

Rizzo's *Bar & Grill*

Banquet Menu

(Use our Banquet Room or off site Catering)

Weddings – Rehearsals – Corporate events

Dinner Package I - \$20 per person

Choose from the following options

Entrees - choose two Meat options

- Hand Carved Italian Roast Beef
- Brown sugar and cherry Glazed Ham
- Tenderloin Filet Medallions served with your choice of : Modiga or Marsala wine sauce (add \$3 per person)
- Chicken Spedini
- Chicken Modiga
- Chicken Marsala
- Chicken Pomodora

Side options - choose two options (parties with 201 people or more choose 3 options)

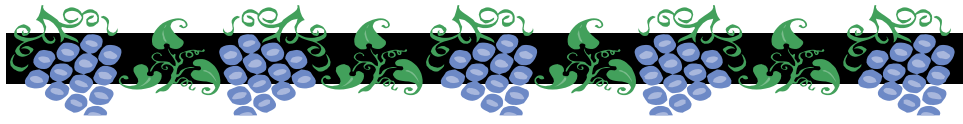
- Cavatelle Pasta – Cavatelle noodles in a garlic cream sauce
- Baked Mostaccioli – Mostaccioli noodles layered in meat sauce, cream sauce and topped with provol and parmesan cheese then baked.
- Vegetable medley – Green beans, peas, carrots, squash, broccoli seasoned and steamed
- Italian Green beans – green beans steamed and topped with homemade marinara
- Sautéed Green Beans – sautéed with red onion and bacon
- Other vegetables upon request

Salad Options – choose one option

- Rizzo's House Italian salad – Romaine and Iceberg lettuce tossed with our Creamy Italian dressing and pimentos, provol cheese and parmesan cheese.
- Caesar salad – Romaine lettuce tossed in a creamy ceasar dressing with asiago cheese and croutons
- House Italian salad – Our Rizzo's House salad with red onion and Artichokes

All Buffets served with fresh Italian Bread or Dinner rolls

All Buffets include Coffee, Tea and Bottled water



Dinner Package II - \$18 per person

Choose from the following options

Entrees - Choose One Meat options

- Hand Carved Italian Roast Beef
- Brown sugar and cherry Glazed Ham
- Tenderloin Filet Medallions served with your choice of : Modiga or Marsala wine sauce (add \$3 per person)
- Chicken Spedini
- Chicken Modiga
- Chicken Marsala
- Chicken Pomodora

Side options - Choose two options (parties with 201 people or more choose 3 options)

- Cavatelle Pasta – Cavatelle noodles in a garlic cream sauce
- Baked Mostaccioli – Mostaccioli noodles layered in meat sauce, cream sauce and topped with provol and parmesan cheese then baked.
- Vegetable medley – Green beans, peas, carrots, squash, broccoli seasoned and steamed
- Italian Green beans – green beans steamed and topped with homemade marinara
- Sautéed Green Beans – sautéed with red onion and bacon
- Other vegetables upon request

Salad Options – Choose one option

- Rizzo's House Italian salad – Romaine and Iceberg lettuce tossed with our Creamy Italian dressing and pimentos, provol cheese and parmesan cheese.
- Ceasar salad – Romaine lettuce tossed in a creamy ceasar dressing with asiago cheese and croutons
- House Italian salad – Our Rizzo's House salad with red onion and Artichokes

All Buffets served with fresh Italian Bread or Dinner rolls

All Buffets include Coffee, Tea and Bottled water

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Dinner Package III - \$14 per person

Choose from the following options

Entrees - Choose Two Pasta options

- Baked Mostaccioli
- Pasta Con Broccoli
- Spaghetti & Meatballs
- Fettuccini Alfredo (Chicken or Shrimp \$2 per person)
- Baked Cannelloni or Manicotti – Served in a red or white sauce
- Baked Ravioli – Served in a red or white sauce
- Cajun Andouille Pasta

Salad Options – Choose one option

- Rizzo's House Italian salad – Romaine and Iceberg lettuce tossed with our Creamy Italian dressing and pimentos, provol cheese and parmesan cheese.
- Ceasar salad – Romaine lettuce tossed in a creamy ceasar dressing with asiago cheese and croutons
- House Italian salad – Our Rizzo's House salad with red onion and Artichokes

All Buffets served with fresh Italian Bread or Dinner rolls

All Buffets include Coffee, Tea and Bottled water

Cocktail Hour / Hors d'oeuvres - \$6 per person

Appetizer buffets available prior to Dinner buffet being served

Choose 3 -4 items

- Toasted Ravioli
- Toasted Cannelloni
- Bruschetta
- Garlic Bread
- Chicken chunks in sauce (Hot, Sweet & sour, Teriyaki, Bbq)
- Shrimp Cocktail (additional cost may apply)
- Texas Toothpicks – Fried/ Battered Onions and Jalapeños (served with Cajun ranch)
- Cheese variety tray
- Veggie Tray

All Events include 2-3 Employees to Work buffets and Bar areas

-Additional Employees to work at additional cost

All Buffets include Nice Plastic plates, plastic ware and napkins

-China and silverware available for additional costs

Linens available for rent upon request

Jeff & Kellie Goddard ---- 1155 Wentzville Mo 63385

Restaurant – 636-332-6757 ---- Jeff – 314-591-1371