



TUSCANY

SUITES & CASINO

**255 East Flamingo Road
Las Vegas, Nevada 89169**

www.tuscanylv.com

FULL SERVICE BREAK MENU

Freshly Brewed Coffee, Decaf, Herbal Tea, Iced Tea (serves 15 cups -----	52.00 per gallon
Stumptown Gourmet Coffee (as featured in Caffè Bottega) -----	55.00 per gallon
Cold Brew Coffee -----	55.00 per gallon
Lemonade -----	48.00 per gallon
Fruit Punch	48.00 per gallon
Assorted Donuts	36.00 per dozen
Assorted Muffins	36.00 per dozen
Croissants	36.00 per dozen
Assorted Bagels w/Cream Cheese	36.00 per dozen
Cinnamon Rolls	38.00 per dozen
Danish pastry	36.00 per dozen
Chocolate Brownies or Blondie's	36.00 per dozen
Assorted Cookies	34.00 per dozen
Assorted Cupcakes	42.00 per dozen
Mini Cupcakes	36.00 per dozen
Lemon or Chocolate Peanut Butter Cookie Bars	36.00 per dozen
Lemon Poppy seed	36.00 per dozen
Rice Krispy Treats.....	34.00 per dozen
Hot Pretzels with Mustard	45.00 per dozen
Banana Nut Bread	36.00 per loaf
Cranberry Bread	36.00 per loaf
Soft Drinks, Bottled Water, Milk.....	3.50 each
Sparkling Water (Perrier/Pellegrino	4.00 each
Bottled Chilled Fruit Juices	3.50 each
Energy Drinks	6.00 each
Starbuck's Frappuccino	6.00 each
Whole Fruits	2.00 each
Candy Bars	2.00 each
Assorted Granola Bars.....	2.00 each
Assorted Yogurts	3.50 each
Assorted Ice Cream Bars	4.00 each
Mixed Nuts	32.00 per lb
Dips & Chips (serves 25 people)	125.00 Per order
<i>Potato Chips with Ranch & Onion Dip and Tortilla Chips with Salsa & Guacamole</i>	

Gluten Free:

Coffee Crumb Cake	42.00 per dozen
Muffins	42.00 per dozen
Cookies	36.00 per dozen
Cupcakes	42.00 per dozen

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

CONTINENTAL BREAKFAST MENU

“Quick Start Continental”

Chilled Orange Juice
Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal
Danish Pastries, Muffins & Croissants
Served with Butter and Jellies

\$17.95 per person

“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

\$21.95 per person

“Spa Breakfast”

Freshly Brewed Coffee Decaf & Herbal Teas
Chilled Juices
Orange, Cranberry, & V8
Banana Nut Bread
Cranberry Bread
Vanilla Yogurt with Granola, Fresh Berries & Bananas

\$19.95 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 \$1.50 per person for Vegan or Gluten Free Options.
All prices are subject to change

CUSTOM BREAK MENU

“Tuscany Delight”

Chocolate Dipped Cookies & Cannolis
White & Dark Chocolate Dipped Strawberries
Stumptown Gourmet Coffee & Hot Tea

\$15.95 per person

“At The Movies”

Popcorn
Cracker Jacks
Candy Bars

\$12.95 per person

“Ball Park”

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

\$12.95 per person

“South of the Border”

Nachos
*Tortilla Chips, Seasoned Ground Beef, Queso
Bean Dip, Salsa, Sour Cream, Jalapenos*

\$13.95 per person

“Energy Boost”

Yogurt Parfait with Granola
Fresh Fruits
Sliced Apples & Peanut Butter

\$13.95 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

“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 with Salsa
Fresh Scrambled Eggs
Spinach, Mushroom, & Bacon Scramble

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

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

Croissants/Muffins

Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal

\$26.95 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, Cranberry

Fresh Fruit Bowl
(Melon, Strawberries, Apples, Grapefruit, Grapes)

Lowfat Yogurt & Granola

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
(2%, Skim, Almond)

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

Freshly Brewed Coffee & Teas
Regular, Decaf, & Herbal

\$27.95 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 Station9.00 per person
*Bacon, Chopped Ham, Bell Peppers, Cheese, Mushrooms, Salsa, Spinach, Onions, Chopped Tomatoes
 Cilantro Lime Dressing*

Benedict Station.....10.00 per person
*Poached Eggs, Sliced Tomatoes, Canadian Bacon, Turkey Bacon, Sliced Avocado, Hollandaise Sauce,
 Toasted English Muffins*

Omelet & Benedict Stations require a Attendant. One attendant for every 50 people @ \$100.00 per Attendant

Smoked Salmon9.00 per person
w/ Traditional Accompaniments of sliced Onion, Capers, & Cream Cheese, Bagel

Egg, Ham & Cheese Croissant Sandwich 5.00 per person

Egg White Wrap with Feta Cheese and Spinach.....5.00 per person

Fresh Buttermilk Biscuits & Sausage Country Gravy 5.00 per person

Breakfast Burrito (Scrambled Eggs & Sausage) Salsa..... 5.00 per person

Belgian Waffles with Fresh Berries, Whipped Cream, Warm Maple Syrup 8.00 per person

Cinnamon Swirl Banana Nut, Cranberry French Toast(Choice of one)
 Powdered Sugar, Warm Maple Syrup..... 8.00 per person

Turkey Bacon 4.00 per person

Chicken Sausage 4.00 per person

Bagels and Cream Cheese 4.00 per person

Steel Cut Oatmeal with Cinnamon, Brown Sugar, Raisins & Chopped Nuts..... 6.00 per person

Mimosa/Bloody Mary Bar 12.00 per person
 (**125.00 Bartender Labor Charge**)

SERVED BREAKFAST MENU

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

Ham, Egg & Cheese Croissant Breakfast Sandwich20.95 per person
Served with Fresh Fruit Cup

Scrambled Eggs with Ham, Bacon or Sausage.....22.95 per person
Served with Hash Brown Potatoes & Toast

Scrambled Eggs with Spinach, Mushrooms and Feta Cheese22.95 per person
Served with Sweet Potato Hash, Turkey Bacon & Toast

Chorizo and Eggs21.95 per person
Scrambled Eggs, Chorizo Sausage served with Tortillas & Salsa

6 oz. Broiled New York Steak and Eggs25.95 per person
Served with seasoned B-red Potatoes & Toast

Crisp Waffles with Fresh Berries21.95 per person
Whipped Cream & Maple Syrup, Applewood Smoked Bacon

Cinnamon Swirl French Toast21.95 per person
Thick Sliced Cinnamon Bread, Grilled Sausage Patties, Whipped Butter and Maple Syrup

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

“Executive 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: Penne Pasta with Eggplant & Zucchini

Chicken Piccata

Beef Tournedos in Green Peppercorn Sauce

Fillet of Salmon with Dijon Crust

Wild Mushroom Risotto

Sautéed Green Beans

Fresh Rolls and Butter

Assorted French Pastry

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

\$39.95 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 Kaiser Roll22.95 per person
Applewood Bacon, Shredded Lettuce, & Tomatoes

Chicken Caesar Wrap23.95 per person
Sliced Marinated Grilled Chicken Breast, Romaine Lettuce with Parmesan Cheese

Italian Grinder.....23.95 per person
Smoked Ham, Cotto Salami, Pepperoni, Provolone, with Vinaigrette on Ciabatta Roll

Chicken Salad with Apples & Walnuts on Whole Grain Bread23.95 per person
Fresh Chicken Salad on Hearty Whole Grain Bread

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

American Sub Sandwich.....23.95 per person
Sliced Roast Beef, Ham, Turkey, with Lettuce, Tomato, Onion, & Cheese on Hoagie Roll

Vegetarian/Vegan Options:

Avocado & Chickpea on Whole Grain Bread23.95 per person
Mashed Avocado & Chickpeas topped with Spinach, Fresh Onion, & Sprouts

Veggie Wrap.....23.95 per person
Grilled Portobello Mushroom, Pepper, Zucchini, Caramelized Onion, and Hummus in Spinach Wrap

All boxed lunches served with your choice of 2 sides:

Whole Fruit
Bag of Chips
Cookie
Granola Bar

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.
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SERVED COLD LUNCHES

SALADS

All Salads Served with Rolls & Butter, Dessert, Beverage

Tropical Chicken Salad.....	25.95 per person
<i>Tender Chunks of Grilled Chicken with Pineapple, Grapes, Walnuts, Celery, & Green Onion, Lemon Poppy Seed Dressing</i>	
Grilled Shrimp Caesar Salad	26.95 per person
<i>Marinated Grilled Shrimp on a Bed of Freshly Tossed Caesar Salad</i>	
Cobb Salad.....	25.95 per person
<i>Chopped Ham, Turkey, Egg, Tomato, with Bleu Cheese, Apple Smoked Bacon, topped with Sliced Avocado</i>	
Grilled Salmon Salad.....	25.95 per person
<i>Feta Cheese, Tomatoes, Greek peppers and Kalamata Olives</i>	
Antipasto Salad.....	26.95 per person
<i>Romaine & Butter Lettuce Garbanzo Beans Mediterranean Olives, Salami, Provolone, Artichoke Hearts, Tomato, Pepperoncini, Red Wine Vinaigrette</i>	
Vegetarian Salad.....	24.95 per person
<i>Baby Spinach, Arugula, Gorgonzola, Pecans, Cranberries, Red Onion tossed in Red Wine Vinaigrette</i>	
Southwest Salad (Vegetarian & Vegan).....	24.95 per person
<i>Mixed Greens, Red Kidney Beans, Roasted Corn, Chopped Pepper, Cherry Tomatoes, Corn Tortilla Strips, Cilantro Lime Dressing</i>	
Kale Salad (Vegetarian & Vegan).....	24.95 per person
<i>Chopped Kale w/ Cherry Tomatoes, Red Onion, Ripe Olives, Fresh Mushrooms, Lemon Juice, Apple Cider Vinaigrette</i>	

Meal service is 1 hour 30 minutes maximum
Minimum Service 15 People
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SERVED COLD LUNCHES
Continued

SANDWICHES

All Sandwiches served with Pasta Salad & Dessert

Chicken Salad with Cranberries & Walnuts on a Croissant24.95 per person
Fresh Chicken Salad on a Buttery Croissant

Thai Beef Wrap.....24.95 per person
Thinly Sliced Roast Beef, Carrots, Cucumbers, Onions w/ Fresh Cilantro, Sweet Chili Aioli wrapped in a Tortilla

Tuscany Club on Ciabatta.....24.95 per person
Bacon, Lettuce, Tomato, Turkey, Avocado on a freshly Baked Ciabatta

Mediterranean Sandwich.....25.95 per person
Grilled Chicken, Spinach, Sun Dried Tomato, Hummus on Whole Wheat

Italian Sub.....26.95 per person
Salami, Coppocola, Mortodella, Provolone Cheese, Tomato & Onion drizzled with Herb Oil and Vinegar on Hoagie Roll

Iced Tea & Lemonade

Add Soup to any Sandwich or Salad Lunch (Choice of One)

- Chicken and Vegetable
- Roasted Tomato Bisque
- Minestrone
- Broccoli and Cheddar Cheese
- New England Clam Chowder

\$4.00 Per Person

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

Meal service is 1 hour 30 minutes maximum
Minimum Service 15 People
Above prices do not include gratuity or sales tax.
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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: New England Clam Chowder
Chicken & Vegetable

Broccoli & Cheddar Cheese

Minestrone
Roasted Tomato Bisque

Salad: "Caprese" Salad

Mozzarella, Tomato & Fresh Basil

Drizzled with Balsamic Vinegar

Tossed Green Salad – *Choice of Dressing*

Kale Salad, Lemon Vinaigrette

Caesar Salad

Cucumber & Tomato Salad Vinaigrette

Boston Bibb Lettuce

w/Walnuts, Cranberry, & Bleu Cheese

Choice of Dressing

Entrees

Choice of One

Three Cheese Tortellini25.95 per person
In a Tomato Basil Sauce

Pasta Primavera25.95 per person
Penne Pasta tossed with Fresh Vegetables

Farmhouse Chicken27.95 per person
Sauteed Chicken Breast served over Rice, Baby Carrots, Neufchatel Sauce

Grilled Chicken & Broccoli (On the Lighter side)27.95 per person
Grilled Chicken Breast served with Steamed Broccoli & Couscous

Chicken Florentine.....27.95 per person
Boneless Breast Stuffed with Spinach and Mozzarella Cheese served with a White Wine Cream Sauce

Beef Tri-Tip28.95 per person
Marinated Beef Tri – Tip served with an Aged Red Wine Sauce

Pan Seared Salmon Fillet.....27.95 per person
Served with Roasted Tomato & Caper Hollandaise

Roast Prime Rib of Beef, Au Jus (8 oz.).....30.95 per person
Tender sliced Prime Rib, Au Jus

New York Strip Steak (8 oz) 32.95 per person
Grilled & Topped with Maitre d' Butter

SERVED LUNCHES

Continued

Vegetarian/Vegan Lunch Options:

Vegetable Wellington (Vegetarian).....25.95 per person
Fresh Vegetables EnCroute topped with Sundried Tomato Pesto

Penne Portabella (Vegan).....25.95 per person
Spinach Penne Pasta tossed with Portabella Mushrooms, Fresh Basil in Lemon Olive Oil with a hint of Garlic

Spaghetti Broccolini (Vegan).....25.95 per person
Whole Wheat Spaghetti w/ Steamed Broccolini tossed in Olive Oil and Garlic

Sweet Potato Enchiladas (Vegan)25.95 per person
Sweet Potatoes, Black Beans, Spinach, Rolled in Corn Tortillas, Enchilada Sauce

Kale & Mushroom Ravioli (Vegan & Gluten Free).....25.95 per person
Tossed in Light Lemon Sauce

Desserts

Choice of One

Chocolate Cream Pie, Strawberry Cheesecake, Apple Strudel w/ Vanilla Sauce, Salted Caramel Cake

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.
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“Fiesta Ole”
Lunch Buffet

Fiesta Chopped Salad
*Romaine Lettuce, Tomatoes, Red Onion, Avocado, Boiled Egg & Turkey Bacon
with Creamy Fiesta Ranch*

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

Warm Churros
Caramel Flan

Iced Tea and Lemonade
(Coffee available on request)

\$32.95 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.

“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)

\$32.95 per person

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

Garden Salad – Choice of Dressing
Mustard Potato Salad
Sliced Fruit

Assorted Cold Cuts
Ham, Turkey, & Roast Beef

Classic 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
(Choice of One)

Meal service is 1 hour 30 minutes maximum
Minimum Service 15 People
Above prices do not include gratuity or sales tax.
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“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
Potato Chips

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

Strawberry Shortcake
Chocolate Cake

Iced Tea & Lemonade

\$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.
All prices are subject to changes

“Tropical”
Lunch Buffet

Thai Shrimp Salad w/Spicy Peanut Vinaigrette
Island Pineapple Salad with Cabbage, Pineapple Chunks, Bacon Bits, Slivered Almonds
Macaroni Salad

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

Rice Pilaf
Stir Fry Vegetables

Sweet Bread
Butter

Pineapple Upside Down Cake
Kiwi Cheesecake

Iced Tea and Lemonade
(Coffee available on request)

\$32.95 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

“Down on the Bayou”
Lunch Buffet

Tossed Green Salad with Choice of Dressing
Fried Green Tomatoes
Sweet Corn Salad
Cajun 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
Pecan Pie

Iced Tea and Lemonade (Coffee on request Available)

\$32.95 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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“Viva Italiano”
Dinner Buffet

Caesar Salad
Caprese Salad
With Mozzarella Cheese, Red and Yellow Tomatoes, Olive Oil & Fresh Basil Vinaigrette
Grilled Vegetables (*Zucchini, Roasted Peppers, & Eggplant*)
Tortellini Salad

Chicken Parmesan
Vegetable Lasagne Bolognese
Pan Seared Salmon with Olive Tapenade
Lemon Chicken Romano
Braised Beef Tenderloin Pizzaiola
Penne Pasta with Shrimp in Pesto Cream Sauce

Vegetable Orzo
Medley of In-Season Vegetables

Focaccia Bread
Bread Sticks
Butter

Desserts
Assortment of Miniature Italian Desserts

Freshly Brewed Coffee & Tea
Regular, Decaf, & Herbal

Two Entrees \$43.95 per person
Three Entrees \$47.95 per person
Four Entrees \$51.95 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 Beans with Bacon & Onion

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

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

Freshly Brewed Coffee & Tea
Regular, Decaf, & Herbal

Two Entrees \$43.95 per person
Three Entrees \$47.95 per person
Four Entrees \$51.95 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 Salad
Noodle Salad
Kale & Edamame Salad
Tossed w/ Kale, Cabbage & Shredded Carrots in Rice Wine Dressing

Sliced Fruit Tray

Sweet & Sour Pork
Beef & Broccoli
Chicken Teriyaki
Spicy Chicken Meatballs w/ Ginger
Shrimp Stir-fry
Coconut Crusted Mahi Mahi w/ Pineapple Glaze
Braised Tofu w/ Mushrooms (Vegan)

Fried Rice
Stir Fry Vegetables

Almond Cookies
Lemon Glazed Cake
Banana Cream Pie

Freshly Brewed Coffee & Tea
Regular, Decaf, & Herbal

Two Entrees \$43.95 per person
Three Entrees \$47.95 per person
Four Entrees \$51.95 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, Ranch & Italian Dressings

Cucumber & Tomato Salad, *drizzled w/ olive oil & Vinegar, fresh basil*

Greek Salad *w/Cucumber, Tomato, Kalmata Olives, Feta Cheese, Lemon Vinaigrette*

Spinach & Romaine Salad *w/Cranberries, Chopped Walnuts*
Bleu Cheese Crumbles, Citrus Vinaigrette

Potato Salad

Homestyle Coleslaw

Caesar Salad

Bowtie Pasta *w/Prosciutto & Peas*

Entrees

(Choice of Three)

Fettuccini *w/Spinach & Sundried Tomatoes*

Penne Pasta *w/ Grilled Eggplant & Zucchini Aioli*

Cheese Florentine Ravioli

Chicken Parmesan

Braised Short ribs

Herb Crusted Pork Loin

Grilled Salmon Provencal

Broiled Halibut with Lemon Butter

Chicken Piccata

Chicken Florentine

Marinated Beef Tri-Tip

Vegetable Lasagna Bolognese

Vegetables

(Choice of One)

Honey Glazed Carrots

Sauteed Squash & Zucchini

Broccoli, Garlic & Oil

Green Beans *w/Herb Butter*

Sautéed Brussel Sprouts *w/Bacon & Siracha*

Buttered Corn

Starches

(Choice of One)

Seasoned B-Red Potatoes

Garlic Mashed Potatoes

Brown Rice

Wild Rice

Baked Russet & Sweet Potatoes

Mac & Cheese

Dessert

Variety of Cakes & Pies

Rolls and Butter

Freshly Brewed Coffee & Teas

Regular, Decaf, & Herbal

\$51.95 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.

SERVED DINNERS

All dinners will be accompanied by your Choice of Salad, Chef's Choice of Seasonal Vegetable and appropriate Starch, Fresh Rolls with Butter, and your choice of Dessert

Salads

Choice of One

"Caprese" Salad

Mozzarella, Tomato & Basil, drizzled w/Balsamic Vinegar

Mixed Green Salad – choice of Dressing

Kale Salad w/ Fresh Vegetables, Lemon Vinaigrette

Caesar Salad

Antipasto Salad

Classic Wedge Salad

Bacon, Tomatoes, Bleu Cheese Dressing

Entrees

Choice of One

Chicken:

Barbecued Chicken37.95 per person
Bone-in Chicken in a rich, tangy BBQ Sauce

Bruschetta Chicken37.95 per person
Grilled Chicken Breast w/ Vine Ripened Tomatoes, Onion, Garlic, Basil, Balsamic Vinegar & Olive Oil

Chicken Bistro38.95 per person
Chicken Breast Stuffed with Italian Sausage, Feta Cheese, Spinach & Onion topped w/Creamy Pecorino Sauce

Chicken Piccata38.95 per person
Chicken Breast Sautéed with Capers, Shallots, Mushrooms, Butter & White Wine

Chicken Tuscany38.95 per person
Chicken Breast, Baked with Broccoli, Tomato & Mozzarella served with Garlic Wine Sauce

Chicken Parmesan38.95 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.

SERVED DINNERS

Continued

Fish:

Baked Halibut Provencal41.95 per person
Served with Onions, Bell Peppers, Tomato & Garlic

Grilled Salmon Fillet39.95 per person
Grilled Salmon Fillet with Lemon Butter & Capers

Mahi Mahi with Pineapple Salsa39.95 per person
Broiled Mahi Mahi with fresh Pineapple Salsa

Beef & Pork:

Herb Crusted Prime Rib.....42.95 per person
12 oz. served with Au Jus, Horseradish Cream Sauce

Broiled New York Steak.....46.95 per person
10 oz. served with Maitre Butter

Broiled Filet Mignon48.95 per person
8 oz. served with Portobello Mushroom Sauce

Apple Stuffed Pork Loin.....41.95 per person
Stuffed with Apple Corn Bread Stuffing, Apricot Glaze

Braised Short Ribs41.95 per person
Tender Braised Boneless Beef Short Ribs in aged Red Wine Sauce

Duo Selections:

Beef Tenderloin & Macadamia Nut Crusted Salmon.....56.95 per person
Served w/ Herb Orzo & Grilled Asparagus

Grilled Chicken & Shrimp Skewers57.95 per person
Grilled Chicken and Shrimp Skewers drizzled with Citrus Cream 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.

SERVED DINNERS

Continued

Vegan:

Enchilada Casserole.....37.95 per person
Bell Pepper, Onion, Chili Powder, Black Beans, Zucchini, Corn, Kale, Tomatoes baked together, served w/ Corn Tortilla

Thai Vegetable & Pasta38.95 per person
Cooked Pasta Shells Tossed w/ Sliced Carrots, Peas, Mushrooms, Broccoli Florets, Fresh Ginger & Tahini

Vegetarian:

Cheese Florentine Ravioli.....36.95 per person
Topped with Fresh Pesto Sauce

Pasta Primavera36.95 per person
Fresh Vegetables and Penne Pasta tossed in a Roasted Garlic Butter Sauce

Eggplant Parmesan37.95 per person
Eggplant Baked to perfection, Topped with Fresh Tomato Sauce, Oregano & Grated Cheese

Vegetable Wellington37.95 per person
Fresh Vegetables Encroute served with Sun Dried Tomato Pesto

Desserts

Choice of One

*Chocolate Ganache Cake w/ Strawberry Sauce, Carrot Cake,
Chocolate Crème Brulee, Tiramisu, Key Lime Pie*
Cheesecakes: *Chocolate Mousse, Oreo Cookie, Raspberry Swirl, Lemon*

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	300.00
Large	450.00

Italian Antipasto Display

Small	225.00
Medium	350.00
Large	600.00

Fresh Fruit Tray w/ Sliced Seasonal Fruit & Berries

Small	225.00
Medium	350.00
Large	550.00

Fresh Vegetable Crudité w/ Creamy Dill Ranch Dipping Sauce

Small	150.00
Medium	250.00
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

Dijon Deviled Eggs.....	300.00
Stuffed Tomatoes w/ Borsin Cheese.....	300.00
Melon Wrapped with Prosciutto.....	325.00
Assorted Canapés.....	325.00
Italian Bruschetta w/Fresh Roma Tomatoes & Buffalo Mozzarella.....	325.00
Mini Croissant Sandwiches.....	325.00
Roast Beef Roll w/ Asparagus.....	325.00
Chicken Caesar on Parmesan Crostini.....	325.00
Tenderloin w/Caramelized Onions on Toast Points.....	350.00
Smoked Salmon Cream Cheese Pinwheels.....	350.00
Antipasto Skewers.....	425.00
Shrimp on Ice w/ Lemon & Cocktail Sauce.....	450.00

HOT HORS D'OEUVRES

Per 100 Pieces

Veggie Spring Roll w/Sweet and Sour Sauce.....	300.00
Breaded Parmesan Artichoke Hearts.....	300.00
Buffalo Hot Wings.....	300.00
Mini Florentine Quiche.....	325.00
Italian Sausage Puff.....	325.00
Franks in a Blanket.....	325.00
Black Bean & Cheese Quesadilla.....	325.00
Mini Vegetable Wellington.....	325.00
Swedish Meatballs.....	325.00
Meatballs Marinara.....	325.00
Country Style Chicken Wings w/Creole Ranch.....	325.00
Pork Pot Stickers w/Soy Sauce.....	350.00
Beef or Chicken Empanadas w/ Salsa.....	350.00
Teriyaki Beef Satay.....	350.00
Chili Lime Salmon Satay.....	350.00
Chicken and Pineapple Kabob.....	350.00
Breaded Chicken Fingers w/Ranch Dressing.....	375.00
Barbequed Spareribs.....	375.00
Crab Rangoon w/Sweet Chili Sauce.....	375.00
Mini Beef Wellington.....	375.00
Mini Crab Cakes w/Roasted Pepper Aioli.....	375.00
Scallops Wrapped in Bacon.....	425.00
Fried Shrimp Tempura/Sesame Sauce.....	425.00
Butter Pecan Shrimp.....	425.00

Above Prices do not include gratuity or sales tax.

All prices are subject to change.

HORS D'OEUVRES PACKAGE

One Hour.....	23.95 per person
One and ½ Hours.....	28.95 per person
Two Hours.....	33.95 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 w/Crackers

Minimum Service 25 People

FROM THE CARVER

Roast Pork Loin w/ warm Apple Sauce (30 people).....	260.00 each
Roast Turkey w/ Pan Gravy and Cranberry Sauce (30 people)	265.00 each
Sugar Glazed Baked Ham, Pineapple Sauce (40 people).....	260.00 each
Prime Rib of Beef w/Horseradish Sauce (40 people).....	350.00 each
Beef Tenderloin, Demi Glazed-Caramelized Onions (20 people).....	350.00 each
Roast New York Strip Demi Glazed-Caramelized Onions (25 people).....	400.00 each
Whole Steamship Round (200 people).....	560.00 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 25).....	85.00
Pretzel and Cheddar Cheese (Serves 25).....	85.00
Tortilla Chips and Salsa (Serves 25).....	85.00
Pita Chips with Mediterranean Dip (Serves 25).....	85.00
<i>(Creamy Hummus topped with Fresh Tomato, Chopped Green Onion, Olives & Feta Cheese)</i>	

Ala Carte

Dry Snacks (Serves 10 – 15)	30.00 per bowl
Dips (Serves 10 – 15).....	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 Broccoli
Chopped Ham
Sour Cream
Chives
Whipped Sweet Potatoes
Butter, Brown Sugar & Cinnamon

\$14.95 per person

"NACHO BAR"

Seasoned Ground Beef
Shredded Chicken
Queso
Shredded Lettuce
Diced Tomatoes, Chopped Onion
Sliced Jalapeno
Sour Cream
Guacamole
Salsa
Tortilla Chips

\$15.95 per person

"TAILGATING"

Pizza
Chicken Wings
Mini Brats
Chips / Dip
Rocky Road Brownies

\$16.95 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.

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

\$16.95 per person

Add Grilled Chicken for \$4.00 per person

Add Grilled Shrimp for \$5.00 per person

\$100.00 Charge for Uniformed Pasta Chef

“BRUSCHETTA BAR”

Bruschetta13.95 per person
Toasted Baguettes & Crostini

Toppings

(Choice of Four (4) Items)

Olive Tapenade

Chopped Tomato & Basil in Garlic Olive Oil

Zucchini & Eggplant Ragu

Warm Brie & Jam

Spinach & Artichoke Spread

Hummus

Mozzarella Cheese

Herbed Tofu

Specialty stations are not available as a stand-alone item

SEAFOOD

Per 100 Pieces

Oysters on the Half Shell, Lemon & Horseradish350.00
Sushi, Fresh Ginger, Wasabi & Soy Sauce500.00
Shrimp on Ice, Cocktail Sauce & Fresh Lemon500.00
Crab Legs & Claws, Garlic Butter500.00

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
\$11.00 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
\$10.00 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
Whipped Cream
Offered with a Selection of Spirits
(Kahlua, Baileys, Sambuca, Patron XO Café)
\$12.00 per person
Attendant \$75.00 each (*one per 75 guests*)

“SWEET ITALY”

Tiramisu, Cannoli, Limoncello Cheesecake
Chocolate Espresso Mousse
\$12.95 per person

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

WINE & CHEESE RECEPTION
(Minimum 25 Persons)

CALIFORNIA WINE SELECTION
(Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay)

CHEESE BOARD with SLICED FRENCH BAGUETTE
(Goat, Brie, Natural Cheddar, Swiss Cheeses)

Hummus
Spinach Artichoke Dip served in Bread Bowl
Toasted Pita Bread

1 Hour - \$35 per person
1.5 Hours - \$45 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: \$5.00** **Non-Host Bar: \$5.50**

Import Beer **Host Bar: \$6.00** **Non-Host Bar: \$6.50**

House Brands **Host Bar: \$7.00** **Non-Host Bar: \$7.50**
 Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

Call Brands **Host Bar: \$8.00** **Non-Host Bar: \$8.50**
 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: \$9.00** **Non-Host Bar: \$9.50**
 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: \$8.00** **Non-Host Bar: \$8.50**
 Prices are per glass
Wine and Champagne available by the Bottle, prices upon request

Domestic Keg Beer \$295.00
Import Keg Beer \$325.00

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	\$23.00 per person	\$26.00 per person
2 Hours	\$30.00 per person	\$35.00 per person
3 Hours	\$37.00 per person	\$44.00 per person
<i>Additional Bar Service:</i>	<i>\$8.00 per hour (call)</i>	<i>\$9.00 per hour (premium)</i>

Drink Tickets \$8.00 per Ticket (Call) \$9.00 per Ticket (Premium)

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