



WESTPORT PRIVATE LUNCH MENUS

Displays for the Table

CHARCUTERIE, ARTISAN CHEESES AND VEGETABLES

prosciutto di parma, organic soppressata, sweet coppa, parmigiana reggianno, fresh ricotta with local honey, Maytag 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 crab cakes, clams casino, jumbo shrimp cocktail
traditional cocktail sauce, lemon caper remoulade,
Sriracha chili garlic sauce, wasabi aioli, lemons, limes and tabasco

\$22.00 per guest

BUILD YOUR OWN RAW BAR

westand 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



SIT DOWN LUNCH I

Starter Served Family Style
(choice of two)

CAESAR

romaine, cherry tomatoes, garlic
croutons, parmigiana reggiano

MIXED GREENS

organic baby lettuces, cherry tomatoes,
sliced onion, cucumbers, chickpeas, red
wine vinaigrette

STUFFED GARLIC BREAD

mozzarella, boursin, pecorino,
roasted garlic, marinara

BRUSCHETTA

semolina bread, melted gorgonzola, plum
tomatoes, fresh basil, evoo

Entree

(choice of three)

GRILLED CHICKEN COBB SALAD

oak-grilled chicken breast, mixed
greens, romaine, tomato, egg,
gorgonzola, bacon,
avocado, ranch dressing
(grilled shrimp \$3pp)

GRILLED CHICKEN GORGONZOLA CHOPPED SALAD

oak-grilled chicken breast, romaine,
tomatoes, salami, red onion, olives,
cucumber. Balsamic vinaigrette
(grilled shrimp \$3pp)

PENNE ALA VODKA

plum tomatoes

EGGPLANT PARMIGIANA

herb panko, fresh mozzarella,
stracciatella cheese, spaghetti, marinara

FRESH PAPPARDELLE BOLOGNESE

ragu of beef, veal and pork,
fresh ricotta

FISH AND CHIPS

beer batter-dipped cod, old bay fries,
house-made slaw

Dessert

RIZZUTO'S CANNOLI & GELATO SERVED TO EACH GUEST

\$24.95 per guest

6.35% sales tax and suggested gratuity of 20% additional
unlimited soft drinks, iced tea, coffee and tea can be added for \$3 per guest
wine and bar service charged on consumption



SIT DOWN LUNCH II

Starter

(choice of two)

POINT JUDITH CALAMARI FRITTI
hot peppers, marinara, garlic aioli

JUMBO CRAB CAKES
Maryland style, remoulade

BABY ARUGULA SALAD
goat cheese, toasted pecans,
grape tomatoes, sliced pear,
balsamic vinaigrette

CAESAR
romaine, cherry tomatoes, garlic
croutons, parmigiana reggiano

Entree

(choice of three)

CHICKEN MARSALA
wild mushrooms, marsala wine-butter
sauce. roasted potatoes

GRILLED BISTRO STEAK
garlic mashed potatoes, sautéed spinach
gorgonzola butter

CAVATELLI PESTO
basil pesto, roasted tomato, light cream,
parmigiana reggiano

GRILLED ATLANTIC SALMON
roasted potatoes, grilled asparagus,
tomato-olive tapenade

CHICKEN PARMIGIANA
herb panko, fresh mozzarella, spaghetti, marinara

Dessert

(choice of two)

**FLOURLESS CHOCOLATE
TRUFFLE CAKE**
chocolate gelato, chocolate sauce,
whipped crème

RUSTIC APPLE TART
hand-made with brown sugar and
cinnamon, topped with cinnamon gelato
and caramel sauce

CARROT CAKE
cream cheese frosting

TIRAMISU
marsala crème, Kahlua-soaked
ladyfingers

\$31.95 per guest

6.35% sales tax and suggested gratuity of 20% additional
unlimited soft drinks, iced tea, coffee and tea can be added for \$3 per guest
wine and bar service 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 Sparking Mineral Water

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

PREMIUM BRAND BAR

Stoli, Tanqueray, Bacardi, Mt. Gay, Dewar's, 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 Sparking Mineral Water

22.50 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 Beer 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 Super Tuscan, Assorted Soft Drinks and Sparking Mineral Water

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

6.35% sales tax and suggested gratuity of 20% additional