

## ◇ TO GO PLATTERS & BUFFET ◇

### **Appetizers**

Chicken Tenders 65/110  
Chicken Wings 75/ 125  
Lobster Rangoons 80/155  
Meatballs 50/80  
Crab Cakes 80/135  
Garlic Knots 40/60  
Arancini 70/120  
Eggplant Rollatini 60/105

### **Salads**

Caesar 45/60  
Garden 40/55

### **Desserts**

Sophia's Apple Pie 35  
Tiramisu Cheesecake 60  
Gregg's Carrot Cake 55  
Gregg's Death by Chocolate Cake 55

### **Entrees**

Chicken Parmesan w/Linguine 70/120  
Eggplant Parmesan w/Linguine 70/120  
Chicken Broccoli Alfredo 70/120  
Salmon 95/145  
Short Ribs 65/115  
Steak Tips 95/145  
Classic Lasagna 55/95  
Eggplant Lasagna 60/105  
Bolognese 60/105  
Korean BBQ Beef 95/145  
Pesto Shrimp 80/130  
Baked Cod 90/140  
Lobster Risotto 110/170  
Chicken Scarpariello 80/130

Prices are listed as (small/large)  
Small Pan 9" x 12"  
Large Pan 12" x 20"

### **Sides**

Risotto 40/60  
Linguini 25/40  
Mashed Potatoes 30/50  
Fresh Cut Fries 25/40  
Parmesan Truffles Fries 40/60  
Wild Rice & Quinoa 30/50  
Broccolini 35/55  
Crispy Herbed Potatoes 35/55  
Coconut Rice 30/50  
Sweet Potato Bacon Hash 40/60  
Chipotle Sweet Potato Mash 40/60  
Butternut Squash Puree 40/60  
Roasted Carrot Medley 40/60  
Garlic Haricots Verts 35/55  
Grilled Asparagus 35/55  
Mac & Cheese 30/50

## ◇ COCKTAIL HOUR ◇

*Prices are listed per person per hour. Minimum 30 Guests and 4 Selections.*

### **Passed Appetizers**

Honey Cornbread Croutons \$3  
Caprese Skewers of Tomato, Mozzarella, Basil and Balsamic \$4  
Crab Cakes with Jalapeño Aioli \$7  
House Meatballs over Marinara Topped with Ricotta \$3  
Korean BBQ Beef Skewers \$7  
Marinated Steak Tips w/ Red Wine Gravy \$7  
Lobster Rangoons w/ Sweet Chili Dip \$7  
Grilled Chicken Brochettes \$5  
*(Choose: garlic parmesan, BBQ, buffalo, sweet chili, pesto, gochujang)*

### **Stationary Bites**

Pizza Bar (2 pizza options if under 40 guests; 4 pizza options if over 40 guests) \$5  
Charcuterie Board: Chef's Selection of meats and cheeses \$9  
Veggie & Fruit Platter served with house made ranch & blue cheese \$5

## ◇ THE FINE PRINT ◇

Orders require a minimum of 1 week advance notice and are subject to a non-refundable 50% deposit at the time of order.

Tax and gratuity (in-house) will be added to all parties.

Custom cakes are available through partnerships with local bakers. Prices vary and orders need 3 weeks advance notice.

Please inform your server immediately if anyone in your party has a food allergy.

Contact us at [Manager@RusticoMA.com](mailto:Manager@RusticoMA.com) or 508-717-4676 to book your event!