



WESTPORT PRIVATE DINNER MENUS

Displays for the Table

CHARCUTERIE, ARTISAN CHEESES AND VEGETABLES

prosciutto di parma, organic soppressata, sweet coppa, parmigiana reggiano, 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

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



SIT DOWN DINNER I

Appetizer

(choice of two served family style)

SEARED LUMP CRAB CAKES

Maryland style, remoulade

POINT JUDITH CALAMARI FRITTI

hot Lombardo peppers, marinara,
garlic aioli

BRUSCHETTA

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

Salad

(choice of two)

MIXED GREENS

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

ORGANIC BABY ARUGULA

goat cheese, toasted pecans,
grape tomatoes, pear,
balsamic vinaigrette

CAESAR

baby tomatoes, garlic croutons, shaved 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

GRILLED SALMON

roasted potatoes, grilled asparagus,
tomato-olive tapenade

BUTTERNUT SQUASH AND CHEESE RAVIOLI

ricotta and butternut squash filling,
brown butter sage sauce,
shaved reggiano

Dessert

RIZZUTO'S CANNOLI & GELATO SERVED TO EACH GUEST

\$50 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 DINNER II

Appetizer (choice of two)

PAN SEARED
LUMP CRAB CAKES
Maryland style, remoulade

NEW ENGLAND
CLAM CHOWDER
traditional oyster crackers

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

FRIED OYSTERS
Blue point oysters,
citrus wasabi aioli

MEATBALLS AL FORNO
pecorino Romano, melted fresh mozzarella, marinara sauce

Salad (choice of two)

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

GORGONZOLA CHOPPED SALAD
romaine, tomatoes, salami, red onion,
olives, cucumber,
balsamic vinaigrette

CAESAR
baby tomatoes, garlic croutons,
shaved parmigiana reggiano,

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

Entree (choice of three)

PAN ROASTD ORGANIC CHICKEN
mashed potatoes, shaved Brussels'
sprout with pancetta & onions,
rosemary and roasted red pepper au
jus

WOOD GRILLED FILET MIGNON
mashed potatoes, sautéed spinach,
béarnaise

NY STRIP STEAK
roasted potatoes, grilled asparagus,
chimichurri

WOOD FIRED SALMON
roasted potatoes, grilled asparagus,
tomato-olive tapenade



SIT DOWN DINNER II

Entrée (continued)

PAN SEARED SWORDFISH
pecan crusted, rice pilaf, broccoli,
dijon mustard cream sauce

BUTTERNUT SQUASH AND
CHEESE RAVIOLI
ricotta and butternut squash filling,
brown butter sage sauce,
shaved reggiano

RUSTIC MEAT LASAGNA
sausage, beef, ricotta, mozzarella, pecorino, bolognese sauce

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

\$66 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 DINNER III

Arrival

RIZZUTO'S SEAFOOD TOWER

seasonal assortment of west and east coast oysters, little neck clams on the half shell, jumbo shrimp cocktail, traditional cocktail sauce, lemons, limes and tabasco

Sit Down Dinner

Appetizer

(choice of two)

PAN SEARED LUMP CRAB CAKES

Maryland style, remoulade

NEW ENGLAND CLAM CHOWDER

traditional oyster crackers

BRUSCHETTA

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

FRIED OYSTERS

Blue point oysters, citrus wasabi aioli

MEATBALLS AL FORNO

Pecorino Romano, melted fresh mozzarella, marinara sauce

Salad

(choice of two)

MIXED GREENS

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

MAYTAG BLEU CHEESE

wedged baby iceberg, red onion, tomatoes, bacon lardons, blue cheese dressing

CAESAR

baby tomatoes, garlic croutons, shaved parmigiana reggiano

ORGANIC BABY ARUGULA

goat cheese, toasted pecans, grape tomatoes, pear, balsamic vinaigrette



SIT DOWN DINNER III

Entrée

PAN ROASTD ORGANIC CHICKEN
mashed potatoes, shaved Brussels'
sprout with pancetta & onions,
rosemary and roasted red pepper au
jus

SURF-N-TURF
8-ounce filet mignon
with 6-ounce lobster tail mashed
potatoes, sautéed asparagus,
maison butter

BUTTERNUT SQUASH AND CHEESE RAVIOLI
ricotta and butternut squash filling, brown butter sage sauce,
shaved reggiano

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

\$86 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