE PASTA SELECTION, ONE CHICKEN SELECTION, ROASTED PEPPERS APPETIZER, BRUSCHETTA APPETIZER AND ONE OF THE CHOICES BELOW:

\$20.95 per person

Penne Casalinga ~ Served in a marinara sauce with diced veal cubes and peas.  
Penne & Clams ~ Served in your choice of a white wine garlic sauce or a zesty red sauce.  
Penne Modo Nostro ~ Served in a scampi sauce with baby shrimp.

#### DESSERTS

(Your choice of one included in all Off-Premise Buffet Banquets)

Dark Chocolate Mousse  
New York Cheesecake  
Lemon Mousse  
Homemade Tiramisu  
Cannoli (one per person)

#### APPETIZERS

ROASTED PEPPERS & FRESH MOZZARELLA - \$3.00 per person  
Our own roasted peppers served with fresh mozzarella.

BRUSCHETTA - \$3.00 per person (2 pieces per person)  
A blend of plum tomatoes and extra virgin olive oil, served over crisped seasoned Italian bread slices.

CALAMARI SAUTE - \$4.00 per person  
Tender calamari, lightly sautéed and served with your choice of a red or white sauce.

MUSSELS SAUTE - \$4.00 per person  
Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce.

ANTIPASTO ITALIANO - \$5.00 per person  
Fresh Italian meats and cheeses, served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta.

#### SIDES

Meatballs - \$1.00 per person (2 halves per person)  
Sausage - \$1.00 per person  
Grilled Vegetables - \$1.25 per person  
Roasted Vegetables - \$1.25 per person

#### BEVERAGES

2-liter soda choices are available for \$1.00 per person.  
One 2-liter bottle of soda will serve 4 people.

If you would like to customize your banquet by adding more selections, the price of your banquet will be determined by the selections and additions made to the standard banquet options.

## OFF-PREMISE BUFFET PACKAGE DETAILS

- \*A minimum of 25 guests is necessary for off-premise buffet banquet pricing to apply.
- \*A \$100 non-refundable deposit is required to reserve a space for your banquet.  
The remainder of your account will be charged on the day of your event.  
The \$100 deposit will be put towards your final bill.
- \*Off-Premise Buffet Banquet cancellations must be made with a minimum of one week notice.
- \*The Off-Premise Buffet Banquet menu selections and number of guests attending must be confirmed one week prior to your banquet.
- \*A final guest count must be confirmed 24 hours prior to your banquet and that is how many guests you will be responsible to pay for.
- \*The customer is responsible for all of Lamberti's Cucina equipment while it is being used. Equipment should be returned in the same condition as it was received.
- \*Linens are provided to cover the buffet tables only. We do provide linens for any additional tables for an additional cost.
- \*A 10% set-up fee will be charged to set up your order. Set-up includes drop-off and pick-up of equipment. (Set up fee not to exceed \$60.)