

DINNER OPTION #1 \$25

House Salad
Choice of One Main Course Chicken Dish
Choice of One Pasta

DINNER OPTION #2 \$30

Choice of Two Appetizers
House Salad
Choice of One Main Course Chicken or Salmon Dish
Choice of One Pasta
Two Sides

DINNER OPTION #3 \$38

Choice of Three Appetizers
House or Caesar Salad
One Main Course Meat or Seafood Selection
One Pasta Selection
Two Sides
Tiramisu Dessert

APPETIZERS

Roasted Eggplant, Garlic & Feta Crostini
Avocado & Goat Cheese Crostini
Filet Mignon Crostini
Smoked Salmon Rolls on Crostini or Cucumber
Bruschetta
Grilled Scallops with Mango Chutney over Wonton
Seared Tuna Nicoise
Prosciutto Wrapped Asparagus & Balsamic Reduction

Spicy Tuna Tartar on Wonton Crisps
Fried Baby Artichokes, Stuffed with Three Cheese,
Chipotle Ranch Sauce
Baked Shrimp Stuffed with Crab Meat
Gourmet Cheese Platter, Crackers & Crostini
Italian Meats Platter
Grilled Vegetable Platter
Spicy Meatballs Dipped in Tomato Sauce
Stuffed Mushroom Caps (Vegetarian or Sausage)
Fresh Dates Stuffed with Gorgonzola, Wrapped in Bacon
Charbroiled Mediterranean Tuna Skewers with Spicy
Roasted Tomato Dip
Chicken Skewers with Spicy Peanut or Teriyaki Sauce
Beef Bulgogi Skewers with Soy Ginger Dipping Sauce
Seasonal Vegetable Skewers with Cool Avocado Cream
Grilled Italian Sausage with Pearl Onion & Bell Peppers
Grilled Vegetable Skewers
Caprese Skewers

- Choose 5 Appetizers for \$21/Person *with Full Service Catering Parties*
- Choose 6 Appetizers for \$24/Person *with Full Service Catering Parties*
- Or \$24/Dozen *for Vegetable or Chicken Appetizers*
- \$36/Dozen *for Beef or Seafood Items*

Prices do not include tax + service charge

Lido di Manhattan is a California restaurant and catering company that has been offering the most delectable homemade Italian-Californian fusion cuisine for over 30 years. Our accomplished Executive Chef designed our menu to be versatile and playful.

MIX & MATCH VALUE OPTIONS

Full Service Catering Available, Complementary Gourmet Setup, Servers, Bartenders & Chefs available for \$25/hr (minimum of 4 hours), Call or email for additional options

WWW.LIDODIMANHATTAN.COM
E-MAIL: ELIZABETH@LIDODIMANHATTAN.COM

Delivery Fee may apply. Prices do not include tax and service charge. Minimum 10 person order.



PRIVATE CATERING MENU



LIDO DI MANHATTAN

1550 ROSECRANS AVE., SUITE G
MANHATTAN BEACH, CA 90266

310/536.0730

WWW.LIDODIMANHATTAN.COM

FRESH COMFORTING SOUPS

MINIMUM 20 PERSON ORDER FOR \$80

Potato Leek

Minestrone

Fresh Tomato Basil Soup

Chicken Tortilla Soup with Cilantro Oil

New England Clam Chowder

Albondigas Soup

SALADS, SERVES 10-15

FRESH FRUIT SALAD \$55

LIDO HOUSE SALAD \$55

Gourmet Baby Mixed Greens Tossed with Vinaigrette

CAESAR \$75

Hearts of Romaine, Homemade Croutons & Tangy Caesar Dressing, May add Chicken or Shrimp

CHOPPED SALAD \$75

Chopped Gourmet Organic Mixed Greens, Garbanzo Beans, Celery, Red Onions, Salami, Vinaigrette, Brie Cheese Croutons & Homemade Vinaigrette

STRAWBERRY AND SPINACH SALAD \$75

Red Onions, Gorgonzola, Candied Walnuts, Homemade Raspberry Vinaigrette

RED ORGANIC QUINOA SALAD \$80

Feta Cheese, Pine Nuts, Cucumbers, Cherry Tomatoes, Grilled Seasonal Vegetables on a Bed of Romaine Lettuce Cups, Lemon Vinaigrette

ADD CHICKEN \$3/P, ADD SHRIMP \$4/P

BLACKENED SHRIMP & CHICKEN

SALAD \$75

Over Mixed Greens, Tossed with Green Apples, Walnuts, & Raspberry Vinaigrette

FLANK STEAK SALAD \$75

Baby Spinach, Mixed Greens, Crispy Onions, Tomatoes, Avocado, Raspberry Chipotle Dressing

ENTRÉE SUGGESTIONS, \$14.50/P

VERACRUZ CHICKEN

Anaheim Chilies & Onion, Cilantro & Finished with a White Wine Sauce

GRILLED CHICKEN BREAST

Marinated in Lime, Tequila & Cumin with Chipotle Goat Cheese

CLASSIC ROASTED CHICKEN

Fresh Rosemary & Cracked Pepper Corn Gravy

LEMON HERB CRUSTED SALMON FILET

Lemon Caper Sauce, Poached Salmon, Dill Cream Sauce

POACHED SALMON FILET

Dill Cream Sauce

ENTRÉE SUGGESTIONS, \$18.50/P

ROASTED BEEF TENDERLOIN

Seasoned with Cracked Black Pepper & Fresh Tarragon with a Mushroom-Chervil Sauce

BONELESS BEEF RIBS

SEARED AHI TUNA

Black Pepper Crusted, Wasabi Beurre Blanc Sauce

HALIBUT

Artichoke, Caper, Cherry Tomato, Mashed Potatoes

BAKED PASTAS

\$9/P OR TRAY, SERVES 15-20 \$125

Traditional Meaty Lasagna

Charbroiled Vegetable Lasagna

Eggplant Parmigiana

Chicken Sausage Lasagna

Baked Ziti

PASTA

HALF TRAY, SERVES 8-12 \$65

FULL TRAY, SERVES 15-20 \$100

CHICKEN SAUSAGE PASTA

Homemade Chicken Sausage with Sun-Dried Tomatoes, Mushrooms, Pine Nuts, & Mascarpone Cheese, Sautéed in Garlic & Olive Oil, Tossed with Penne

VODKA PASTA

Sautéed Shallots, Prosciutto Ham, Flambéed with Vodka, Tossed with Marinara Sauce, Cream, Parsley, Parmesan Cheese, & Penne

PICANTE

Italian Olives, Capers, Pine Nuts, Tomatoes, Hot Peppers & Parsley, Parmesan Cheese Served Over Penne Pasta

BABY ARTICHOKE HEARTS

Tomatoes, Mascarpone Cheese, Sautéed in Butter & Garlic, Tossed with Fettuccine

CHARBROILED CHICKEN SUN-DRIED TOMATO AND SPINACH LINGUINE

Sautéed in Garlic & Olive Oil, Tossed with Linguini

SPINACH FARFALLE

Artichokes, Herb Ricotta, Pine Nuts, Parmesan Pesto Sauce

FILET MIGNON RIGATONI

HALF \$90, FULL \$150

Wild Mushrooms, Spinach, Gorgonzola Cream Sauce

ACCOMPANIMENTS, TWO FOR \$7 OR \$4/PER

Classic Creamy Mashed Potatoes

Fingerling Potatoes

Fresh Rosemary, Sea Salt & Olive Oil

Potato Salad

Homemade Scalloped Potatoes

Sautéed Green Beans

fresh herbs, extra virgin olive oil

Grilled Asparagus

balsamic reduction sauce

Grilled Vegetables Medley

Lido's Three Cheese Macaroni

Sautéed Spinach

Sautéed Mushrooms



SOUPS, SALADS
ENTRÉES

PASTAS