

2025 banquet menu



930 Maple Road Amherst, NY 204-4455
www.rizottoitalianeatery.com

Breakfast Buffet

Minimum 30 people

Fresh Fruit, Danish and Pastries

Scrambled Eggs

Bacon

Breakfast Sausage or Glazed Ham

Pancakes with Fresh Berries

Brunch Potatoes

Orange Juice, Cranberry Juice

Coffee, Tea & Decaf

21

Brunch Buffet

Minimum 30 people

Fresh Fruit,
Danish, Pastries & Breads

Scrambled Eggs

Bacon or Sausage with Peppers and Onions

Pancakes with Fresh Berries

or Strawberry Waffles

Brunch Potatoes

Pasta with Broccoli Alfredo or Pomodoro Sauce

Petite Chicken Milanese

Carving Station

Baked Ham, Roast Beef or Porkloin with Honey Marsala Glaze

Orange Juice, Cranberry Juice

Coffee, Tea and Decaf

28.5

Lunch Buffet

Minimum 30 people

House Salad or Insalata Grata and Fresh Fruit Salad

House Risotto or Pasta with choice of sauce:

House Red, Alfredo, or alla Vodka

Choice of: Meatballs in Marinara or Sausage Peppers Onions

Sandwich Rolls

Sliced Coldcuts and Sandwich Cheeses

Condiment Platter

Coffee, Tea and Dessert

24.5

Stations Package

Minimum 30 people

Antipasti Station

Fruit Platter, Fine Meats and Cheese Platter,
Bruschetta with Crostini, Grilled Vegetables
Arancini or Choice of One Hot Hors D'oeuvre

Pizza Station

Caesar Salad
Assorted Artisan Pizzas

Pasta Station

Risotto di Bufalo (Buffalo Chicken Risotto)
Pasta (*Pomodora, alla Vodka or Alfredo*)
Meatballs in Marinara or
Sausage with Peppers and Onions

Coffee, Tea and Decaf

29.5

Sit Down Luncheons

Choice of Homemade Soup, House Salad, or Insalata Grata
Homemade Breads and Spreads

Homemade Maccarancini Pasta 21.5

*Choice of sauce: Carbonara,
Bolognese or Pomodoro Sauce*

Insalata di Manzo 23.5

*Grilled Tenderloin Tips and Vegetables over Arugula
On Homemade Baguette*

Seafood Crespelle 22.5

Homemade Crepes with Seafood Stuffing

Chicken Francaise 21.5

with Homemade Bucatini Alfredo

Chicken Milanese 21.5

with Dressed Greens and Risotto

Pork Chop (10 oz) with Honey Marsala Glaze 22.5

with Risotto e Asparagus

Porcini Crusted Salmon 22.5

with Risotto e Grilled Vegetables

Filet of Sirloin (6 oz) 24.5

with Risotto e Grilled Vegetables

Coffee, Tea and Dessert

Buffet Dinners

Minimum 50 people

Salads

(Individually Served)

Insalata Grata House Salad Caprese

Breads

Assorted Breads and Homemade Spreads

Pasta

Pasta with choice of sauce:

House Red, Alfredo, or alla Vodka

Potato/Risotto

Roasted Baby Red Potatoes or Parmesan Risotto

Vegetables

Grilled Vegetables or Asparagus

Entrees

Chicken Francaise

Chicken Milanese

Chicken Involtini

Meatballs in Sauce

Porcini Crusted Salmon

Haddock Florentine

Carved Roast Beef

Roast Pork Loin with Honey Marsala Glaze

Tenderloin Tips with Wild Mushroom (add 2)

Carved Spinach and Asiago Tenderloin (add 2)

Coffee, Tea and Dessert

Two Meats.....26.5 Three Meats.....29.5

Sit-Down Dinners

*Sit down dinners include choice soup or salad
add salad or pasta course (\$2)*

Homemade Soup

Italian Wedding Minestrone Tuscan Onion

Salads

Insalata Grata House Salad Caprese

Pasta

choice of sauce:

House Red, Alfredo, or alla Vodka

Entrees include Assorted Breads and Homemade Spreads

Choice of Entrees

Homemade Ravioli 25.5

with cheese and spinach and tomato cream sauce

Chicken Francaise 29.5

with parmesan risotto and grilled vegetables

Chicken Involtini 29.5

with parmesan risotto and grilled vegetables

Chicken Milanese 29.5

with parmesan risotto, citrus greens and baby tomatoes

Grouper Picatta 31.5

with sweet pea risotto and vegetable slaw

Porcini Crusted Salmon 31.5

with sweet pea risotto and vegetable slaw

Glazed Pork Chop (12 oz) 30.5

with wild mushroom risotto and grilled asparagus

N.Y. Strip Steak (10 oz) 37.5

with fingerling potatoes and grilled vegetables

Filet of Beef Tenderloin (8 oz) 42.5

over risotto croquette with spinach and caramelized onion

Coffee, Tea and Dessert

Family Style Dinners

Minimum 15 people

Choice of Homemade Soup or Salad

Soup- *Italian Wedding Minestrone Tuscan Onion*

Salads- *Insalata Grata House Salad Caprese*

Assorted Breads and Homemade Spreads

Pasta

Homemade Maccarancini

Choice of sauce:

House Red, Alfredo, or alla Vodka

Choice of Two Meats:

Chicken Milanese, Chicken Francaise,

Chicken Francaise, Grouper Picatta,

Porcini Crusted Salmon,

Honey Marsala Glazed Pork Loin,

Grilled Tenderloin Tips over Spinach

Plus

Roasted Baby Red Potatoes, Fingerling Potatoes or Risotto
and Choice of Grilled Vegetables or Asparagus

Coffee, Tea and Dessert

29.5

Wedding Package

Customize your special day...

Mix any food and beverage package and we'll include
champagne toast for the head table, cut and serve your wedding

Cake with ice cream and provide a late night coffee station

\$5 per person

Hors D'oeuvres

Cold Hors D'oeuvres

Grilled Vegetables

Fresh Vegetable Display

Assorted Cheese and Cracker Display

Fresh Fruit

Antipasti Platter

Mediterranean Skewers

with Homemade Mozzarella, Kalamata Olives, Sundried Tomatoes and Artichokes

Hot Hors D'oeuvres

Arancini Balls

Eggplant and Zucchini Rollatini

Breaded Artichokes Alfredo

Spinach Artichoke Dip

Meatballs Marinara

Italian Sausage with Peppers & Onions

Bruschetta Bread

Honey Marsala Chicken Bites

Steak on a Stick

Hors D'oeuvres (with Dinner)

Choice of Two Hors D'oeuvres 6.5 person

Choice of Four Hors D'oeuvres 9.5 person

Hors D'oeuvres Buffet (Two Hours)

Choice of Four Hot and Four Cold..... 25 person

Add Artisan Pizzas..... 3.5 person

Add Carved Roast Beef..... 4.5 person

Add Mini Carved Tenderloin
and Roast Turkey Sandwiches..... 6.5 person

Liquor & Beverages

Beer, Pop & Wine

One Hour.....12 person
Two Hours.....14.50 person
Three Hours...16.50 person
Four Hours.....18 person

Pop Packages
Unlimited Pop...4 person
Over 3 hours...5.5 person

Unlimited Bar

One Hour.....15.00 person
Two Hours.....17.50 person
Three Hours.....19.50 person
Four Hours.....21.00 person

Cash Bar Setup \$100.00
Champagne or Wine Toast ...3.5

Bar Upgrades

Upgrade from Bar Brand Liquors to Call Brands
including Jack Daniels, Beefeater, Absolut,
Captain Morgan, Southern Comfort,
Bacardi & Canadian Club
6

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
4.5

Complete Upgrade to Call Liquor,
Bottle Beer and Fine Wines Selections
9

Punch Bowls

Fruit Punch \$44
Wine or Mimosa \$58
Limoncella \$64



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RizottoItalianEatery.com



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9210 Transit 716-689-3600
RizzosCasaDiItalia.com



550 N. French Rd. 716-691-4045
BanchettiByRizzos.com



560 N. French Rd.
Amherst (716) 204-4455

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 25 guests for banquet room function.
Liquor and wine cannot be brought in from an outside source.

All food and beverage prices are subject to an 20% service charge (15% service & 5% admin fee) & NYS Sales Tax . Rizotto Eatery and Sweetery 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.