

# TOSCANOS

## ITALIAN GRILL

### BUFFET STYLE BANQUET MENUS

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

#### CHOICE OF 1 EACH:

Salad, vegetable, starch or pasta & entree

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### 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*  
+\$3 pp

#### THE ITALIAN

*Chickpeas, pepperoncini, cherry tomatoes, kalamata olives, smoked provolone, salami, red onion, balsamic vinaigrette*  
+\$5 pp

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### MARKET VEGETABLES

#### ROASTED BRUSSELS SPROUTS

*Bleu cheese, bacon, scallions*  
+\$4 pp

#### GRILLED BROCCOLINI

*Lemon, chili, breadcrumb, pecorino romano*

#### ROASTED CARROTS

*Brown butter, hazelnut, thyme*

#### GRILLED ASPARAGUS

*Crispy prosciutto, white balsamic*  
+\$5 pp

#### PEPPERS & ONIONS

*Fire roasted peppers, caramelized onions, tomatoes, chickpeas*

#### ITALIAN EDAMAME

*Lemon, parmigiano reggiano, basil, mint*

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### PASTA / STARCH

#### PENNE PUTTANESCA

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

#### CAVATAPPI & SAUSAGE

*\*Local pork sausage, tomato & cream sauce, fresh basil*  
+\$6 pp

#### LINGUINI ALFREDO

*Butter cream sauce, nutmeg, parmigiano reggiano*

#### RIGATONI BOLOGNESE

*\*Slow simmered beef & sausage tomato sauce, basil, nutmeg*  
+\$4 pp

#### PENNE 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*  
+\$4 pp

#### CREAMY ROASTED POLENTA

*Roasted onion, thyme, butter*

#### ITALIAN POTATO SALAD

*Olive oil, tomatoes, fresh herbs*

#### HORSERADISH MASHED POTATOES

*Sour cream, horseradish, chives*

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

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## ENTREE

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### 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*

*+\$10 pp*

### SAUSAGE & PEPPERS

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

### TOSCANOS MEATBALLS

*\*Bolognese sauce, pecorino romano*

### EGGPLANT PARMIGIANO

*Spinach pesto, marinara*

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## DESSERT

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### ASSORTED COOKIES

*+\$5 pp*

### FRUIT & CHEESE DISPLAY

*+\$10 pp*

### CANNOLI

*Mascarpone cream, dark chocolate, golden raisin, marcona almonds*

*+\$8 pp*

### LEMON BASIL BARS

*+\$6 pp*

### DARK CHOCOLATE HAZELNUT TRUFFLES

*+\$6 pp*

Add additional Entrée - \$15 per person  
Add additional Pasta/Starch - \$10 per person  
Add additional Vegetable - \$7 per person

Add bread service - \$5 per person Choice of:  
Tuscan rosemary bread or classic garlic & butter baguette