

RIZZUTO'S

OYSTER BAR & RESTAURANT

PRIVATE SIT DOWN DINNER MENU I

STARTER

(choose 2 for the table to share)

MEATBALLS AL FORNO

pecorino romano and melted fresh
mozzarella, marinara sauce

BRUSCHETTA

semolina bread, melted gorgonzola,
tomato medley, fresh basil, evoo

CAESAR

romaine baby tomatoes, garlic croutons,
parmigiana reggiano

CALAMARI FRITTI

hot peppers, marinara, garlic aioli

ORGANIC BABY ARUGULA

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

MIXED GREENS

mesclun, cherry tomatoes, sliced
onion, cucumbers, chickpeas, red
wine vinaigrette

ENTRÉE

(choose 3 for your guests to select from)

ROASTED SALMON

basmati rice, green beans
soy-ginger glaze

CHICKEN PARMIGIANA

herb panko, mozzarella,
spaghetti, marinara

CHICKEN MARSALA

wild mushrooms, roasted potatoes,
marsala wine-butter sauce

GRILLED BISTRO STEAK

garlic mashed potatoes,
sautéed spinach, wild mushroom
demi glaze

PENNE ALLA VODKA

plum tomato, basil, light cream

LOBSTER RAVIOLI

burrata, meyers lemon cream sauce

DESSERT

RIZZUTO'S CANNOLI & GELATO SERVED TO EACH GUEST

Unlimited soft drinks, iced tea, coffee and tea can be added for \$3 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.

\$50 PER PERSON

6.35% sales tax and suggested gratuity of 20% additional

PRIVATE SIT DOWN DINNER MENU II

STARTER

(choose 2 for your guests to select from)

CALAMARI FRITTI

hot peppers, marinara, garlic aioli

NEW ENGLAND CLAM CHOWDER

traditional oyster crackers

MEATBALLS AL FORNO

pecorino romano and melted fresh mozzarella, marinara sauce

BURRATA CAPRESE

tomatoes, extra virgin olive oil, aged balsamic, basil, sea salt

BRUSCHETTA

semolina bread, melted gorgonzola, tomato medley, fresh basil, evoo

FRIED OYSTERS

blue point oysters, citrus wasabi aioli

SALAD

(choose 2 for your guests to select from)

CAESAR

romaine, cherry tomatoes, garlic croutons, parmigiana reggiano

GORGONZOLA CHOPPED SALAD

romaine, tomatoes, salami, red onion, olives, cucumber, balsamic vinaigrette

MIXED GREENS

mesclun, cherry tomatoes, sliced onion, cucumbers, chickpeas, red wine vinaigrette

ORGANIC BABY ARUGULA

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

ENTRÉE

(choose 3 for your guests to select from)

PAN ROASTD ORGANIC CHICKEN

mashed potatoes, broccoli, rosemary, roasted red pepper au jus

PAN SEARED FILET MIGNON

garlic mashed potatoes, sautéed spinach, wild mushroom demi glaze

NY STRIP STEAK

wood-grilled, roasted potatoes, asparagus, garlic herb butter

ROASTED SALMON

basmati rice, green beans, soy-ginger glaze

SHRIMP SCAMPI

linguini, scampi sauce

LOBSTER RAVIOLI

burrata, meyers lemon cream sauce

CAVATELLI PESTO

basil pesto, roasted tomato, light cream, parmigiano reggiano, toasted bread crumbs

PRIVATE SIT DOWN DINNER MENU II

(continued)

DESSERT

(choose 2 for your guests to select from)

FLOURLESS CHOCOLATE CAKE
ganache, freshly whipped cream

RIZZUTO'S CANNOLI
chocolate dipped shell

PEANUT BUTTER EXPLOSION
chocolate cake, peanut butter mousse,
reese's peanut butter cup pieces

TIRAMISU
marsala crème, kahlua-soaked
ladyfingers

**Unlimited soft drinks, iced tea, coffee and tea can be added for \$3 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.**

\$66 PER PERSON

6.35% sales tax and suggested gratuity of 20% additional

DISPLAYS FOR THE TABLE

(in addition to either sit down dinner menu)

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

(in addition to either sit down dinner menu)

TIER I

Tomato Basil Bruschetta,
Evoo, 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

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