

Arturo's Private Events Packages

Thank you for your interest in booking a private event at Arturo's.

Whether you are looking for a plated dinner, cocktail party, buffet, or an exclusive tasting menu with wine pairings, our chef will tailor a menu to make your event spectacular. Simply call our Private Dining Team 508-366-1881 and we will begin by checking the date of availability, discuss our food and beverage minimums and menu planning. We make our private dining process as easy as possible and only require a \$100 deposit to book an event. Our private events include the same attention to detail and service that have garnered Arturo's the #1 restaurant in Westborough for Seven consecutive years on Trip Advisor.

There are three types of events that can be hosted in our private dining room.

Plated Dinner: this is where guests can start with some passed hors d'oeuvres and cocktails and then be seated for a wonderfully individually plated dinner.

Executive Buffet: this is great for groups that want a fixed price per guest and offer a variety of food options.

Cocktail Reception: this is an event where guests will be standing with limited seating and will consist of passed and stationed appetizers and cocktails.

→ Are you interested in restaurant buyout or hosting an event on a Sunday?

Call us for details 508-366-1881

~Plated Dinners~

- All include, individually plated entrée, salad, bread, coffee, tea, linens
- We require counts of entrée choices for parties of 24 or more guests
 - Gluten-free options are available
 - Prices are guaranteed 30 days prior to your event
 - Prices do not include, room fees, 7% meals tax or 20% gratuity
 - Food and Beverage minimums vary each day of the week
- *We will customize a menu to meet your needs, substitutions may incur additional charge*

~Calabria Menu- \$34 per guest~

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Choose One: Garden or Caesar Salad

Entrée Choices: Choose Two

Chicken Piccata-vegetable and potato ~ **Chicken Parmesan** with linguine

Eggplant Parmesan with linguine ~ **Wild Mushroom Ravioli**

Dessert: Mini Cannolis-(*served family style*)

~Lazio Menu- \$39 per guest~

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Choose One: Garden or Caesar Salad

Entrée Choices: Choose Three

Seasonal Salmon – North Atlantic Salmon Filet, vegetable and potato

Chicken Piccata- vegetable and potato ~ **Chicken Parmesan** with linguine

Pollo Toscano- pan seared chicken, prosciutto, fresh mozzarella, garlic, white wine, basil- vegetable and potato

Roasted Petite Filet of Beef – red wine reduction, vegetable and potato

Eggplant Rollatini- breaded eggplant with spinach and ricotta filling served with linguine

Wild Mushroom Ravioli

Dessert: Limoncello Mascarpone Cake

~Toscana Menu - \$45 per guest~

Mista Salad-field greens, tomato, Kalamata, cucumber, carrot, candied walnuts, crumbled blue cheese, balsamic dressing

Entrée Choices: Choose Three

Pollo Toscano- pan seared chicken, prosciutto, fresh mozzarella, garlic, white wine, fresh basil- vegetable and potato

Seasonal Salmon – North Atlantic Salmon Filet, vegetable and potato

Beef Tenderloin – 8 oz. Certified Angus Filet with red wine reduction, vegetable and potato

Eggplant Rollatini – served with vegetable

Butternut Squash Tortellacci- jumbo tortellini filled with butternut squash, sautéed with spinach and caramelized shallots in an amaretto cream sauce with toasted almonds.

Dessert: Choose One

Limoncello Mascarpone Cake or Tiramisu

~PLATED DINNER ENHANCEMENTS~

Up to One Hour of Passed Appetizers

Choose Three:

~Tier 1: \$8 per guest~

Pear and Brie in Filo ~ Spanakopita ~
Bruschetta Crostini ~ Beef or Chicken Kebab
Mini Meatballs in tomato sauce

~Tier 2: \$10 per guest~

Italian Stuffed Mushrooms ~ Smoked Gouda Arancini
Coconut Chicken Skewer
Italian Antipasto Skewer ~ Scallops in Bacon ~
Lobster Salad Spoon ~ Shrimp Chorizo Skewer
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Stationed Appetizers: Priced per Guest

Crudités and Hummus-3 Italian Antipasto-6 Shrimp Cocktail-6 Cheese and Fruit-5
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Shared Appetizers: Priced per Guest

(served family style before salad course)

Fried Calamari-5 ~ Italian Antipasto-6 ~ Tomato Bruschetta-3

Pasta Course:

(Served in between Salad and Entrée course)

Fresh Pappardelle (ribbon-shape) with Pomodoro sauce. Add \$6 per guest

Champagne Toast \$6 per guest

A/V Projector and Screen \$100

~ EXECUTIVE BUFFET ~

Minimum 24 guests

This is a great option for groups that would like to have a fixed per person price and offer a variety of food options to their guests.

ALL BUFFETS INCLUDE:

Garden or Caesar Salad, Fresh Baked Bread, Assorted Cookies and Brownies, Soft Drinks, Coffee or Tea

→ CHOOSE TWO ENTRÉES

(Add Additional Entrée Choice for \$6 per guest)

Chicken Parmesan	Eggplant Rollatini (add \$2/pp)	Roasted Petite Filet of Beef (add \$4/pp)
Eggplant Parmesan	Mushroom Ravioli (add \$2/pp)	Seasonal Salmon (add \$4/pp)
Chicken Piccata	Baked Haddock al limone	Pollo Toscano (add \$2/pp)

Chicken, prosciutto, fresh mozzarella, tomato, white wine, basil

→ CHOOSE TWO SIDES

Oven Roasted Potatoes	Penne with Tomato Sauce	Penne with Garlic and Oil
Roasted Seasonal Vegetables	Sautéed Broccoli	Meatballs

→ PRICING

(Monday – Friday) Lunch Buffet 11:30am -2pm - \$26 per guest

(Weekend) Lunch Buffet 11:30am -2pm - \$32 per guest

Dinner Buffet \$32 per guest

Children under 10 - \$15 per guest

Prices do not include: 7% meals tax, 20% gratuity or room fees.

Minimums apply-please ask for details. Leftover buffet food cannot be packed to go.

Sample Buffet Menu #1

Lunch \$26/pp

Dinner \$32/pp

Garden Salad
Chicken Parmesan
Baked Haddock
Penne & Tomato Sauce
Roasted Seasonal Vegetables

Sample Buffet Menu #2

Lunch \$42/pp

Dinner \$48/pp

Caesar Salad
Roasted Petite Filet of Beef
Seasonal Salmon
Eggplant Rollatini
Oven Roasted Potatoes
Roasted Seasonal Vegetables

Sample Buffet Menu #3

Lunch \$30/pp

Dinner \$36/pp

Garden Salad
Pollo Toscano
Eggplant Rollatini
Penne with Garlic & Oil
Roasted Seasonal Vegetables

~BUFFET ENAHANCEMENTS~

Up to One Hour of Passed Appetizers

Choose Three:

~Tier 1: \$8 per guest~

Pear and Brie in Filo ~ Spanakopita ~
Bruschetta Crostini ~ Beef or Chicken Kebab
Mini Meatballs in tomato sauce

~Tier 2: \$10 per guest~

Italian Stuffed Mushrooms ~ Mini Crab Cake
Coconut Chicken Skewer
Italian Antipasto Skewer ~ Scallops in Bacon ~
Lobster Salad Spoon ~ Shrimp Chorizo Skewer
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Stationed Appetizers: Priced per Guest

Crudités and Hummus-3 Italian Antipasto-6 Shrimp Cocktail-6 Cheese and Fruit-5

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Champagne Toast \$6 per guest

A/V Projector and Screen \$100