

RIZZUTO'S

OYSTER BAR & RESTAURANT

PRIVATE SIT DOWN LUNCH MENU I

STARTER

(choose 2 for the table to share)

STUFFED GARLIC BREAD
mozzarella, boursin, pecorino,
roasted garlic, marinara

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

CAESAR
romaine, cherry tomatoes, garlic
croutons, parmigiana reggiano

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

MEATBALLS AL FORNO

pecorino romano and melted mozzarella, marinara sauce

ENTRÉE

(choose 3 for your guests to select from)

CHICKEN PARMIGIANA
herb panko, mozzarella,
spaghetti, marinara

CHICKEN MARSALA
wild mushrooms, marsala
wine-butter sauce, roasted potatoes

PENNE ALA VODKA
plum tomatoes, basil, light cream

FRESH PAPPARDELLE BOLOGNESE
ragu of beef, veal and pork, fresh ricotta

GRILLED CHICKEN COBB SALAD
oak-grilled chicken breast, mixed
greens, romaine, tomato, egg,
gorgonzola, bacon, avocado,
ranch dressing

STEAKHOUSE BURGER
boston lettuce, beefsteak tomato,
sliced onion, potato bun, fries
(add for 1 ea, cheddar, swiss, pepper
jack, mozzarella, add for 2 bacon)

DESSERT

RIZZUTO'S CANNOLI 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.

\$25.95 PER PERSON

7.35% sales tax and suggested gratuity of 20% additional

PRIVATE SIT DOWN LUNCH MENU II

STARTER

(choose 2 for your guests to select from)

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

MEATBALLS AL FORNO
pecorino romano and melted fresh
mozzarella, marinara sauce

CALAMARI FRITTI
hot peppers, marinara, garlic aioli

CAESAR
romaine, cherry tomatoes, garlic
croutons, parmigiano Reggiano

BRUSCHETTA

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

ENTRÉE

(choose 3 for your guests to select from)

CHICKEN MARSALA
wild mushrooms, marsala
wine-butter sauce, roasted potatoes

GRILLED BISTRO STEAK
garlic mashed potatoes, sautéed
spinach, wild mushroom demi glaze

LOBSTER RAVIOLI
burrata, meyers lemon cream sauce

ROASTED SALMON
basmati rice, green beans,
soy-ginger glaze

CHICKEN PARMIGIANA
herb panko, fresh mozzarella, spaghetti, marinara

DESSERT

(choose 2 for your guests to select from)

TIRAMISU
marsala crème, kahlua-soaked
ladyfingers

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

RIZZUTO'S CANNOLI
chocolate dipped shell

FLOURLESS CHOCOLATE CAKE
ganache, freshly whipped cream

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

\$31.95 PER PERSON

7.35% sales tax and suggested gratuity of 20% additional

DISPLAYS FOR THE TABLE

(in addition to either sit down lunch 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)

7.35% sales tax and suggested gratuity of 20% additional

HAND PASSED HORS D'OEUVRES

(in addition to either sit down lunch 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

7.35% 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

7.35% sales tax and suggested gratuity of 20% additional