

TUSCANY

SUITES & CASINO



255 E. Flamingo Road • Las Vegas, NV • 89169

(702) 893-8933

www.tuscanylv.com

2017

FULL SERVICE BREAK MENU

Freshly Brewed Coffee, Decaf, Herbal Tea, Iced Tea (serves 15 cups).....	48.50 per gallon
Stumptown Gourmet Coffee (as featured in Caffè Bottega).....	50.00 per gallon
Lemonade.....	45.00 per gallon
Fruit Punch.....	45.00 per gallon
Soft Drinks, Bottled Water, Milk	3.00 each
Bottled Chilled Fruit Juices	3.50 each
Energy Drinks.....	6.00 each
Starbuck's Frappuccino.....	6.00 each
Assorted Donuts.....	34.00 per dozen
Assorted Muffins	34.00 per dozen
Assorted Gluten Free Muffins	42.00 per dozen
Croissants.....	34.00 per dozen
Assorted Bagels w/Cream Cheese	36.00 per dozen
Cinnamon Rolls	36.00 per dozen
Danish Pastry	34.00 per dozen
Chocolate Brownies or Blondies.....	34.00 per dozen
Assorted Cookies	32.00 per dozen
Mini Cupcakes	34.00 per dozen
Lemon or Raspberry Cookie Bars	34.00 per dozen
Banana Nut Bread.....	34.00 per loaf
Cranberry Bread.....	34.00 per loaf
Whole, Fresh Fruit.....	2.00 per piece
Candy Bars.....	2.00 each
Rice Krispie Treats.....	32.00 per dozen
Hot Pretzels with Mustard.....	42.00 per dozen
Assorted Granola Bars	2.00 each
Individual Yogurt Parfaits	4.50 each
Assorted Yogurts	3.50 each
Assorted Ice Cream Bars	4.00 each
Dips & Chips (serves 25 people).....	125.00 per order
<i>Potato Chips with Ranch & Onion Dip and Tortilla Chips with Salsa & Guacamole</i>	
Mixed Nuts	32.00 per lb

Above prices do not include gratuity or sales tax.
All prices are subject to change.

CUSTOM BREAK MENU

“Tuscany Delight”

Miniature Biscotti & Cannolis
White & Dark Chocolate Dipped Strawberries
Petit Fours

Stumptown Gourmet Coffee

\$12.95 per person

“At The Movies”

Popcorn
Cracker Jacks
Candy Bars

\$10.95 per person

“Ball Park”

Soft Pretzels w/ Mustard Sauce
Peanuts
Caramel Corn
Lemonade & Iced Tea

\$10.95 per person

“South of the Border”

Nachos
*Tortilla Chips, Seasoned Ground Beef, Chili con queso
Bean Dip, Salsa, Sour Cream, Guacamole, Jalapenos*

\$10.95 per person

“Chocolate Lovers”

Chocolate Fudge Brownies
Oreo Cupcakes
Snickers & Hershey Candy Bars

\$10.95 per person

Minimum Service 25 People
Break service is 30 minutes
Above prices do not include gratuity or sales tax.
All prices are subject to change

CONTINENTAL BREAKFAST MENU

“Quick Start Continental”

Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal
Selection of 3 Fresh Breakfast Bakeries:
Muffins, Fruit Breads, Danish, Bagels, or Cinnamon Rolls
Served with butters, jellies and cream cheese

\$15.95 per person

“Eye Opener Continental”

Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal
Selection of 3 Fresh Breakfast Bakeries:
Muffins, Fruit Breads, Danish, Bagels, or Cinnamon Rolls
Served with butters, jellies and cream cheese
Chilled Juices
Orange, Apple, Cranberry, & Tomato

\$17.95 per person

Minimum Service 15 Persons

Meal service is 1 hour 30 minutes maximum

Above prices do not include gratuity or sales tax.

Note: Add \$3.00 per person for each additional bakery selection.

All prices are subject to change.

Continued

CONTINENTAL BREAKFAST MENU

“Deluxe Sunrise Continental”

Freshly Brewed Coffee & Teas

Regular, Decaf, & Herbal

Chilled Juices

Orange, Apple, Cranberry, & Tomato

Medley of Fresh Fruits & Berries

Selection of 3 Fresh Breakfast Bakeries:

Muffins, Fruit Breads, Danish, Bagels, or Cinnamon Rolls

Served with butters, jams, jellies and cream cheese

Yogurt & Granola

\$21.95 per person

“Spa Breakfast”

Freshly Brewed Coffee & Teas

Regular, Decaf, & Herbal

Chilled Juices

Orange, Cranberry, & V8

Freshly Baked Muffins

Granola Bars

Fruit Yogurt with Bananas and Berries

\$19.95 per person

Minimum Service 15 Person

Meal service is 1 hour 30 minutes maximum

Above prices do not include gratuity or sales tax.

All prices are subject to change.

**“VIVA LAS VEGAS”
Breakfast Buffet**

Fresh Fruit Bowl
Assorted Cold Cereals *w/Milk*
Array of Chilled Juices: *Orange, Apple, Cranberry, & Tomato*

Black Forest Ham
Applewood Smoked Bacon
Sausage Links

(Choice of One)
Cheese Omelet
Breakfast Burritos
Fresh Scrambled Eggs
Spinach, Mushroom, & Bacon Scramble

(Choice of One)
Lyonnais Potatoes
Hash Browns
Potato Pancakes
Sweet Potato Hash

(Choice of One)
Waffles
Cinnamon Swirl/French Toast
Pancakes
Above items served with Maple Syrup & Butter

Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal

Croissants/Muffins

\$25.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

“HEALTHY BUFFET BREAKFAST”

Assorted Juices
Orange, Grapefruit, V8

Fresh Fruit Bowl
(Peaches, Apples, Grapefruit, Grapes)

Cottage Cheese
Lowfat Yogurt
(Granola, Fresh Berries)

Spinach Omelets
Egg White Scramble
(Mushrooms, Peppers, Onion)
Whole Grain Waffles with Lowfat Maple Syrup
Turkey Sausage
Sweet Potato Hash

Assorted Cereal
(Raisin Bran, Special K, Cheerios)
Milk
(Fat Free, Soy, Almond)

Banana Nut Bread
Cranberry Bread
Bran Muffins
(Light Butter – Lowfat Cream Cheese)

Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal

\$26.95 per person

Gluten Free options available at additional cost

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

Breakfast Enhancements:
(May be added to any breakfast buffet or continental breakfast)

Omelet Station..... 8.00 per person
Bacon, Ham, Bell Peppers, Cheese, Mushrooms, Salsa, Spinach, Onions
Omelet Stations require a Chef Attendant. One attendant for every 50 people @ \$125.00 per Chef

Smoked Salmon8.50 per person
w/Traditional Accompaniments of Chopped Onion, Capers, & Cream Cheese

Ham & Cheese Croissant Sandwich..... 4.50 per person

Egg White Wrap with Feta Cheese and Spinach.....4.50 per person

Fresh Buttermilk Biscuits & Sausage Country Gravy 4.00 per person

Turkey Bacon 4.00 per person

Chicken Sausage 4.00 per person

Bagels and Cream Cheese 3.50 per person

Steel Cut Oatmeal with Cinnamon, Brown Sugar, Raisins & Chopped Nuts..... 4.00 per person

Mimosa/Bloody Mary Bar 10.00 per person
(**125.00 Bartender Labor Charge**)

Above prices do not include gratuity or sales tax.
All prices are subject to change.

TUSCAN SERVED BREAKFAST MENU

All breakfasts are served with Chilled Orange Juice and
Freshly Brewed Coffee, Tea & Decaf

Cinnamon Swirl French Toast 18.95 per person
Thick Sliced Cinnamon Bread, Grilled Sausage Patties, whipped butter and maple syrup

Ham, Egg & Cheese Croissant Breakfast Sandwich 17.95 per person
Served with Fresh Fruit Cup

Scrambled Eggs with Ham, Bacon or Sausage 18.95 per person
Served with Hash Brown Potatoes & Toast

Scrambled Eggs with Spinach, Mushrooms and Feta Cheese 19.95 per person
Served with Sweet Potato Hash, Turkey Bacon & Toast

Spanish omelet with Chorizo Sausage and Salsa 19.95 per person
Served with Huevos Rancheros & Tortillas

8 oz. Broiled New York Steak and Eggs 23.95 per person
Served with seasoned B-red Potatoes & Toast

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All Prices are subject to change.

“Fiesta Ole”
Lunch Buffet

Fiesta Chopped Salad

*Romaine Lettuce, Tomatoes, Red Onion, Avocado, Boiled Egg & Turkey Bacon
with Creamy Fiesta Ranch
Mexican Rice Salad (Vegan)*

Southwest Red Potato Salad

Beef & Chicken Fajitas

*with Green & Red Bell Peppers, Tomatoes, Onions
& Soft Flour Tortillas*

Three-Cheese Enchiladas

Chili Verde Burritos

Rice with Cilantro & Lime

Ranchero Style Beans

Tortilla Chips

Sour Cream, Salsa, Guacamole

Chocolate Cinnamon Brownies

Flan

Iced Tea and Lemonade

(Coffee available on request)

\$30.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
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“Americana”
Lunch Buffet

Tossed Green Salad with choice of Dressings
Fresh Fruit Bowl
Pasta Salad

Lemon-Garlic Chicken “on the bone”
Marinated Beef Tri-tip with Spinach & Mushroom Sauce
Grilled Salmon Hollandaise w/Ancho Chipotle

Fresh Vegetables
Garlic Whipped Potatoes
Mac & Cheese

Rolls & Butter

Chef’s Selection of Assorted Desserts

Iced Tea and Lemonade
(Coffee available on request)

\$30.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
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“Carnegie Deli”
Lunch Buffet

Homestyle Coleslaw
Mustard Potato Salad
Sliced Fruit

Assorted Cold Cuts
Ham, Turkey, & Roast Beef

Tuna Salad
Avocado & Chickpea Salad (Vegan)

Sliced American & Swiss Cheese
Sliced Tomatoes, Lettuce, Pickles, and Olives
Assorted Breads and Rolls
Appropriate Condiments

Brownies, Cookies

Iced Tea & Lemonade

\$28.95 per person

Soup - \$3.00 per person

Creamy Tomato, Chunky Potato, Chicken Noodle, Minestrone

Meal service is 1 hour 30 minutes maximum
Minimum Service 15 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

“At the Fair”
Lunch Buffet

Mixed Green Salad
Ranch & Italian Dressing
Red Bliss Potato Salad
Carrot & Raisin Slaw

Steamed Hot Dogs
Grilled Hamburger Patties
Beer Brats with Sauerkraut
Buns

Cheese Fries
Corn on the Cob

Appropriate Condiments
Tomato Slices, Pickles, Relish, Sliced Cheeses, Diced Onions
Mustard, Ketchup, Mayo, Spicy Brown Mustard

Strawberry Shortcake
Chocolate Cake

Iced Tea & Lemonade

\$29.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
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“Tropical”
Lunch Buffet

Thai Shrimp Salad w/Spicy Peanut Vinaigrette
Island Pasta & Fruit Salad
Penne Pasta tossed with Pineapple, Kiwi, Orange Section in Olive Oil & Citrus Dressing

Coconut Crusted Mahi-Mahi with Lemon Butter
Seasoned Pork Loin topped with Spicy Mango Salsa
Grilled Chicken Kabobs topped with Ponzu Glaze

Macadamia Nut Rice
Stir Fry Vegetables

Sweet Breads
Butter

Hawaiian Cake
Kiwi Cheesecake

Iced Tea and Lemonade
(Coffee available on request)

\$30.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
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“Down on the Bayou”
Lunch Buffet

Tossed Green Salad with Choice of Dressing
Fried Green Tomatoes
Cucumber & Tomato Salad
Southern Style Potato Salad

Barbecued Ribs
Fried Shrimp
Smothered Pork Chops

Sweet Potatoes
Dirty Rice
Collard Greens

Cornbread – Honey Butter
Hush Puppies

Peach Cobbler
Bread Pudding with Vanilla Sauce

Iced Tea & Lemonade
(Coffee available on request)

\$30.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
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“Executive Buffet”
Lunch Buffet

Salad Bar: Spring Lettuce Mix, Cucumber, Shredded Carrots, Black Olives, Mushrooms,
Cherry Tomatoes, Croutons, Chopped Onion and Three (3) Dressings
Sliced Roma Tomatoes and Buffalo Mozzarella w/ Fresh Basil & Vinaigrette
Pasta & Shrimp Salad
Grilled Vegetables w/ Aged Balsamic Vinaigrette

Imported Cheese Tray

Entrees: Fettuccini with Spinach and Sun Dried Tomatoes
Chicken Angelo
Beef Tournedos in a Green Peppercorn Sauce
Filet of Salmon with Dijon Crust

Wild Mushroom Risotto
Sautéed Green Beans

Fresh Rolls and Butter

Assorted Desserts and Cakes

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk

\$38.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

BOX LUNCH

(Includes plastic ware, napkin, & condiments)

B.L.T. on Sour Dough21.95 per person
Applewood Bacon, Shredded Lettuce, & Tomatoes

Chicken Caesar Wrap22.95 per person
Sliced Marinated Grilled Chicken Breast, Romaine Lettuce with Parmesan Cheese

Italian Grinder.....22.95 per person
Smoked Ham, Cotto Salami, Pepperoni, Provolone, with Vinaigrette on Ciabatta Roll

Chicken Salad with Cranberries & Walnuts on a Croissant22.95 per person
Fresh Chicken Salad on a buttery croissant

Tenderloin Sandwich.....24.95 per person
Shaved beef tenderloin, Bleu Cheese Crumbles and Creamy Horseradish Remoulade on a French Roll

American Sub Sandwich.....22.95 per person
Sliced Roast Beef, Ham, Turkey, with Lettuce, Tomato, Onion, & Cheese on Hoagie Roll

Vegetarian Options:

Avocado & Chickpea Salad Sandwich on Multi Grain Bread21.95 per person
Avocado & Chickpeas combined with Cilantro, Fresh Onion, & Lime Juice

Veggie Pita Wrap.....21.95 per person
Portobello Mushroom, Cucumber, Tomato, Caramelized Onion, and Hummus in Whole Wheat Wrap

All boxed lunches served with your choice of 2 sides:

Whole Fruit
Bag of Chips
Cookie

Soft Drinks/Bottled Water - \$3.00 each

Meal service is 1 hour 30 minutes maximum
Minimum Service 15 People
Above prices do not include gratuity or sales tax.
All prices are subject to changes

TUSCAN SERVED COLD LUNCHEs

SALADS

All Salads Served with Rolls & Butter, Dessert

Tropical Chicken Salad.....23.95 per person
Tender chunks of Grilled Chicken with Pineapple, Grapes, Walnuts, Celery, & Green Onion, Creamy Fruit Dressing

Grilled Shrimp Caesar Salad25.95 per person
Marinated Grilled Shrimp on a bed of freshly tossed Caesar Salad

Cobb Salad.....24.95 per person
Chopped Ham, Turkey, Egg, Tomato, with Bleu Cheese, Apple Smoked Bacon, topped with Sliced Avocado

Grilled Salmon Salad.....23.95 per person
Feta Cheese, Tomatoes, Greek peppers and Kalamata Olives

Vegetarian Salad.....22.95 per person
Baby Spinach, Arugula, Gorgonzola, Pecans, Cranberries, Red Onion tossed in Red Wine Vinaigrette

SANDWICHES

All Sandwiches come with Pasta Salad & Dessert

Chicken Salad with Cranberries & Walnuts on a Croissant22.95 per person
Fresh Chicken Salad on a buttery croissant

Thai Beef Wrap.....22.95 per person
Thinly Sliced Roast Beef, Carrots, Cucumbers, Onions w/ Fresh Cilantro, Sweet Chili Aioli wrapped in a Tortilla

Tuscany Club on Ciabatta.....22.95 per person
Bacon, Lettuce, Tomato, Turkey, Avocado on a freshly baked Ciabatta

Mediterranean Sandwich.....22.95 per person
Grilled Chicken, Spinach, Sun Dried Tomato, Hummus on Whole Wheat

Dessert Choices: Apple Strudel w/ Vanilla Sauce, Carrot Cake,
Chocolate Cream Pie, Key Lime Pie, Strawberry Cheesecake

Iced Tea & Lemonade

Meal service is 1 hour 30 minutes maximum
Minimum Service 15 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

TUSCAN SERVED LUNCHESES

All lunches will be accompanied by Chef's choice of seasonal vegetables and appropriate starch, a basket of fresh rolls with butter and your choice of dessert

Soup or Salad

Choice of One

Soup: Cream of Potato with Spinach
Chicken Noodle

Butternut Squash

Minestrone
Tomato Bisque

Salad: "Caprese" Salad
Mozzarella, Tomato & Basil
Tossed Green Salad
Fresh Fruit Salad

Caesar Salad
Cucumber & Tomato Salad
Boston Bibb Lettuce
w/Walnuts, Cranberry, & Bleu Cheese

Entrees

Choice of One

Three Cheese Tortellini22.95 per person
In a Tomato Basil Sauce

Pasta Primavera22.95 per person
Penne Pasta tossed with Fresh Vegetables

Breast of Chicken Tuscany25.95 per person
Chicken breast, baked with Broccoli, Tomato & Mozzarella served with Garlic Wine Sauce

Chicken Teriyaki25.95 per person
Boneless breast of Chicken with a Sweet Teriyaki Sauce

Chicken Florentine25.95 per person
Boneless breast stuffed with Spinach and Mozzarella Cheese served with a White Wine Cream Sauce

Beef Tri-Tip26.95 per person
Marinated Beef Tri – Tip served with an aged Red Wine Sauce

Pan Seared Salmon fillet.....26.95 per person
Served with Roasted Tomato & Caper Hollandaise

Roast Prime Rib of Beef, Au Jus (8 oz.).....29.95 per person
Tender sliced Prime Rib, Au Jus

New York Strip Steak (8 oz) 30.95 per person
Grilled & topped with maitre d' Butter

Continued

TUSCAN SERVED LUNCHES

Vegetarian Lunch Options:

Vegetable Wellington23.95 per person
Served with Sun Dried Tomato Pesto

Penne Portabella23.95 per person
Spinach Penne Pasta tossed with Portabella Mushrooms, Fresh Basil in Lemon Olive Oil with a hint of Garlic

Butternut Squash Pasta with Fried Sage23.95 per person
Whole Wheat Pasta tossed in a creamy Butternut Squash puree, topped with Fried Sage (Vegan)

Desserts

Choice of One

Chocolate Cream Pie, Carrot cake, Strawberry Cheesecake, Apple Strudel w/ Vanilla Sauce

Freshly Brewed Coffee & Teas ~ Regular, Decaf, & Herbal

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sale tax.
All prices are subject to change.

“Viva Italiano”

Dinner Buffet

Caesar Salad

Caprese Salad

With Mozzarella Cheese, Red and Yellow Tomatoes, Olive Oil & Fresh Basil Vinaigrette

Grilled Vegetables (*Squash, Roasted Peppers, & Eggplant*)

Orzo Salad

With Feta, Cherry Tomatoes, Onion, & Green Pepper

Chicken Parmesan

Vegetable Lasagne

Pan Seared Salmon with Olive Tapenade

Chicken Porcini with a Creamy Madeira Sauce

Braised Beef Tenderloin Pizzaiola

Penne Pasta with Shrimp in Pesto Cream Sauce

Vegetable Risotto

Medley of In-Season Vegetables

Focaccia Bread

Ciabatta Rolls

Butter

Italian Desserts

Ricotta Cheesecake, Tiramisu, Cannolis

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrees \$41.95 per person

Three Entrees \$45.95 per person

Four Entrees \$49.95 per person

Meal service is 1 hour 30 minutes maximum

Minimum Service 25 People

Above Prices do not include gratuity or sales tax.

All prices are subject to change

“Country Style” **Dinner Buffet**

Mixed Green Salad with Corn, Black Beans, Zesty Tomatoes
Cilantro Lime
Vinaigrette & Fiesta Ranch Dressing
Country Potato Salad
Coleslaw
Home style Green Bean Salad

Smoked Pork Ribs
Honey Butter Fried Chicken
Grilled Mini Steaks & Mushrooms
Marinated BBQ Beef Tri-Tip
Fried Shrimp

Texas Style Baked Beans
Thick Fried Wedge Potatoes

Corn Muffins & Biscuits
Whipped Honey Butter

Dessert
Apple Pie
Pecan Pie
Bread Pudding with Vanilla Sauce
Chocolate Fudge Cake

Freshly Brewed Coffee & Tea
Regular, Decaf, & Herbal

Two Entrees \$41.95 per person
Three Entrees \$45.95 per person
Four Entrees \$49.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to changes

**“Asian Fare”
Dinner Buffet**

Marinated Cucumber
Sweet & Spicy Rice Salad
Edamame Salad
tossed w/ Bok Choy & Napa Cabbage & Shredded Carrots in Rice Wine Dressing

Sliced Fruit Tray

Kung Pao Chicken
w/Peanut Sauce
Sweet & Sour Pork
Beef & Broccoli
Chicken Teriyaki
Shrimp Stir-fry
Coconut Crusted Mahi Mahi w/ Pineapple Glaze

Fried Rice
Stir Fried Vegetables

Dessert

Almond Cookies
Lemon Glazed Cake
Banana Cream Pie

Freshly Brewed Coffee & Tea
Regular, Decaf, & Herbal

Two Entrees \$41.95 per person
Three Entrees \$45.95 per person
Four Entrees \$49.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

“TUSCANY SUPREMO” DINNER BUFFET

Salads

(Choice of Four)

Grilled Vegetable Salad *w/Balsamic Vinaigrette*
Macaroni Salad
Tossed Green Salad
Cucumber & Tomato Salad
Romaine, Bleu Cheese & Walnut Salad
Bowtie Pasta with Prosciutto & Peas

Potato Salad
Homestyle Coleslaw
Caesar Salad
Spinach Salad
Greek Salad

Entrees

(Choice of Three)

Fettuccini w/Spinach & Sundried Tomatoes
Lasagna Bolognese
Cheese Florentine Ravioli
Chicken Parmesan
BBQ Pork Spare Ribs
Herb Crusted Pork Loin

Baked Salmon Provencal
Broiled Halibut with Lemon Butter
Chicken Piccata
Chicken Florentine
BBQ Beef Tri-Tip
Vegetable Lasagna

VEGETABLES

(Choice of Two)

Honey Glazed Carrots
Sautéed Squash & Zucchini
Broccoli, Garlic & Oil
Green Beans w/Herb Butter
Sautéed Brussel Sprouts
w/Bacon & Garlic
Buttered Corn

STARCHES

(Choice of Two)

Seasoned B-Red Potatoes
Garlic Mashed Potatoes
Brown Rice
Wild Rice
Potatoes Au Gratin
Mac & Cheese

Dessert

Variety of Cakes & Pies

Rolls and Butter

Freshly Brewed Coffee & Teas

Regular, Decaf, & Herbal

\$48.95 per person

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

TUSCAN SERVED DINNERS

All dinners will be accompanied by your choice of salad, Chef's choice of seasonal vegetable and appropriate starch, a basket of fresh rolls with butter, and your choice of dessert

Salads

Choice of One

“Caprese” Salad
Mozzarella, Tomato & Basil
Mixed Green Salad
Sliced Fresh Fruit

Caesar Salad
Antipasto Salad
Cucumber & Tomato Salad

Entrees

Choice of One

Chicken:

Barbecued Chicken35.95 per person
Bone-in Chicken in a rich, tangy BBQ Sauce

Chicken Bistro36.95 per person
Chicken breast stuffed with Italian Sausage, Feta Cheese, Spinach & Onion topped w/Creamy Pecorino Sauce

Chicken Piccata36.95 per person
Chicken Breast Sautéed with Capers, Shallots, Mushrooms, Butter & White Wine

Chicken Tuscany36.95 per person
Chicken breast, baked with Broccoli, Tomato & Mozzarella served with Garlic Wine Sauce

Chicken Parmesan36.95 per person
Breaded Chicken baked with Mozzarella and served with Fresh Marinara Sauce

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

TUSCAN SERVED DINNERS

Continued

Fish:

Orange Roughy Provencal38.95 per person
Served with onions, bell peppers, tomato & garlic

Grilled Salmon Fillet37.95 per person
Grilled Salmon Fillet with Lemon Butter

Mahi Mahi with Pineapple Salsa38.95 per person
Broiled Mahi Mahi with fresh Pineapple Salsa

Vegetarian:

Cheese Florentine Ravioli.....34.95 per person
Topped with fresh Pesto sauce

Pasta Primavera34.95 per person
Fresh Vegetables and Penne pasta tossed in a Roasted Garlic Butter Sauce

Eggplant Parmesan35.95 per person
Eggplant baked to perfection, Topped with fresh tomato sauce, oregano & grated cheese

Vegetable Wellington35.95 per person
Assorted vegetables enroute served with Sun Tomato Pesto

Beef & Pork:

Herb Crusted Prime Rib.....39.95 per person
12 oz. served with Au Jus, Horseradish cream sauce

Broiled New York Steak.....44.95 per person
10 oz. served with maitre butter

Broiled Filet Mignon45.95 per person
8 oz. served with Portobello Mushroom Sauce

Herb Crusted Pork Loin.....37.95 per person
Stuffed with Apple Corn Bread Stuffing, Apricot glaze

Braised Short Ribs37.95 per person
Tender Braised Boneless Beef Short Ribs in aged Red Wine Sauce

Surf & Turf.....49.95 per person
6 oz. Broiled Filet Mignon with 3 Jumbo Tiger Prawns Scampi Style

Chicken & Salmon.....43.95 per person
Grilled Pesto Chicken drizzled with Basil Oil and Macadamia Nut Crusted Salmon, Beurre Blanc

TUSCAN SERVED DINNERS

Continued

Desserts

Choice of One

Black Forrest Cake, Gourmet Carrot Cake, Chocolate Grand Marnier Cake, Tiramisu, Lemon MeringuePie

Cheesecakes: *Gourmet New York Cheesecake with Fruit Topping, Chocolate Brownie, Oreo Cookie, Key lime, Raspberry Swirl*

Rolls & Butter

Freshly Brewed Coffee & Teas ~ Regular, Decaf, & Herbal

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above prices do not include gratuity or sales tax.
All prices are subject to change.

Cold Trays

Small Serves 25 Medium Serves 50 Large Serves 100

International Cheese Board with Crackers – Garnished w/ Fresh Fruit & Crackers

Small	200.00
Medium	275.00
Large	450.00

Italian Antipasto Display

Small	200.00
Medium	350.00
Large	600.00

Sliced Fresh Fruit Tray w/ Sliced Seasonal Fruit & Yogurt Dip

Small	200.00
Medium	300.00
Large	500.00

Fresh Vegetable Crudité w/ Creamy Dill Ranch Dipping Sauce

Small	150.00
Medium	225.00
Large	400.00

Above prices do not include gratuity or sales tax.
All prices are subject to change.

COLD HORS D'OEUVRES

Per 100 Pieces

Melon Wrapped with Prosciutto	275.00
Assorted Canapés.....	275.00
Italian Bruschetta w/Fresh Roma Tomatoes & Buffalo Mozzarella.....	300.00
Dijon Deviled Eggs.....	275.00
Stuffed Tomatoes w/Borsin Cheese.....	275.00
Stuffed Celery w/Herb Cream Cheese.....	275.00
Mini Croissant Sandwiches.....	300.00
Tenderloin w/Caramelized Onions on Toast Points	325.00
Roast Beef Roll w/ Asparagus	300.00
Chicken Caesar on Parmesan Crostini.....	300.00
Smoked Salmon w/Cream Cheese on Grilled Baguette	325.00
Shrimp on Ice w/ Lemon & Cocktail Sauce	450.00
Antipasto Skewers	400.00

HOT HORS D'OEUVRES

Per 100 Pieces

Mini Florentine Quiche.....	275.00
Italian Sausage Puff	275.00
Veggie Spring Roll w/Sweet and Sour Sauce.....	275.00
Fried Zucchini w/Marinara Sauce.....	275.00
Franks in a Blanket.....	275.00
Buffalo Hot Wings.....	275.00
Black Bean & Cheese Quesadilla.....	275.00
Mini Vegetable Wellington	300.00
Swedish Meatballs	300.00
Meatballs Marinara	300.00
Country Style Chicken Wings w/Creole Ranch.....	300.00
Breaded Chicken Fingers w/Ranch Dressing	325.00
Steamed Pork Pot Stickers w/Soy.....	325.00
Beef or Chicken Empanadas w/ Salsa	325.00
Beef Brochettes w/Peanut Sauce.....	325.00
Coconut Chicken Brochettes	325.00
Barbequed Spareribs	350.00
Crab Rangoon w/Sweet Chili Sauce.....	350.00
Mini Beef Wellington	350.00
Mini Crab Cakes w/Roasted Pepper Aioli.....	350.00
Scallops Wrapped in Bacon.....	400.00
Fried Shrimp Tempura/Sesame Sauce.....	400.00

Above Prices do not include gratuity or sales tax.

All prices are subject to change.

HORS D'OEUVRES PACKAGE

One Hour.....	22.95 per person
One and ½ Hours.....	27.95 per person
Two Hours.....	32.95 per person

Choice of Four (4) Items:

Italian Sausage Puffs / Buffalo Chicken Wings with Ranch Dip / Vegetable Spring Rolls w/Sweet & Sour Sauce / Meatball Marinara / Pizza Puffs / Mini Beef Empanadas / Bacon Wrapped Stuffed Dates w/ Bleu Cheese/ Pot stickers with Soy Ginger Dipping Sauce/ Maryland Crab Cakes with Red Pepper Aioli

Included:

Fresh Vegetable Crudité with Ranch Dip, Assorted Cheese Tray

Minimum Service 25 People

FROM THE CARVER

Roasted Pork Loin w/Plum Sauce (30 people).....	250.00 each
Whole Roasted Turkey w/Cranberry Sauce (40 people).....	265.00 each
Whole Sugar Glazed Baked Ham, Pineapple Sauce (40 people).....	250.00 each
Corn Beef w/Sauerkraut, <i>Spicy Brown Mustard</i> (30 people).....	250.00 each
Prime Rib of Beef w/Horseradish Sauce (40 people).....	350.00 each
Beef Tenderloin, Demi Glazed-Caramelized Onions (25 people).....	350.00 each
Roast New York Strip Demi Glazed-Caramelized Onions (30 people).....	400.00 each
Whole Steamship Round (200 people).....	550.00 each

*All carved items served with appropriate sauces and miniature rolls
\$125.00 charge for uniformed carver*

Dipping Snacks

Potato Chips and Onion Dip (Serves 20-25 servings)	70.00 per bowl
Pretzel and Cheddar Cheese (Serves 20-25 servings).....	70.00 per bowl
Tortilla Chips and Salsa (Serves 20-25 servings).....	70.00 per bowl
Pita Chips with Mediterranean Dip (Serves 20-25 servings)	75.00 per bowl
(Creamy Hummus topped with fresh tomato, Chopped green onion, olives & feta cheese)	

Ala Carte

Dry Snacks	25.00 per bowl
Dips.....	35.00 per bowl

Above Prices do not include gratuity or sales tax.
All prices are subject to change

SPECIALTY STATIONS

“MASHED POTATO BAR”

Idaho Russet Mashed Potatoes
Shredded Cheese
Bacon Bits
Chopped Ham
Sour Cream
Chives
Chili
Whipped Sweet Potatoes
Butter, Brown Sugar & Cinnamon

\$11.95 per person

“TACO BAR”

Seasoned Ground Beef
Shredded Chicken
Cheese
Shredded Lettuce
Diced Tomatoes
Sliced Jalapeno
Sour Cream
Guacamole
Salsa
Served with your choice of Soft or Crunchy Taco Shells

\$13.95 per person

“Tailgating”

Pizza
Chicken Wings
Mini Brats
Chips / Dip
Rocky Road Brownies

\$14.95 per person

Specialty stations are not available as a stand-alone item

Meal service is 1 hour 30 minutes maximum
Minimum Service 25 People
Above Prices do not include gratuity or sales tax.
All prices are subject to change.

SPECIALTY STATIONS

Continued

“PASTA STATION”

Penne & Tortellini w/Choice of 2 sauces

Marinara, Alfredo or Pesto

Sundried Tomatoes, Mushrooms, Peppers, Spinach

Parmesan Cheese

Red Pepper Flakes

Breadsticks

\$12.95 per person

Add Grilled Chicken for \$3.00 per person

Add Grilled Shrimp for \$4.00 per person

“Bruschetta Station”

Bruschetta10.95 per person

Assortment of Crostini & Flatbreads

Accompanied by Olive Tapenade, Marinated Artichokes, Tomato & Basil, Warm Mushroom Ragout

Specialty stations are not available as a stand-alone item

SEAFOOD

Per 100 pieces

Oysters on the Half Shell300.00

Sushi.....450.00

Shrimp on Ice.....450.00

Crab Legs & Claws475.00

\$125.00 charge for uniformed attendant

Meal service is 1 hour 30 minutes maximum

Minimum Service 25 People

Above Prices do not include gratuity or sales tax.

All prices are subject to change.

DESSERT STATIONS

Minimum 25 Persons

“TUSCANY DELIGHT”

Variety of European Pastries
Strawberries dipped in White & Dark Chocolate
Petit Fours & Truffles
\$9.50 per person

“SUNDAE BAR”

Vanilla, Chocolate, Strawberry Ice Cream
Choice of Three Sauces: Chocolate, Caramel, Hot Fudge, Strawberry
Choice of fine Toppings: Crushed Oreos, Crushed Heath Bar,
Coconut, Granola
Chopped Walnuts, Fresh Berries, Sliced Bananas
Whipped Cream
\$8.75 per person
Attendant required \$75.00 each (*one per 75 guests*)

“GOURMET COFFEE STATION”

Stumptown Gourmet Coffee
(Regular, Decaf)
Chocolate Shavings
Fresh Cinnamon and Nutmeg
Offered with a Selection of Spirits
(Kahlua, Baileys, Sambuca, Patron XO Café)
\$11.00 per person
Attendant Required for Spirit Option \$75.00 each (*one per 75 guests*)

“SWEET ITALY”

Tiramisu, Canoli, Nutella Cheesecake
Torta al Ciccolato (Molten Chocolate Cake)
\$10.95 per person

Above Prices do not include gratuity or sales tax.
All prices are subject to change

Banquet Bar Beverage List and Prices

Domestic Beer **Host Bar: \$4.50** **Non-Host Bar: \$5.00**

Import & Micro Brew Beer **Host Bar: \$5.50** **Non-Host Bar: \$6.00**

House Brands **Host Bar: \$6.50** **Non-Host Bar: \$7.00**
 Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

Call Brands **Host Bar: \$7.50** **Non-Host Bar: \$8.00**
 Absolut, Malibu Rum, Captain Morgan, Jack Daniels, Bacardi, Tanqueray, Canadian Club, Passport
 Scotch, Jose Cuervo, Kahlua, Baileys Irish Cream, Jagermeister, Southern Comfort & Jim Beam

Premium Brands **Host Bar: \$8.50** **Non-Host Bar: \$9.00**
 Crown Royal, Johnnie Walker Black, Bombay Sapphire, Grey Goose, Myers, Dewar's, Patron
 Silver, Chivas Regal, Courvoisier, Grand Marnier, Amaretto, Honey Jack, Fireball

House Wine **Host Bar: \$6.50** **Non-Host Bar: \$7.00**

Prices are per glass

Wine and Champagne available by the bottle, prices available upon request

Domestic Keg Beer **\$285.00**

Import Keg Beer **\$310.00**

Bottled water and Assorted Sodas **\$3.00 each**

Red Bull: **\$7.50** as Mixer **\$4.00**

\$300.00 Bar Minimum Required

\$125.00 Bartender Labor Fee (4 Hour Minimum) – If bar reaches \$500.00 Revenue within 4 Hours, Bar Labor fee will be waived.

Bar Packages

	<u>CALL</u>	<u>PREMIUM</u>
1 Hour	\$20.00 per person	\$24.00 per person
2 Hours	\$27.00 per person	\$34.00 per person
3 Hours	\$34.00 per person	\$42.00 per person
<i>Additional Bar Service:</i>	<i>\$7.00 per hour (call)</i>	<i>\$8.00 per hour (premium)</i>

Drink Tickets \$7.00 per Ticket (Call) \$8.00 per Ticket (Premium)

All items and prices are subject to change and do not include sales tax or gratuity.