

APPETIZER BUFFET PACKAGES

FOR GROUPS OF 10 OR MORE. SERVED BUFFET STYLE.

ALL PRICES ARE PER PERSON, PLUS TAX & SERVICE CHARGE - BEVERAGES NOT INCLUDED

PACKAGE #1 - \$21 PER PERSON

BAKED MEATBALLS

CAPRESE SKEWERS

CROSTINI WITH ARUGULA PESTO AND MARINATED GRAPE TOMATOES

PACKAGE #2 - \$25 PER PERSON

MARGARITA & BLEU CHICKEN FLATBREADS

ROSEMARY CHICKEN SKEWERS

GARDEN BASIL BRUSCHETTA WITH CROSTINI

PACKAGE #3 - \$28 PER PERSON

ANTIPASTO PLATTER

SAUSAGE & PEPPER WITH CHICKPEA RAGU

MARGARITA & BLEU CHICKEN FLATBREADS

PACKAGE #4 - \$40 PER PERSON

TENDERLOIN STEAK SKEWERS WITH RED WINE SAUCE

CHILLED PRAWNS & COCKTAIL SAUCE

TRUFFLE MUSHROOM & CARAMELIZED ONION DIP WITH CROSTINI

CROSTINI WITH HUMMUS, FETA & ARUGULA

ADD ON'S

WARM ARTISAN FILONI BREAD

5

SHAREABLE CAESAR SALAD

5

DESSERT TRAYS - PER PERSON

ASSORTED COOKIES

4

MINI TIRAMISU

5



8.525

TOSCANOS

ITALIAN GRILL

MENU #1 TITLE HERE

CHOICE OF SALAD

CAESAR

Romaine lettuce, parmigiano reggiano dop, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉES

CHICKEN PICCATA

*Chicken breast baked with white wine, lemon, capers, tomatoes & butter, served with
roasted vegetables & pasta*

THREE CHEESE MAC

*A decadent classic with a twist. Creamy cheddar, parmesan and fontina cheese,
breadcrumb, tomatoes & arugula*

*SAUSAGE & PEPPERS

*Grilled local Italian sausages served over a ragu of chickpeas, caramelized onions and
roasted peppers*

CREAMY SHRIMP RISOTTO

Tender Arborio rice & petite white shrimp simmered in parmesan & cream

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

9-30-25

\$50 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)



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**Items may be served raw or undercooked to your specifications. Consuming raw or undercooked foods
may increase your risk of foodborne illness.*

TOSCANOS

ITALIAN GRILL

MENU #2 TITLE HERE

FAMILY STYLE APPETIZERS

Baked Meatballs

Garden Bruschetta with Crostini

CHOICE OF SALAD

CAESAR

Romaine lettuce, parmigiano reggiano dop, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉES

CHICKEN PARMESAN

Boneless breaded chicken breast baked with tomato, mozzarella and parmesan cheese.

Served with pasta marinara and roasted vegetables

*STEAK ALLA PARMA

6oz petite tenderloin marinated in red wine and rosemary, grilled and topped with a parmesan & tomato butter sauce. Served with roasted garlic mashed potatoes & vegetables

*GRILLED SALMON

Grilled king salmon with lemon, thyme and butter. Served with roasted garlic mashed potatoes & vegetables

SCAMPI PRAWNS

Wild Argentinian red prawns quickly sautéed in a white wine, lemon & garlic butter sauce served over pasta and blistered cherry tomatoes

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

09-29-24

\$65 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)



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TOSCANOS

ITALIAN GRILL

MENU #3 TITLE HERE

FAMILY STYLE APPETIZERS

Antipasto Della Casa

Margarita Flatbread

CHOICE OF SALAD

CAESAR

Romaine lettuce, parmigiano reggiano dop, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉES

CHICKEN SALTIMBOCCA

Baked in white wine, garlic & sage; topped with prosciutto & provolone cheese. Served with pasta marinara & roasted vegetables

*PROSCIUTTO WRAPPED SCALLOPS

Prosciutto wrapped scallops, oven roasted with romesco sauce, risotto and roasted vegetables

*FILET MIGNON

Char-grilled 8oz center cut with red wine and blackberry sauce. Served with roasted fingerling potatoes and vegetables

TRUFFLE MUSHROOM RISOTTO

Creamy arborio rice spiked with white wine, truffle oil, roasted mushrooms, rocket greens, rosemary & parmigiano

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

09-30-25

\$80 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)



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