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 & entrée

SALADS

CAESAR SALAD
Romaine lettuce, parmigiano reggiano DOP, bottarga breadcrumbs, lemon

GORGONZOLA & PEARS
Mixed greens, pears, candied walnuts, golden raisins, cittrus vinaigrette

PANZANELLA
Heirloom tomato, crouton, red onion, fresh basil, fresh mozzarella, maldon sea salt, tonato vinaigrette
+3 pp

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

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

PASTA / STARCH

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

ORECCHIETTE & SAUSAGE
Local ground sausage, fresh basil, garlic, ground tomatoes, blushing cream sauce
+$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 POTATOES
Rosemary, thyme, maldon sea salt

TRUFFLE MUSHROOM RISOTTO
Roasted mushrooms, cream, parmigiano reggiano
+$4 pp

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

GARLIC MASHED POTATOES
Sour cream, chives

5.22.26

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

ENTREE

CINNAMON BRAISED BEEF
Rosemary, garlic, tomato, golden raisin

RED WINE BRAISED CHICKEN
Balsamic, 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
Marinara sauce, pecorino romano

EGGPLANT PARMIGIANO
Spinach pesto, marinara

DESSERT

ASSORTED COOKIES (2 pp)
+$5 pp

FRUIT & CHEESE DISPLAY
+$10 pp

CANNOLI (2pp)
Sweetened ricotta & dark chocolate
+$6 pp

LEMON BARS WITH FRUIT COMPOTE
+$8 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

10-2026

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

TOSCANOS

ITALIAN GRILL

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 BASIL PESTO AND ROASTED GRAPE TOMATOES

PACKAGE #2 - $25 PER PERSON

MARGARITA & BLEU CHICKEN FLATBREADS
ROSEMARY CHICKEN SKEWERS
GARDEN BRUSCHETTA WITH CROSTINI

PACKAGE #3 - $28 PER PERSON

ANTIPASTO PLATTER
GRILLED SAUSAGE & PEPPER WITH ONION RAGU
MARGARITA & BLEU CHICKEN FLATBREADS

PACKAGE #4 - $40 PER PERSON

STEAK SKEWERS WITH RED WINE DEMI
CHILLED PRAWNS & COCKTAIL SAUCE
CROSTINI WITH HUMMUS, FETA & CUCUMBER RELISH
ANTIPASTO SKEWER WITH PROVOLONE, SALAMI, OLIVES AND TOMATO

DESSERT TRAYS - PER PERSON

ASSORTED COOKIES (2pp) $5
CANNOLIS (2PP) $6
LEMON BARS WITH FRUIT COMPOTE $8

follow & tag us on social media
@toscanospuyallup

10-9-26

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