



*Full Service
Catering
Also Available!*



In-House Parties

Come Celebrate at Arpeggio!

Planning Information:

Arpeggio now offers packages for your party of 16 or more.

- Private parties are only available for 30 or more guests*
- We do not offer private parties on Friday, Saturday or Sunday nights*

Closing the restaurant: We do not close the restaurant during prime hours.

Scroll down for package menus starting at \$38 per person for lunch (+ tax and gratuity)

Dinner packages are available and start at \$50 per person, minimum 16 guests

Tax and gratuity are not included in the fixed price menu

Gratuity is set at \$150 per server, to be paid IN CASH directly to the server

FAQ

Can I do a Buffet?

At this time we only offer a family style sit down meal in the restaurant, not buffet.

How many servers will I need?

Parties of 22 or less will need one server. 22-40 will require 2 servers

What is the charge for children?

Children under 8 years old are \$15, infants are no charge. We do not do pizza parties in house

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.

Can I take a whole room for my party?

Our private room can accommodate 30-45 guests.

Can I bring alcohol or a cake ahead of time?

You are welcome to bring alcohol and/or a cake at no charge, as well as any alcohol you would like which can be dropped off before the party and chilled for you.

Do I need to give you a deposit?

We require a 50% deposit upon booking your party.

Please note that if your group becomes smaller than originally booked, our "party minimum" of 30 guests will be charged

****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



2019 Packages

Lunch Package

\$38 per person plus tax and gratuity
Starting between 12:00 until 2:00 any day, 2 hour party

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

Appetizers

Please choose 3:

*Humus with fresh Pita, whole wheat or white ~ Caesar Salad ~
House Salad ~ Greek Salad ~ Choice of pizzas cut into small pieces*

Lunch Entrees: (Choose 3)

Michael's Chicken Grilled and finished with teriyaki sauce

Chicken Mykonos Marinated in Mediterranean spices, grilled, sliced and topped with Feta cheese

Pesto Chicken Pasta Penne with chicken, sun dried tomatoes, mushrooms and pesto sauce

Cajun Chicken Pasta (spicy) tossed in a Cajun tomato cream sauce with carrots & celery

Chicken Kabob (not skewered) Tender chunks of grilled chicken finished in a light white wine sauce

Nutty Chicken Brown rice, diced chicken breast & vegetables topped with toasted almonds

Joe's Penne Our delicious Alfredo sauce with mushrooms and sundried tomato over penne

Grilled Salmon Fresh Atlantic Salmon in a white wine sauce

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*

Israeli Couscous with Vegetables Tossed with seasonal vegetables topped with feta and chick peas

Linguini Bolognaise Linguine tossed with meat sauce

Seabass Athena Baked in our wood oven in a tomato-onion sauce with kalamata olives

Sides: (Please choose 2)

Mashed Potatoes (GF) ~ Linguine or Penne Marinara ~ (GF) Sautéed Spinach ~

Brown rice (GF) ~ White rice ~ Grilled Veggies ~ Steamed Broccoli

Espresso, Cappuccino, Café Latte not included

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Package 50

\$50 per person, tax and gratuity not included)

Available for lunch or dinner

Monday through Thursday; limited availability in the weekends

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

Choice of 3 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 (please choose 2)

Caesar Salad Romaine lettuce tossed with our special Caesar dressing & croutons
Arugula Salad with blue cheese, mandarin oranges & toasted walnuts (Balsamic vinaigrette)
House Salad Romaine, cucumbers & tomatoes. Served with house dressing (pesto Vinaigrette)
Greek Salad Crisp Romaine, green peppers, cucumbers tomatoes, Feta & Calamata olives.
Served with house dressing

Entrée Choices: (please choose 3)

Israeli Couscous

Tossed with seasonal vegetables topped with feta and chick peas

Crab Cakes

Made daily in-house panko breaded & fried

Salmon Penne

Chunks of grilled fresh salmon in marinara sauce with capers over Penne pasta

Linguine Bolognaise

our delicious meat sauce over linguine

Chicken Mykonos

Marinated in Mediterranean spices, grilled, sliced and topped with Feta cheese

Vegetarian Pasta

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

Pesto Chicken

Chicken breast, mushrooms & sun-dried tomatoes finished with pesto sauce; over penne

Shrimp Rosita

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

Chicken Parmesan

Breaded in-house, fried and topped with Provolone Cheese

Cajun Chicken Pasta: (Spicy)

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

Pesto del Mare

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

Sides: (Please choose 3)

Mashed Potatoes (GF) ~ Linguine or Penne Marinara ~ (GF) Sautéed Spinach ~

Brown rice (GF) ~ White rice ~ Grilled Veggies ~ Grilled Asparagus (GF)

Gluten Free pasta is available

Gratuity: Each server is directly paid a minimum \$150 in cash