

RIZZUTO'S

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 lavosh and baguettes, whole
grain fruit mustard

STARTERS

choose 3 for the table to share

MEATBALLS AL FORNO

pecorino romano and melted fresh
mozzarella, marinara sauce

RHODE ISLAND CALAMARI FRITTI

hot peppers, marinara, garlic aioli

MIXED GREENS

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

CAESAR

baby tomatoes, garlic croutons,
shaved parmigiana Reggiano

ORGANIC BABY ARUGULA

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

BRUSCHETTA

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

ENTREE

choose 3 for your guests to select from

GRILLED SALMON

rice pilaf, green beans
apple cider glaze

GRILLED BISTRO STEAK

garlic mashed potatoes, sautéed
spinach, wild mushroom demi glaze

CHICKEN MARSALA

wild mushrooms roasted
potatoes, marsala
wine-butter sauce,

BUTTERNUT SQUASH AND CHEESE RAVIOLI

ricotta and butternut squash filling,
brown butter sage sauce,
shaved reggiano

DESSERT

RIZZUTO'S CANNOLI & GELATO SERVED TO EACH GUEST

\$50 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
chick pea puree, house-made lavosh and baguettes, whole grain
fruit mustard

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

FRIED OYSTERS
Blue point oysters,
citrus wasabi aioli

MEATBALLS AL FORNO
pecorino Romano, melted fresh mozzarella, marinara sauce

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

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

NY STRIP STEAK
roasted potatoes, grilled asparagus,
gorgonzola parsley butter

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

SIT DOWN DINNER II

ENTRÉE (continued)

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

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

BUTTERNUT SQUASH AND CHEESE RAVIOLI
ricotta and butternut squash filling, brown butter sage sauce,
shaved reggiano

DESSERT

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

NY CHEESECAKE
strawberry compote, freshly whipped
cream

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

west and east coast 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

\$265.95 (30 rolls)

7.35% sales tax and suggested gratuity of 20% additional

HAND PASSED HORS D'OEUVRES

TIER I

Fried Ravioli, Marinara

Fried Artichoke Hearts,
Raspberry Vinaigrette

Tomato Basil Bruschetta, Evoo,
Aged Balsamic

Caprese Skewers, Balsamic
Drizzle

Oak Grilled Chicken Skewers,
Honey Balsamic, Cannoli Crumble

Pulled Pork Sliders, Sautéed
Onion, Cheddar, Slaw

Herb Stuffed Mushrooms

Petite Rizzuto's Meatballs

TIER II

Prosciutto Wrapped Jumbo
Shrimp, Cider Glaze

Scallops Wrapped in Bacon

Beef Tenderloin Crostini,
Gorgonzola Fondue

Asparagus wrapped in Prosciutto

Maine Lobster Bisque Shooters

Miniature Maryland Style
Crab Cakes (*market price*)

Smoked Salmon on Brioche, Herb
Cream Cheese Micro Greens

Truffle Mac & Cheese Bites

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

Selection of 3 Hors d'oeuvres from Tier I & 3 hors d'oeuvres from Tier II
\$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,
Imported and Domestic Bottled Beer, Draft Beer,
Select House Wines,
Assorted Soft Drinks and Sparking Mineral Water

20 per person, first hour -10 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

25 per person, first hour - 12.00 per person each additional hour

7.35% sales tax and suggested gratuity of 20% additional