



# TUSCANY

SUITES & CASINO

255 East Flamingo Road  
Las Vegas, Nevada 89169  
[www.tuscanylv.com](http://www.tuscanylv.com)

BANQUET MENU 2020

## FULL SERVICE BREAK MENU

Freshly Brewed Coffee, Decaf, Herbal Tea, Iced Tea (serves 15 cups)	54.00 gallon
Stumptown Gourmet Coffee (as featured in Caffè Bottega)	56.00 gallon
Cold Brew Coffee	56.00 gallon
Lemonade	49.00 gallon
Fruit Punch	49.00 gallon
Assorted Donuts	36.00 dozen
Assorted Muffin	36.00 dozen
Croissants	36.00 dozen
Assorted Bagels w/Cream Cheese	38.00 dozen
Cinnamon Rolls	38.00 dozen
Danish pastry	36.00 dozen
Chocolate Brownies or Blondie's	36.00 dozen
Assorted Cookies	34.00 dozen
Assorted Cupcakes	44.00 dozen
Mini Cupcakes	38.00 dozen
Lemon or Chocolate Peanut Butter Cookie Bars	38.00 dozen
Lemon Poppy seed	38.00 dozen
Rice Krispy Treats	36.00 dozen
Hot Pretzels w/Mustard	48.00 dozen
Banana Nut Bread	38.00 loaf
Cranberry Bread	38.00 loaf
Soft Drinks, Bottled Water, Milk	3.50 each
Sparkling Water (Perrier/Pellegrino)	4.00 each
Bottled Chilled Fruit Juices	4.00 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
Individual Assorted Yogurts	4.00 each
Individual Assorted Yogurt Parfait	5.50 each
Assorted Ice Cream Bars	4.50 each
Mixed Nuts	32.00 lb
Dips & Chips (serves 25 people)	135.00 per order
<i>Potato Chips with Ranch &amp; Onion Dip and Tortilla Chips with Salsa &amp; Guacamole</i>	

### Gluten Free:

Coffee Crumb Cake	44.00 dozen
Muffins	44.00dozen
Cookies	38.00 dozen
Cupcakes	44.00dozen

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*

\$18.00 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 Butter, Jams, Jellies and Cream Cheese*

\$23.00 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

\$21.00 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

### ***"BallPark"***

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,  
Guacamole, Sour Cream, Jalapenos*

\$14.95 per person

### ***"EnergyBoost"***

Yogurt Parfait with Granola  
Fresh Fruit  
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

## ***"VIVALAS VEGAS"***

### **Breakfast Buffet**

Sliced Fresh Fruit & Berries

Assorted Cold Cereals *w/Milk*

Array of Chilled Juices: *Orange, Apple, Cranberry, & Tomato*

Applewood Smoked Bacon

Sausage Links

*(Choice of One)*

Cheese Omelet

Breakfast Burritos with Salsa

Fresh Scrambled Eggs

*(Choice of One)*

Lyonnais Potatoes

Hash Browns

Sweet Potato Hash

*(Choice of One)*

Waffles

Country French toast

Pancakes

*Above items served with Maple Syrup & Butter*

Croissants/Muffins – Butter – Fruit Preserves

Freshly Brewed Coffee & Teas

*Regular, Decaf, & Herbal*

\$28.95 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 SUNRISE”***

**Breakfast Buffet**

Fresh Fruit Bowl  
Assorted Fruit Juices  
Cold Cereals with Milk

Scrambled Eggs  
Crispy Bacon Strips  
Sausage Links

Hash Brown Potatoes

Chef's Selection of Breakfast Pastry

Butter – Fruit Preserves

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

\$27.95 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.

***"KEEPING it HEALTHY BREAKFAST BUFFET"***

Assorted Juices  
(Orange, Grapefruit, Cranberry)

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

Low Fat Yogurt & Granola

Egg White Scramble  
(Mushrooms, Spinach, Onion)  
Whole Grain Waffles with Lowfat Maple Syrup  
Turkey Sausage  
Skillet Red Potatoes w/ Caramelized Onion

Assorted Cereal  
(Raisin Bran, Special K, Cheerios)  
Milk (2%, Skim, Almond)

Low Fat Fruit Muffins  
Breads  
(Light Butter -Lowfat Cream Cheese)

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

\$28.95 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**-----9.00 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 an Attendant. One attendant for every 50 people @ \$100.00 per Attendant**

**Smoked Salmon**-----9.00 per person  
*w/ Traditional Accompaniments of sliced Onion, Capers, & Cream Cheese, Bagel*

**Egg, Ham & Cheese Croissant Sandwich**..... 6.00 per person

**Egg White Wrap with Feta Cheese and Spinach**-----6.00 per person

**Fresh Buttermilk Biscuits & Sausage Country Gravy**-----6.00 per person

**Breakfast Burrito (Scrambled Eggs & Sausage) Salsa**-----6.00 per person

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

**Country French toast (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 Sandwich ..... 20.95 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 Cheese----- 22.95 per person  
*Served with Sweet Potato Hash, Turkey Bacon & Toast*

Chorizo and Eggs-----21.95 per person  
*Scrambled Eggs, Chorizo Sausage served with Tortillas & Salsa*

6 oz. Broiled New York Steak and Eggs ..... 25.95 per person  
*Served with seasoned B-red Potatoes & Toast*

Crisp Waffles with Fresh Berries ..... 21.95 per person  
*Whipped Cream & Maple Syrup, Applewood Smoked Bacon*

Cinnamon Swirl French toast-----21.95 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.

***"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)

\$33.95 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)

\$33.95 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.

***"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

\$29.95 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.  
All prices are subject to change.

***"At the Fair"***  
**Lunch Buffet**

Mixed Green Salad  
*Ranch & Italian Dressing*  
Red Skin 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 Short Cake  
Chocolate Cake

Iced Tea & Lemonade

\$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

***"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 Pineapple Chutney  
Seasoned Pork Loin topped with Spicy Mango Salsa  
Grilled Teriyaki Chicken

Rice Pilaf  
Stir Fry Vegetables

Sweet Bread  
Butter

Pineapple Upside down Cake  
Kiwi Cheesecake

Iced Tea and Lemonade  
(Coffee available on request)

\$34.95 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)

\$34.95 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

## SERVED LUNCHES

*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: Mediterranean Clam Chowder  
Chicken & Vegetable

Chunky Potato

Minestrone  
Roasted Tomato Bisque

Salad: Caprese Salad  
*Mozzarella, Tomato & Fresh Basil  
Drizzled with Balsamic Vinegar*

Tossed Green Salad with Fresh Vegetables  
*Choice of Dressing*

Kale Salad, Shredded Carrots, Garbanzo Beans,  
Purple Onion, Lemon Dressing

Caesar Salad – Romaine lettuce tossed in Caesar  
Dressing, Shaved Parmesan & Croutons

Cucumber & Tomato Salad Basil Vinaigrette

Spinach Salad – Sunflower Seeds, Feta Cheese,  
Raspberry Vinaigrette

### Entrees

*Choice of One*

Three Cheese Tortellini-----26.95 per person  
*In a Tomato Basil Sauce*

Pasta Primavera ..... 26.95 per person  
*Penne Pasta tossed with Fresh Vegetables*

Farmhouse Chicken ..... 28.95 per person  
*Sautéed Chicken Breast served over Rice, Baby Carrots, and Neufchatel Sauce*

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

Chicken Florentine-----28.95 per person  
*Boneless Breast Stuffed with Spinach and Mozzarella Cheese served with a White Wine Cream Sauce*

Beef Tri-Tip ..... 29.95 per person  
*Marinated Beef Tri-Tip served with an Aged Red Wine Sauce*

Pan Seared Salmon Fillet ..... 28.95 per person  
*Served with Roasted Tomato Capers, Fresh Lemon*

Roast Prime Rib of Beef, Au Jus (8 oz.)..... 30.95 per person  
*Tender sliced Prime Rib, Au Jus, and Horseradish Cream Sauce*

New York Strip Steak (8oz) ..... 32.95 per person

## SERVED LUNCHES

*Continued*

### Vegetarian/Vegan Lunch Options:

Vegetable Wellington (Vegetarian)-----26.95 per person  
*Fresh Vegetables EnCroute topped with Sundried Tomato Pesto*

Penne Portabella (Vegan)-----26.95 per person  
*Spinach Penne Pasta tossed with Portabella Mushrooms, Fresh Basil in Lemon Olive Oil with a hint of Garlic*

Sweet Potato Bowl w/ Almond Butter (Vegan)-----26.95 per person  
*Roaster Sweet Potatoes, Broccoli, Coconut Brown Rice, Almond Butter*

Kale & Mushroom Ravioli (Vegan & Gluten Free)-----26.95 per person  
*Tossed in light Lemon Sauce*

### Desserts

*Choice of One*

*Chocolate Cream Pie, Strawberry Cheesecake, Apple Strudel w/ Vanilla Sauce, Salted Caramel Cake  
Vanilla Cake topped w/ Berries (Vegan/GF)*

### 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.

## BOX LUNCH

(Includes plastic ware, napkin, & condiments)

B.L.T. on Kaiser Roll-----23.95 per person  
*Applewood Bacon, Shredded Lettuce, & Tomatoes*

Chicken Caesar Wrap-----24.95 per person  
*Sliced Marinated Grilled Chicken Breast, Romaine Lettuce with Parmesan Cheese*

Italian Grinder-----24.95 per person  
*Smoked Ham, Cotto Salami, Pepperoni, Provolone, with Vinaigrette on Ciabatta Roll*

Chicken Salad with Apples & Walnuts on Whole Grain Bread-----24.95 per person  
*Fresh Chicken Salad on Hearty Whole Grain Bread*

Tenderloin Sandwich-----25.95 per person  
*Shaved Beef Tenderloin, Bleu Cheese Crumbles and Creamy Horseradish Remoulade on a French Roll*

American Sub Sandwich-----24.95 per person  
*Sliced Roast Beef Ham, Turkey, with Lettuce, Tomato, Onion, & Cheese on Hoagie Roll*

### **Vegetarian/Vegan Options:**

Avocado & Chickpea on Whole Grain Bread-----24.95 per person  
*Mashed Avocado & Chickpeas topped with Spinach, Fresh Onion, & Sprouts*

Veggie Wrap-----24.95 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 - \$3.50 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

## SERVED COLD LUNCHES

### SALADS

*All Salads Served with Rolls & Butter Dessert, Beverage*

Tropical Chicken Salad..... 27.95 per person  
*Tender Chunks of Grilled Chicken with Pineapple, Grapes, Walnuts, Celery, & Green Onion, Raspberry Vinaigrette*

Grilled Shrimp Caesar Salad ..... 28.95 per person  
*Marinated Grilled Shrimp on a Bed of Freshly Tossed Caesar Salad*

Cobb Salad-----27.95 per person  
*Julienne Ham & Turkey, Egg, Tomato, with Blue Cheese, Apple Smoked Bacon, topped with Sliced Avocado, Creamy Dijon Vinaigrette*

Grilled Salmon Salad-----28.95 per person  
*Feta Cheese, Tomatoes, Greek peppers and Kalamata Olives, Lemon Basil Dressing*

Antipasto Salad-----26.95 per person  
*Romaine & Butter Lettuce Garbanzo Beans Mediterranean Olives, Salami, Provolone, Artichoke Hearts, Tomato, Pepperoncini, Red Vine Vinaigrette*

Spinach Salad (Vegetarian)-----26.95 per person  
*Baby Spinach, Arugula, Gorgonzola, Pecans, Cranberries, Red Onion tossed in Red Vine Vinaigrette*

Southwest Salad (Vegetarian & Vegan)-----25.95 per person  
*Mixed Greens, Red Kidney Beans, Roasted Corn, Chopped Pepper, Cherry Tomatoes, Corn Tortilla Strips, Cilantro Lime Dressing*

Kale Salad (Vegetarian & Vegan)-----26.95 per person  
*Chopped Kale w/ Cherry Tomatoes, Red Onion, Ripe Olives, Fresh Mushrooms, Garbanzo Beans, Lemon Juice, Creamy Tahini Dressing*

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.

## SERVED COLD LUNCHES

*Continued*

### SANDWICHES

*All Sandwiches served with Pasta Salad & Dessert*

Chicken Salad with Cranberries & Walnuts on a Croissant. .... 25.95 per person

*Fresh Chicken Salad on a Buttery Croissant*

Thai Beef Wrap-----25.95 per person

*Thinly Sliced Roast Beef, Carrots, Cucumbers, Onions w/ Fresh Cilantro, Sweet Chili Aioli wrapped in a Tortilla*

Tuscany Club on Ciabatta ..... 25.95 per person

*Bacon, Lettuce, Tomato, Turkey, Avocado on a Freshly Baked Ciabatta*

Mediterranean Sandwich-----26.95 per person

*Grilled Chicken, Spinach, Sun Dried Tomato, Hummus on Whole Wheat*

Italian Sub-----26.95 per person

*Salami, Coppocola, Mortodel/a, 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 Rice

Roasted Tomato Bisque

Tuscan Vegetable

Chunky Potato

Mediterranean 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.

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 (*Zucchini, Roasted Peppers, & Eggplant*)  
Tortellini Salad

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

Vegetable Orzo  
Medley of in-Season Vegetables

Focaccia Bread  
Breadsticks  
Butter

Dessert  
Assortment of Miniature Italian Desserts

Freshly Brewed Coffee & Tea  
*Regular, Decaf, & Herbal*

Two Entrees \$44.95 per person  
Three Entrees \$48.95 per person  
Four Entrees \$52.95 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 \$44.95 per person  
Three Entrees \$48.95 per person  
Four Entrees \$52.95 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 \$44.95 per person  
Three Entrees \$48.95 per person  
Four Entrees \$52.95 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.

# **"TUSCANYSUPREMO"**

## **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, Kalamata 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

Sautéed 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*

\$54.95 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*

Traditional Dinner Salad  
*choice of Dressing*

Caesar Salad

Antipasto Salad

Classic Wedge Salad

*Bacon, Tomatoes, Bleu Cheese Dressing*

### Entrees

*Choice of One*

#### Chicken:

Barbecued Chicken ..... 38.95 per person  
*Bone-in Chicken in a rich, Tangy BBQ Sauce*

Bruschetta Chicken ..... 38.95 per person  
*Grilled Chicken Breast w/ Vine Ripened Tomatoes, Onion, Garlic, Basil, Balsamic Vinegar & Olive Oil*

Chicken Bistro-----39.95 per person  
*Chicken Breast Stuffed with Italian Sausage, Feta Cheese, and Spinach & Onion topped w/Creamy Pecorino Sauce*

Chicken Piccata-----39.95 per person  
*Chicken Breast Sautéed with Capers, Shallots, Mushrooms, Butter & White Wine*

Chicken Tuscany-----39.95 per person  
*Chicken Breast, Baked with Broccoli, Tomato & Mozzarella served with Garlic Wine Sauce*

Chicken Parmesan-----39.95 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 Provencal ..... 42.95 per person  
*Served with Onions, Bell Peppers, Tomato & Garlic*

Grilled Salmon Fillet ..... 41.95 per person  
*Grilled Salmon Fillet with Lemon Butter & Capers*

Mahi Mahi with Pineapple Salsa ..... 41.95 per person  
*Broiled Mahi Mahi with fresh Pineapple Salsa*

### **Beef & Pork:**

Herb Crusted Prime Rib ..... 44.95 per person  
*12 oz. served with Au Jus, Horseradish Cream Sauce*

Broiled New York Steak-----47.95 per person  
*10 oz. served with Maître Butter*

Broiled Filet Mignon ..... 49.95 per person  
*8 oz. served with Portobello Mushroom Sauce*

Apple Stuffed Pork Loin-----43.95 per person  
*Stuffed with Apple Corn Bread Stuffing, Apricot Glaze*

Braised Short Ribs-----43.95 per person  
*Tender Braised Boneless Beef Short Ribs in aged Red Wine Sauce*

### **Duo Selections:**

Beef Tenderloin & Macadamia Nut Crusted Salmon -----58.95 per person  
*Served w/Herb Orzo & Grilled Asparagus*

Grilled Chicken & Shrimp Skewers-----59.95 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 ..... 38.95 per person  
*Bell Pepper, Onion, Chili Powder, Black Beans, Zucchini, Corn, Kale, Tomatoes baked together, served w/ Corn Tortilla*

Thai Vegetable & Pasta ..... 39.95 per person  
*Cooked Pasta Shells Tossed w/ Sliced Carrots, Peas, Mushrooms, Broccoli Florets, Fresh Ginger & Tahini*

### **Vegetarian:**

Cheese Florentine Ravioli ..... 37.95 per person  
*Topped with Fresh Pesto Sauce*

Pasta Primavera ..... 37.95 per person  
*Fresh Vegetables and Penne Pasta tossed in a Roasted Garlic Butter Sauce*

Eggplant Parmesan ..... 38.95 per person  
*Eggplant Baked to perfection, Topped with Fresh Tomato Sauce, Oregano & Grated Cheese*

Vegetable Wellington-----38.95 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 .....	350.00
Large .....	550.00

### Italian Antipasto Display

Small .....	225.00
Medium .....	375.00
Large .....	650.00

### 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 .....	175.00
Medium .....	300.00
Large .....	550.00

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/ Borsini Cheese.....	300.00
Melon Wrapped with Prosciutto .....	325.00
Assorted Canapes .....	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
Buffalo 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 I Buffalo Chicken Wings with Ranch Dip I Vegetable Spring Rolls w/ Sweet & Sour Sauce I Meatball Marinara I Pizza Puffs I Mini Beef Empanadas I Bacon Wrapped Stuffed Dates w/ Bleu Cheese/ Pot stickers with Soy Ginger Dipping Sauce/ Maryland Crab Cakes with Red Pepper Aioli*

### Included:

*Fresh Vegetable Crudit  with Ranch Dip, Assorted Cheese Tray w/ Crackers*

Minimum Service 25 People

## FROM THE CARVER

Roast Pork Loin w/ warm Apple Sauce (30 people)-----	275.00 each
Roast Turkey w/ Pan Gravy and Cranberry Sauce (30 people)-----	285.00 each
Sugar Glazed Baked Ham, Pineapple Sauce (40 people)-----	285.00 each
Prime Rib of Beef w/ Horseradish Sauce (40 people)-----	400.00 each
Beef Tenderloin, Demi Glazed-Caramelized Onion-----	375.00 each
Roast New York Strip Demi Glazed-Caramelized Onions (25 people)-----	400.00 each
Steamship Round of Beef (200 people)-----	600.00 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).....	100.00
Pretzel and Cheddar Cheese (Serves 25).....	100.00
Tortilla Chips and Salsa (Serves 25).....	100.00
Pita Chips with Mediterranean Dip (Serves 25).....	100.00
<i>(Creamy Hummus topped with Fresh Tomato, Chopped Green Onion, and Olives &amp; Feta Cheese)</i>	

## Ala Carte

Dry Snacks (Serves 20 – 25) .....	30.00 per bowl
Dips (Serves 20 – 25).....	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  
Country Gravy  
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 \$6.00 per person*

*\$100.00 Charge for Uniformed Pasta Chef*

### "BRUSCHETTA BAR"

Bruschetta ..... 14.95 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 & Horseradish.....	350.00
Sushi, Fresh Ginger, Wasabi & Soy Sauce.....	500.00
Shrimp on Ice, Cocktail Sauce & Fresh Lemon.....	500.00
Crab Legs & Claws, Garlic Butter.....	500.00

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*

### ***"EUROPEAN 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 Cafe)  
\$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

<b>Domestic Beer</b>	<b>Host Bar: \$5.00</b>	<b>Non-Host Bar: \$5.50</b>
----------------------	-------------------------	-----------------------------

<b>Import Beer</b>	<b>Host Bar: \$6.00</b>	<b>Non-Host Bar: \$6.50</b>
--------------------	-------------------------	-----------------------------

<b>House Brands</b>	<b>Host Bar: \$7.00</b>	<b>Non-Host Bar: \$7.50</b>
---------------------	-------------------------	-----------------------------

Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

<b>Call Brands</b>	<b>Host Bar: \$8.00</b>	<b>Non-Host Bar: \$8.50</b>
--------------------	-------------------------	-----------------------------

Absolut, Malibu Rum, Captain Morgan, Jack Daniels, Bacardi, Tanqueray, Canadian Club, Passport Scotch, Jose Cuervo, Kahlua, Baileys Irish Cream, Jagermeister, Southern Comfort & Jim Beam

<b>Premium Brands</b>	<b>Host Bar: \$9.00</b>	<b>Non-Host Bar: \$9.50</b>
-----------------------	-------------------------	-----------------------------

Crown Royal, Johnnie Walker Black, Bombay Sapphire, Grey Goose, Myers, Dewar's, Patron Silver, Chivas Regal, Courvoisier, Grand Marnier, Amaretto, Honey Jack, Fireball

<b>House Wine</b>	<b>Host Bar: \$8.00</b>	<b>Non-Host Bar: \$8.50</b>
-------------------	-------------------------	-----------------------------

Prices are per glass  
*Wine and Champagne available by the Bottle, prices upon request*

**Domestic Keg Beer    \$300.00**  
**Import Keg Beer     \$330.00**

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) \$25 per additional hour*

### Beer/Wine/Soft Drink Packages

1 Hour \$18 per person  
 2 Hours \$22 per person  
 3 Hours \$28 per person

### Bar Packages

	<b>CALL</b>	<b>PREMIUM</b>
1 Hour	\$25.00 per person	\$28.00 per person
2 Hours	\$32.00 per person	\$36.00 per person
3 Hours	\$39.00 per person	\$45.00 per person
<i>Additional Bar Service:</i>	<i>\$8.00 per /tour (call)</i>	<i>\$9.00 per /tour (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.