

EXCEPTIONAL EVENTS

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*Lambertis*  
**CuCiNa**



*We will provide you  
and your guests  
with an authentic  
experience and a  
special touch that  
is unparalleled.*



*Trust Lamberti's Cucina with all your  
special events. We will work with you to  
create a package tailored to your needs with an  
unforgettable menu that your guests will savor.*

*Lamberti's*

## MENU #1

*Includes: Homemade Italian Bread, Red & White Focaccia, Garden Salad, Soda, Iced Tea, Coffee and Hot Tea, Dessert Tray or Sheet Cake.*

*Choose one item from each category and your guests will be able to choose from the three entrees you selected.*

### PASTA:

FUSILLI POMODORO - Chopped tomatoes sautéed in a white wine garlic sauce with a touch of marinara over fusilli pasta.

PENNE ALLA VODKA - Blush cream sauce with sun-dried tomatoes and a touch of vodka.

FETTUCCHINE ALLA PANNA - Fettuccine in an alfredo cheese sauce.

### CHICKEN:

PARMIGIANA - Topped with marinara and mozzarella cheese.

PICCATA - Lightly sautéed in extra virgin olive oil with mushrooms, white wine and lemon.

MARSALA - Sautéed with imported marsala wine and topped with mushrooms and sun-dried tomatoes.

### HOUSE SPECIALTIES:

LASAGNA - With meat and cheese.

STUFFED SHELLS - With ricotta, topped with melted mozzarella cheese.

BAKED ZITI - Fresh ricotta, creamy mozzarella and basil tossed in our tomato sauce.

**\$16.95** per guest - LUNCH    **\$20.95** per guest - DINNER

All inclusive option:

**\$19.95** per guest - LUNCH    **\$23.95** per guest - DINNER

*\* All inclusive option includes your choice of 3 appetizers, served family style.*

## MENU #2

*Includes: Homemade Italian Bread, Red & White Focaccia, Garden Salad, Soda, Iced Tea, Coffee and Hot Tea, Dessert Tray or Sheet Cake.*

*Choose one item from each category and your guests will be able to choose from the three entrees you selected.*

### PASTA:

TORTELLINI TRE P - An alfredo sauce with peas, prosciutto and parmesan.

RAVIOLI SICILIANO - Sliced eggplant sautéed in a garlic white wine sauce with a touch of marinara and chopped tomatoes.

STUFFED SHELLS - With ricotta, topped with melted mozzarella cheese.

### CHICKEN:

ITALIANO - White wine garlic sauce with mushrooms, sun-dried tomatoes and a jumbo shrimp, topped with melted cheese over capellini.

PONTEVECCHIO - Marsala cream sauce with roasted garlic, a mix of mushrooms and crabmeat, served with mixed vegetables and potatoes.

PARMIGIANA CRISP - Stuffed with cheese and imported Italian prosciutto in a marinara sauce over pasta.

### HOUSE SPECIALTIES:

BAY SCALLOPS & ROCK SHRIMP ALFREDO - Tender scallops and shrimp in a creamy alfredo sauce, tossed with fettuccine and parmesan cheese.

FLOUNDER PIZZAIOLA - Blush sauce with fresh cut tomatoes, capers, olives and oregano, served over sautéed spinach and bruschetta.

ZUPPA DI PESCE - (red or white) Colossal shrimp, mussels, calamari, clams and scallops in a zesty red sauce or a white wine garlic sauce served over linguine.

**\$19.95** per guest - LUNCH    **\$22.95** per guest - DINNER

All inclusive option:

**\$22.95** per guest - LUNCH    **\$25.95** per guest - DINNER

*\* All inclusive option includes your choice of 3 appetizers, served family style.*

## MENU #3

*Includes: Homemade Italian Bread, Red & White Focaccia, Garden Salad, Soda, Iced Tea, Coffee and Hot Tea, Dessert Tray or Sheet Cake.*

*Choose one item from each category and your guests will be able to choose from the three entrees you selected.*

### PASTA:

FETTUCCHINE GARLIC & BROCCOLI - Served in a blush wine sauce with fresh tomatoes.

SPAGHETTI - With meatballs or sausage.

CRAB STUFFED SHELLS - Stuffed with crab and ricotta cheese, sautéed with garlic, fresh cut tomatoes and white mushrooms in a white wine blush sauce.

### CHICKEN:

GRIGLIA - Marinated and grilled, served over spinach with garlic and olive oil and a side of fresh grilled vegetables.

FRANCESE - Egg dipped and sautéed with white mushrooms in a white wine lemon butter sauce.

ABRUZZI - Sautéed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with mozzarella cheese.

### HOUSE SPECIALTIES:

CANNELLONI - Manicotti stuffed with ricotta cheese and ground beef, topped with melted cheese in our homemade ragu sauce.

VEAL MARE & MONTI - With baby shrimp and mushrooms in a sherry blush wine sauce.

SEAFOOD LASAGNA - In a blush cream sauce.

**\$17.95** per guest - LUNCH    **\$23.95** per guest - DINNER

All inclusive option:

**\$20.95** per guest - LUNCH    **\$26.95** per guest - DINNER

*\* All inclusive option includes your choice of 3 appetizers, served family style.*

## MENU #4

*Includes:* Homemade Italian Bread, Red & White Focaccia, Garden Salad, Soda, Iced Tea, Coffee and Hot Tea, Dessert Tray or Sheet Cake.

*Choose one item from each category and your guests will be able to choose from the three entrees you selected.*

### PASTA:

TRIO ITALIANO – Lasagna, Fettuccine Alfredo, Gnocchi Pesto.

CAPELLINI MODO NOSTRO – Rock shrimp sautéed in a garlic white wine sauce, with a touch of marinara.

PENNE PRIMAVERA – Seasonal vegetables and tomatoes sautéed in olive oil with a garlic light marinara sauce.

### CHICKEN:

VERDE – Served in a brandy cream sauce with mushrooms, sun-dried tomatoes and baby shrimp over spinach fettuccine.

ROLLATINI – Stuffed with roasted peppers, provolone and lobster meat in a blush cream sauce with sun-dried tomatoes and mushrooms over capellini.

### HOUSE SPECIALTIES:

LOBSTER & CRAB RAVIOLI – In a Sambucca cream sauce with pine nuts and raisins.

RED SNAPPER LIVORNESE – Blush wine sauce with mushrooms, olives and oregano.

VEAL CACCIATORE – Sautéed with onions, mushrooms and tomatoes, served in a red sauce.

\$20.95 per guest - LUNCH      \$23.95 per guest - DINNER

All inclusive option:

\$23.95 per guest - LUNCH      \$26.95 per guest - DINNER

*\* All inclusive option includes your choice of 3 appetizers, served family style.*

## MENU #5

*Includes:* Homemade Italian Bread, Red & White Focaccia, Garden Salad, Soda, Iced Tea, Coffee and Hot Tea, Dessert Tray or Sheet Cake.

*Choose one item from each category and your guests will be able to choose from the three entrees you selected.*

### PASTA:

LASAGNA – With meat and cheese.

GNOCCHI ALLA VODKA – An aurora cream sauce with fresh tomatoes and a touch of vodka.

PACCHERI RAGU – Sausage and meatballs over paccheri pasta.

### CHICKEN:

SORRENTO – Sautéed with imported marsala wine and topped with mushrooms, prosciutto and mozzarella cheese.

RIPIENO – Stuffed with spinach, roasted peppers and crabmeat in a blush cream sauce with a mix of vegetables and mashed potatoes.

MAXIMO – Sautéed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes and shiitake mushrooms, topped with asparagus and mozzarella cheese.

### HOUSE SPECIALTIES:

SALMON SCAMPI – Sautéed in garlic and olive oil in a white wine blush sauce.

VEAL MILANESE – Breaded veal served over mixed field greens, tossed with a lemon vinaigrette, topped with tomato salsa and shaved parmigiano cheese.

CRAB STUFFED SHELLS – Stuffed with crab and ricotta cheese, sautéed with garlic, fresh cut tomatoes and white mushrooms in a white wine blush sauce.

\$18.95 per guest - LUNCH      \$21.95 per guest - DINNER

All inclusive option:

\$21.95 per guest - LUNCH      \$24.95 per guest - DINNER

*\* All inclusive option includes your choice of 3 appetizers, served family style.*

*You may offer a NY steak or a filet at \$34.95 per guest. (You will only be charged for the number of steaks served).*

## OFTEN IMITATED. NEVER DUPLICATED.

Trust Lamberti's Cucina with all your special events. We will provide you and your guests with an authentic experience and a special touch that is unparalleled. Lamberti's Cucina is the perfect place to hold business meetings, rehearsal dinners, christenings, anniversaries and other occasions. We have two private banquet rooms that can accommodate 45 and 75 guests respectively. We will work with you to create a package tailored to your needs with an unforgettable menu that your guests will savor.

***We look forward to the opportunity to host your event. If you have any questions or would like to set up an event, please call one of our banquet specialists at 302-995-6955.***

### GENERAL INFORMATION

- A minimum of 25 guests is necessary for banquet pricing to apply. If you have less than 25 guests at your event, you will still be charged for 25.
- There is a room minimum of 40 guests required to reserve the Paradise Room. On the day of your event, if less than 40 guests arrive, you will still be charged for 40. There is a room minimum of 25 guests required to reserve the Waterfall Room. On the day of your event, if less than 25 guests arrive, you will still be charged for 25.
- For Friday, Saturday & Sunday dinner banquets, only the all-inclusive option is available.
- A \$100.00 non-refundable deposit is required to reserve space for your banquet.
- A 20% gratuity will be added to all banquet pricing.
- All banquet rooms are available for a maximum of 3 hours.
- A buffet style event may be arranged for an additional \$3 per guest, no matter the day or time.
- A child's menu is available for \$7.95 and \$11.95 for the all inclusive packages. Child menu items will be selected from our child's menu only.
- All packages include a choice from the dessert tray or a sheet cake.
- Billing for your banquet will be based on the number of guests confirmed or the number of guests attending, whichever is higher.
- The banquet menu selections and number of guests attending must be confirmed one week prior to your banquet.
- Custom arrangements for providing alcohol for your banquet can be arranged with management.
- Luncheon banquet menu prices are available for all banquets that end prior to 4 p.m.
- The all-inclusive option includes your choice of 3 appetizers, served family style.
- All packages include our homemade breads and garden salad.
- Soft Drinks, Coffee & Hot Tea are included in all packages.