

# RIZZUTO'S

OYSTER BAR & RESTAURANT

## PRIVATE RECEPTION MENUS

### DISPLAYS

#### CHARCUTERIE, ARTISAN CHEESES AND VEGETABLES

prosciutto di parma, organic soppressata, sweet coppa, parmigiana reggiano, fresh ricotta with local honey, maytag blue cheese, goat cheese, eggplant caponata, chick pea puree, house-made flatbread

\$16.00 per guest

#### ARTISANAL CHEESE AND VEGETABLE DISPLAY

aged cheddar, maytag bleu cheese and goat cheese, heirloom baby carrots, cherry tomatoes, asparagus, wood fired marinated mushrooms, english cucumbers, eggplant caponata, wood-grilled squashes, broccolini, roasted cauliflower, roasted peppers, house-made flatbread

\$11.00 per guest

#### SEAFOOD DISPLAY

seasonal assortment west and east coast oysters, miniature pan-seared crab cakes, clams' casino, jumbo shrimp cocktail  
traditional cocktail sauce, lemon caper remoulade,  
sriracha chili garlic sauce, wasabi aioli, lemons, limes and tabasco

\$24.00 per guest

#### BUILD YOUR OWN RAW BAR

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

\$4.50 per piece

\*minimum order of 20 pieces per items

#### LOBSTER SHACK FINGER ROLLS

The Original Warm Lobster Roll, melted butter  
Chilled Lobster Salad Roll, mayo, scallions and celery

\$265.95 (30 rolls)

6.35% sales tax and suggested gratuity of 20% additional

# HAND PASSED HORS D'OEUVRES

## TIER I

Tomato Basil Bruschetta,  
Evo, Aged Balsamic

Fried Ravioli,  
Marinara

Caprese Skewers,  
Balsamic Drizzle

Oak Grilled Chicken Skewers,  
Honey Balsamic, Cannoli Crumble

Beef Sliders,  
Cheddar, Sautéed Onion

Petite Rizzuto's Meatballs

## TIER II

Prosciutto Wrapped Jumbo  
Shrimp, Cider Glaze

Scallops Wrapped in Bacon

Beef Tenderloin Crostini,  
Gorgonzola Fondue

Miniature Pan-Seared Crab Cakes  
*(market price)*

Prosciutto Wrapped Asparagus

Seasonal Soup Shooters

Truffle Mac & Cheese Bites

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

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

wine, bar service, soft drinks, coffee and tea charged on consumption

6.35% sales tax and suggested gratuity of 20% additional

# ENHANCED RECEPTION STATIONS

## 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)*

## "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*

# ENHANCED RECEPTION STATIONS

## *(continued)*

### 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)*

wine, bar service, soft drinks, coffee and tea charged on consumption

6.35% sales tax and suggested gratuity of 20% additional

# **OPEN BAR BEVERAGE SELECTIONS**

## **BEER, WINE & SOFT DRINKS BAR**

Select Bottled Beer & Draft Beer, Select House Wines,  
Assorted Soft Drinks and Sparking Mineral Water

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

## **PREMIUM BRAND BAR**

Titos, Tanqueray, Bacardi, Mt. Gay, Dewar's,  
Canadian Club, Jack Daniels, Altos Tequila,  
Imported and Domestic Bottled Beer, Draft Beer,  
Select House Wines,  
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, Don Julio,  
Imported and Domestic Beer Bottled Beer, Draft Beer,  
Select House Wines, Assorted Soft Drinks, 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