



*Full Service
Catering
Also Available!*



In-House Parties

Come Celebrate at Arpeggio!

Planning Information:

From Christenings to first communions, to graduations, to rehearsal dinners, Arpeggio now offers economical packages for your party of 16 or more.

They are available within the time frames listed on the following pages..

We can accommodate up to 20 in our back room, up to 40 in our back two rooms.

We also have a room divider for the larger front room which will accommodate up to 50, which would be the largest in-house party that we could handle without closing the restaurant, for which there is a larger minimum fee.

You are welcome to bring alcohol and a cake at no charge.

Alcohol can be dropped off before the party.

These packages do not include tax and gratuity.

Scroll down for package menus starting at \$15 per person

FAQ

Can I do a Buffet?

At this time we only offer a sit down meal in the restaurant.

Appetizers are brought to the table and shared Family-Style

How many servers will I need?

Parties of 22 or less will need one server. 22-35 will require 2 servers

Parties over 35 will require 3 servers

How many entrees should we choose?

If your group is larger than 20, we recommend that you choose a maximum of 6 entrees and choose the first course for everyone

What is the charge for children?

Children under 8 years old are \$10, infants are no charge

What if I want to add something that isn't on this menu?

As you know, we are most accommodating and we can determine if the item can be added as an option in the price range chosen.

What other fees might there be?

There may a planning fee starting at \$50 that is determined by the amount of time spent planning your party as well as services provided, like linen rentals etc.

This fee goes directly to your party coordinator and also includes menu printing

Do I need to give you a deposit?

We may require a 50% deposit on booking your party

3 days before the event: final count must be given,

and this will be the minimum charged.

For more information please contact:

Parties@arpeggiobyob.com



Lunch Package

\$15 per person plus tax and gratuity

Starting after 1:30 until 3:00 any day, 16 person minimum

Beverages: Soda, Iced Tea, Coffee included

Appetizers

Choice of: Soup, Caesar salad, or House salad

Lunch Entrees: Choice of

Michael's Chicken

Grilled and finished with teriyaki sauce; served with grilled veggies and rice

Pesto Chicken Pasta

Penne with chicken, sun dried tomatoes, mushrooms and pesto sauce

Chicken Kabob

*Tender chunks of grilled chicken finished in a light white wine sauce and
Served with grilled seasonal vegetables and rice*

Joe's Penne

Our delicious Alfredo sauce with mushrooms and sundried tomato over penne

Grilled Salmon (Lunch portion)

Salmon in a white wine sauce served with grilled vegetables.

Vegetarian Pasta

Eggplant, broccoli, mushrooms, roasted red peppers & marinara sauce over Penne

Basilico

*Linguine tossed with our own special tomato sauce with fresh basil, garlic
and extra virgin olive oil*

Small Pizzas:

Margarita, Greco, Funghi, or Arpeggio

Tax and Gratuity (\$100 per server not included)

Espresso, Cappuccino, Café Latte not included

**3 days before the event: final count must be given
and this will be the minimum charged.**



Dinner Package 25

\$25 per person, tax and gratuity not included)

Must begin by 4:30 PM or after 8:45 May not be available all days

Appetizers

Choice of One:

Bowl of Soup (Lentil or soup of the day)

Caesar Salad Romaine lettuce tossed with our special Caesar dressing and home-made croutons

House Salad Romaine, cucumbers & tomatoes. Served with house dressing (pesto Vinaigrette)

Entrees:

(all dinner portions) Choice of:

Salmon Penne

Chunks of grilled fresh salmon in marinara sauce with capers

Served over penne pasta

Mediterranean Chicken: (Healthy Choice)

Freshly grilled chicken breast, pleasantly spiced and finished on the stove with grilled vegetables, kalamata olives and a touch of marinara sauce

Cajun Chicken Pasta (Spicy)

Chicken breast, celery, carrots & mushrooms in a light tomato-cream sauce,

Served over angelhair pasta .

Shrimp Rosita

Jumbo shrimp, in a light tomato-basil sauce, blushed with a touch of cream,

Served over linguine

Grilled Salmon

Salmon grilled to perfection, finished in a white wine sauce accompanied by grilled vegetables or linguine

Pesto Chicken

Grilled chicken breast, mushrooms & sun-dried tomatoes

served over penne finished with pesto sauce

Vegetarian Pasta

Eggplant, broccoli, mushrooms, roasted red peppers & marinara sauce,

Served over penne pasta

Michael's Chicken

Finished in Teriyaki sauce and served with grilled vegetables and rice

Chicken Kabob

Chunks of chicken grilled and finished in a white wine sauce

served with rice and seasonal grilled vegetables

Chicken Parmesan

Breaded & topped with melted provolone. Served with a side of linguine marinara

Shrimp Rosita

Jumbo Shrimp in a delicious tomato-cream sauce over linguine

Basilico

Linguine tossed with our home-made tomato sauce with fresh basil,

garlic and extra virgin olive oil

Note: You May also choose any Small Pizza as an entree

Beverages included: Coffee, tea, lemonade, iced tea, sodas

Gratuity: After 3:00 Each server will be \$125 paid directly to them.

If you choose this menu before 3:00, each server would be \$100



Dinner Package 35

(\$35 per person, Does not include Tax and Gratuity)

Must begin by 4:30 PM or after 8:45 May not be available all days

Minimum 16 people

Choice of 2 appetizers to start, served family style:

Humus with fresh pita

Chicken Quesadillas ~ Eggplant & Sun dried tomato quesadillas ~ Fried Calamari

Pisa or Santorini pizzas cut small

Salads Choice of:

Caesar Salad Romaine lettuce tossed with our special Caesar dressing & croutons

House Salad Romaine, cucumbers & tomatoes. Served with house dressing (pesto Vinaigrette)

Entrée Choices:

Tilapia with Spinach

*Baked in our wood burning oven with fresh spinach, lemon, olive oil, garlic
and dusted with capers*

Crab Cakes with Spinach

*Jumbo Lump Crab Cakes served with mashed potatoes and a colorful medley of sautéed
spinach, carrot ribbons and grape tomatoes*

Salmon Penne

Chunks of grilled fresh salmon in marinara sauce with capers

Served over penne pasta

Chicken Mikonos

*Marinated chicken breast grilled and served with brown rice and a side of sautéed spinach,
garlic, onions, olives, grape tomatoes, asparagus, capers & artichoke hearts; topped with
crumbled feta*

Vegetarian Pasta

Eggplant, broccoli, mushrooms, roasted red peppers & marinara sauce,

Served over penne pasta

Pesto Chicken

Grilled chicken breast, mushrooms & sun-dried tomatoes

served over penne finished with pesto sauce

Shrimp Rosita

Jumbo shrimp in a light tomato-basil sauce,

blushed with a touch of cream Served over linguine

Chicken Parmesan

Breaded in-house and fried, topped with Provolone Cheese

Served with a side of Linguine Marinara

Veal Parmesan

Breaded in-house and fried, topped with Provolone Cheese

Served with a side of Linguine Marinara

Cajun Chicken Pasta: (Spicy)

Chicken breast, celery, carrots & mushrooms

in a light tomato-cream sauce, served over angelhair pasta

Pesto del Mare

Jumbo shrimp, scallops & sun-dried tomatoes with our delicious pesto sauce,

Served over linguine

Note: You May also choose any Small Pizza as an entree

Beverages included: Coffee, tea, lemonade, iced tea, sodas

Gratuity: Each server will be \$125 in cash paid directly to them.

If you choose this package for lunch, gratuity is \$100 per server