

# *Aruffo's* ITALIAN CUISINE

Turn your special occasion into a memorable event at Aruffo's Italian Cuisine.

Whether you're hosting a small social gathering or large business function, Aruffo's Italian Cuisine will custom tailor an event worthy of the occasion. It's the personal touches that make an event special, and no one understands this better than our private dining director, Valerie.

She will work with you to ensure that every detail — from the food and drinks to the ambience and timing — is exactly right. Aruffo's will take care of all the arrangements; you and your guests just walk in and enjoy.

Our staff understands the special one-of-a-kind nature of your event and were committed to using all of our resources and skills to match your desire and imagination. Whether an intimate dinner with close friends or a big family reception, will make sure you experience the event of your dreams.

Aruffo's prepares each dish from scratch, procuring farm to table artisanal foods and authentic imported Italian ingredients. Known and loved for our famous Tuscany Garlic Pane, baked with fresh Italian herbs, virgin olive oil, San Marrzano tomatoes and imported peccorino Romano cheese.

Delicious selections of home made pasta, pizze, ravioli, ocean fresh seafood, prime steaks, tender milk fed veal and free-range poultry. Confections prepared fresh daily, with the finest fruits, European chocolates and fine liqueurs.

Aruffo's has forged partnerships with small boutique wineries, serving the finest California and Italian imported wines. Aruffo's offers a full bar with an array of high-end small batch spirits, featuring amazing signature cocktails and hand-crafted Italian and imported draught beers. An array of aperitifs, after dinner cognacs, sherries, ports, liqueurs and digestifs and of course, cappuccino and espresso, served with our signature Lazzaroni Amaretti biscotti.

Aruffo's Italian Cuisine is looking forward to making your celebration a memorable occasion.

We sincerely thank you for choosing Aruffo's Italian Cuisine,  
it's our sincere pleasure to serve you and your guests.

*Valerie & Tom Aruffo*

# Aruffo's ITALIAN CUISINE

## **BANQUET MENU PACKAGES**

Choose A Package - Palazzo, Venetian, Primo or Cento.

Packages include soda, iced tea, or lemonade.

Wine, cocktails, antipasti or desserts can be added to packages.

### **PALAZZO - \$44 PER GUEST**

#### **PRIMO**

Aruffo's Tuscany Garlic Bread Farm fresh field greens, fresh farfalle pasta, Cabernet Sauvignon Vinaigrette.

#### **SECONDO E CONTORNO**

Guests choose from one of the following entrées

**POMODORO** Sauce of Italian plum tomatoes, extra virgin olive oil, roasted garlic, fresh basil over thin spaghetti.

**GNOCCHI** Italian potato dumplings, with house made ricotta, pomodoro sauce.

**FETTUCCINE ALFREDO** Rich cream with pecorino romano cheese, fresh egg fettuccine.

**SPAGHETTI E MEATBALLS** house-made meatballs, smothered with pomodoro sauce over spaghetti.

#### **DOLCI**

##### **SPUMONE GELATO**

Pernigotti dark chocolate, Sicilian pistachio, Amarena cherry, whip cream, chocolate shavings, seasonal fruit garnish, biscotti.

### **VENETIAN - \$52 PER GUEST**

#### **PRIMO**

Aruffo's Tuscany Garlic Bread Farm fresh field greens, fresh farfalle pasta, Cabernet Sauvignon Vinaigrette.

#### **SECONDO E CONTORNO**

Guests choose from one of the following entrées

**VODKA CRÈME POMODORO** Vodka cream, hint of Italian plum tomatoes, pecorino, farfalle pasta.

**SPINACI RAVIOLI** ricotta ravioli, incased in spinach pasta, sauce of plum tomatoes, fresh spinach, caramelized roasted garlic. .

**LASAGNE AL FORNO** layers of pasta oozing with ricotta, mozzarella, pecorino in a hearty ragu sauce.

**POLLO LIMONE E FUNGHI** Pan-seared with Meyer lemon, brown mushrooms, capers, hint of cream, pinot grigio wine, seasonal vegetables.

#### **DOLCI**

##### **SPUMONE GELATO**

Pernigotti dark chocolate, Sicilian pistachio, Amarena cherry, whip cream, chocolate shavings, seasonal fruit garnish, biscotti

# Aruffo's ITALIAN CUISINE

## **BANQUET MENU PACKAGES**

Choose A Package - Palazzo, Venetian, Primo or Cento.

Packages include soda, iced tea, or lemonade.

Wine, cocktails, antipasti or desserts can be added to packages.

### **PRIMO - \$61 PER GUEST**

#### **ANTIPASTI RICOTTA BRUSCHETT**

House made ricotta, slow roasted tomatoes, fresh basil.

#### **PRIMO**

Aruffo's Tuscany Garlic Bread Farm fresh field greens, fresh farfalle pasta, Cabernet Sauvignon Vinaigrette.

#### **SECONDO E CONTORNO** Guests choose from one of the following entrées

**POLLO FETTUCCINE ALFREDO** Pan-seared chicken breast, rich cream with pecorino Romano cheese, fresh egg fettuccine.

#### **SALSICCIA GNOCCHI**

northern Italy roasted sweet roasted sausage, gnocchi with house-made ricotta, pomodoro sauce.

**POMODORO** sauce of Italian plum tomatoes, ex-virgin olive oil, roasted garlic, fresh basil over spaghetti.

**PACIFIC SALMONE** Pan-seared with Lemoncello butter and capers, seasonal vegetables.

#### **DOLCI SPUMONE GELATO**

Pernigotti dark chocolate, Sicilian pistachio, Amarena cherry, whip cream, chocolate shavings, seasonal fruit garnish, biscotti.

### **CENTO - \$65 PER GUEST**

#### **ANTIPASTI RICOTTA BRUSCHETTA**

House made ricotta, slow roasted tomatoes, fresh basil.

#### **PRIMO**

Aruffo's Tuscany Garlic Bread Farm fresh field greens, fresh farfalle pasta, Cabernet Sauvignon Vinaigrette.

#### **SECONDO E CONTORNO** Guests choose from one of the following entrées

**BUCATINI CARBONARA** Classic custard cream sauce, pecorino, prosciutto, cracked peppercorn, fresh bucatini pasta.

**PACIFIC SALMONE** Pan-seared with Lemoncello butter and capers, seasonal vegetables.

**ALFREDO DEL MARE** Gulf shrimp, sea scallops, pacific salmon, sauteed with vodka cream, tossed with fettucine.

#### **PAPPARDELLE COSTOLETTE**

braised short ribs, burrata, tomatoes, mushrooms, Chianti wine, fresh pappardelle

#### **DOLCI**

**NEW YORK CHEESECAKE** honey graham cracker crust, silky creamy cheese, black walnuts,

butterscotch crème sauce. **OR CIOCCOLATO MOUSSE**

chocolate mousse, layered on Pernigotti chocolate cake, dark chocolate shards, crème de cocoa sauce, Amarena cherry gelato.

# Aruffo's ITALIAN CUISINE

## Services

### Menu's

**Chef Requests**

If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs. High quality imported gluten free pasta can be substituted in most pasta entrée's, 2.50 per entrée applies.

### Bar Services

**Open Bar**

Guests choose from the Wine, Beer and Cocktail menus, prices as noted.

**Limited Bar Service**

Host chooses specific beers, wines and cocktails to be served. Indicate your selections under *Custom Menu*.

**Bar Dollar Limit**

Host chooses a predetermined dollar amount, when the amount has been reached, bar service becomes cash and carry to your guests.

*Dollar limit* \_\_\_\_\_

**No Host Bar**

Guests are directly charged for bar beverages.

### Banquet Packages

**Due to market volatility package prices are locked in 2 week prior to event.**

- Palazzo \$44 per person**
- Venetian \$52 per person**
- Primo \$61 per person**
- Cento \$65 per person**

### Additions to Package

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### Seating

**Semi-Private**

Minimum of 16 guests. Includes 2 hours of service, each additional 1/4 hour is 30.00. Seating location is based on scheduled reservations.

**Reserving Entire Restaurant**

Exclusive use by your event. Includes 3 1/2 hours of service. Each additional 1/4 hour is 30.00. A Sales Minimum is assigned for the date. This represents the minimum dollar amount that must be spent to secure exclusive use of the entire restaurant. Food and beverage are applied toward the sales minimum only; taxes, gratuity, gift certificates, packaged food to go do not apply. When the Sales Minimum has not been met, the balance is charged.

*Sales Minimum*

**Taxes**

Food, beverages, provided by Aruffo's Italian Cuisine is subject to state and local taxes, and a suggested 18% gratuity.

**Minimum**

A minimum of 20.00 per guests spent on food and beverage, not to include sales tax and suggested gratuity.

### Additional Services

**Decorations**

Decorations can be brought in and placed at tables up to 30 minutes before reservation, if time allows. *Confetti, glitter, candles or streamers, securing with tape to walls or ceilings are not allowed.*

**Outside Dessert**

When you choose to bring in an outside cake, the cake is presented tableside. When its a birthday celebration a signature sparkler is placed on the cake and lit tableside. Chef will portion, plate with gelato and waiter serves tableside.. Remaining cake will be packaged and presented to guests. A fee of 3.00 per guest is charged.

# Aruffo's ITALIAN CUISINE

## Private Dining Information

**Date of function**

**Day of the week**

**Time**

**Guest Count**

**Occasion**

**Name**

**Company**

**E-mail**

**Phone cellular**

**Phone home/work**

**Notes:**

### **Guest Counts Very Important Guest Count Date**

Call or Email your final guests count 48 hours before the date and time of your event. The day of your event each no show is charged \$20.00.

### **Taxes & Gratuity**

Food & Beverage subject to state & local taxes, and suggested 20% gratuity

### **Deposits**

Deposit of \$20.00 per guest and this signed agreement secures your reservation. Final payment is due the day of your event, less deposit.

### **Cancellations Cancellation Date**

Deposits are returned when cancellations are made prior to the cancellation date. Cancellations are made with Valerie Aruffo.

### **Deposit**

Credit Card #                      Expiration date                      CSC/CVC Code                      Zip Code

**I agree to the deposit charge on my credit card. Signature**

By signing this agreement, I agree to the terms and conditions.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Forward this agreement by Email to Valerie Aruffo via [valtom2@verizon.net](mailto:valtom2@verizon.net)

We sincerely thank you for choosing Aruffo's Italian Cuisine, It is our sincere pleasure to serve you.

*Valerie Aruffo*

Aruffo's Italian Cuisine 126 Yale Avenue, Claremont Village, CA 91711 909-624-9624  
Private Dining Director Valerie Aruffo