

# CATERING MENU

## DELIVERIES AND PICK UP

We are happy to deliver your order to your home, office or selected location. There is no charge for local orders. Food will come in disposable containers with serving utensils. You can order high quality disposable cutlery, napkins and plate ware for \$2.50 per person. You are also welcome to pick up your order at our restaurant.

## ORDERING TIMELINE

Please allow 24 hours notice for all orders. Rush orders will be prepared whenever possible.

## MENUS

These menus are only suggestions. We are always happy to make adjustments or custom design a menu to your specific needs. We also can accommodate any kind of dietary restrictions or special diets.

## ORDERING AMOUNTS

For a reception, we suggest 6-8 hors d'oeuvres per guest. Our small platters will accommodate up to 10 guests and our large platters will accommodate up to 20 guests.

## PAYMENT

All orders will need to supply a credit card to confirm.

Final payment is due upon delivery or pick up.

A 6.35% CT Sales Tax will be applied to your order.

## CANCELLATIONS

You can cancel your order with no penalty up to 2 days prior to your pick up or delivery. Canceled orders within 2 days will be charged in full.

Thank you choosing  
Rizzuto's Catering & Events!

We look forward to serving you.



RIZZUTO'S CATERING AND EVENTS  
860.232.5000 / RIZZUTOS.COM

Christine Coleman, Director Of Catering  
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**\*ALL HORS D’OEUVRES ARE SOLD BY THE DOZEN**

**HOT HORS D’OEUVRES**

Petite Rizzuto’s Meatballs	\$24
Fried Artichoke Hearts, Raspberry Aioli	\$30
Truffle and Fontina Arancini (Sicilian Risotto Balls)	\$30
Fried Ravioli, Marinara	\$30
Oak Grilled Chicken Skewers, Honey Balsamic, Cannoli Crumble	\$36
Prosciutto Wrapped Shrimp, Cider Glaze	\$36
Scallops wrapped in Bacon	MKT
Blue Cheese and Bacon Stuffed Mushrooms	\$36
Mini Crab Cakes, Remoulade	MKT
Braised Beef Sliders, Cheddar, Tomato Jam	\$36
Italian Sausage and Goat Cheese Flatbread	\$36
Petit Baby Lamb Chops	MKT

**COLD HORS D’OEUVRES**

Eggplant Tapenade on Crostini	\$30
Tomato Basil Bruschetta	\$36
Caprese Skewers	\$36
Ricotta Crostini, Strawberry and Basil	\$36
Slow-Roasted Tomato and Goat Cheese Crostini, Aged Balsamic	\$36
Beef Tenderloin Crostini, Gorgonzola Fondue	\$36
Smoked Salmon on Brioche, Fine Herbs Cream Cheese, Micro Arugula	\$36
Grilled Asparagus Spears Wrapped in Prosciutto	\$36
Antipasto Bites	\$36
Prosciutto-Wrapped Melon	\$36

**STATIONARY DISPLAYS**

Sliced Fresh Seasonal Fruit	small	large
	\$50	\$90
Fresh Vegetable Crudités with Roasted Garlic Aioli and Chickpea Puree	\$55	\$95
Chilled Shrimp Cocktail with House - Made Cocktail Sauce *Based on 3 pieces per person	\$90	\$180
Artisan Cheese and Fruit Display - Local and Imported Cheeses, Seasonal Fruits, Crisp Breadsticks, Brioche Rolls	\$90	\$175
Imported Italian Antipasti - Prosciuto di Parma, Salami Toscano, Marinated Artichoke and Mushrooms, Roasted Peppers, Parmigiana Reggiano, Gorgonzola	\$110	\$210
Fresh Mozzarella Caprese	\$55	\$95

**OFFICE LUNCH BUFFETS**

(minimum of 10 guests)

**DELI BOARD**

**ROASTED VEGETABLE ANTIPASTI**

**SELECTION OF THREE OF THE FOLLOWING CIABATTA SANDWICHES:  
Grilled Chicken Pesto**

Chicken Salad Club with Smoked Pancetta, Tomato and Greens

Mozzarella, Tomato and Basil Caprese

Italian Salumeria Combo with Prosciutto, Salami Toscano, Provolone, and Roasted Peppers Wood Grilled Vegetables and Goat Cheese

Rare Roast Beef with Roasted Garlic Aioli, Mushrooms and Gorgonzola

Choice of Pasta or Potato Salad

**HOT LUNCH BUFFET**

Tossed Organic Greens with Balsamic Vinaigrette Dressing

Selection of One Chicken Entrée:  
Chicken Marsala with Mushrooms  
Chicken Parmigiana  
Chicken Piccata with Artichokes  
Wood Grilled Chicken with Pesto Sauce

Selection of One Pasta  
Penne ala Vodka  
Pasta with Marinara  
Pasta with Alfredo  
Baked Penne with Cheese

Fresh Seasonal Vegetables

Fresh Baked Bread with Olive Oil

\$22.00 per guest

**SALAD BUFFET**

Eggplant Caponata and Sicilian Chick Pea Puree

**SELECTION OF TWO SALADS:**

Caesar  
Tossed Organic Greens  
Spinach  
Baby Arugula

**SELECTION OF TWO PROTEINS:**

Grilled Chicken Breast  
Grilled Shrimp  
Grilled Salmon

Fresh Baked Bread with Olive Oil

\$19.00 per guest

**PIZZA BUFFET**

Tossed Organic Greens with Balsamic Vinaigrette or Caesar Salad

Selection of Three of the following Wood-Fired Pizzas:  
Americana – Tomato Sauce, Fresh Mozzarella

Margherita – Fresh Mozzarella, Basil, EVOO

Funghi – Pancetta, King Oyster and Shitake Mushrooms,  
Roasted Garlic, Arugula, Smoked Mozzarella, EVOO

Fig Barbequed Chicken – Fig-Infused Sweet & Spicy Barbeque Sauce,  
Caramelized Onion, Hot Cherry Peppers, Smoked Mozzarella

Sausage and Cherry Pepper – Plum Tomatoes, Mozzarella, Basil, EVOO

Vegetarian – Artichokes, Roasted Red Peppers, Caramelized Onions,  
Plum Tomatoes, Goat Cheese, Fresh Thyme

\$16.00 per guest

All served with; Assorted Cookies and Brownies  
Assorted Cans of Diet Coke, Coke, Sprite and Ginger Ale

**PLATTERS**

**SALADS**

Small platters will accommodate 5 entrée size portions or 10 side salads.  
Large platters will accommodate 10 entrée size portions or 20 side salads.

Tossed Organic Baby Green with Balsamic Vinaigrette	small	large
	\$35	\$60
Caesar Salad	\$35	\$60
Tossed Baby Arugula with Goat Cheese, Pecans, Tomatoes and Seasonal Vinaigrette	\$40	\$70
Spinach Salad with Walnuts, Honey-Roasted Pears, Gorgonzola, Smoked Pancetta and Walnut Vinaigrette	\$45	\$80
Insalata Toscano with Greens, Artichokes, Tomatoes, Broccolini, Frisee, Fresh Mozzarella, Red Wine Vinaigrette	\$40	\$70
Pasta Salad with Chickpeas, Tomatoes, Black Olives, Ricotta Basil and Balsamic Vinaigrette	\$35	\$60
Tuscan Potato Herb Salad with EVOO	\$40	\$70
Grilled Chicken – \$25-S, \$50-L Shrimp or Salmon –\$30-S \$60-L		

**PASTAS**

Lasagna Bolognese	\$60	\$110
Roasted Vegetable Lasagna	\$60	\$110
Baked Penne with Cheese	\$55	\$100
Baked Penne with Meat	\$60	\$110
Baked Manicotti	\$55	\$100
Penne ala Vodka	\$55	\$100
Pasta Alfredo	\$55	\$100
Pasta Marinara	\$50	\$95
Spaghetti with Meatballs	\$60	\$120
Rigatoni Bolognese	\$60	\$115
House-Made Four-Cheese Ravioli with Marinara	\$70	\$130
Pasta Primavera	\$60	\$110

**CHICKEN ENTREES**

Chicken Marsala with Mushrooms	\$70	\$130
Chicken Parmigiana	\$70	\$130
Chicken Piccata with Artichokes	\$70	\$130
Chicken Francese	\$65	\$120
Chicken Saltimboca	\$70	\$130
Wood-Grilled Chicken Breast with Pesto Sauce	\$65	\$120

**‘SUNDAY’ DISHES**

Italian Sausage and Peppers	\$45	\$ 85
Eggplant Rollatini	\$55	\$100
Eggplant Parmigiana	\$55	\$100
Rizzuto’s Full-Size Meatballs or Italian Sausage	\$50	\$ 95

**SEAFOOD ENTREES**

Stuffed Filet of Sole	\$100	\$190
Roasted Salmon with Citrus and Herbs	\$115	\$215
Shrimp Scampi over Linguini	\$100	\$195
Crabmeat Stuffed Jumbo Shrimp	\$120	\$225
Roasted Sea Scallops	Market	Price
Zuppa di Pesce (Shrimp, Mussels, Clams)	\$125	\$235

**PASTRY KITCHEN DESSERTS**

House-Baked Large Chocolate Chip Cookies	\$24/dozen
Assorted Italian Cookies and Biscotti	\$24/dozen
Chocolate Cappuccino Brownies	\$30/dozen
Miniature Sicilian Cannolis	\$24/dozen
Assorted Cookies and Brownies	\$45 \$80
Rizzuto’s Sampler (Tiramisu, Cheesecake, Cannolis, Italian Cookies)	\$50 \$95