



Dinner Menu 1

Appetizers

Combination Pasta
Penne, Tomato Basil, Tortellini Panna

Salads

Arno Garden Salad
Mixed Greens, Seasonal Vegetables

Classic Caesar Salad

Entrées

Veal Mixed Mushrooms
Mushrooms, White Wine

Broiled New York Sirloin Steak

Chicken Triestina

Eggplant, fresh mozzarella

Grilled Norwegian Salmon

Dijon Mustard-Side

Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Each event can be custom tailored for your specific needs...



Dinner Menu 2

Reception

COLD

Vegetable Crudite

Arno Dipping Sauce

Cold Antipasto

Imported Italian Dry Meats, Domestic/Imported Cheeses, Tuscan Bread

Bruschetta

Tuscan Bread, Tomatoes, Onions, Basil

HOT

Shrimp Cocktail

Traditional Cocktail Sauce

Meatballs

Veal, Seasonings, Light Red Sauce

Fried Calamari

Crostini di Mozzarella

Warm Mozzarella

SIT DOWN DINNER

Appetizers

Penne Pomodoro

Tomato, Basil

Arno Garden Salad

Mixed Greens, Seasonal Vegetables

Entrées

Broiled Norwegian Salmon

Dijon Mustard-Side

Chicken Triestina

Eggplant, fresh mozzarella

Veal Mixed Mushrooms

Mushrooms, White Wine

New York Sirloin Steak

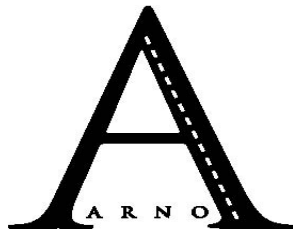
Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Each event can be custom tailored for your specific needs...



Dinner Menu 3

COLD

Prosciutto Wrapped Bread Sticks

Shrimp Cocktail

Traditional Cocktail Sauce...10 additional

Bruschetta

Tuscan Bread, Tomatoes, Onions, Basil

Reception

HOT

Meatballs

Veal, Seasonings, Light Red Sauce

Fried Calamari

Crostini di Mozzarella

Warm Mozzarella

SIT DOWN DINNER

Appetizers

Penne Nona

Tomato Sauce, Peas, Mushrooms

Baked Clams

Tomato, Mozzarella, Roasted Peppers

Salads

Arno Garden Salad

Mixed Greens, Seasonal Vegetables

Classic Caesar Salad

Entrées

Veal Mixed Mushrooms

Mushrooms, White Wine

Chicken Scarpariello

Garlic, Lemon, Balsamic Vinegar

Grilled Norwegian Salmon

Dijon Mustard-Side

Broiled New York Sirloin Steak

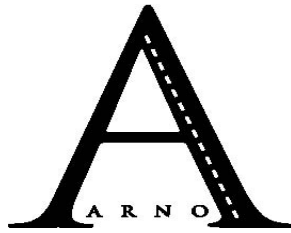
Entrées served with Chef's choice of side dish

Dessert

Tiramisu, Rice Cake, Chocolate Mousse Cake, Tartufo Ice Cream

Coffee and Tea Service

Each event can be custom tailored for your specific needs...



Executive All-Day Meeting Menu

No room charge if more than 15 people

Continental Breakfast

Variety of Fresh Juices

Sliced Melon, Variety of Fresh Fruit

Bagels

Flaky Croissants

Fresh Baked Danish

Variety of Muffins

Served with jams, butter and cream cheese

Lunch

Penne Pomodoro

Tomato, Basil

Entrées

Broiled Norwegian Salmon

Dijon Mustard-Side

Chicken Castelli

Artichokes, Mushrooms, White Wine, Light Red Sauce

Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Afternoon Break

Variety of Soft Drinks

Assorted Cookies

Fresh Fruit Platter

Each event can be custom tailored for your specific needs...



Executive Dinner Menu

Appetizers

Seafood Risotto

Mixed Seafood, Light Red Sauce

Scampi

Garlic, White Wine Sauce

Prosciutto di Parma - Buffalo Mozzarella

Salads

Arno Garden Salad

Mixed Greens, Seasonal Vegetables

Classic Caesar Salad

Entrées

Grilled Halibut

Broiled Veal Chop

Chicken Triestina

Eggplant, fresh mozzarella

Delmonico's Steak

Vintage all natural boneless ribeye

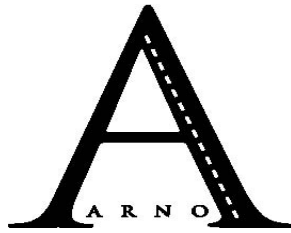
Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Each event can be custom tailored for your specific needs...



Executive Lunch Menu

Appetizers

Capellini Seafood

Angel Hair Pasta, Seafood, Light Tomato Sauce

Salads

Arno Garden Salad

Mixed Greens, Seasonal Vegetables

Classic Caesar Salad

Entrées

Snaper Aurora

Clams, shrimp, light red sauce

Chicken Oscar

Crabmeat, Asparagus, Cheese, White Wine

Veal Chop Capricciosa

Veal Milanese, Salad

Arno Ravioli

Fava Beans, Ricotta, Parmigiano

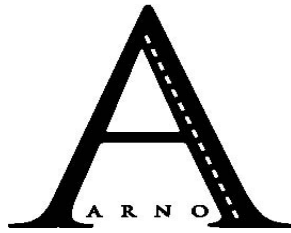
Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Each event can be custom tailored for your specific needs...



High Energy Breakfast

No room charge if more than 15 people

Served Buffet Stile

Starters

Variety of Fresh Juices
Sliced Melon, Variety of Fresh Fruit

Baked Items

Flaky Croissants
Fresh Baked Danish
Muffins
Bagels

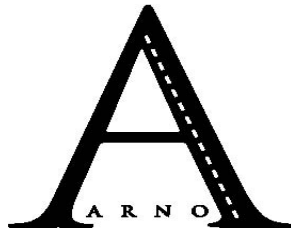
All served with jams, butter and cream cheese

Main Course

Scrambled Eggs
Crisp Broiled Bacon
Grilled Sausage

Coffe and Tea Service

Each event can be custom tailored for your specific needs...



Luncheon Menu 1

Appetizers

Arno Garden Salad
Mixed Greens, Seasonal Vegetables

Entrées

Broiled Norwegian Salmon
Dijon Mustard-Side

Chicken Piccata
Lemon, White Wine

Penne alla Vodka

Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Each event can be custom tailored for your specific needs...



Luncheon Menu 2

Appetizers

Penne Pomodoro

Tomato, Basil

Salads

Arno Garden Salad

Mixed Greens, Seasonal Vegetables

Classic Caesar Salad

Entrées

Veal Mixed Mushrooms

Mushrooms, White Wine

Chicken Piccata

Lemon, White Wine

Grilled Norwegian Salmon

Dijon Mustard-Side

Steak

Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

Each event can be custom tailored for your specific needs...