

# Lauren Lombardi



THE *NORTH FORK* N.Y.

artfully catered weddings . bespoke events

# Table of Contents

---

01	the story.
02	the food.
03	style
04	weddings
05	contact



# THE STORY

---



As a chef and entrepreneur nestled in the heart of Long Island's North Fork, Lauren Lombardi is dedicated to the art of cooking seasonally and harnessing the bounty of the region's local ingredients for bespoke events all across the east end of Long Island

Lauren's culinary journey began at the French Culinary Institute in NYC, but it was her upbringing in the hospitality industry that instilled a deep appreciation for the connection between food and community.

In 2014, she opened an epicurean shop, Lombardi's Love Lane Market in charming Mattituck, NY. Collaborating closely with local vineyards, farms, and food artisans, she is committed to showcasing the unparalleled quality and freshness of our region's offerings. From farm-fresh produce to locally caught seafood & sustainable wine, every ingredient tells a story of the local land and the passionate individuals who cultivate it.

# the food

From weddings and special events  
to corporate retreats and fundraisers

Lauren Lombardi curates thoughtful  
and stylized menus and experiences  
for her clients.



## Verdure

- Catapano Goat Cheese + Fig Jam Tartlet
- Watermelon Cups Filled with Marinated Feta, Aged Balsamic
- Grilled Peach, Mozzarella + Fresh Basil Skewers
- Late Summer Mint and Zucchini Quiche
- Mini Grilled Cheese + Tomato Bisque Shooters
- Latham's Farm Cucumber Cups, Cumin Spiced Hummus, Tapenade
- Stone Fruit + Burrata Stuffed Endives, Local Micro Basil
- Grilled Zucchini + Herbed Ricotta Flatbread
- Sang Lee Farms Late Harvest Crudité Cups with Our Garden Dip
- Late Summer Corn Cakes with Spiced Aioli
- Saffron Scented Arancini, Pomodoro Sauce, Parmesan Dust

# pesce

*Local Catch Ceviche Cups with Lime +  
Watermelon Radish*

*Citrus Cured Wild Salmon +  
Lemon Crème Fraîche, Potato Pancake*

*Lump Crab Salad, Sun Gold Tomato,  
Charred Corn, Shallot Vinaigrette*

*Mini Montauk Lobster Salad Sliders,  
Shaved Fennel, Brioche*

*Montauk Tuna Tartare Cones  
Toasted Sesame + Scallions*

*Local Catch Taco, Fresh Pico De Gallo,  
Avocado Cream*

*Tuscan Summer Rolls, Poached Shrimp,  
Local Arugula, Deep Roots Basil*

*Seared Spice Crusted Tuna, Wonton Crisp,  
Wakame, Wasabi Aioli*

*Salmon Poke, Mango, Aged Tamari,  
Edamame, Rice Crisp*

*Grilled Shrimp Shooter, Mango Salsa*

*Sake Garlic Brown Butter NoFo Scallop*





# carne

*Arancini with Prosciutto, Fresh Mozzarella, Lombardi's Marinara*

*Farm Raised Herb Chicken Meatball, Local Pesto Cream*

*Sweet and Spicy Chicken Lollipop. Sesame*

*Pulled Pork Tartlet + Sweet and Savory Barbecue Sauce, Purple Slaw*

*Prosciutto and Sweet Melon Skewer, Aged Balsamic Reduction*

*Classic Coney Island Dog with Whole Grain Mustard*

*Steak Tostado, Chimichurri, Queso Fresco, Avocado Crema*

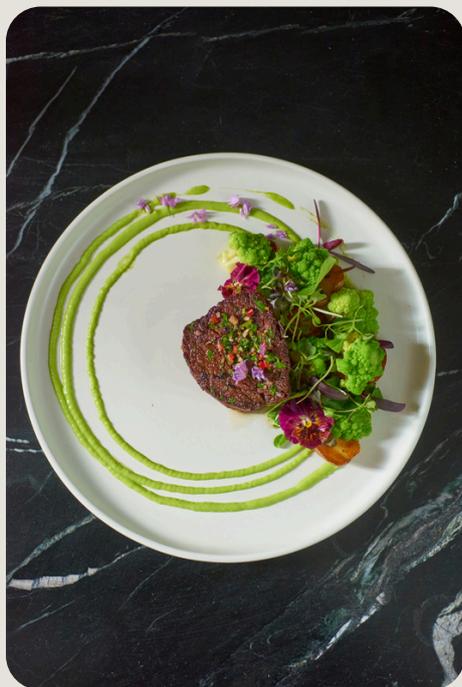
*Braised Short Rib and Caramelized Onion Crostini*

*Mini Kobe Beef Slider, Heirloom Tomato Jam, Toasted Brioche*

*Crescent Farm Duck Spring Rolls, Local Cabbage, Hoisin, Scallion Ribbons*



# dinner



# style



THE *NORTH FORK* N.Y.





AUSTEN

*Lauren Lombardi*

LET'S GET IN TOUCH

170 Love Lane . Mattituck . NY  
lauren@laurenlombardi.com  
516.375.8673

---

WWW.LAURENLOMBARDI.COM  
@LAURENLOMBARDIEVENTS

# Lauren Lombardi



we look forward to working with you!



artfully catered weddings . bespoke events