

# FUNCTION MENU

Arturo's offers private dining in our function room. The Amici Room is the perfect place to host corporate luncheons, business meeting, presentations, bridal showers, mercy dinners, religious gatherings and special occasions. It's our pleasure to discuss any needs you have, to make sure that your experience is enjoyable. Please be advised that we will do our best to custom tailor any function to meet your specific needs.

## DINNER FUNCTIONS

All entrées include salad, potato and vegetable or pasta, bread, infused olive oil, coffee and tea.

Add bleu cheese and walnuts to each salad for 2.00 per guest.

### PASSED HORS D'OEURVES

Please refer the hors d'oeuvres section of the catering menu.

### CHAMPAGNE TOAST

3.95 | per guest

### CHICKEN ENTRÉES

CHICKEN MARSALA  
23

CHICKEN PICCATA  
23

CHICKEN PARMESAN  
23

CHICKEN SAN MARZANO  
24

PENNE, CHICKEN  
& BROCCOLI  
20

### SEAFOOD ENTRÉES

SUMMER RISOTTO  
24

ALMOND CRUSTED SALMON  
24

FRUTTI DI MARE  
27

HADDOCK PICCATA  
24

PASTA DI NAPOLI  
28

### APPETIZERS

Serves six to eight.

FRIED CALAMARI  
20

ITALIAN ANTIPASTO  
23.95

TOMATO BRUSCHETTA  
18.95

### VEGETARIAN ENTRÉES

EGGPLANT PARMESAN  
20

EGGPLANT FLORENTINE  
21

WILD MUSHROOM RAVIOLI  
23

PASTA DELLA CASA  
19

### MEAT ENTRÉES

VEAL MARSALA  
25

VEAL PICCATA  
25

VEAL PARMESAN  
25

PORK TENDERLOIN  
23

PAPPARDELLE BOLOGNESE  
22

GRILLED TENDERLOIN OF BEEF  
market price

### DESSERTS

We offer an a la carte selection of seasonal individual cakes, sorbetto and gelato. Custom celebration cakes are available with advance notice.



## EXECUTIVE BUFFET

Minimum 20 Guests

2 entrée choices | 21.95 per person

3 entrée choices | 25.95 per person

### SALAD SELECTION:

TOSSED GARDEN SALAD | CAESAR SALAD

### ENTRÉE SELECTION:

additional entrées are available upon request

CHICKEN PARMESAN | CHICKEN MARSALA

BAKED HADDOCK IN LEMON & WHITE WINE

EGGPLANT PARMESAN | PENNE CHICKEN & BROCCOLI

TORTELLINI & CHICKEN ALFREDO

### PREMIUM ENTRÉE SELECTION:

Add 4.00 per person for each premium entrée substitution.

ALMOND CRUSTED SALMON | PETITE FILET OF BEEF

PORK TENDERLOIN | EGGPLANT ROLLATINI

### SIDE SELECTION:

ROASTED POTATOES | GARLIC MASHED

PENNE WITH TOMATO SAUCE

### ALL BUFFETS INCLUDE:

ROASTED SEASONAL VEGETABLES

FRESH BAKED BREAD

ASSORTED MINI COOKIES & BROWNIES

SELECTION OF SOFT DRINKS

FRESH BREWED COFFEE OR TEA

## POLICIES & PROCEDURES

- Non-refundable deposit of \$100 upon booking event required.
- Guaranteed counts of individual menu choices must be given 5 business days prior to the event
- 18% gratuity and meal tax will be added to all food/beverage checks
- Min. requirements pertain to certain days of the week
- \$50 minimum set up fee
- Small groups can be accommodated in the main dining area during regular hours
- Entire dining room can accommodate up to 150 guests. (Available Sat. afternoon & Sun. all day)
- Technology aids such as 70" projection screen available for rent

*Before placing your order, please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. All prices and menu items are subject to change without notice. Prices do not include MA state meals tax or gratuity.*