

## 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 or a buffet style dinner, our Chefs will create a spectacular meal for you and your guests.

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 nine consecutive years on Trip Advisor.

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

**Plated Dinner:** this format will have your guests dine with an individually prepared meal.

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

**Cocktail:** formal or casual option to mingle offering beverages and passed and stationed appetizers.

Call us for details 508-366-1881

## ~Plated Dinner~

- All include, individually plated entrée, salad, bread, coffee, tea, linens
  - We require counts of entrée choices of all 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

## ~Toscana Menu - \$50 per guest~

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

*Or*

**Caesar Salad**- Romaine, croutons, parmesan and Caesar dressing

### **Entrée Choices: Choose Three**

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

**Chicken Parmesan**- served with linguini

**Chicken Picatta**- sauteed chicken breast with lemon, capers & white wine, served with chefs potato and vegetable

**Seasonal Salmon** – North Atlantic Salmon Filet, chefs potato and vegetable

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

**Eggplant Rollatini** – served with linguini

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

**Wild Mushroom Ravioli**- mushroom and cheese filled ravioli sautéed with roasted peppers, spinach in a cream sauce.

### **Dessert: Choose One**

Limoncello Mascarpone Cake or Tiramisu

## ~PLATED DINNER ENHANCEMENTS~

### **Shared Style Appetizer Plates: Priced per Guest**

Crudités and Hummus-4 ~ Fried Calamari-6 ~ Shrimp Cocktail-6 ~ Cheese and Cracker-5  
Tomato Bruschetta-4

### **Choose Three:**

#### **~Chef's Bite Size Appetizers: \$12 per guest~**

Italian Stuffed Mushrooms ~ Buffalo Cauliflower bites

Coconut Chicken Skewer

Italian Antipasto Skewer ~ Scallops in Bacon ~

Tuna Tartare cup ~Short Rib Sliders in Brazilian Cheese bread

Mini Meatballs in tomato sauce

Bruschetta Crostini~ Beef or Chicken Kebab

### **Champagne Toast \$6 per guest**

**A/V Projector and Screen \$100** ~ Microphone available upon request

# ~Buffet~

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.

## **Includes:**

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

## **→Choose Two Entrées**

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

Chicken Parmesan  
Meatballs  
Chicken Piccata

Eggplant Rollatini  
Mushroom Ravioli  
Eggplant Parmesan

Roasted Petite Filet of Beef  
Baked Haddock al Limone  
Chicken Marsala

## **→Choose Two Sides**

Oven Roasted Potatoes  
Roasted Seasonal Vegetables

Penne with Tomato Sauce  
Sautéed Green Beans

Penne with Garlic and Oil

## **→Pricing**

**Buffet \$34 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 food cannot be packed to go.*