

ri~~z~~otto

ristorante

redefining fine dining.



Banquet Menu

930 Maple Rd. Amherst, N.Y. 204-4455

BREAKFAST BUFFET

Fresh Fruit
Danish and Pastries

Scrambled Eggs
Bacon
Homemade Sausage Patties
Ricotta Pancakes & Fresh Berries
Brunch Potatoes

Orange Juice, Cranberry Juice
Coffee, Tea and Decaf

15.5

BRUNCH BUFFET

Fresh Fruit
Rolls, Danish and Pastries

Scrambled Eggs
Applewood Smoked Bacon or
Sausage Patties, Peppers & Onions
Ricotta Pancakes with Fresh Berries
or Amoretto Peach Waffles
Brunch Potatoes
Pasta with Carbonara or Red Sauce
Petite Chicken Milanese

Carving Station
Baked Ham, Roast Turkey or
Porkloin with Honey Marsala Glaze

Homemade Desserts
Orange Juice, Cranberry Juice
Coffee, Tea and Decaf

21.5

LUNCH BUFFET

House Salad or Insalata Abraci

Fresh Fruit Salad

Choice of Pasta
House Red, Carbonara, Bolognese,
Porcini and Sausage
Or Risotto

Sandwich Rolls
Sliced Coldcuts and
Sandwich Cheeses

Coffee, Tea and Dessert
17.5



SIT DOWN LUNCHEONS

Choice of Homemade Soup, House Salad,
or Insalata Abraci

Homemade Breads and Spreads

Homemade Maccarancini Pasta 15.5
Choice of sauce: Carbonara,
Porcini & Sausage, Bolognese
or House Red Sauce

Insalata di Manzo 16.5
Grilled Tenderloin Tips & Vegetables
over Arugula on homemade baguette

Seafood Crespelle 16.5
Homemade Crepes with Seafood Stuffing

Chicken Francaise 16.5
with Homemade Fettuccini Alfredo

Chicken Milanese 16.5
with Dressed Greens and Risotto

Chicken Pot Pie 14.5
Baked with flaky crust

Pork Chop (10 oz) 17.5
with Honey Marsala Glaze
Risotto & Asparagus

Scarlet Snapper 18
with Carrot Risotto & Vegetable Slaw

Porcini Crusted Salmon 17.5
with Risotto & Grilled Vegetables

Petite Filet (6oz) 22.5
Risotto Croquette & Grilled Vegetables

Includes Coffee, Tea and Dessert

BUFFET DINNERS

Salads
(Individually Served)
Insalata Abraci, House Salad or
Caprese

**Assorted Breads
and Homemade Spreads**

Pasta
Pasta in our House Red Sauce
Macarancini with Sausage
and Truffle Cream or
Pasta Carbonara

Potato/Risotto
Roasted Baby Red Potatoes
or Parmesan Risotto

Vegetables
Grilled Vegetables or Asparagus

Entrees
Chicken Saltimboca
Chicken Milanese
Tenderloin Tips with Wild Mushroom
Parmigian Crusted Tilapia
Porcini Crusted Salmon
Seafood Crespelle
Carved Roast Pork Loin
with Honey Marsala Glaze
Carved Roast Beef
Carved Spinach & Asiago Tenderloin (add \$2)
Sliced Roast Beef in Gravy

Coffee, Tea and Dessert

Two Meats.....20 Three Meats.....24

STATIONS PACKAGE 20

Choice of 4 cold items from our antipasto bar
Assorted Artisan Pizzas
Risotto di Buffalo or Macarancini Bolognese
Meatballs in Marinara or Homemade Sausage, Peppers & Onions
Coffee, Tea & Dessert

FAMILY STYLE

Choice of Homemade Soup

Italian Wedding

Minestrone

Stracciatella

Choice of Salad

Insalata Abraci

House Salad

Caprese

Homemade Maccarancini

Choice of sauce:

Carbonara

Porcini and Sausage

Bolognese

House Red Sauce

Assorted Breads & Homemade Spreads

Choice of Two Meats:

Chicken Milanese

Chicken Saltimboca

Chicken Francaise

Salmon Picatta

Parmigian Crusted Tilapia

Honey Marsala Glazed Pork Loin

Grilled Tenderloin Tips over Spinach

Choice of Potato

Roasted Baby Red Potatoes

Fingerling Potatoes

Risotto

Choice of Vegetable

Grilled Vegetables

Asparagus

Coffee, Tea and Dessert

26.5

SIT-DOWN DINNER

Choice of soup & salad

or salad and pasta (add \$2)

Homemade Soup (choose one)

Italian Wedding

Minestrone

Stracciatella

Salad (choose one)

Insalata Abraci

House Salad

Caprese

Pasta (choose one)

Pasta in our House Red Sauce

Macaroncini with Sausage & Truffle

Or Pasta Carbonara

Assorted Breads & Homemade Spreads

Choice of Potato & Vegetable:

Fingerling Potatoes or Parmigian Risotto

Grilled Vegetables or Asparagus

Choice of Entrees

Homemade Ravioli 24.5

with cheese and spinach

Chicken Saltimboca 26.5

Chicken Milanese 26.5

Seared Scarlett Snapper 27.5

Porcini Crusted Salmon 27.5

Glazed Pork Chop (14 oz) 30

with Honey & Marsala

NY Strip Steak (12 oz) 35

Filet of Beef Tenderloin 39.5

Veal Involtini 39.5

with Prosciutto, Asparagus
and Fresh Mozzarella

Coffee, Tea and Dessert

HORS D'OEUVRES

Antipasto Bar

Customize your Hors D'oeuvres Table
with a Selection from

Our Famous Antipasto Bar

(Pick Four Platter for Table 4.5 / person)

Cold Hors D'oeuvres

Grilled Vegetables

Fresh Vegetable Display

Assorted Cheese and Cracker Display

Fresh Fruit

Antipasti Platter

Meddie Skewers: Homemade Mozzarella,
Olives, Sundried Tomatoes & Artichokes

Hot Hors D'oeuvres

Arancini Balls

Eggplant and Zucchini Rollatini

Breaded Artichokes

Clams Casino

Meatballs Marinara

Homemade Sausage Patties
with Peppers & Onions

Bruschetta Bread

Chicken Kabobs

Steak on a Stick

Hors D'oeuvres (with Dinner)

Choice of Two Hors D'oeuvres
5.5 / person

Choice of Four Hors D'oeuvres
8.5 / person

Hors D'oeuvres Buffet (2 Hours)

Choice of Four Hot and Four Cold
17.5 / person

Add Carved Roast Beef & Mini Kimmelweck
4 / person

Add Artisan Pizzas
4.5 / person

Add Mini Carved Tenderloin Sandwiches
6.5 / person

LIQUOR & BEVERAGE

Unlimited Bar

One Hour.....13.25 / person

Two Hours.....14.25 / person

Three Hours.....15.25 / person

Four Hours.....16.25 / person

Cash Bar Setup \$75.00

Champagne or Wine Toast ...3.50

Beer, Pop & Wine

One Hour.....11 / person

Two Hours.....12 / person

Three Hours...13 / person

Four Hours.....14 / person

Pop Packages

Unlimited Pop...3.25 / person

Over 3 hours...4.25 / person

Bar Upgrades

Upgrade from Bar Brand Liquors to
Call Brands including Jack Daniel's,
Beefeater, Absolut, Captain Morgan,
Southern Comfort, Bacardi &
Canadian Club
4.25

Upgrade from Draft Beer to Bottled Beer
Your choice of 2 brands: Budweiser,
Bud Light, Coors Light, Labatt Blue,
Labatt Blue Light or Michelob Ultra
and a selection of Fine Wines
4.25

Complete Upgrade to Call Liquor,
Bottle Beer and Fine Wines Selections
7.5



Terms of Agreement

You must notify the office of the exact number of guests attending the function 10 DAYS before the party. This figure will be used as a guaranteed amount for which you will be charged. In the event of a cancellation, your non-refundable deposit may be applied to a similar event booked within one year of cancellation.

We reserve the right to change rooms based on your final count. Minimum of 30 guests for function. Liquor and wine cannot be brought in from an outside source.

All food and beverage prices are subject to an 18% service charge (14% service & 4% admin fee) & NYS Sales Tax . Banchetti by Rizzo's compensates employees at a fixed rate for any banquet, special function or package deal. The service charge is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. This information serves as the notice to the customer to match the requirements of the Hospitality Wage Order.

Under 75 guests.....\$100.00
 75 - 124 guests.....\$300.00
 125 & Over.....\$500.00
 Weddings.....\$750.00

Parties over 75 guests must
 have a 75% deposit 10 days
 prior to the event.