

Hot Hors d' Oeuvres

Price per Dozen

Wood-Grilled Chicken and Vegetable Skewers	24
Wood-Grilled Beef and Mushroom Skewers	26
Wood-Grilled Shrimp and Vegetable Brochettes	36
Sea Scallops Wrapped in Smoked Bacon	mkt
Miniature Maryland Style Crab Cakes	48
Petit Rizzuto's Meatballs	20
Baked Little Neck Stuffies	26
Baked Little Neck Clams Casino	26
Arancini (Sicilian rice balls), marinara	22
Wood-Flamed Chicken Wings	20
Stuffed Mushrooms, spinach, parmigiana	20
Truffled Macaroni 'n Cheese Bites	34
Prosciutto-Wrapped Asparagus	32

Cold Hors d' Oeuvres

Price per Dozen

Goat Cheese and Tomato Crostini	22
Caprese Skewers	22
Petit Fresh Mozzarella and Tomato Bruschetta	22
Beef Tenderloin Crostini, gorgonzola	32
Cherry Tomato Stuffed with Goat Cheese & Fresh Herbs	18

Cold Display Platters

Small platter for 10 guests. Large Platters for 20 guests

Sliced Fresh Seasonal Fruit	32 S	60 L
Domestic Artisan Cheeses with Crackers	45 S	90 L
Imported Italian Antipasti	60 S	90 L
Fresh Vegetable Crudites	32 S	60 L
Sliced Meats and Cheeses Deli Platter	54 S	105 L
Fresh Mozzarella Caprese	48 S	75 L
Chilled Jumbo Shrimp Cocktail	70 S	140L

Sandwiches

Gourmet Wraps	9 per person (2 pcs per person)
(roasted vegetable, chicken Caesar, roast beef and arugula, turkey club, smoked ham with cheddar)	
Italian or New England Hero	18 per foot (3 foot minimum)

Prices are exclusive of 6.35% Connecticut State Sales Tax. 11 11 18

Salads

Large bowl serves 15-20 people.

Small bowl serves 8-10 people.

Tossed Organic Greens	25 S	45 L
Caesar Salad	26 S	48 L
Tossed Baby Arugula, goat cheese, pecans, tomatoes and pear vinaigrette		35 S
		65 L
Rizzuto's Summer Salad, mixed greens, chopped artichoke, tomato, broccoli, cucumber, fresh mozzarella	40 S	78 L
Pasta Salad with tomato, basil, mozzarella	24 S	48 L

Salad Additions

Order a selection of wood-grilled additions for a salad buffet.

Grilled Chicken Breast	6 per portion
Grilled Fresh Salmon	9 per portion
Grilled Shrimp	9 per portion

Pasta

Lasagna Tradizione (with or without meat)	48 S	90 L
Vegetable Lasagna	48 S	90 L
Baked Penne (with or without meat)		42 S
		84 L
Baked Manicotti	45 S	90 L
Baked Stuffed Jumbo Shells	42 S	84 L
Orecchiette with Sausage and Broccoli Rabe	50 S	100 L
Rigatoni al Pollo	46 S	90 L
Asparagus Tortelloni with Shrimp	88 S	175 L
Penne ala Vodka	45 S	90L
Pasta Alfredo	45 S	90 L
Pasta Marinara		30 S
		60 L
Pasta with Meatballs	42 S	84L
Pasta Bolognese	50 S	100L
House-Made Four-Cheese Ravioli Marinara	60 S	125 L

Chicken Entrees

Marsala with Mushrooms	58 S	115 L
Parmigiana	55 S	110 L
Piccata with Artichokes	55 S	110L
Francese	55 S	110 L
Grilled Chicken Breast with Pesto Sauce	50 S	110 L
Cacciatore (boneless breast)	55 S	110 L

Veal Entrees

Made with the most tender scaloppini.

Marsala with Mushrooms	95 S	185 L
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Parmigiana	95 S	185 L
Piccata with Artichokes	95 S	185 L
Francese	95 S	185 L

Traditional Entrees

Italian Sausage and Peppers	48 S	95 L
Eggplant Rollatini	45 S	90 L
Eggplant Parmigiana	44 S	86 L
Rizzuto's Full-Size Meatballs	45 S	90 L
Hot or Sweet Italian Sausage in Marinara	42 S	80 L

Seafood Entrees

Roasted Salmon with Citrus and Herbs	90 S	180 L
Shrimp Scampi over Linguine	95 S	190 L
Stuffed Jumbo Shrimp (crabmeat)		market price
Roasted Sea Scallops		market price
Zuppa di Pesce (shrimp, mussels, clams, linguine)	85 S	165 L

Carving Specialties

Minimum of 15 people

Whole Roasted Tenderloin of Beef, red wine demi		market price
Roasted Breast of Turkey, traditional gravy		10 pp
Herb-Roasted Pork Loin, apple chutney		9 pp

Dessert

Large House-Baked Cookies		2 each
Chocolate Brownies		2 each
Mini Cannolis		1.5 each
Cookie and Brownie Platter	26 S	48 L
Rizzuto's Dessert Sampler Platter	35 S	70 L

Office Lunch Packages

Minimum of 10 guests.

Deli Buffet

Fresh Vegetable Crudites

Choose 3 of the following

Chicken Caesar Wrap, Turkey Club Sandwich, Cured Ham and Swiss on Vegetarian with Goat Cheese on Focaccia, Roast Beef Wrap

Pasta Salad

Cookies and Brownies

15 per person

Office Hot Lunch Buffet

Tossed Organic Greens with Balsamic Vinaigrette
or Caesar Salad

One Chicken Entrée

Pasta ala Vodka or Marinara

Focaccia and Butter

Cookies and Brownies

19 per person

Boardroom Lunch Buffet

Tossed Organic Greens with Balsamic Vinaigrette
or Caesar Salad

One Chicken Entrée

Roasted Salmon

Penne Marinara or Tuscan Roasted Potatoes
(add 3 per person for Vodka Sauce)

Chef's Fresh Vegetable

Focaccia and Butter

Cookies and Brownies

26 per person

Catering Order Guide

- Please allow 24 hours notice on orders. Rush orders will be prepared whenever possible.

HOW MUCH TO ORDER?

- Estimate 6 – 8 hors d'oeuvres per guest for receptions.
- Small trays of pasta and entrees will serve 8 guests.
- Large trays of pasta and entrees will serve 16 – 20 guests.

Additional Services

- We will include utensils with each order.
- Disposable plates, flatware and napkins are included on request
- Waiter service is available for your function.
- Rizzuto's frequently designs custom menus to meet the needs of our customers. This includes plated meals and large-scale events at a variety of locations.
- We offer delivery.

Prices are exclusive of 6.35% Connecticut State Sales Tax. 11 11 18



CATERING MENU

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