

Aruffo's ITALIAN CUISINE

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

Whether you're hosting a small social gathering or a 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. Home, office, or special off-site venue, our staff understands the special one-of-a-kind nature of your event and is committed to using all of its 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 Marzano tomatoes and imported pecorino Romano cheese.

Delicious selections of home-made pasta, pizzetta, 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.

Please choose from the **La Cucina Party Pans** or create our own **Custom Menu** from the full menus.

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

Services

Menu's

Custom Menu - Choose from the full menus – and make your own menu, prices are as noted. Appetizers generally serve 3 servings per portion. Protein portions such as chicken breast, sausages, steak and fish, can be cut into quarters to accommodate multiple servings. Penne & campanelle pasta are substituted when an entrée is ordered that contains linguini, spaghetti, capellini and fettuccine, to make self service effortless. Indicate your selections below under *Personal Menu*.

La Cucina Party Pans - select from the La Cucina Party Pans. Indicate your selections under *La Cucina Party Pans*. Use the form to place your order.

Beverage Service – Beer, Wine, Cocktails and Italian waters can be selected from the *Bar & Beverage Menus*, ordered by the bottled or case. Indicate your selections section below under *Personal Menu*

Pick Up and Delivery Services

Pick-up – Food and beverage is packaged in disposable containers. Pick up between 11:00 AM – 9:00 PM, 7 days a week. Food can be hot or cold, heating instructions included.

Outside Delivery No Set Up – 20 - 50 guests; \$85.00, 51 - 125 guest; 185.00. Additional charges may apply for other services, larger parties and deliver outside of Claremont.

Outside Delivery & Setup - Includes Claremont delivery, buffet setup, break down and same day pick up. Chafing dishes, serving vessels, serving platters, serving utensils, heat lamps, buffet tables with linens & skirting included. 20 - 50 guests \$350.00, 51- 100 guests, \$450.00 Additional charges may apply for other services, larger parties and deliver outside of Claremont. *Dinnerware, drinkware and flatware are not included.*
This option is not available presently.

Additional Services

Personnel Chef Services - Our Chef, Tom & Valerie Aruffo will prepare your menu, prepped in our kitchen and transferred to your location, where they finish preparation, plate and garnish, utilizing your locations kitchen facilities. Charges are based on prep time in our kitchen and actual preparation services the day of the event. When the event is complete, facility will be left organized and clean. Prices based time and food cost.

Servers – Tableside service, 25.00 per hour. Minimum of three hours.

Warewash - Dishwashing, kitchen and dining room clean up. 13.00 an hour. Minimum of four hours.

Rentals - Tables, chairs, linen, dishware/utensils and other catering needs can be rented from a rental agency. We will assist you with quantities you will need. Setting up tables, chairs, linen, dishware & utensils, is billable by the hour under servers. Payments and arrangements are between you, and the rental agency. Aruffo's Italian Cuisine is not associated in any way with any rentals agency and takes no responsibility of their actions or services.

Services offered on holidays will vary according to the day of the week and season.

Linen Service

White table linens 12.00 each, napkins 1.50 each.

Charges may change according to table sizes.

Aruffo's ITALIAN CUISINE

LA CUCINA PARTY PANS *Check boxes and write in amounts.*

Service Sizes Regional Pasta, Frutti Di Mari, Carne & Pollo half trays serves 5 entrée size portions.

Full trays serve 10 entrée size portions.

Insalata Half trays serve up to 12 sides, Full trays serves up to 24 sides

Antipasti

Tuscany Garlic Pane loaf cut into 4 pieces

_____ 5 loafs 25.00 _____ 10 loafs 50.00

Ricotta Bruschetta

house-made ricotta, slow roasted tomatoes, fresh basil

_____ 10 pieces 45.00 _____ 20 pieces 90.00

Tuscan Olives

artisan Italian olives, slow roasted tomatoes, Peruvian peppers, ex-virgin olive oil, zested blood orange.

_____ 10 servings 38.00 _____ 20 servings 72.00

Salsiccia Arrabbiata

artisan chicken hand-made sausages – roasted garlic, aged provolone, sweet roasted red peppers

_____ 10 servings 45.00 _____ 20 servings 90.00

Burrata

drizzled with extra virgin olive oil, Meyer lemon zest, cracked peppercorns, sea salt, crostini

_____ 12 servings 67.50 _____ 24 servings 135.00

Mushrooms Marsala

extra virgin olive oil, garlic, Marsala wine, thyme

_____ 10 servings 66.00 _____ 20 servings 132.00

Fonduta di Formaggio

fondue of fontina, provolone, mozzarella, pecorino, cognac liqueur, paired with crostini.

_____ 12 servings 67.50 _____ 24 servings 135.00

Insalata

Half serves up to 12 sides, Full serves up to 24 sides.

Casa

field greens, red cabbage, pasta, crostini croutons

house-made - gorgonzola cabernet sauvignon vinaigrette garlic roasted Italian vinaigrette

_____ half 87.00 _____ full 174.00

Caesar

crisp romaine, crostini croutons, shards of pecorino romano, house-made Caesar dressing

_____ half 96.00 _____ full 192.00

Arugula

dried Bing cherries, toasted walnuts, pecorino, vinaigrette of extra virgin olive oil, lemon, cracked peppercorns

_____ half 96.00 _____ full 192.00

Regional Pasta

Pomodoro

sauce of Italian plum tomatoes, extra virgin olive oil, roasted garlic, fresh basil over penne

_____ half 110.00 _____ full 220.00

Pesto

extra virgin olive oil, sweet Italian basil, pine nuts, pecorino, hint of cream, penne pasta

_____ half 137.00 _____ full 275.00

Vodka Crème Pomodoro

vodka cream, hint of Italian plum tomatoes, pecorino, farfalle pasta

_____ half 137.00 _____ full 275.00

Alfredo

rich cream with pecorino romano cheese, farfalle

_____ half 137.00 _____ full 275.00

Penne Ragù Bolognese

top sirloin simmered with Italian plum tomatoes, roasted garlic, fresh basil over penne

_____ half 122.00 _____ full 244.00

Carbonara

classic custard cream sauce, pecorino, prosciutto, cracked peppercorns, penne pasta

_____ half 137.00 _____ full 275.00

Pollo Salsiccia

artisan chicken hand-made sausage – roasted garlic, aged provolone, sweet roasted red peppers, pomodoro sauce, basil, pecorino, farfalle pasta

_____ half 160.00 _____ full 320.00

Lasagne Al Forno

layers of pasta oozing with ricotta, mozzarella, pecorino in a hearty ragu sauce

_____ half 132.00 _____ full 264.00

Lasagne Al Spinaci

layers of pasta oozing with ricotta, mozzarella, pecorino, fresh spinach cream sauce

_____ half 143.00 _____ full 286.00

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LA CUCINA PARTY PANS *Check boxes and write in amounts*

Fruitti di Mare

Half serves up to 10, Full serves up to 20

Pacific Salmone

pan-seared with Lemoncello butter and capers

____ 6 filets 150.00 ____ 12 filets 300.00

Alfredo del Mare

gulf shrimp, sea scallops, pacific salmon, sautéed with vodka cream, tossed with Penne

____ half 185.00 ____ full 370.00

Gamberetti Aglio E Olio

gulf shrimp sautéed with extra virgin olive oil, garlic, slow roasted tomatoes, tossed with pecorino and capellini

____ half 160.00 ____ full 320.00

Scampi

gulf shrimp sautéed with pinot grigio wine, garlic, mushrooms, hint of cream, tossed with linguini

____ half 160.00 ____ full 320.00

Carni E Pollo

Bisticca con Marsala

charbroiled 10 oz prime New York steak with brown mushrooms finished with Marsala wine

____ half 160.00 ____ full 320.00

Braciola di Maiale

French cut pork chop charbroiled with a coulis of sweet roasted red bell peppers, fresh herbs, with fettuccine

____ half 195.00 ____ full 390.00

Costolette

braised short ribs, tomatoes, mushrooms, Chianti wine, penne pasta.

____ half 190.00 ____ full 380.00

Pollo Limone e Funghi

pan-seared with Meyer lemon, brown mushrooms, capers, hint of cream, pinot grigio wine

____ half 150.00 ____ full 300.00

Pollo Al Marsala

pan-seared with fresh brown mushrooms finished with Marsala wine

____ half 150.00 ____ full 300.00

Contorni Extra's

Add Seasoned Chicken Breasts – full breast

____ 5 full breast 42.50 ____ 10 full breast 85.00

Roasted Fresh Seasonal Vegetables

sautéed with virgin olive oil and garlic

____ 10 side portions 65.00

Fresh Broccoli

aglio e olio sautéed with virgin olive oil & garlic

____ 10 side portions 80.00

Meatballs

____ 5 pieces 35.00 ____ 10 pieces 70.00

Hot Italian Sausage

____ 5 pieces 35.00 ____ 10 pieces 70.00

Chicken Sausage made with sweet red peppers, provolone.

____ 5 pieces 35.00 ____ 10 pieces 70.00

Sauteed Garlic Gulf Shrimp

____ 12 pieces 36.00 ____ 24 pieces 72.00

Sub Gluten-Free Pasta in entrée

____ half 14.00 ____ full 28.00

Dolci

Tiramisu

ladyfingers, coffee liqueur, mascarpone cheese and cocoa

15 portions

____ 15 portions 143.00

Cannoli

sicilian pastry, lined in chocolate, filled with ricotta custard cream, chocolate bits. 10 cannoli.

____ 15 pieces 150.00

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Custom Menu

Antipasti Write your selections.

Entrée Write your selections.

Zuppa or Insalata.

Lunch zuppa and insalata is al la carte

- Lunch Casa Zuppa per person 6.00
- Lunch Casa Insalata With Cabernet Vinaigrette, per person 6.00

Dinner includes a choice of zuppa or insalata

- Casa Zuppa
- Casa Insalata With Cabernet Vinaigrette.

Dolci (desserts) Write in your selections.

Bar & Bevande Write in your selections.

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Placing Your Order

You may fill out the order form, by checking options and filling in quantities, scan the order form, email to Valerie Aruffo at valtom2@verizon.net. Full payment and this signed agreement secures your order.

We are happy to take your order by phone, filling out the order form and totals for your convenience. Call Valerie Aruffo, Banquet Director at, 909-227-1463.

Cancellations Cancellation date

Cancellations are accepted 7 days before event date and time. During holidays, the cancellation policy may be different. When cancellations are less than 7 days, Aruffo's Italian Cuisine reserves the right to keep 100% of your payment.

By signing this order form, the customer agrees to all of the terms and conditions. It is our sincere pleasure to serve you.

Thank you, *Valerie Aruffo. Customers Signature*

Your Information

Date of function Day of the week Guest Count
Pick-up time Delivery time
Delivery address
Name & Company
E-mail
Phone cellular
Phone home/work
Notes

Additional Services Totals

Personnel Chef Services	Hours	Total	Servers	Hours	Total
Ware wash	Hours	Total	Linen Service	Hours	Total
Delivery					

Totals - Food, Beverages, Additional Service Totals

Food Sub Total	Sales Tax	Total
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Payments

Cash

Credit Card Number

Expiration date

CSC/CVC Code

Zip Code

By Signing, I agree to the full payment on my credit card

Date

I agree to the terms and conditions of this agreement

Customers Signature

Order Received attach 2 copies of sales check, one for customer and one for Aruffo's Italian Cuisine

I have received the order in full *Customers Signature*

Aruffo's Italian Cuisine *Signature*

We sincerely thank you for choosing Aruffo's Italian Cuisine, *Valerie Aruffo*