

TOSCANOS

ITALIAN GRILL

BUFFET STYLE BANQUET MENUS

Prepared for a minimum of 20 guests at \$50 per guest

CHOICE OF 1 EACH:

Salad, vegetable, starch or pasta & entree

SALADS

CAESAR SALAD

Honey Gem lettuce, housemade garlic croutons, parmigiano reggiano dop

GORGONZOLA & PEAR

Mixed greens, pears, candied walnuts, golden raisins, citrus vinaigrette

PANZANELLA

Heirloom tomato, crouton, red onion, fresh basil, fresh mozzarella, maldon sea salt, tomato vinaigrette
**Add 3 per person

THE ITALIAN

Chickpeas, pepperoncini, cherry tomatoes, kalamata olives, smoked provolone, salami, red onion, balsamic vinaigrette
**Add 5 per person

MARKET VEGETABLES

ROASTED BRUSSELS SPROUTS

Bleu Cheese, Bacon, Scallions
**Add 4 per person

GRILLED BROCCOLINI

Lemon, chili, breadcrumb, pecorino romano

ROASTED CARROTS

Brown butter, hazelnut, thyme or cilantro lime

GRILLED ASPARAGUS

Crispy prosciutto, white balsamic
**add 5 per person

PEPPERS & ONIONS

Fire roasted peppers, caramelized onions, tomatoes, chickpeas

ITALIAN EDAMAME

Lemon, Parmigiano reggiano, basil, mint

PASTA / STARCH

PENNE PUTTANESCA

Spicy red wine & tomato sauce, anchovies, capers, kalamata olives

CAVATAPPI & SAUSAGE

**Local pork sausage, tomato & cream sauce, fresh basil*
**Add 6 per person

LINGUINI ALFREDO

Butter cream sauce, nutmeg, parmigiano reggiano

RIGATONI BOLOGNESE

**Slow simmered beef & sausage tomato sauce, basil, nutmeg*
**Add 4 per person

ALLA VODKA

Spiked tomato cream, red pepper flake, basil

ROASTED FINGERLING POTATOES

Rosemary, thyme, maldon sea salt

TRUFFLE MUSHROOM RISOTTO

Roasted mushrooms, cream, parmigiano reggiano

BRAISED CANNELLINI BEANS

Kale, pancetta, garlic confit, feta
**Add 4 per person

CREAMY ROASTED POLENTA

Roasted onion, thyme, butter

ITALIAN POTATO SALAD

Olive oil, tomatoes, fresh herbs

HORSERADISH MASHED POTATOES

Sour cream, horseradish, chives

ENTREE

CINNAMON BRAISED BEEF

**Rosemary, garlic, tomato, golden raisin*

RED WINE BRAISED CHICKEN

**Balsamic, soy, ginger, mushrooms, scallions*

CHICKEN PICCATA

**Capers, tomato, lemon, butter*

GRILLED PORK TENDERLOIN

**Herb marinated, seasonal mostarda*

KING SALMON

**Lemon herb butter sauce*

***Add 10 per person*

SAUSAGE & PEPPERS

**Grilled Italian sausage, tomato sauce, roasted peppers and onions*

TOSCANOS MEATBALLS

**Bolognese sauce, pecorino romano*

EGGPLANT PARMIGIANO

Spinach pesto, marinara

DESSERT

ASSORTED COOKIES

***Add 5 per guest*

FRUIT & CHEESE DISPLAY

***Add 10 per guest*

CANNOLI

Mascarpone cream, dark chocolate, golden raisin, marcona almonds

***Add 8 per person*

LEMON BASIL BARS

***Add 6 per guest*

DARK CHOCOLATE HAZELNUT TRUFFLES

***Add 6 per guest*

Add additional entree selection - \$10 per guest

Add additional accompaniment - \$5 per guest

Add bread service - \$5 per guest Choice of:

Tuscan rosemary bread or classic garlic & butter baguette