# Toscana Event Menu

Served Buffet Style

## *Appetizers*

**Crab Cakes** 3oz Lump crab cakes red onion caper sauce on the side (serves 14) - $155

**Shrimp Cocktail** 16/20 shrimp, cocktail sauce on the side and lemons (serves 18) - $100

**Tricolore** - Roasted red peppers, broccoli and cauliflower tossed in olive oil and red pepper flakes with a ginger soy dipping sauce (serves 8 - 10) - $60

**Beans and Greens** - Sausage, sautéed greens, white cannellini beans, banana peppers, crushed red pepper, garlic and olive oil (serves 10 - 12) - $70

**Bruschetta** crostini, fresh mozzarella, basil and balsamic(1 dozen) - $30

**Fried Zucchini**- Parmesan, horseradish ranch sauce (Dine in only; serves 10 - 12) - $80

**Calamari** - Breaded calamari, giardiniera vegetables, lemon aioli dipping sauce (Dine in only; serves 10 - 12) - $70

**Meatballs** (1 dozen) - 2 ounce - $40

**Stuffed Banana Peppers** - Marinara and mozzarella (24 pepper halves) - $65

**Tuscan Ricotta Dip** - Smokey cream cheese and ricotta blend, mozzarella, chopped roasted tomatoes and spinach, served with baguette crostinis - $75

## *Pizzas*

(All pizzas are 11" round cut into 8 pieces)

(Cauliflower crust is available for $3)

**Cheese** - $16

**Pepperoni** - $18

**Margherita** - Tomatoes, fresh mozzarella, basil, aged balsamic, olive oil and garlic - $20

**Funghi** - Roasted crimini and shiitake mushrooms, herbed mascarpone, mozzarella, topped with arugula - $20

**Seasonal Pizza** - $20

## *Salads*

**House Salad** - Field greens, kalamata olives, grape tomatoes, roasted red peppers, cherry peppers, bleu cheese and Tuscan vinaigrette (serves 12 - 15) - $45

**Caesar Salad** - Crisp Romaine, Caesar dressing, shaved Parmesan, croutons (serves 12 - 15) - $45

### Additional Dressings

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

## *Entrees*

**Lasagna** - Marinara, fresh pasta, sausage, beef, ricotta and mozzarella
(cut into 12 large pieces or 24 small pieces) - $155

**Pollo** - Breaded chicken, fresh mozzarella, lemon basil cream sauce (10 - 3 ounce) - $90

**Eggplant Parmesan** - Breaded eggplant, mozzarella, provolone, parmesan, ricotta cheese blend, marinara
(cut into 12 large pieces or 24 pieces) - $105

**Chicken Marsala** - Wild mushrooms, marsala wine sauce (10 - 3 ounce)- $90

**Chicken Parmesan** - Breaded Chicken, marinara, mozzarella (10 - 3 ounce) - $90

**Chicken Piccata** - Lemon butter caper sauce
(10 - 3 ounce) - $90

**Baked Salmon** - Maple dijon glaze (10 - 5 ounce) - $155

**Stracotto** - Italian beef roast braised in a hearty demi-glaze - (serves 8 - 10) - $135

**Eggplant Parmesan** - Breaded eggplant, mozzarella,

# *Pasta Entrees*

(serves 8 - 10 as an entree)

**Penne Chicken & Spinach** - Chicken, spinach, banana peppers, spicy tomato cream sauce - $85

**Penne Bolognese** - Beef and sausage ragu - $105

**Shrimp**- Shrimp, herb butter, roasted tomatoes and spinach - $105

**Penne Carbonara** - Chicken, caramelized onions, peas, bacon, alfredo cream sauce - $85

**Primavera**- Yellow squash, zuchinni, asparagus, spinach, fresh tomatoes sauteed in a garlic cream- $85

# *Side Dishes*

(serves 12 - 18 as a side dish)

**Penne**

Marinara / Alfredo / Olive Oil
Vodka Tomato Cream / Herb Butter - $50

# *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 - $60

**Tiramisu** - Coffee infused lady fingers with a marscapone cream and chocolate - $75

**Funfetti Cake** - Yellow cake with confetti sprinkles, vanilla buttercream - $60

**Death by Chocolate** - Three layers of chocolate devil's food cake, fudge nestled between each layer and smothered in chocolate buttercream icing- $60

**Carrot Cake** - 1/2 Sheet cake of moist spice cake with black walnuts and carrots, smothered in creamy rich homemade cream cheese icing. (30 pieces) $120

**Cheesecake** - 1/2 Sheet cake classic plain cheesecake
- Chocolate, caramel or raspberry sauce (30 pieces) $120

**Red Velvet Cake** - 1/2 Sheet cake of moist red velvet cake with real cream cheese icing nestled between cake layers. (30 pieces) $120

## Our Process Is Easy

Simply select the buffet items you wish to offer and the number of guests eating and our event coordinator will create a menu proposal with appropriatequantities. When planning your menu consider guests with allegies or dietary restrictions in your selections.

**Ask about items that can be made gluten free.**
**Gluten free penne is avilable**