

**RIZZUTO'S**

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OYSTER BAR & RESTAURANT

**PARTIES &  
SPECIAL EVENTS**

# SIT DOWN DINNER I

## ITALIAN CHEESES & MEATS

Add \$11 Per Person

prosciutto di parma, organic soppressata,  
parmigiano reggianno, Luizzi ricotta with local honey  
chickpea puree, house-made flatbread

## STARTERS

choose 3 for the table to share

### MEATBALLS AL FORNO

pecorino romano and melted fresh  
mozzarella, marinara sauce

### CAESAR

baby tomatoes, garlic croutons,  
shaved parmigiana Reggiano

### MIXED GREENS

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

### BRUSCHETTA

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

### ORGANIC BABY ARUGULA

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

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## ENTREE

choose 3 for your guests to select from

### WOOD-GRILLED SALMON

rice pilaf, green beans  
smokey apple cider-bourbon glaze

### GRILLED BISTRO STEAK

garlic mashed potatoes, sautéed  
spinach, mushroom demi glaze

### CHICKEN MARSALA

wild mushrooms roasted  
potatoes

### CHEESE RAVIOLI PESTO

ricotta and Reggiano filling, basil  
pesto, wood-grilled shrimp

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## DESSERT

HOUSE-MADE TIRAMISU SERVED TO EACH GUEST

\$52 PER PERSON

7.35% sales tax and suggested gratuity of 20% additional

# SIT DOWN DINNER II

## ITALIAN CHEESES & MEATS

Add \$11 Per Person

prosciutto di parma, organic soppressata,  
parmigiano reggiano, Luizzi ricotta with local honey  
chickpea puree, house-made flatbread

## STARTERS

choose 2 for your guests to select from

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

**NEW ENGLAND  
CLAM CHOWDER**  
traditional oyster crackers

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

**RHODE ISLAND CALAMARI  
FRITTI**  
hot peppers, marinara, garlic aioli

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## SALAD

choose 2 for your guests to select from

**CAESAR**  
baby tomatoes, garlic croutons,  
shaved parmigiana reggiano,

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

**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

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## ENTREE

choose 3 for your guests to select from

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

**WOOD-GRILLED FILET MIGNON**  
garlic mashed potatoes, sautéed  
spinach, wild mushroom demi glaze

**PRIME NY STRIP STEAK**  
roasted potatoes, grilled asparagus

**WOOD-GRILLED SALMON**  
rice pilaf, green beans  
smokey apple cider-bourbon glaze

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

**CAVATELLI PESTO**  
basil pesto, roasted tomato, light  
cream, parmigiano reggiano

# SIT DOWN DINNER II

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## DESSERT

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choose 2 for your guests to select from

FLOURLESS CHOCOLATE  
TRUFFLE CAKE  
ganache, vanilla gelato,  
freshly whipped cream

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

TIRAMISU  
marsala crème, Kahlua-soaked  
ladyfingers

\$66 PER PERSON

7.35% sales tax and suggested gratuity of 20% additional

# 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

\$24.00 per guest

## BUILD YOUR OWN RAW BAR

Blue Point 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

## LOBSTER SHACK FINGER ROLLS

The Original Warm Lobster Roll

melted butter

Chilled Lobster Salad Roll

mayo, scallions and celery

\$275 (30 rolls)

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

**18.00 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,  
Imported and Domestic Bottled Beer, Draft Beer,  
Select House Wines,  
Assorted Soft Drinks and Sparking Mineral Water

**24 per person, first hour -15 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,  
Select House Wines, Assorted Soft Drinks  
and Sparking Mineral Water

**29 per person, first hour - 17.00 per person each additional hour**

7.35% sales tax and suggested gratuity of 20% additional