

### \$140 PER GUEST

#### COLD APPETIZERS

##### POKE BOWL

Ahi tuna, avocado, sesame-soy dressing, mango, watermelon, scallion, sesame seeds

##### ASSORTED CANAPÉS

Smoked salmon, prosciutto, and herring canapés served with dill cream on toast points

##### CAPRESE SKEWERS

Mozzarella, cherry tomato, basil, and balsamic glaze

#### SALADS

##### CAESAR SALAD

Crisp romaine, creamy anchovy dressing, shaved Parmesan, ciabatta

##### ARUGULA & SEASONAL FRUIT SALAD

Candied walnuts, honey-mustard dressing, balsamic reduction

##### BURRATA & BEET SALAD

Creamy burrata, roasted beets, arugula, pine nuts, balsamic glaze, and a hint of lemon juice

#### HOT APPETIZERS

##### CHICKEN WINGS

Teriyaki, Buffalo, or Lemon-Pepper flavor

##### CALAMARI FRA DIAVOLO

Lightly fried calamari served with putanesca sauce

##### TRUFFLE CHEESE BOMBS

Crispy bites filled with creamy truffle cheese

#### ENTRÉES CHOICE OF

##### RIZZ MEAT EXPERIENCE

Grilled chicken, pork, and beef steaks with rustic-style potatoes, grilled vegetables (zucchini, bell peppers, mushrooms, baby carrots), pickled cucumbers, and fermented beet cabbage Kryzalka

\*Served with our signature sauce trio: Spicy Adjika, Creamy Garlic, and Chimichurri

##### RIZZ SEAFOOD SYMPHONY

Grilled salmon, shrimp, and calamari with vegetable rice risotto (green peas, carrots), grilled vegetables, and a trio of sauces: Tartar, Tzatziki, and Creamy Salmon Sauce

**INCLUDES: COFFEE, TEA, SOFT DRINKS**

##### Service Charge

A 7% service charge is automatically applied to all checks over \$350. (Please note: this is not a gratuity and does not replace tipping.)

### \$160 PER GUEST

#### COLD APPETIZERS

##### POKE BOWL

Ahi tuna, avocado, sesame-soy dressing, mango, watermelon, scallion, sesame seeds

##### SALMON À LA CRÊPE

Smoked salmon rolled in delicate crêpes with light cream filling

##### CHARCUTERIE SELECTION

Imported cheeses and artisanal cured meats

#### SALADS

##### CAESAR SALAD

Crisp romaine, creamy anchovy dressing, shaved Parmesan, ciabatta

##### GREEK SALAD

Cucumber, tomato, red onion, feta, Kalamata olives, oregano vinaigrette

##### HOT STEAK ARUGULA SALAD

Grilled vegetables (bell pepper, zucchini), arugula, flat iron steak, pesto sauce

#### HOT APPETIZERS

##### CHICKEN WINGS

Teriyaki, Buffalo, or Lemon-Pepper flavor

##### SHRIMP PUFF PASTRY

Shrimp wrapped in puff pastry.

##### STUFFED MUSHROOMS

Mushroom stuffed with ground beef and cheese.

#### ENTRÉES CHOICE OF

##### RIZZ MEAT EXPERIENCE

Grilled chicken, pork, and beef steaks with rustic-style potatoes, grilled vegetables, pickled cucumbers, and fermented beet Kryzhalka. Served with Adjika, Garlic, and Chimichurri sauces.

##### RIZZ SEAFOOD SYMPHONY

Grilled salmon, shrimp, and calamari served with rice risotto, grilled vegetables, and a trio of sauces: Tartar, Tzatziki, and Creamy Salmon Sauce.

**INCLUDES: COFFEE, TEA, SOFT DRINKS**

##### Service Charge

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**\$180 PER GUEST****COLD APPETIZERS****POKE BOWL**

Ahi tuna, avocado, sesame-soy dressing, mango, watermelon, scallion, sesame seeds

**SALMON À LA CRÊPE**

Smoked salmon rolled in delicate crêpes with light cream filling

**CAVIAR BLINI BITES**

Mini crepes topped with crème fraiche and caviar

**SALADS****CAESAR SALAD**

Crisp romaine, creamy anchovy dressing, shaved Parmesan, ciabatta

**BURRATA & BEET SALAD**

Burrata, roasted beets, arugula, watermelon, pine nuts, balsamic glaze, and lemon juice

**HOT STEAK  
ARUGULA SALAD**

Flat iron steak, grilled vegetables, arugula, and pesto sauce

**HOT APPETIZERS****CALAMARI FRA  
DIAVOLO**

Lightly fried calamari served with putanesca sauce

**SHRIMP PUFF PASTRY**

Shrimp wrapped in puff pastry

**STUFFED MUSHROOMS**

Mushroom stuffed with ground beef and cheese

**ENTRÉES****MEDITERRANEAN LAMB CHOPS**

Grilled and seasoned with herbs and olive oil

**LEMON KISSED SHRIMP PASTA**

Pasta with creamy salmon sauce with shrimp

**FLAT IRON CHIMICHURRI STEAK**

Tender steak topped with fresh chimichurri

**POTATO PANCAKES**

Served with in-house sauces (mushroom, sour cream, garlic)

**PAN-SEARED SALMON**

Served with asparagus and lemon butter sauce

**INCLUDES: COFFEE, TEA,  
SOFT DRINKS****Service Charge**

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## CUSTOM DINNER ADDITIONS

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**RIZZ MEAT EXPERIENCE — \$80**

Grilled chicken, pork, and flat iron steak with rustic potatoes, grilled vegetables, house pickles, marinated beetroot salad, and a trio of sauces: Spicy Georgian Adjika, Creamy Garlic, and Chimichurri

**RIZZ SEAFOOD SYMPHONY — \$80**

Grilled Atlantic salmon, garlic butter shrimp, and fried-calamari, served with vegetable rice or risotto and grilled vegetables. Accompanied by a trio of sauces: Tartar, Tzatziki, and Creamy Salmon Sauce

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### EXTRAS

**CHARCUTERIE BOARD — \$45 | FRESH FRUIT BOARD — \$45**

**BOTH BOARDS — \$80**

All banquet menus are curated for an exceptional dining experience — blending authentic European flavors, elegant presentation, and the signature Rizz Lounge touch

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All designed dinner menu packages are served family style, conducive to sharing and availability.

Please make a member of our team aware of any allergies and intolerances before placing an order for food

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**Service Charge**

A 7% service charge is automatically applied to all checks over \$350. (Please note: this is not a gratuity and does not replace tipping.)

### \$170 PER GUEST

#### COLD APPETIZERS

##### SALMON À LA CRÊPE

Smoked salmon rolled in delicate crêpes with light cream filling

##### CHICKEN ASPIC

Chicken broth, chicken, garlic, onion, carrot

##### ASSORTED CANAPÉS

Smoked salmon, prosciutto, and herring canapés served with dill cream on toast points

#### SALADS

##### OLIVIER

Classic potato and vegetable salad with meat

##### GREEK SALAD

Fresh tomatoes, cucumbers, peppers, olives, feta, red onion

##### MEAT BOARD

Assortment of cured meats and artisan cold cuts

#### HOT APPETIZERS

##### BACON CROWNED CHICKEN RINGS WITH POTATO CROQUETTES

Tender chicken wrapped in bacon, served with crispy croquettes

##### CHEESE BALLS, SALMON STICKS, SHRIMP WITH CORN

A trio of hot appetizers perfect for sharing

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#### ENTRÉES

##### THREE MEAT ROULADES WITH GRILLED VEGETABLES

Selection of pork, chicken, and beef roulades served with seasonal grilled vegetables

##### STUFFED CABBAGE ROLLS

Cabbage leaves stuffed with seasoned meat and rice, served with tomato sauce

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#### Service Charge

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# \$170 3 ОСОБИ

## ХОЛОДНІ ЗАКУСКИ

### КАНАПКИ АСОРТИ

Канাপки з копченим лососем, прошуто, та оселедцем із кроповим кремом на грінках

### ХОЛОДЕЦЬ

Традиційний український холодець (курячий)

### НАЛИСНИКИ З ЛОСОСЕМ

Млинці начинені слабосоленим лососем

## САЛАТИ

### ОЛІВ'Є

Класичний салат з картоплі, овочів та м'ясних продуктів

### ГРЕЦЬКИЙ САЛАТ

Свіжі помідори, огірки, перець, оливки, фета, цибуля

### М'ЯСНА ТАРИЛКА

Асорті м'ясних виробів та ковбас

## ГАРЯЧІ ЗАКУСКИ

### КУРЯЧІ КІЛЬЦЯ В БЕКОНІ З

### КАРТОПЛЯНИМИ КРОКЕТАМИ

Ніжне куряче м'ясо, загорнуте в бекон, подається з хрусткими крокетами

### СИРНІ КУЛЬКИ, ПАЛИЧКИ З ЛОСОСЯ, КРЕВЕТКИ З КУКУРУДЗОЮ

Трійка гарячих закусок для компанії

## ОСНОВНІ СТРАВИ

### АСОРТИ З М'ЯСНИХ РУЛЕТІВ З ОВОЧАМИ НА ГРИЛІ

Рулети зі свинини, курки та яловичини, що подаються з сезонними овочами гриль

### ГОЛУБЦІ

Капустяні листи, фаршировані м'ясом та рисом, у томатному соусі

Сервісний збір:

У розмірі 7% автоматично додається до всіх рахунків на суму понад \$350.