

Allow **RUVO** to make your special event one you'll always remember.

For more than 20 years, our goal has been to serve the freshest country Italian cuisine and cocktails crafted only with the best of local ingredients. And no matter the occasion, our expert team will provide unrivaled customer service, allowing us to deliver to you an experience you'll never forget.

APPETIZERS

CHOICE OF TWO, SERVED FAMILY STYLE

BAKED LOCAL LITTLE NECK CLAMS

CALAMARI FRITTI

spicy marinara, lemon, horseradish rémoulade

MOZZARELLA DI FRESCA

roasted peppers, fresh basil

BRUSCHETTA

summer: tomato, red onions, fresh basil
winter: wild mushroom, olive tapenade

ANTIPASTI PLATTERS +3 PER PERSON

imported cheeses & dry-aged meats, warm marinated long-stem artichokes, pepperoncini

DESSERTS

CHOICE OF ONE

CHOCOLATE MOUSSE CAKE

NEW YORK CHEESECAKE

TIRAMISU

cake cutting fee: +2pp



BAR OPTIONS

OPEN BAR
35 per person

BEER & HOUSE WINE
25 per person

CHAMPAGNE PUNCH
12 per person

BAR TAB
Priced by Consumption

an additional 10 per person per hour will be added to any parties over three hours



MINIMUM GUEST REQUIREMENTS

GREENLAWN

PORT JEFFERSON

PRIVATE PARTIES

25 ADULTS

25 ADULTS

Friday PM: 35 Saturday PM: 45

DAY PARTIES (SATURDAY & SUNDAY)

25 ADULTS

25 ADULTS

LUNCHEON MENU (MONDAY-FRIDAY)

10 ADULTS

(60 guests maximum)

25 ADULTS

(50 guests maximum)

BUFFET

25 ADULTS

(60 guests maximum)

25 ADULTS

(35 guests maximum)

SIT DOWN MENUS

12 ADULTS

(60 guests maximum)

12 ADULTS

(50 guests maximum)

CONTACT & PAYMENT POLICY

\$500 Non-Refundable Deposit Due on Contract
Menu with Final Guest Count Due Two Weeks Prior to Event
Final Payment Based on Final Guest Count
Final Balance Paid in Full Day of Event
Sales Tax & 20% Gratuity Added to All Package Totals
Flowers & Balloons Permitted - NO CONFETTI

Private Events



RuvoRestaurant.com
63 Broadway, Greenlawn, NY 11740 | 631.261.7700
105 Wynn Lane, Port Jefferson, NY 11777 | 631.476.3800

MENU SUBJECT TO CHANGE | LEFTOVER FOOD CANNOT BE TAKEN TO GO

3-COURSE LUNCHEON

32 PER PERSON

AVAILABLE MONDAY-FRIDAY (LAST START TIME AT 3PM)

Appetizers choice of two, served family style (see appetizer section)

Entrées choice of three

CHICKEN PARMIGIANA WITH LINGUINE

SEARED SALMON WITH LEMON & CAPERS
seasonal vegetables, orzo & wild rice blend

GRILLED CHICKEN SANDWICH
goat cheese, roasted peppers

LINGUINE RAGU
grandma D's meatballs, sausage

RIGATONI ALLA VODKA

TUSCAN SALAD
grilled chicken, soppressata, roasted peppers, pignoli nuts, mixed greens

HEARTS OF ROMAINE GRILLED CHICKEN CAESAR SALAD

LINGUINE FINI WITH RED OR WHITE LOCAL CLAM SAUCE

Desserts choice of one (see dessert section)

4-COURSE BUFFET

45 PER PERSON

Appetizers choice of two, served family style (see appetizer section)

Salads choice of one

ORGANIC GREENS WITH SHAVED PARMESAN

HEARTS OF ROMAINE CAESAR

Entrées

SLICED MARINATED FLANK STEAK

chianti mushroom sauce, broccoli with garlic & oil, herb-roasted potatoes

PLUS, CHOICE OF ONE PASTA, ONE CHICKEN, ONE FISH

PASTA

Grilled Vegetable Rigatoni Primavera En Brodo

Rigatoni Alla Vodka

Orecchiette with House-Made Sausage & Broccoli Rabe

Rigatoni Pomodoro Orecchiette with Prosciutto, Peas, Onions,

Cream, Parmesan

CHICKEN

Chicken Parmigiana

Chicken Francese

FISH

Seared Salmon with Lemon & Capers

Sole Oreganata

Desserts choice of one (see dessert section)

4-Course Sit-Down Dinner Options



45 PER PERSON

Appetizers choice of two, served family style (see appetizer section)

Salads choice of one

ORGANIC GREENS WITH SHAVED PARMESAN

HEARTS OF ROMAINE CAESAR

Entrées

CHOICE OF ONE PASTA, ONE CHICKEN, ONE FISH

PASTA

Grilled Vegetable Rigatoni Primavera En Brodo

Rigatoni Alla Vodka

Linguine Ragu with Grandma D's Meatballs & Sausage

Orecchiette with House-Made Sausage & Broccoli Rabe

Linguine Fini with Red Or White Local Clam Sauce

Rigatoni with Chicken, Broccoli, Wild Mushrooms, Sun-Dried Tomatoes

CHICKEN

served with seasonal vegetables

Chicken Parmigiana with Linguine

Chicken Francese with Potato

Chicken Scarpariello with Potato

Roasted Rosemary Chicken DeNicola with Potato

FISH

served with seasonal vegetables & potato

Seared Salmon with Lemon & Capers

Sole Oreganata

Desserts choice of one (see dessert section)

52 PER PERSON

Appetizers choice of two, served family style (see appetizer section)

Salads choice of one

ORGANIC GREENS WITH SHAVED PARMESAN

HEARTS OF ROMAINE CAESAR

Entrées

CHOICE OF FOUR: ONE PASTA, ONE CHICKEN OR VEAL, ONE FISH, ONE STEAK OR DUCK

PASTA

Orecchiette with Sea Scallops & Wild Mushrooms

Linguine with Shrimp Fra Diavolo

Shrimp Scampi with Linguine

Linguine Fini with Red Or White Local Clam Sauce

Rigatoni with Chicken Broccoli, Wild Mushrooms, Sun-Dried Tomatoes

CHICKEN OR VEAL

Chicken Francese with Seasonal Vegetables & Potato

Chicken Scarpariello with Potato

Roasted Rosemary Chicken DeNicola with Seasonal Vegetables & Potato

Veal Marsala With Mushrooms & Fresh Basil with Linguine

Veal Scallopini Sorrentino With Linguine

FISH

served with seasonal vegetables & potato

Seared Salmon with Lemon & Capers

Sole Oreganata

STEAK OR DUCK

served with seasonal vegetables & potato

New York Strip Steak Gorgonzola

Roasted Long Island Duck with Seasonal Vin Santo Fruit Sauce

Desserts choice of one (see dessert section)

