

Catering a la carte



REQUIRED: A la Carte catering menu orders must be submitted to Lorna's 48 hours in advance.

Appetizers

Prosciutto Wrapped Asparagus (seasonal)

\$3 for 1 Piece Portion
24 Portion Minimum

Charcuterie Platter

A classic arrangement of Italian Cheeses, Meats, Fresh Fruits and Veggies, with Seasonal Sccompaniments and House Made Crostini.

\$5 Per Portion
15 Portion Minimum

Stuffed Dates

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

\$3 for 1 Piece Portion
24 Portion Minimum

Borek

Thinly Baked Pastries of Phyllo Dough, Stuffed with Your Choice of Ingredients:
Ground lamb & pine nut
Spinach and Cheese
Four Cheese
Potato and Onion

\$4 for 1 Piece Portion
24 Portion Minimum

Stromboli

Giant Pizza Rolls Sliced for Bite Sized Eating
Meat
Veggies
Combo

\$50 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

\$2.50 for 1 Piece Portion
15 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

\$4 for 1 Piece Portion
24 Portion Minimum

Brochette Skewer

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

\$5 Per Skewer
15 Skewer Minimum

Bruschetta

Lorna's Famous Bruschetta Prepared Party Style for Group Sharing

\$3 Per 1 Piece Portion
15 Portion Minimum

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Salads

	Half Tray Serves 10 Portions	Full Tray Serves 20 Portions
Italian Romaine Lettuce, Roma Tomatoes, Mozzarella Cheese, Black Olives, Garbanzo Beans, House Vinaigrette	\$55	\$100
Chopped Italian Same salad as above, only chopped for easier eating... and more fun as well!	\$65	\$120
Antipasto Romaine Lettuce, Pepperoni, Salami, Mortadella, Capicola, Roma Tomato, Broccoli, Mushrooms, Garbanzo Beans, Provolone Cheese, Olive, Pepperoncini's, House Vinaigrette.	\$75	\$140
Chopped Antipasto Same salad as above, only chopped for easier eating.	\$80	\$150
Misto Spring Leaf Lettuce, Pine Nuts, Sun-Dried Cranberries, Feta Cheese, and House Balsamic Vinaigrette	\$65	\$120
Cesar Romaine Lettuce, Croutons, Parmesan, and Lorna's Creamy Cesar Dressing	\$65	\$120
Spinach Fresh Spinach, Caramelized Walnuts, Gorgonzola Cheese, Apples, and House Balsamic Vinaigrette	\$70	\$130
Buffalo Mozzarella and Roma Tomato Freshly Sliced Buffalo Mozzarella Cheese, Roma Tomatoes, Balsamic Glaze, Olive Oil, Basil, and Spring Leaf	\$75	\$140
Smoked Mozzarella and Croutons Smoked Mozzarella, Broccoli, Roma Tomatoes, House Made Croutons, Lorna's Italian Vinaigrette, Spring Leaf	\$75	\$140
Mediterranean Fresh broccoli, roma tomato, zucchini, mushroom, garbanzo bean, olive, red onion, peppercini, basil and feta cheese marinated in Italian dressing.	\$80	\$150

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Pasta Dishes

	Half Tray Serves 10 Portions	Full Tray Serves 20 Portions
Pasta Marinara Fresh Tomatoes, Basil, Garlic	\$60	\$110
Pasta with Meat Sauce Ground Beef and Pork, Fresh Tomatoes, and Mushroom	\$70	\$130
Penne Pomodoro Robust Fresh Tomatoes, Basil, Garlic, and Onion	\$65	\$120
Fettuccine Alfredo Cheese, Cream, Garlic, Cracked Pepper	\$70	\$130
Pasta Primavera Fresh Vegetables Sautéed in Garlic and Olive Oil	\$70	\$130
Baked Mostaccioli Penne Pasta, Eggplant, Ricotta and Mozzarella Cheeses, Marinara	\$70	\$130
Sicilian Pasta Roasted Eggplant, Fresh Tomato, Garlic, Feta Cheese, Marinara	\$70	\$130
Gnocchi Fresh Italian Potato Dumpling. Served in your Choice of Garlic Cream Sauce, Marinara, Meat Sauce, Pesto, Tomato Cream Sauce, or Gorgonzola Tomato Sauce.	\$70	\$130

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

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Pasta Dishes, continued

	Half Tray Serving 10 Portions	Full Tray Servings 20 Portions
Linguini Clams Choice of Red or White Red: Spicy Marinara and Clams White: Garlic, White Wine, Olive Oil and Clams	\$80	\$150
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	\$80	\$150
Broccoli Pesto Fusilli Pasta Baked with Broccoli in our Creamy Pesto Sauce, Topped with Mozzarella Cheese	\$75	\$140
TAG BOL (Tagliatelle Bolognese) A Customer Favorite! Spicy Sausage and Ground Beef, Hearty Tomatoes, and Cream	\$80	\$150
Rosemary Chicken Pasta Penne Pasta, Chicken, Red Onion, Sun-Dried Tomatoes, Rosemary Garlic Cream Sauce	\$80	\$150
Ferni Pasta Penne Pasta with Chicken, Mushrooms, Broccoli, Roasted Red Bell Peppers, Garlic Cream Sauce	\$80	\$150
Eggplant Parmesan * Breaded and Baked Eggplant Cutlets, Lorna's Marinara, Mozzarella Cheese	\$75	\$140
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.	\$75	\$140

More pasta dishes on the previous page!

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*** Entrees are served with a side of pasta marinara.**

Catering a la carte



Entrees

	Half Tray Serves 10 Portions	Full Tray Serves 20 Portions
Chicken Parmesan * Breaded Chicken Cutlet, Marinara, Mozzarella Cheese, Baked to Perfection	\$120	\$230
Chicken Marsala * Tender Chicken Breast, with Mushrooms, Marsala Wine, and Specialty Brown Sauce	\$120	\$230
Chicken Florentine * Tender Chicken Breast, with Spinach, Provolone Cheese, and Tomato Wine Sauce	\$120	\$230
Chicken Piccata * Tender Chicken Breast, Capers, Lemon Butter White Wine Sauce	\$120	\$230
Chicken Sesame * Breaded Chicken Cutlet, Lemon Butter White Wine Sauce	\$120	\$230
Chicken Cacciatore * (72 hours advanced notice) Chicken thighs, braised and slow cooked in a tomato red wine brown sauce.		\$250
Manicotti (72 hours advanced notice) Italian-style pancakes filled with Lorna's ricotta cheese blend baked in marinara and mozzarella cheese.	\$80	\$150
Pork Loin Cacciatore * (72 hours advanced notice) Italian-style pork loin braised and slow cooked in a tomato red wine brown sauce.		\$250
Bolognese Blanco (72 hours advanced notice) Northern Italian bolognese with pork, chicken, veal, mushroom, bolognese cooked in a thick broth sauce.		\$250
Italian Meatloaf * (72 hours advanced notice) Chicken and veal meatloaf prepared with marsala brown sauce.		\$250
Cannelloni (72 hours advanced notice) Italian-style pancakes filled with sauteed veal and veggies baked in meat sauce and mozzarella cheese.	\$110	\$200

*** Entrees are served with a side of pasta marinara.**

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Extras

Pint		Pint		Pint	
Sauces		Dressings		Ice Cream	
Marinara	\$9.95	Italian	\$11.95	Pistachio	\$9.00
Meat Sauce	\$12.95	Misto	\$11.95	Spumoni	\$8.00
Garlic Cream	\$12.95	Caesar	\$14.95	*Ask us about specialty ice creams	
Tag Bol sauce	\$15.95	Italian Olive Oil	\$14.95		
Pesto	\$12.95	Ranch	\$8.95		
Tomato Cream	\$12.95				

Desserts

Brownie Walnut Cake	\$60
Brownie Bottom Cake, Crushed Walnut and Carmel Topping	
Chocolate Cannoli Cake	\$75
Chocolate Cake, Cannoli Cream Fillings, Whipped Cream Topping	
New York Cheesecake	\$60
1/2 Tray Tiramisu	\$75
Layered with Coffee Dipped Lady Finger Cookies and Mascarpone Whipped Cream with an Amaretto Cookie Topping	
Full Tray Tiramisu	\$140
Chocolate Chip Cookies	\$1.50 Per 1 Cookie 12 Cookie Minimum
Cannoli	\$4.95 Per Piece 6 Piece Minimum
Fresh Cannoli Shell, House Made Whipped Ricotta Cannoli Cream	
Mini Cannoli	\$2.00 Per Piece 10 Piece Minimum
Fresh Cannoli Shell, House Made Whipped Ricotta Cannoli Cream	

Do you need cake cutting service?

Cake Cutting Service: \$5.00 per person (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

Client event information form

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: _____

Event summary:

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

1. Email your completed order form to Lorna's by email: **ethanlornascatering@gmail.com**
2. Our catering staff will contact you to review & confirm order.

Details you should know:

- A 10% deposit is required 30 days in advance of the event date for packages.
- No substitutions for all catering packages.
- For event packages, larger events will require an earlier start time, service time, and clean-up time.
- Please ask about beer and wine catering options at additional cost.
- Cancellations within 24 hours of event date will be charged 100% of the event order total.
- Cancellations within 72 hours of event date will be charged 10% of the event order total.