



Wedding Menu

5 Hour Event- Reception and Seated Dinner

Full Open Bar Throughout your event serving primum liquors, beer, wine and soft drinks

195.00 Per Person (plus tax and gratuity)

Cocktail Hour

Tomato Basil Bruschetta
Chilled Shrimp Cocktail
Prosciutto Wrapped Bread Sticks
Fresh Vegetable, Crudite
Scallops Wrapped in Bacon

Arno Meatballs
Crostini di Mozzarella
Tortellini with Truffle Oil
Sliced Steak, Garlic Bread
Pigs in a blanket

Arancini

Seated Dinner Courses

APPETIZER

(Choice)

Penne Nona

(Tomato Sauce, Peas, Mushrooms)

Baked Clams

(Lemon Butter)

SALAD

(Choice)

Garden Salad

(Mixed Greens and Seasonal Vegetables)

Classic Caesar Salad

ENTRÉE

(Choice)

Chicken Scarpariello

(Garlic, Lemons, Balsamic Vinegar)

Veal Mixed Mushroom

(Mushroom Wine Sauce)

Grilled Norwegian Salmon

(Dijon Mustard - Side)

Delmonico Steak

(Tender rib Steak)

Entrée's Served with Chefs Choice of Side Dish

Vegetarian or Gluten Free Options Available Upon Request

DESSERT

Wedding cake (P/A) & *Coffee and Tea*

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

Visit our website at www.arnoristorante.com