

Dinner Menu 1

\$60.00 Per Person
(tax and gratuity not included)

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

\$65.00 Per Person
(NY tax and 20% service charge not included)

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

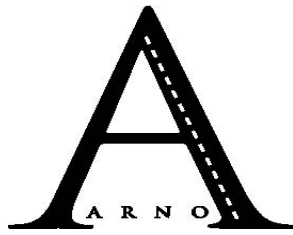
Veal Mixed Mushrooms
Mushrooms, White Wine

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

\$85.00 Per Person
(NY tax and 20% service charge not included)

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

\$75.00 Per Person
(NY tax and 20% service charge not included)

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

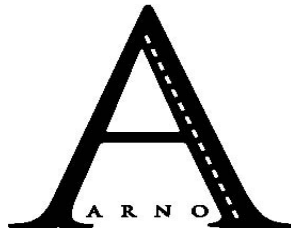
Afternoon Break

Variety of Soft Drinks

Assorted Cookies

Fresh Fruit Platter

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



Executive Dinner Menu

\$95.00 Per Person
(NY tax and 20% service charge not included)

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

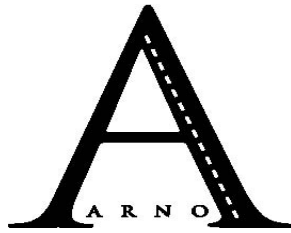
Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

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Executive Lunch Menu

\$75.00 Per Person
(NY tax and 20% service charge not included)

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

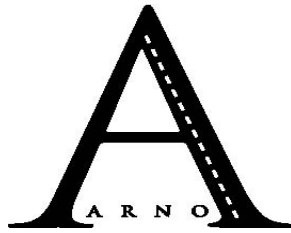
Arno Ravioli
Fava Beans, Ricotta, Parmigiano

Entrées served with Chef's choice of side dish

Dessert

Arno Desserts
Coffee and Tea Service

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High Energy Breakfast

\$32.50 Per Person

(tax and gratuity not included)

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

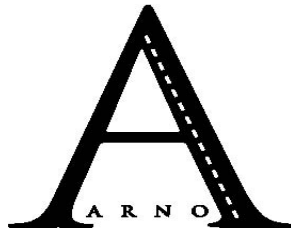
Scrambled Eggs

Crisp Broiled Bacon

Grilled Sausage

Coffe and Tea Service

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Luncheon Menu 1

\$45.00 Per Person
(tax and gratuity not included)

Appetizers

Arno Garden Salad
Mixed Greens, Seasonal Vegetables

Entrées

Broiled Norwegian Salmon
Dijon Mustard-Side

Chicken Piccata
Lemon, White Wine

Penne alla Vodka

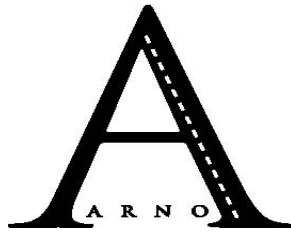
Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

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Luncheon Menu 2

\$55.00 Per Person
(tax and gratuity not included)

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 - Add \$5.00

Entrées served with Chef's choice of side dish

Dessert

Arno Desserts

Coffee and Tea Service

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