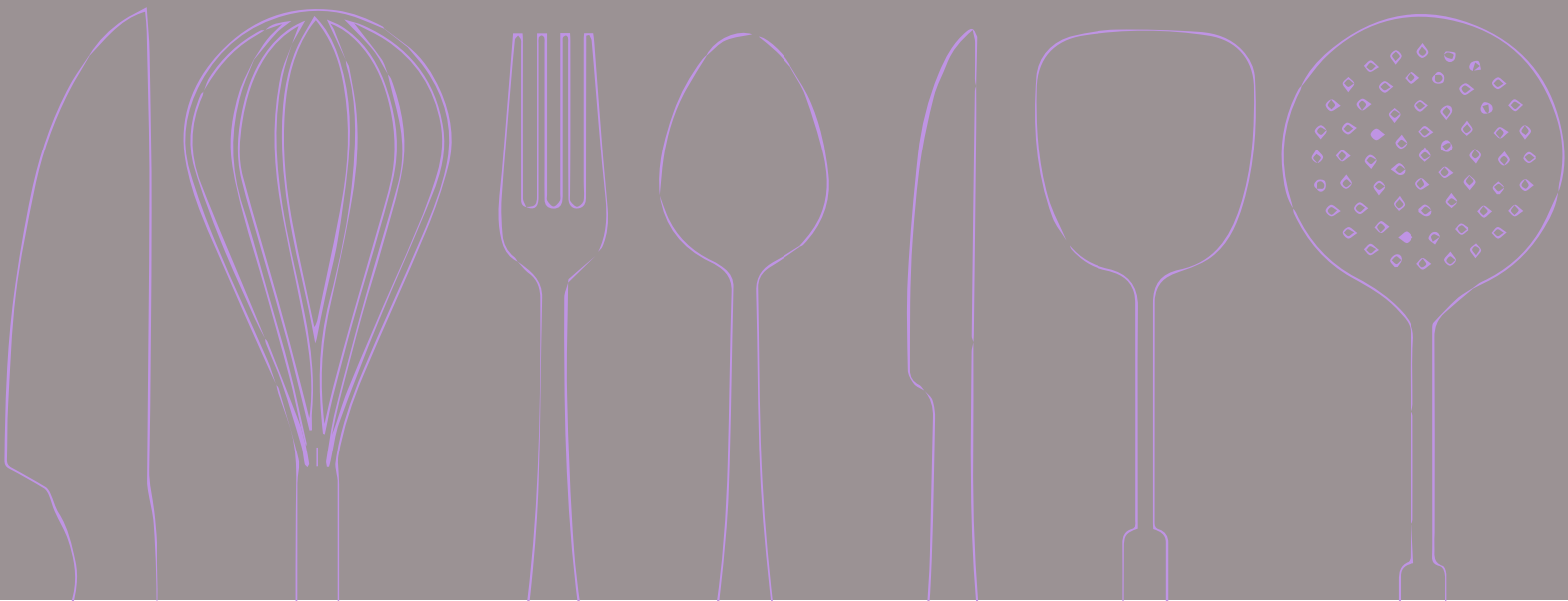


SUMMER 2020

THE COVID WAY TO ENTERTAIN!



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Eat, Drink, & Be Merry

Party Experiences and Entertaining Suppers in a Box

We're officially having a social distancing summer due to COVID-19, which means "at home entertaining is here to stay, and (where it's safe to do so) seems to be the new party trend. You can host with ease with our party experiences and individual boxes delivered to your home, boat or the beach, ready to eat right before your guests arrive.

Are you longing for excitement - the days when we had places to go, people to see and a reason to dress up? We offer a seamless solution to entertaining at home and now you have an experience to look forward to. Some party experiences we are hosting:

Big Screen Movie Night Under the Stars:

Let us arrange a professional movie screen with projector, great sound, blankets, pillows and comfy seating. Our movie snack offers are all packaged in individual "movie snack kits".

Spa Day in Your Home:

We have Covid safe trained estheticians, massage therapists, foot masseuse's as well as a Healer (complete with a complimentary frequency therapy body scan analysis that identifies areas that need attention in your body and mind). We will come to your home and perform services for you and your guests inside or outside - all staff is masked and with face shields and gloves. Complete with fluffy slippers, robes, candles and music. Individual "spa box lunch kits" and green juice are also included.

A Memorable Night with a World Renowned Mentalist/Magician:

You will be astounded by this one of a kind experience in your very own home. He is a fixture servicing the Super Yacht Owners & travels all over the country. Pair this with one of our "Entertaining Suppers & Sip and Savor Cocktails" and you have one great night!

Under the Tuscan Sun:

Let's turn your space into an experience plucked out of a restaurant in Italy. Tablescape décor is included as well as an Italian singer. Pick from one of our 6 course Prix Fix menu's and wines
Inquire about these offerings and let us put together your very own VIP Package

**Tables, chairs, linens, pillows may be arranged upon request.
Outdoor AC's available as well as beautiful artful outdoor lavatories
Staff available



Miracles & Mindgames

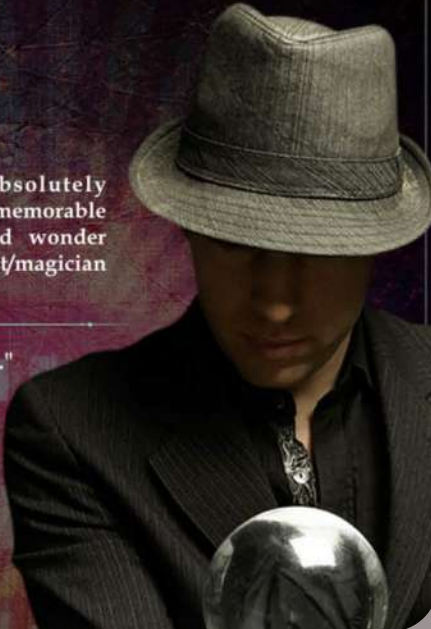
*Magic.
Mindreading.
Mystery.*

Elegant. Sophisticated. Absolutely incredible. Experience a truly memorable evening of astonishment and wonder with world-champion mentalist/magician

"Never fails to blow my mind."
- David Blaine

"That was just fantastic!"
- Angelina Jolie

"Wayy too good. I love this!!!"
- John Stamos



Entertaining Boxes And Sip & Savor Cocktails

Serves 1 - Minimum order \$200 and minimum of 3 boxes of same selection

The Brunch Box: \$38

- Almond bread pudding with amaretto sauce or Bacon and Cheese Strata or Chia pudding parfait with dragon fruit or Banana, Mango, crystalized ginger and toasted almond oatmeal
- Fresh fruit skewer with lavender honey yogurt dip
- (1) Banana Nutella Mini crescents
- Honeydew lime smoothie OR Mimosa in our 16 oz drinkable beverage pouch with fancy straw +\$15

The Nosh Box: \$45

- Assorted meats & cheeses, bread sticks, crackers, assorted fruits and vegetables, dip, dried fruits & nuts, assorted olives and fresh flowers and herbs for styling.
- Raspberry Crumble square
- Blue Hawaiian tequila cocktail in our 16 oz drinkable beverage pouch with fancy straw +\$15

The Sushi Box: \$50

- California roll with crab avocado and cucumber topped with tuna and salmon
- Summer vegetable rolls with peanut sauce - wasabi and soy *Other Assorted chef's choice rolls
- Seaweed salad
- Triple Fudge Brownie
- Our own red wine Sangria in our 16 oz drinkable beverage pouch with fancy straw +\$15



The Seafood Box: \$50

- Sushi grade seared sesame seed tuna sliced over farm greens with an Asian toasted sesame seed vinaigrette or lobster roll on a buttered toasted brioche bun
- Kale ceasar salad
- Oversized brown butter chocolate chip cookie
- Rum Runner in our 16oz drinkable beverage pouch with fancy straw +\$15



The Slider Box: \$35

- (3) Chicken cornflake BLT sliders with siracha sauce or
- (3) Angus Beef garlic truffle burger with gruyere cheese lettuce and tomato *Lettuce wraps available
- Street corn & cherry size potatoes over olive oil and lemon arugula
- Our own Lemon Squares
- Black Cherry Vodka Punch in our 16oz drinkable beverage pouch with fancy straw +\$15



*We have made your life both easy and fun with some of our individual COVID safe room temperature boxes for a seamless solution to entertaining in your home space. Our food is farm to table - delivered right to your home, boat or beach, ready to eat....
Enjoy entertaining at home again with friends and family!*

Traditional Picnic Box: \$40

- Buttermilk Fried chicken
- Cheese Tortellini and lemony arugula salad or Potato salad
- Bisquit & Watermelon cubes
- Chocolate fudge brownie
- Long Island Iced Tea in our 16oz drinkable beverage pouch with fancy straw +\$15



Extreme Ice Cream Sundae Box - \$45

*****Minimum order 2 boxes and minimum of 3 of same rim and topping selection***

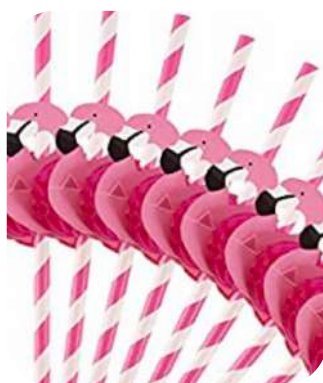
We have created an experience for you to enjoy at home all you need to do is add your favorite ice cream and canned whipped topping!

The kit comes with:

- (3) Sundae glasses with a fully coated candied rim
- Chocolate frosting rimmed with your choice: (choose 1) M&M's, mini chocolate chips, peanut butter chips, rainbow sprinkles
- Perfect ending Toppings are: (choose 2) Peanut butter cups, mini oreos, cotton candy, sour ribbon candy, powdered donuts, fudge brownie, slice of vanilla cake, gummy bears, rainbow lollipop, 4 Hershey kisses
- Chocolate sauce and caramel sauce
- Long spoon and colorful paper straw
- Full directions

All boxes include:

- Colored plates, napkins & utensils
- Virgin drinks available upon request
- Kids boxes and customized boxes upon request



Full Service Dinner Soiree

SUMPTIOUS SOIREE FOUR COURSE SUPPERS

Let us do all the work and you take all the credit - enjoy a restaurant like dinner experience in your own home with close friends and family during these unsettling times. Included is a complete dinner set up delivered with a beautiful outdoor table and chairs (we will space 6 ft apart), each place setting includes goblets in your choice of color with matching dinnerware and flatware, table linens and napkins. One chef and one server per 8 guests.

First Course:

- Beet and watermelon salad with plums and hazelnuts in a raspberry vinaigrette
- Peach & Burrata blackberry basil drizzle
- Parmesan Reggiano custard with romaine lettuce, ceasar dressing and parmesan crisps

Second Course:

- Cream of walnut soup
- Nut crusted scallop with a pear puree
- Goat cheese mousse in a parmesan crisp topped with caviar

Third Course:

- Butter poached lobster tail + braised short rib or filet mignon, carmelized corn , zucchini and candied tomato, potato gratin
- Grilled sea bass in a clementine reduction, potato gratin, grilled zucchini corn and candied tomato
- Shrimp, mussels and clam Cioppino, or Seafood Rustica in a white wine garlic butter sauce served in a bread bowl, carmelized corn, zucchini and candied tomato
- Mushroom or Zucchini lasagna with bechamel sauce, potato gratin, carmelized corn, zucchini and candied tomato
- Chicken with sugar snap peas, slivered almonds and bok choy, potato gratin

Fourth Course:

- Chocolate Pudding with a toasted marshmallow
- Espresso gelato with coffee beans
- Grilled pineapple on a bed of pastry cream drizzled with caramel sauce
- Peanut butter truffles and fruit jellies

*Inquire about customized pricing



Let Us Stock Your Fridge

CHEF PREPARED GOURMET MEALS FOR 2 OR MORE

Delivered to your door! Heat and eat. Minimum order \$250

Low Country Boil: Chicken Chorizo sausage, old bay shrimp, corn halves and boiled potato

(350 oven for 20 minutes covered) *lobster xtra

Salmon: Pesto parmesan pine nut crusted

Mac and Cheese: Like mom used to make- breadcrumb topping (350 oven for 20 minutes covered)

Chicken Tacos: Pulled chicken, seared tortillas, cheddar cheese, sour crème, jalapenos and our own picadillo salsa (microwave tortillas, heat chicken on stove for 7 minutes)

Pepperoni Lasagna: Can be made with zucchini or pasta (Uncovered 15 minutes at 350)

Pesto, Toasted Pine Nut, Bow Tie Pasta and Pea Salad: With grilled chicken or shrimp (room temp)

Broccoli Twice Baked Stuffed Potato: Bechamel sauce with cheddar and scallions (350 uncovered 20 minutes)

Deep Dish Roasted Vegetable Quiche: Room temp or heated

Quinoa, Kale, Dried Cherries and Pomegranate Salad: green goddess dressing (room temp)

Lobster Salad: Fresh rolls and lettuce (pint makes 2, quart makes 4)

Oversized Mozzarella Stuffed Meatballs: Our own marinara (heat 350 20 min)

*Pappardelle pasta or spaghetti squash available

Roasted Ratatouille with Polenta: 350 oven for 10 minutes

Potato Pancakes or Zucchini Pancakes: Aoli and applesauce

Penne with Sliced Beef and Arugula Salad: With shaved parmesan

Egg, Boursin and Bacon Breakfast Pudding: 350 oven 15 minutes

Overnight French Toast: 350 oven 10 minutes

Potato, Cheddar Cheese and Corn Chowder: Stovetop heat through

Souffled Broccoli Casserole or Creamy Squash Casserole: With cracker crumb topping (350 oven for 10 minutes)

Cream Cheese Chicken Enchiladas: Mexican rice, 350 oven, 350 uncovered

Almond Chicken Tenderloins: 350 oven uncovered, 15 minutes

Cod in Parchment Packages with Fresh Vegetables and Lemon: 350, 10 minutes

Ceasar Roasted Swordfish: 350 oven, 10 minutes

Snap Pea, Herb and Pancetta Salad

Desserts:

Cherry Almond Crumble

Brownie Pie

Banana Pudding

Lemon Bars

Oversized Brown Butter Chocolate Chip Cookies

Homemade Chocolate Pudding with Torched Marshmallows

*Call for customized pricing

