

# Toscana Event Menu

Buffet / Family Style / Catering

Buffet is limited to less than 30 guests

## Appetizers

**Tricolore** - Roasted red peppers, broccoli and cauliflower tossed in olive oil and red pepper flakes (serves 8 - 10) - \$55

**Beans and Greens** - Sausage, sautéed greens, white cannellini beans, banana peppers, crushed red pepper, garlic and olive oil (serves 10 - 12) - \$65

**Bruschetta** (1 dozen) - \$25

**Fried Zucchini Ribbons** - Parmesan, roasted red pepper sauce  
(Dine in only; serves 10 - 12) - \$55

**Calamari** - Breaded calamari, giardiniera vegetables, lemon aioli dipping sauce  
(Dine in only; serves 10 - 12) - \$65

**Meatballs** (1 dozen)  
2 ounce - \$35  
4 ounce - \$65

**Stuffed Banana Peppers** - Marinara and mozzarella (24 pepper halves) - \$60

## Pizzas

(All pizzas are 11" round cut into 12 slices)

(Cauliflower crust is available for \$3)

**Cheese** - \$14

**Pepperoni** - \$15

**Margherita** - Tomatoes, fresh mozzarella, basil, aged balsamic, olive oil and garlic - \$17

**Funghi** - Roasted crimini, shiitake and oyster mushrooms, herbed mascarpone, mozzarella, topped with arugula - \$17

**Diavolo** - Sausage, capers, mozzarella, spicy tomato sauce - \$17

**Seasonal Pizza** - \$17

## Soup & Salads

### **Wedding Soup**

(1 quart, serves 6) - \$28

**House Salad** - Field greens, kalamata olives, grape tomatoes, roasted red peppers, cherry peppers, bleu cheese and Tuscan vinaigrette (serves 8 - 10) - \$35

**Caesar Salad** - Crisp Romaine, Caesar dressing, shaved Parmesan, croutons (serves 8 - 10) - \$35

### **Additional Dressings**

Balsamic Vinaigrette • Tuscan Vinaigrette  
Caesar • Ginger Soy (16oz) \$10

Ask about items that can be made gluten free.  
Gluten free penne is available for \$16.

## Entrees

**Lasagna** - Marinara, fresh pasta, sausage, beef, ricotta and mozzarella  
(cut into 12 large pieces or 24 small pieces) - \$150

**Pollo** - Breaded chicken, fresh mozzarella, lemon basil cream sauce (10 - 3 ounce) - \$85

**Eggplant Parmesan** - Breaded eggplant, mozzarella, provolone, parmesan, ricotta cheese blend, marinara  
(cut into 12 large pieces or 24 pieces) - \$100

**Chicken Marsala** - Wild mushrooms, marsala wine sauce (10 - 3 ounce)- \$85

**Chicken Parmesan** - Breaded Chicken, marinara, mozzarella (10 - 3 ounce) - \$85

**Chicken Piccata** - Lemon butter caper sauce (10 - 3 ounce) - \$85

**Baked Salmon** - Roasted tomatoes and spinach in a savory garlic cream sauce (10 - 5 ounce) - \$150

**Stracotto** - Italian beef roast braised in a hearty brown demi - (serves 8 - 10) - \$110

## Pasta Entrees

(serves 8 - 10 as an entree)

**Penne Chicken & Spinach** - Chicken, spinach, banana peppers, spicy tomato cream sauce - \$80

**Penne Bolognese** - Beef and sausage ragu - \$100

**Penne & Shrimp** - Roasted tomatoes, spinach, oil and garlic - \$100

**Penne Carbonara** - Chicken, caramelized onions, peas, bacon, alfredo cream sauce - \$80

## Side Dishes

(serves 12 - 18 as a side dish)

### **Penne**

Marinara / Alfredo / Olive Oil  
Vodka Tomato Cream / Herb Butter - \$30

## Desserts

(8" round cake 10 slices)

**Burnt Almond Torte** - Three layers of yellow cake with almond pastry cream filling, whipped cream icing and toasted almond slivers - \$55

**Carrot Cake** - Spice cake, black walnuts and carrots with a cream cheese icing - \$55

**Chocolate Mousse Cake** - Three layers of chocolate cake filled with silky mousse, chocolate buttercream icing - \$55

**Funfetti Cake** - Yellow cake with confetti sprinkles, vanilla buttercream - \$55

**Cheesecake** - Classic plain cheesecake  
• Chocolate, caramel or raspberry drizzle - \$55