

***ALL HORS D'OEUVRES ARE
SOLD BY THE DOZEN \$36.00 PER DOZEN**

- Smoked Duck Crostini, Fig Jam, Goat Cheese
- Wood Roasted Little Neck Clams Lemon Preserved Garlic Butter
- Prosciutto Wrapped Jumbo Shrimp Orange-Shallot Glaze
- Tomato Basil Bruschetta, Evoo, Aged Balsamic
- Smoked Salmon on Brioche, Fine Herb Cream Cheese Micro Arugula
- Diver Scallops Wrapped in House-made Bacon
- Antipasto Skewers, Artichoke, Baby Tomato, Mozzarella, Kalamata Olive
- Beef Tenderloin en Croute, Maytag Blue Cheese
- Roasted Thai Chicken and Cashew Spring Roll
- Petite Lamb Chop Lollipop, Pistou & Dijon
- Braised Beef Sliders, Smoked Cheddar, Tomato Jam
- Salmon en Croute, Crab and Béarnaise
- Peking Duck Spring Roll, Hoison BBQ
- Gold Potato Canapé, Portobello Mushrooms Fontina
- Miniature Maryland Style Crab Cakes
- Petit Rizzuto's Meatballs
- Fried Ravioli, Marinara
- Cherry Tomatoes Stuffed with Goat Cheese and Fresh Herbs
- Truffle and Fontina Arancini

STATIONARY DISPLAYS

	small	large
Sliced Fresh Seasonal Fruit	\$ 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 Prosciutto 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
Pasta or Potato Salad

\$17.00 PER GUEST

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

'Grown Up' Pepperoni Pie – Hot Sopressata, Caramelized Onions, Sweet
Garlic, Tomato Sauce, Parmigiana Reggiano

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.

	small	large
Tossed Organic Baby Green with Balsamic Vinaigrette	\$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 Pear, Gorgonzola, Smoked Pancetta and Walnut Vinaigrette	\$45	\$80
Insalata Toscano with Greens, Artichoke, Tomato, Broccolini, Frisee, Fresh Mozzarella, Red Wine Vinaigrette	\$40	\$70
Pasta Salad with Chickpea, Tomato, Black Olive, 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