



WESTPORT PRIVATE RECEPTION MENUS

DISPLAYS

CHARCUTERIE, ARTISAN CHEESES AND VEGETABLES

prosciutto di parma, organic soppressata, salame con porcini, parmigiano reggiano, Luizzi ricotta with local honey, smoked blue cheese, fine herbed goat cheese log, eggplant caponata, chick pea puree, house-made flatbread and baguettes

\$16.00 per guest

ARTISANAL CHEESE AND VEGETABLE DISPLAY

aged cheddar, Maytag bleu cheese and Havarti, heirloom baby carrots, cherry tomatoes, asparagus, wood fired marinated mushrooms, English cucumbers, eggplant caponata, wood-grilled squashes, broccolini, lemon roasted cauliflower, roasted peppers, crisp bread sticks and house-made flatbread

\$11.00 per guest

SEAFOOD DISPLAY

seasonal assortment of local oysters, pan-seared jumbo lump crabcakes, clams casino, jumbo shrimp cocktail
traditional cocktail sauce, lemon caper remoulade,
Sriracha chili garlic sauce, wasabi aioli, lemons, limes and tabasco

\$15.00 per guest

BUILD YOUR OWN RAW BAR

west and east coast oysters
little neck clams on the half shell
jumbo shrimp cocktail
traditional cocktail and mignonette sauces
lemons, limes and tabasco

\$3.50 per piece

*minimum order of 20 pieces per items

6.35% sales tax and suggested gratuity of 20% additional
wine, bar service, soft drinks, coffee and tea charged on consumption



HAND PASSED HORS D'OEUVRES

TIER I

Fried Ravioli, Marinara

Fried Artichoke Hearts,
Raspberry Vinaigrette

Tomato Basil Bruschetta, Evoo,
Aged Balsamic

Caprese Skewers, Balsamic
Drizzle

Oak Grilled Chicken Skewers,
Honey Balsamic, Cannoli
Crumble

Pulled Pork Sliders, Sautéed
Onion, Cheddar, Slaw

Herb Stuffed Mushroom

TIER II

Prosciutto Wrapped Jumbo
Shrimp, Cider Glaze

Scallops Wrapped in Bacon

Beef Tenderloin Crostini,
Gorgonzola Fondue

Asparagus wrapped in Prosciutto

Maine Lobster Bisque Shooters

Miniature Maryland Style
Crab Cakes

Smoked Salmon on Brioche, Herb
Cream Cheese Micro Greens

Selection of 2 Hors d'oeuvres from Tier I & 2 hors d'oeuvres from Tier II
\$15.00 Per Person for the first hour. \$8.00 for second hour

Selection of 3 Hors d'oeuvres from Tier I & 3 hors d'oeuvres from Tier II
\$18.00 Per Person for the first hour. \$10.00 for second hour

6.35% sales tax and suggested gratuity of 20% additional
wine, bar service, soft drinks, coffee and tea charged on consumption



PASTA STATION

(choice of two pastas and two sauces)
pastas: penne, gemilli, cheese tortellini
sauces: marinara, classic alfredo, pesto, vodka
accompanied by sweet sausage, grilled chicken, parmesan, ricotta cheese,
mushrooms, peppers, onions, zucchini & red pepper flakes
house made focaccia, evoo

\$14.00 per guest
\$75.00 CHEF'S FEE
**add rizzuto's meatballs \$2.00 per guest*

GRILLED CHEESE & SOUP BAR

smoked cheddar grilled cheese, apple and honey mustard on brioche
smoked mozzarella grilled cheese, tomato and pesto on sourdough
fontina grilled cheese, tomato on rustic baguette
served with warm tomato soup or chilled gazpacho

\$9.00 per guest
(based on 3 petite sandwiches per person)

SLIDERS STATION

(choice of two)
roasted turkey, stuffing, caramelized onions, cranberry orange compote
crab cake with spicy remoulade
pulled pork, carolina mustard barbeque sauce, slaw
black angus burger, blue cheese
meatball, marinara, parmesan reggiano
house made chips

\$12.00 per guest
(based on 3 sliders per person)

6.35% sales tax and suggested gratuity of 20% additional
wine, bar service, soft drinks, coffee and tea charged on consumption



ENHANCED RECEPTION STATIONS (CONT'D)

"NOT YOUR KIDS" MACARONI & CHEESE STATION

bacon, scallions, caramelized onions, sautéed mushrooms, fresh herbs,
roasted garlic fondue, cheddar and mascarpone, truffle sauces

\$11.00 per guest

**add lobster meat! \$7.00 per guest*

MASHED POTATO MARTINI BAR

yukon gold and sweet potatoes
shredded chicken, maytag blue cheese, cheddar cheese, crumbled bacon,
scallions, caramelized onions, mushrooms, fresh herbs,
sour cream, garlic butter & cabernet gravy

\$11.00 per guest

**add lobster meat or seared scallops! \$7.00 per guest for each item*

**add braised short ribs! \$5.00 per guest*

CARVING STATION

double thick ny strip steaks & roasted turkey
horseradish cream, cabernet au jus, dijon mustard and cranberry compote
grilled vegetable display and assorted miniature rolls

\$18.00 per guest

\$75.00 CHEF'S FEE

**other options are available for carved items and priced accordingly.*

PIZZA STATION

(choice of three pizzas)

americana - tomato sauce, fresh mozzarella

margherita - fresh roma tomato, fresh mozzarella, basil, evoo

funghi - wild mushrooms, roasted garlic, pancetta, baby arugula,
smoked mozzarella, evoo

prosciutto arugula - mozzarella, shaved parmigiano, evoo, balsamic

fig barbeque chicken - fig-infused sweet & spicy barbeque sauce,
caramelized onion, hot cherry peppers, smoked mozzarella, cilantro

asante - meatballs, fresh ricotta, mozzarella, tomato sauce, pecorino, basil

vegetariana - roasted red peppers, caramelized onions, plum tomato,
mushrooms, spinach, goat cheese, fresh thyme

\$8.00 per guest,

(based on 1 pizza for 3 people)

6.35% sales tax and suggested gratuity of 20% additional
wine, bar service, soft drinks, coffee and tea charged on consumption



COCKTAIL RECEPTION MENU

STATIONARY DISPLAYS

ARTISANAL CHEESE AND VEGETABLE DISPLAY

aged cheddar, maytag blue cheese and havarti, heirloom baby carrots, cherry tomatoes, asparagus, wood fired marinated mushrooms, english cucumbers, eggplant caponata, wood grilled squashes, lemon roasted cauliflower, roasted peppers, crisp bread sticks and brioche parker rolls

HAND PASSED HORS D'OEUVRES

(choice of two from each column)

TIER I

fried ravioli with marinara
fried artichoke hearts,
raspberry vinaigrette
oak grilled chicken skewers,
honey balsamic,
tomato basil bruschetta,
evoo, aged balsamic
miniature maryland style crab cakes

TIER II

prosciutto wrapped shrimp,
apple cider glaze
beef tenderloin on crostini,
gorgonzola fondue
smoked salmon on brioche,
fine herb cream cheese, arugula
maine lobster bisque shooters
asparagus wrapped in prosciutto

SLIDERS STATION

pulled pork, cheddar, slaw
roasted turkey, stuffing, caramelized onions,
cranberry orange compote, house-made chips

DESSERT STATION

mini chocolate tortes, cannolis,
individual cheesecakes and assorted cookies

\$36.00 per guest

6.35% sales tax and suggested gratuity of 20% additional
wine, bar service, soft drinks, coffee and tea charged on consumption



OPEN BAR BEVERAGE SELECTIONS

OPEN BAR PACKAGES

BEER, WINE & SOFT DRINKS BAR

select bottled beer & draft beer, vicolo pinot grigio, canyon road chardonnay,
canyon road merlot, dark horse cabernet sauvignon,
assorted soft drinks and sparkling mineral water

15.00 per person, first hour - 10.00 per person each additional hour

PREMIUM BRAND BAR

stoli, tangueray, bacardi, mt. gay, dewars, canadian club, jack daniels, altos,
imported and domestic bottled beer,
vicolo pinot grigio, canyon road chardonnay,
canyon road merlot, dark horse cabernet sauvignon,
assorted soft drinks and sparkling mineral water

25.00 per person, first hour -10.00 per person each additional hour

DELUXE BRAND BAR

grey goose, bombay sapphire, bacardi , captain morgan,
chivas regal, johnny walker black, maker's mark, altos,
imported and domestic bottled beer,
vicolo pinot grigio, canyon road chardonnay, dancing bull sauvignon blanc,
trinity oaks pinot noir, canyon road merlot,
dark horse cabernet sauvignon, l'oca cuca super tuscan,
assorted soft drinks and sparkling mineral water

32.00 per person, first hour - 10.00 per person each additional hour

6.35% sales tax and suggested gratuity of 20% additional