

Tuscany

Gourmet Market

Catering Menu



BREAKFAST
BUFFETS
SANDWICHES
WRAPS
PANINIS
HEROES
SALADS
PLATTERS
APPETIZERS
ENTREES
SIDE DISHES
BARBECUE
DESSERTS
COFFEE

Bring our best to your table.

At Tuscany Gourmet Market, we think of you more like family- to us you're not just another customer. We're here to prepare you and your guests a delicious meal- so, sit back and relax while we do what we do best.

Restaurant quality food, mixed with the love & care of your Grandmother's homecooking.

We've got just about everything from soup to nuts. That's because we want you to enjoy an impressive, seamless meal. If choosing your menu seems overwhelming, we're happy to make suggestions that everyone will love.

Planning an Event? Consider us your one-stop-shop for an unforgettable experience. We've got you covered from wait staff to full service Event Coordinating.





Continental Breakfast

Assorted Bakery-Fresh Bagels, Assorted Danish, & Muffins.
(w/ Gourmet Cream Cheese platter, Butter, & Fruit Preserves.)
Fresh Fruit Salad
Fresh-Brewed Coffee & Tea, chilled Tropicana Orange Juice.

Includes all heavy-duty plasticware.

Minimum 10 people

Hot Breakfast Buffet

Choice of Fresh Scrambled Eggs or Western-Style Egg Frittata.
Includes Belgian Waffles, Home Fries, Bacon, Sausage,
Assorted Bakery-Fresh Bagels, Assorted Danish, Muffins
(w/ Gourmet Cream Cheese platter, Butter, & Fruit Preserves.)
Fresh Fruit Salad
Fresh-Brewed Coffee & Tea, chilled Tropicana Orange Juice.

Includes all condiments & paper goods.

Minimum 10 people

Yogurt Parfait

French Vanilla Yogurt topped w/ crunchy Granola
& Fresh seasonal Berries

3 lbs. - *Serves 5 - 10 people*

5 lbs. - *Serves 10-15 people*

Cold Buffet A la Carte

Elegantly arranged platters consist of:

- Italian-seasoned Roast Beef
- Boar's Head Ovengold® Turkey Breast
- Boar's Head Deluxe Boiled Ham
- Italian Genoa Salami
- Sharp Provolone cheese
- Imported Swiss cheese
- Land O'Lakes American cheese

(Garnished with roasted peppers, red onions & beefsteak tomatoes.)

Includes:

Fresh-baked Hard Rolls, Rye bread, White bread, Whole Wheat bread, Mayonnaise, Mustard, Italian dressing, + Pickle & Olive tray.

Minimum 10 people

Deluxe Cold Buffet

Elegantly arranged platters consist of:

- Italian-seasoned Roast Beef
- Boar's Head Ovengold® Turkey Breast
- Boar's Head Deluxe Boiled Ham
- Italian Genoa Salami
- Sharp Provolone cheese
- Imported Swiss cheese
- Land O'Lakes American cheese

(Garnished with roasted peppers, red onions & beefsteak tomatoes.)

Includes:

Fresh-baked Hard Rolls, Rye bread, White bread, Whole Wheat bread, Mayonnaise, Mustard, Italian dressing, + Pickle & Olive tray.

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Caesar Salad, or Babyfield Green Salad.

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes all paper goods.

Minimum 10 people

Gourmet Sandwich Buffet

Choose up to 5 different types:

- **Roast Beef**
w/ Cheddar, lettuce & tomato.
- **Boar's Head OvenGold® Turkey**
w/ American cheese, lettuce & tomato.
- **Cajun Turkey Breast**
w/ Pepper Jack cheese, lettuce & tomato.
- **Low Sodium Turkey**
w/ Lacey Swiss, lettuce & tomato.
- **Teriyaki London Broil**
Our Famous thinly sliced Teriyaki marinated London Broil w/ Provolone, lettuce & tomato.
- **Blazing Buffalo Chicken**
w/ Mozzarella, our Signature Wing sauce, lettuce & tomato.
- **Classic Italian**
Genoa Salami, Pepperoni, Ham Cappy, Provolone, lettuce & tomato.
- **Monte Cristo**
Black Forest Ham, Fresh Mozzarella, & Roasted Red Peppers.
- **Boar's Head Ham**
w/ Swiss cheese, lettuce & tomato.
- **Boar's Head Maple Turkey**
w/ Muenster cheese, lettuce & tomato.
- **Classic Chicken Breast**
w/ American cheese, lettuce & tomato.
- **Rotisserie Chicken Breast**
w/ Muenster cheese, lettuce & tomato.
- **Boar's Head Maple Honey Ham**
w/ Muenster cheese, lettuce & tomato.
- **Seafood Salad**
Made w/ Shrimp, Crabmeat, diced onion, & fresh dill.
- **Egg Salad**
Made w/ Farm Fresh Eggs, mayonnaise & our special blend of spices.
- **Tuna Salad**
Solid White Albacore Tuna, w/ diced red onion, celery, relish & spices.
- **Chicken Salad**
All white meat chicken w/ diced red onion, celery & spices.

A la carte - Minimum 10 people

Upgrade to our Supreme Package & get:

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Ceasar Salad, or Babyfield Green Salad.

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes all condiments & paper goods.

Minimum 10 people

Gourmet Wrap Buffet

Choose up to 5 different types:

- **Classic Chicken Ranch**
Breaded Chicken Cutlets, Cheddar cheese, crispy Applewood Bacon, Ranch dressing, w/ lettuce & tomato.
- **Grilled Chicken Ceasar**
Marinated grilled Chicken Breast, crisp Romaine lettuce w/ shaved Romano cheese, our homemade croutons, & Ceasar dressing.
- **Teriyaki Steak**
Our Famous thinly sliced Teriyaki marinated steak w/ Provolone cheese, lettuce & tomato.
- **Italian Herb Roast Beef**
Homemade thinly sliced Roast Beef w/ aged Vermont Cheddar cheese, creamy horseradish sauce, lettuce & tomato.
- **Captain's Wrap**
Made w/ Shrimp, Crabmeat, diced red onion, fresh dill, & Hellmann's mayonnaise.
- **Tuna Salad**
Solid White Albacore Tuna, w/ diced red onion, celery, relish & spices.
- **Chicken Salad**
All white meat chicken w/ diced red onion, celery & spices.
- **Buffalo Chicken**
Boar's Head Buffalo Chicken breast, crumbled bleu cheese, our famous wing sauce, lettuce & tomato.
- **Turkey Club**
Boar's Head Honey Maple Turkey breast, Applewood smoked bacon, Baby Swiss, lettuce, tomato & Ranch dressing.
- **Italian Roma**
Prosciutto di Parma, Hot Soppressata, Boar's Head Pepper Ham, homemade Fresh Mozzarella, & Roasted Peppers.
- **Balsamic Grilled Vegetable**
Balsamic marinated mixed vegetables with our homemade fresh mozzarella.
- **Grilled Chicken Pesto**
All natural Chicken breast, grilled to perfection. Topped w/ our basil Pesto, Roasted peppers & fresh mozzarella.
- **Ultimate Turkey**
Boar's Head OvenGold® Turkey breast, Guacamole, fresh mozzarella, Roasted peppers, lettuce & tomato.
- **The Southwestern**
Boar's Head Cajun Turkey breast, Monterey Jack cheese, Guacamole, Sour Cream, lettuce & tomato.

*A la carte -
Minimum 10 people*

Please Note:
We require 24hrs. notice for cancellations.

Upgrade to our **Supreme Package & get:**

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Ceasar Salad, or Babyfield Green Salad.

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes all condiments & paper goods.

Minimum 10 people

Grilled Panini Buffet

Choose up to 5 different types:

- **Italian Herb Roast Beef**
Homemade thinly sliced Roast Beef w/ aged Vermont Cheddar cheese, creamy horseradish sauce, lettuce & tomato.
- **Philly Cheese Steak**
Thin-sliced steak, sauteed peppers & onions, topped w/ melted Cheddar.
- **Buffalo Chicken**
Buffalo Chicken breast, crumbled bleu cheese, & our famous wing sauce.
- **Cajun Turkey**
Boar's Head Cajun Turkey breast w/ Monterey Jack, & roumalade sauce.
- **Grilled Portobello**
Balsamic marinated Portobello mushroom w/ Roasted peppers & mozzarella.
- **Monte Cristo**
Boar's Head Smoked Ham, with Baby Swiss & Roasted peppers.
- **Chicken Pesto**
Chicken breast topped w/ our basil Pesto, Roasted peppers & mozzarella.
- **Italian Roma**
Prosciutto di Parma, Hot Soppressata, Boar's Head Pepper Ham, Mozzarella, & Roasted Peppers.
- **Chicken Broccoli Rabe**
Balsamic grilled Chicken, garlic & oil sauteed Broccoli Rabe w/ mozzarella.
- **Balsamic Grilled Chicken**
Marinated grilled Chicken, sundried tomatoes, roasted peppers & mozzarella.
- **Reuben**
Pastrami, Corned beef, Swiss cheese, sauerkraut, & thousand island dressing.
- **Manhattan**
Thin-sliced steak sauteed in garlic, butter & white wine. Topped w/ mozzarella.
- **Teriyaki Steak**
Our Famous thinly sliced Teriyaki marinated steak w/ Provolone cheese.
- **Turkey Club**
Boar's Head Honey Maple Turkey breast, Applewood smoked bacon, Baby Swiss, & Ranch dressing.
- **Balsamic Grilled Vegetable**
Balsamic marinated mixed vegetables w/ mozzarella cheese.
- **Four Cheese**
Our homage to the "grilled cheese" sandwich. A perfect blend of Imported & Domestic cheeses.
- **Cuban**
Smoked Ham, Slow-cooked shredded Pork w/ Swiss cheese, pickles & mustard.
- **The Carolina**
Southern-Style Pulled Pork w/ our BBQ sauce, onions & Cheddar cheese.

*A la carte -
Minimum 10 people*

Upgrade to our **Supreme Package & get:**

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Caesar Salad, or Babyfield Green Salad.

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes all condiments & paper goods.

Minimum 10 people

Cold Heroes

*All heroes are made with premium Boar's Head products.
Sizes range from 2ft to 6ft. Shapes, Letters & Numbers Available!*

- **Classic American**

Our Italian seasoned Roast Beef, Turkey Breast, Ham, Swiss & American cheese w/ lettuce & tomato.

A la Carte | Supreme

- **The Godfather**

Prosciutto di Parma, Hot Soppressata, Boar's Head Pepper Ham, Roasted peppers, Fresh mozzarella, lettuce & tomato.

A la Carte | Supreme

- **Classic Italian**

Ham Cappy, Genoa Salami, Pepperoni, & BelGioioso Provolone cheese w/ lettuce & tomato.

A la Carte | Supreme

- **Monte Cristo**

Black Forest Ham, Fresh mozzarella, & Roasted peppers. Topped with olives, lettuce & tomato.

A la Carte | Supreme

*Upgrade to **Supreme** & get:*

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes all condiments & paper goods.



Hot Heroes

- **Southern-Style Pulled Pork**
Pork Shoulder slow cooked for 8 hours, mixed with our homemade BBQ sauce, sauteed onions & topped with aged Cheddar.
A la Carte | Supreme
- **Chicken Texan**
Breaded Chicken cutlets with crispy Bacon, homemade BBQ sauce & aged Cheddar cheese, lettuce & tomato.
A la Carte | Supreme
- **Balsamic Grilled Chicken**
Balsamic marinated Chicken, grilled to perfection. Topped w/ Fresh mozzarella, Roasted peppers.
A la Carte | Supreme
- **Blackened Cajun Chicken**
Blackened Chicken breast with Pepper Jack cheese, lettuce & tomato. Cajun Mayonnaise on the side.
A la Carte | Supreme
- **Philly Cheese Steak**
Thinly-sliced steak with sauteed peppers & onions. Topped with extra-sharp Cheddar cheese.
A la Carte | Supreme
- **Meatball Parmigiana**
Homemade Italian meatballs smothered in our Marinara sauce & mozzarella cheese. Topped w/ Romano cheese & parsley.
A la Carte | Supreme
- **The Brooklyn**
Thin-sliced Italian seasoned Roast Beef sauteed with Broccoli Rabe & smothered in mozzarella cheese.
A la Carte | Supreme
- **Chicken Club**
Italian Fried Chicken Cutlets with Applewood Smoked Bacon, & melted Swiss. Topped w/ lettuce & tomato.
A la Carte | Supreme
- **Chicken Parmigiana**
Italian-style Chicken cutlets smothered in our Marinara sauce & mozzarella cheese. Topped w/ Romano cheese & parsley.
A la Carte | Supreme
- **Teriyaki London Broil**
Thinly-sliced London Broil marinated in Teriyaki, White Wine & Garlic. Topped w/ Provolone.
A la Carte | Supreme
- **Sausage & Peppers**
Our famous handmade Italian sausage with sauteed onions, red & green peppers in our homemade Marinara sauce.
A la Carte | Supreme
- **The Reuben**
Pastrami, Corned Beef, sauerkraut, & melted swiss on a Bakery-fresh Rye hero. Thousand Island dressing on the side.
A la Carte | Supreme
- **Western BBQ Beef**
Thin-sliced steak with sauteed onions & mushrooms in our homemade BBQ sauce, topped with Cheddar cheese.
A la Carte | Supreme
- **The California**
Herb grilled Chicken, thin-sliced avocado, roasted peppers, Pesto mayonnaise & fresh mozzarella. Topped w/ lettuce & tomato.
A la Carte | Supreme
- **The Manhattan**
Thinly-sliced steak with melted mozzarella in a garlic butter sauce.
A la Carte | Supreme
- **Balsamic Grilled Vegetables**
Grilled eggplant, portobello mushrooms, zucchini, squash & bell peppers. Topped w/ mozzarella & Balsamic Vinaigrette.
A la Carte | Supreme
- **The Naples**
Our delicious Fried Eggplant, Prosciutto di Parma, Pesto mayonnaise, fresh mozzarella & roasted red peppers.
A la Carte | Supreme
- **Spicy Buffalo Chicken**
Fried Chicken breast with our famous Buffalo sauce, crumbled Bleu cheese & melted mozzarella.
A la Carte | Supreme
- **Steak or Chicken Fajita**
Your choice of Steak or Chicken, sauteed w/ red & green peppers. Topped w/ our South-western Fajita sauce & Pepper Jack cheese.
A la Carte | Supreme

Upgrade to Supreme & get:

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes all condiments & paper goods.



Salads

- **Wild Berry Spinach Salad**
 Fresh baby spinach with blackberry, raspberry, strawberry, fresh mushrooms, red onion, with balsamic vinaigrette, raspberry vinaigrette or sesame ginger dressing vinaigrette.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Baby Field Green Salad**
 Baby field greens with grape tomatoes, cranberry raisins, walnuts, Mandarin oranges, gorgonzola cheese, red onions w/ Balsamic or Raspberry vinaigrette.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Cobb Salad**
 Romaine lettuce, shredded cheddar cheese, red onion, cubes of avocado, strips of grilled chicken, crumbled bacon & tomato with Choice of: Ranch or Bleu cheese dressing.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Tuscan Salad**
 Mixed Seasonal Field Greens, Roasted Red Peppers, Sun-Dried Tomatoes, Black Olives, Artichoke Hearts, Prosciutto, Salami, & Grated Parmesan Cheese.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Greek Salad**
 Romaine lettuce, tomatoes, black olives, feta cheese, cucumbers, red onions, fresh dill, & grape leaves. With our homemade Greek dressing on the side.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Grilled Chicken Ceasar Salad**
 Romaine lettuce, Grilled Chicken, imported Romano cheese, seasoned croutons & our zesty Caesar dressing.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Grilled Shrimp Ceasar Salad**
 Romaine lettuce, Grilled Shrimp, imported Romano cheese, seasoned croutons & our zesty Caesar dressing.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Traditional Ceasar Salad**
 Romaine lettuce, imported Romano cheese, our homemade seasoned croutons & zesty Caesar dressing.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)
- **Fresh Garden Salad**
 Crisp Iceberg & Romaine lettuce, cherry tomatoes, cucumbers red & green peppers. Includes Italian, Balsamic, Bleu Cheese & Ranch dressings on the side.
Small (8-10 people)
Medium (12-18 people)
Large (30-40 people)



Ultimate Grill Basket

Balsamic grilled Chicken breast, eggplant, yellow squash, green zucchini, red & green peppers, asparagus, beefsteak tomatoes, fresh mozzarella & marinated roasted peppers.

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Ceasar Salad, or Babyfield Green Salad.

Includes

- **Homemade Side Salads:**

Tri-color Pasta + Vegetable, & Tomato & Cucumber Salad.

Includes all paper goods.

Minimum 10 people

Platters

- **Traditional Italian - Cold Antipasta**

Giardiniera salad, marinated Mushrooms, marinated Artichokes, marinated roasted peppers, assorted mixed imported olives, imported Auricchio provolone, pepperoni & hot or sweet soppressata.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)

- **Italian Meat & Cheese - Cold Antipasta**

Imported Prosciutto di Parma, pepperoni, hot sopressata, Genoa salami, mixed imported olives, roasted peppers, imported Auricchio provolone & fresh mozzarella.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)

- **Gourmet Cheese & Cracker Platter**

Dill Havarti, Smoked Gouda, Vermont Aged Cheddar, Asiago cheese, Cheddar & Pepperoni Cheese, Jalapeno Monterey Jack cheese garnished with spicy pepperoni, red & green grapes, served with assorted crackers.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)

- **Garden Vegetable Platter**

An assortment of fresh vegetables – red sweet peppers, asparagus, broccoli, cucumbers, grape tomatoes, baby carrots, celery, white mushrooms with a homemade buttermilk ranch dip.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)

- **Jumbo Shrimp Cocktail**

Chilled Tender Gulf Shrimp served with our Tangy Horseradish Cocktail Sauce garnished w/ Fresh Lemon Wedges.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)

- **Homemade Fresh Mozzarella & Vine Ripe Tomatoes**

Served on a bed of decorative kale, garnished with fresh basil, roasted red peppers & a side of balsamic vinaigrette dressing.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)

- **Tomato Bruschetta Basket**

Diced plum tomatoes in extra virgin olive oil & fresh garlic, seasoned to perfection, served with garlic Tuscany toast.

Small (8-12) • Medium (12-20) • Grand Basket (30-40)



Need a hand planning your menu? Our Catering Specialists are here to help.

Appetizers

Half Serves (8-12) | Full Serves (16-20)

- **Beer-Battered Mozzarella Sticks**

Fresh mozzarella rolled, dipped into a light beer batter & fried until golden brown

Half | Full

- **Fried Ravioli**

Fresh homemade jumbo cheese ravioli, lightly breaded & served with marinara sauce on the side

Half | Full

- **Handmade Mini Quiche**

Swiss, lorraine, spinach & feta, ham & bacon, crabmeat

Half | Full

- **Bacon Wrapped Shrimp**

Extra large jumbo shrimp wrapped in Applewood smoked bacon served with a pepperoncini dipping sauce

Half | Full

- **Coconut Shrimp**

Jumbo shrimp dipped in a Malibu rum sweet coconut batter, served with an orange dipping sauce

Half | Full

- **Baked Clams**

Chopped fresh clams mixed with bread crumbs, bacon, fresh herbs & spices

Half | Full

- **Clams Casino**

Fresh Little Neck clams topped with red & green peppers, Applewood smoked bacon & garlic butter wine sauce

Half | Full

- **Crabmeat Stuffed Mushrooms**

Fresh mushrooms stuffed with tender crabmeat, onion & baked to perfection

Half | Full

- **Encrusted Rib Lamb Chops**

Fresh American baby rib lamb chops, fresh herbs, garlic rosemary dijon mustard & bread crumbs

Half | Full

- **Asian Chicken Pot Stickers**

Herb ground chicken folded into Asian wonton noodle then pan sauteed, served with sesame garlic sauce

*Vegetarian option available.

Half | Full

- **Pigs-in-Blankets**

Boar's Head all beef hot dogs in fresh puff pastries

Half | Full

- **Spicy Buffalo Wings**

Roasted chicken wings in our signature wing sauce

Half | Full

- **Western Honey BBQ Wings**

Roasted chicken wings cooked until golden brown, tossed with sweet & tangy homemade BBQ sauce, served with celery & ranch dressing

Half | Full

- **Bacon Wrapped Scallops**

Large fresh sea scallops wrapped in Applewood smoked bacon, served with a Pepperoncini dipping sauce

Half | Full

- **Mini Maryland Crab Cakes**

Fresh blue claw crab meat mixed with fresh herb & spices, red pepper, Japanese Panko bread crumbs, served with Remoulade sauce

Half | Full

- **Garlic & Herb Cheese Stuffed Mushrooms**

Fresh mushroom stuffed with garlic & herb cheese, lightly breaded & fried

Half | Full

- **Hibachi Beef Rolls**

Thin-sliced sirloin steak stuffed with red & green peppers, scallions, herb cheese and grilled with a sesame garlic sauce

Half | Full

- **Oysters Rockefeller**

Blue Point Oysters topped with sauteed spinach, bacon & Gruyere cheese

Half | Full

Pasta Entrées

Half Serves (8-12) | Full Serves (16-20)

- **Pasta Rustica**

Penne pasta in light pink sauce with onions, prosciutto, diced tomato & fresh spinach

Half | Full

Add grilled Chicken

Half | Full

Add grilled Shrimp

Half | Full

- **Baked Cavatelli**

Fresh Cavatelli with a bolognese sauce & topped with fresh mozzarella

Half | Full

- **Tortellini Papa Gallo**

Cheese tortellini with roasted red peppers, sundried tomatoes and Portobello mushrooms in a pink sauce

Half | Full

- **Linguine in White Clam**

Sauce Fresh clams sauteed in white wine, fresh garlic & basil over linguine, topped with imported Pecorino Romano cheese

Half | Full

- **Linguine in Red Clam Sauce**

Fresh clams sauteed in white wine, fresh garlic & basil, imported Pecorino Romano cheese & plum tomatoes over linguine

Half | Full

- **Orrechiette & Broccoli Rabe**

Sauteed broccoli rabe in olive oil, fresh garlic, imported Pecorino Romano cheese & crushed chili peppers, tossed with Orrechiette pasta

Half | Full

- **Seafood Tortellini**

Cheese tortellini with shrimp, scallops, crabmeat, diced tomatoes, prosciutto, fresh spinach in a lobster cream sauce

Half | Full

- **Pasta Amatricana**

Fresh penne pasta in a plum tomato sauce with prosciutto, Applewood smoked bacon, onion & fresh basil

Half | Full

- **5-Cheese Baked**

Macaroni & Cheese

Blend of cheddar, American, mozzarella, Fontina, & Swiss to make a creamy cheese sauce, & blended with pasta & topped with Panko breadscrums

Half | Full

- **Baked Rigatoni Bolognese**

Fresh rigatoni blended with our classic meat sauce, topped w/ fresh mozzarella

Half | Full

- **Penne Alla Vodka**

Fresh penne in a light cream sauce with sauteed imported prosciutto, onion & imported Pecorino Romano cheese

Half | Full

Add Blacked Cajun Chicken

Half | Full

Add Blacked Cajun Shrimp

Half | Full

- **Baked Lasagna**

Choice of our famous meat & cheese, fresh vegetable, or all cheese lasagna

Half | Full

- **Baked Ziti**

Ziti served with mozzarella, parmigiana cheese & marinara sauce.

Half | Full

- **Baked Cheese Ravioli**

Served with fresh marinara sauce & mozzarella cheese

Half | Full

- **Baked Lobster Ravioli**

Fresh ravioli stuffed with chunks of fresh lobster meat in a light pink sauce

Half | Full

- **Manicotti**

Homemade manicotti stuffed with ricotta, with fresh marinara sauce & mozzarella

Half | Full

- **Baked Stuffed Shells**

Shells stuffed with ricotta cheese, topped with marinara sauce & mozzarella cheese

Half | Full

- **Fettuccine Alfredo**

Fettuccine in a homemade Alfredo sauce

Half | Full

- **Tortellini Alfredo**

Fresh cheese tortellini with sun dried tomatoes & broccoli in a cheese alfredo sauce

Half | Full

- **Fettuccine Carbonara**

Prosciutto, onions and peas in a cream sauce

Half | Full

- **Pasta Primavera**

Fresh penne pasta, fresh sauteed garden vegetables in garlic & oil

Half | Full

Eggplant Entrées

- **Eggplant Parmigiana**
Fresh eggplant lightly fried with Italian bread crumbs, smothered in homemade marinara sauce & fresh mozzarella
Half | Full
- **Balsamic Grilled Eggplant**
Fresh eggplant marinated in a balsamic vinaigrette & grilled to perfection
Half | Full
- **Eggplant Rollatini**
Fresh eggplant lightly fried with Italian bread crumbs & rolled w/ seasoned ricotta cheese. Topped w/ our homemade Marinara sauce.
*Also available w/ Spinach.
Half | Full



Pork Entrées

Half Serves (8-12) | Full Serves (16-20)

- **Sausage & Peppers**
Homemade Italian sausage with red & green fresh peppers, onions & homemade marinara or garlic oil
Half | Full
- **Sausage & Broccoli Rabe**
Hot & sweet sausage sauteed in extra virgin olive oil, garlic, white wine & broccoli rabe, with herbs & spices
Half | Full
- **Stuffed Pork Bracciole**
Thin-sliced pork stuffed with imported Reggiano cheese, fresh garlic & Italian herbs, smothered in a plum tomato sauce
Half | Full
- **Southern-Style Baked Virginia Ham**
Slices of natural boneless smoked ham in a brown sugar spiced glaze, topped with fresh pineapple & cherries
Half | Full
- **Southern-Style Pulled Pork**
Pork shoulder slow roasted for 12 hours, mixed with sauteed onion & homemade BBQ sauce
Half | Full
- **Stuffed Italian Pork Loin**
Boneless center cut loin of pork stuffed with fresh spinach, roasted peppers, imported Romano cheese, imported Prosciutto di Parma, roasted & carved
Half | Full
- **Sweet & Sour Pork**
Lean cubes of boneless pork, lightly battered & mixed with carrots, broccoli, red & green peppers in a tangy sweet & sour sauce
Half | Full
- **Pork Cutlet Marsala**
Thin sliced Top Round pork cutlet lightly seared, covered in sautéed mushrooms & marsala wine sauce
Half | Full
- **Western-Style Barbecue Ribs**
Fresh baby back ribs, slow cooked to perfection so they fall off the bone & smothered in homemade BBQ sauce
Half | Full



Chicken Entrées

Half Serves (8-12) | Full Serves (16-20)

- **Southern-Style Chicken Fingers**

All white meat chicken breast in a crunchy batter, served with dipping sauce

Half | Full

- **Southern-Style Fried Chicken**

Our twist on a Carolina classic! Battered with our signature blend of spices. Fried until crispy & golden brown.

Half | Full

- **Chicken Francaise**

Tender chicken breast sauteed in a lemon white wine butter sauce

Half | Full

- **Chicken Marsala**

Tender chicken breast sauteed in a marsala wine sauce, topped with sauteed mushrooms

Half | Full

- **Chicken Rollitine Marsala**

Tender chicken breast stuffed with imported prosciutto & mozzarella, topped with mushrooms & marsala wine sauce

Half | Full

- **Chicken Caccitore**

Tender pieces of boneless chicken breast sauteed in a spicy plum tomato sauce with red & green peppers, mushrooms and onions

Half | Full

- **Chicken Papagallo**

Tender chicken breast sauteed in a sherry brown sauce, topped with grilled portabello mushrooms & roasted peppers

Half | Full

- **Chicken Scampi**

Tender chicken breast lightly breaded & smothered in a garlic white wine sauce

Half | Full

- **Hawaiian Chicken**

Chunked all white meat chicken cutlets sauteed with red & green peppers, broccoli, onions, mushrooms in a sesame garlic sauce

Half | Full

- **Coconut Chicken**

Boneless chicken breast lightly battered in coconut milk, Malibu rum & tender coconut, sauteed till golden brown & served w/an orange ginger dipping sauce

Half | Full

- **Chicken Cordon Bleu**

Tender chicken breast stuffed with smoked ham, imported Swiss cheese & topped with a creamy mushroom sauce

Half | Full

- **Chicken Florentine**

Tender chicken breast stuffed with fresh spinach, feta cheese & fresh herbs, topped with a scampi wine sauce

Half | Full

- **Honey Dijon Chicken**

Tender chicken breast lightly breaded & smothered in a honey dijon cream sauce

Half | Full

- **Chicken Zambolla**

Tender chicken breast in a white wine sauce with roasted peppers & mushrooms, smothered with mozzarella cheese

Half | Full

- **Chicken Parmigiana**

Tender chicken breast smothered in a homemade plum tomato sauce & topped with mozzarella cheese

Half | Full

- **Chicken Sorentino**

Tender chicken breast stuffed with sauteed spinach, garlic, onion & prosciutto, topped with a creamy pink sauce

Half | Full

- **Chicken Picatta**

Tender chicken breast in a white wine sauce with artichoke hearts & capers

Half | Full

- **Chicken Tuscany**

Tender chicken breast stuffed with fontina cheese & imported prosciutto, smothered with madeira wine sauce

Half | Full

- **Chicken Americana**

Tender chicken breast stuffed with fresh spinach, mushrooms, bacon & onion, smothered with a bacon dijon sauce

Half | Full

Please Note:
We require 24hrs. notice for cancellations.

Need a hand planning your menu? Our Catering Specialists are here to help.

Need Servers? Ask about our Wait Staff & Bartenders!

Turkey Entrées

An American Classic

- **Stuffed Turkey Rolls**

All white meat turkey breast cutlet rolled with a corn bread sausage stuffing, smothered with rich turkey gravy

Half | Full

- **Grilled Turkey London Broil**

Boneless turkey breast marinated in Italian herbs & white wine & grilled to perfection

Half | Full

- **Fresh Carved Turkey**

Fresh herb-roasted turkey breast, carved & layered with rich turkey gravy

Half | Full



Veal Entrées

Half Serves (8-12) | Full Serves (16-20)

- **Veal Parmigiana**

Thin-sliced veal cutlet coated in Italian bread crumbs, smothered in homemade marinara sauce & fresh mozzarella

Half | Full

- **Veal Franciase**

Thin-sliced veal cutlets, lightly breaded & sauteed in white wine & lemon sauce

Half | Full

- **Veal Marsala**

Thin-sliced veal cutlets lightly breaded & sauteed with marsala wine sauce & smothered with mushrooms

Half | Full

- **Veal Rollatini Marsala**

Thin-sliced veal cutlets stuffed with imported Di Parma Prosciutto di Parma, fresh mozzarella, herbs & spices, smothered with sauteed mushrooms & marsala wine sauce

Half | Full

- **Veal Milanese**

Thin-sliced veal cutlets lightly breaded, topped with fresh diced plum tomato bruschetta & fresh chopped basil

Half | Full

- **Veal Saltimbocca**

Thin-sliced veal cutlets lightly breaded, layered with breaded eggplant, imported prosciutto, sauteed spinach & fresh mozzarella over a light creamy pink sauce

Half | Full

- **Veal & Peppers**

Tender thin strips of veal cutlets sauteed in red & green peppers & diced onion in a plum tomato sauce

Half | Full

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Call Us to place an order: (631)476-6100



Beef Entrées

Half Serves (8-12) | Full Serves (16-20)

- **Asian-Style Beef & Broccoli**

Thin sliced flank steak with red & green peppers, broccoli crowns, onion & mushrooms in a classic teriyaki Sauce

Half | Full

- **Beef Stroganoff**

Thin-sliced sirloin steak, sauteed with mushrooms & onion in a savory sour cream beef gravy

Half | Full

- **Roumanian Skirt Steak**

Prime skirt steak marinated in a home-made Greek dressing, then smothered in caramelized onions

Half | Full

- **Asian Skirt Steak**

Prime skirt steak grilled & thinly sliced with diced tomatoes, green onion, in a homemade Asian BBQ sauce

Half | Full

- **Herb-Roasted Prime Rib**

Prime boneless ribeye roast - herb encrusted & roasted to perfection with au jus gravy

Half | Full

- **Italian Meatballs**

Homemade hand-rolled tender meatballs in a plum tomato sauce

Half | Full

- **Swedish Meatballs**

Hand-rolled mini meatballs in a savory-tangy onion brown gravy

Half | Full

- **Top-Round Roast Beef**

Thin-sliced tender roast beef, topped with a savory beef & mushroom gravy

Half | Full

- **Steak Pizzaiola**

Thin-sliced NY strip steak sauteed in a plum tomato & onions, with red & green peppers

Half | Full

- **Beef Bourguignon**

Tender sirloin tips sauteed with mushrooms & onions in a burgundy wine sauce

Half | Full

- **Teriyaki London Broil**

Top Round london broil marinated in teriyaki, garlic & white wine Sauce, then grilled to perfection

Half | Full

- **Classic Pepper Steak**

Thin strips of sirloin beef, sauteed with red & green peppers, onions, herbs & spices, in a savory beef gravy

Half | Full

- **Italian Stuffed Beef Bracole**

Thin sliced steak stuffed with Romano cheese, fresh herbs & spices. simmered slowly in a plum tomato sauce until fork tender

Half | Full

- **Scampi-Style Filet Mignon**

Slow roasted filet mignon steak, smothered in a scampi butter sauce & topped with succulent lobster & shrimp

Market Price | Call - (631)476-6100

- **Chateaubriand**

Filet Mignon roast, slow roasted & smothered with a rich mushroom gravy

Market Price | Call - (631)476-6100

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*



Seafood Entrées

Half Serves (8-12) | Full Serves (16-20)

- **Stuffed Baked Clams**

Chopped fresh clams mixed with bacon, onion, herbs & spices & baked to perfection
Half | Full

- **Clams Casino**

Little Neck clams on the half shell topped with green peppers and bacon, then smothered in a butter garlic sauce
Half | Full

- **Bacon-Wrapped Scallops**

Fresh sea scallops wrapped with Applewood bacon
Half | Full

- **Bacon-Wrapped Shrimp**

Tender black tiger shrimp wrapped in Applewood smoked bacon served with a Perrocine dipping sauce
Half | Full

- **Butterfly Shrimp**

Tender black tiger shrimp lightly breaded, fried until golden brown & served with cocktail tartar sauce
Half | Full

- **Stuffed Shrimp w/ Crabmeat**

Tender black tiger shrimp stuffed with our famous crabmeat stuffing, smothered in a scampi wine sauce
Half | Full

- **Shrimp Scampi**

Sauteed black tiger shrimp in a butter garlic lemon sauce
Half | Full

- **Shrimp Scampi Dijon**

Black tiger shrimp wrapped in Applewood smoked bacon, roasted to perfection & smothered in a scampi dijon sauce
Half | Full

- **Shrimp Parmigiana**

Lightly breaded shrimp fried until golden brown & smothered in a plum tomato sauce & mozzarella cheese
Half | Full

- **Maryland Crab Cakes**

Handmade mini crab cakes served with a spicy Remoulade sauce
Half | Full

- **Crabmeat Stuffed Mushrooms**

Snow White mushroom caps stuffed with fresh crabmeat & herbs
Half | Full

- **Mussels Marinara**

Fresh mussels sauteed in our own plum tomato sauce
Half | Full

- **Mussels in White Wine Sauce**

Fresh mussels sauteed in a garlic, white wine sauce & fresh Italian parsley
Half | Full

- **Coconut Shrimp**

Tender black tiger shrimp in a Malibu Rum batter & rolled in tender coconut, fried until golden brown & served with remoulade sauce
Half | Full

- **Sesame Garlic Shrimp Stir Fry**

Tender black tiger shrimp sauteed with red & green peppers, onions, broccoli & mushrooms in a sesame garlic sauce
Half | Full

- **Seafood Fra Diavolo**

Fresh shrimp, mussels, clams & scallops sauteed in a spicy plum tomato sauce
Half | Full

- **Salmon Bruchetta**

Herb roasted salmon topped with fresh plum tomatoes, garlic, basil, onion & olive oil
Half | Full

- **Tuscany Tilapia**

Filet of Tilapia sauteed with plum tomatoes, garlic, olive oil & a touch of Pesto sauce, topped with shaved Parmigiano Reggiano
Half | Full

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Seafood Entrées (Continued)

- **Flounder Francaise**
Fresh flounder filet lightly breaded, fried until golden brown & smothered in a white wine Sauce

Half | Full

- **Stuffed Flounder**
Fresh flounder filet stuffed with our famous crabmeat stuffing & covered in a scampi wine sauce

Half | Full

- **Stuffed Flounder Florentine**
Fresh flounder filet stuffed with fresh spinach, feta cheese, onion, garlic & covered in a scampi wine sauce

Half | Full

- **Stuffed Lobster Tails**

6 oz. Maine lobster tails stuffed with our famous crabmeat stuffing & topped with butter garlic sauce

Market Price | Call - (631)476-6100

- **Herb-Encrusted Chilean Sea Bass**

Thick cut Chilean sea bass topped with herb encrusted Panko bread crumbs & smothered in a butter garlic sauce

Market Price | Call - (631)476-6100

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Side Dishes

Half Serves (8-12) | Full Serves (16-20)

- **Fresh Herb Rice Pilaf**
Long grain rice with olive oil, fresh garlic & herbs.

Half | Full

- **Zucchini Medley**
Yellow squash, green zucchini, plum tomatoes & onion in a butter garlic sauce, topped with mozzarella cheese

Half | Full

- **Sicilian Mixed Vegetables**
Broccoli, cauliflower, red & yellow peppers and Italian green peas, sauteed in white wine & Italian herbs

Half | Full

- **Herb-Roasted Potatoes**
Diced red potatoes tossed with fresh Italian herbs, garlic & rosemary and roasted till golden brown

Half | Full

- **Roasted Garlic Mashed Potatoes**
Red Bliss mashed potatoes with fresh garlic, butter, sour cream, herb parmesan & mozzarella cheese with bread crumb topping

Half | Full

- **Stringbeans Almondine**
Fresh crisp string beans sauteed in butter, garlic & white wine, topped with toasted almonds

Half | Full

- **Balsamic Grilled Vegetables**
Balsamic marinated Portobello mushrooms, eggplant, yellow squash, zucchini, bell peppers, & asparagus.

Half | Full

- **Parmesan Creamed Spinach**

Fresh baby spinach sauteed in a parmesan cream sauce, topped with shaved Reggiano cheese

Half | Full

- **Sauteed Spinach**

Fresh baby spinach sauteed in white wine, garlic & olive oil, topped with shaved Reggiano cheese

Half | Full

- **Sauteed Asparagus**

Fresh thin asparagus sauteed in fresh garlic, sun dried tomatoes & olive oil

Half | Full

- **Honey-Glazed Carrots**

Crisp baby carrots coated with honey & brown sugar glaze roasted till golden brown

Half | Full

- **Candied Sweet Potatoes**

Mashed Sweet Potatoes, w/ cinnamon, brown sugar & a marshmallow topping.

Half | Full

- **Garlic Mashed Cauliflower**

Mashed cauliflower florets, with fresh garlic, olive oil, and parmesan cheese.

Half | Full

- **Homemade Mini Rice Balls**

Italian rice mixed parmesan cheese & plum tomato sauce, stuffed with sauteed beef, onion & mozzarella cheese

Half | Full

- **Mini Potato Croquettes**

Mashed Red Bliss potatoes with onion, parmesan cheese, imported prosciutto & mozzarella cheese

Half | Full



Hot Dog Cart

Great for Summer!

Boar's Head all-beef hot dogs, boiled push cart style.

Includes: New England-Style rolls & complete fixings bar.

(BBQ Onions, Sauerkraut, Chili, Ketchup, Mustard & Pickle relish)

Table Top Hot Dog Cart

50 pcs.

75 pcs.

100 pcs.

Country Picnic

Crispy Southern-fried Chicken, our famous Carolina Pulled Pork, & "Fall off the bone" Baby Back Ribs.

Includes

Homemade Chili, Baked beans, Coleslaw, Potato salad, & cornbread.

Choice of One

Fresh Green Salad:

Garden Salad, Greek Salad, Ceasar Salad, or Babyfield Green Salad.

All condiments & paper goods included.

Per Person



Call Us to place an order: (631)476-6100

All-American BBQ

Homemade Sirloin burgers, Boar’s Head all-beef Hot dogs, assorted homemade Italian sausage & your choice of two kinds of marinated boneless chicken breast. Plus, homemade baked beans & Full fixings bar.

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Ceasar Salad, or Babyfield Green Salad.

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes

Grill person & grilling equipment for 4 hours.
+ All condiments & paper goods.

per person + Wait Staff

Minimum 40 people

Carolina Barbecue

BBQ Chicken, BBQ Baby Back ribs, Teriyaki Marinated London Broil & Southern-Style Pulled Pork. Plus, our homemade Baked beans, herb-roasted potatos, & corn on the cob.

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Ceasar Salad, or Babyfield Green Salad.

Choice of Two

- **Homemade Side Salads:**

Asian Coleslaw, Baked Potato Salad, Classic Potato, Coleslaw, Cucumber + Dill, Five Bean Salad, German Potato Salad, Greek Orzo Pasta Salad, Italian Tortellini + Vegetable, Macaroni Salad, Pennsylvania Dutch, Tomato + Cucumber, Tortellini Broccoli Ranch, or Tri-Color Pasta + Vegetable.

Includes

Grill person & grilling equipment for 4 hours.
+ All condiments & paper goods.

per person + Wait Staff

Minimum 40 people

Entrée Extras

- Steak or Chicken Shish Kabobs..... Per Person
- Baby Back Ribs..... Per Person
- St. Louis Style Ribs..... Per Person
- Boneless Shell Steak..... Per Person
- Filet Mignon Steak..... Per Person
- Boneless Turkey London Broil..... Per Person
- Marinated Top Round London Broil..... Per Person
- Asian or Caribbean Marinated Pork Tenderloin..... Per Person
- Asian Marinated Steak or Chicken Skewers..... Per Person
- Marinated Greek or Asain Skirt Steak..... Per Person

Coffee Service

Includes

Fresh brewed Regular & Decaf Coffee,
Regular & Decaf Tea, Whole Milk, 1% Milk,
Half & Half, Sugar and Sweet & Low.
Plus: Coffee cups, & Spoons.

Per Person



Desserts

- **Custom Watermelon Boats**

Beautifully hand carved watermelon over-stuffed w/ fresh fruit salad.
Sure to impress. Shaped as Baskets, Baby Carriages, Pirate Ships & more!

- **Fresh Fruit Salad**

A perfect mix of Watermelon, Cantaloupes, Honey Dew Melon, Pineapple,
Grapes, Strawberries & Blueberries.

Small • Medium • Large

- **Fresh Sliced Fruit Platter**

Meticulously sliced Watermelon, Cantaloupes, Honey Dew Melon, Pineapple,
Grapes, Strawberries & Blueberries decorated & arranged to perfection.

Small • Medium • Large • Grand Platter

- **Gourmet Dessert Bars**

Comes with an assortment of flavors including:
Triple chocolate fudge, Oreo cookie, Lemon curd & Reese's Peanut Butter Cup

Small • Medium • Large

- **Gourmet Chocolate Brownie Platter**

Our rich & delicious chocolate chunk fudge brownies.
Cut into squares and arranged in an impressive display.

Small • Medium • Large

- **Italian Fancy Cookie Platter**

A delicious variety of your favorite Italian cookies & biscuits.

Small • Medium • Large

- **Italian Mini Pastries**

An assortment of Bakery fresh Italian pastries that include:
Creme puffs, Eclaires, Cannolis, Fruit tarts, Mini cheesecakes,
Sfogliatelle & napoleon.

Please Note:
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Looking for more Dessert options? We recommend these Local Shoppes:

McNulty's Ice Cream Parlor
Homemade Ice Cream Bar
Call - (631)474-3543

Prestano's Bakery
Classic Italian Bakery
Call - (631)698-2288

Leanne's Specialty Cakes
Artfully crafted Custom Cakes
www.LeannesCakes.com

Have questions? Give us a call. (631)476-6100

NOTES

A blank sheet of lined paper with a decorative border, set against a textured, aged paper background. The paper has a cream-colored surface with horizontal ruling lines. The border is a dark brown, slightly irregular line that follows the shape of the paper, which has rounded corners at the top and bottom. The background is a mottled, aged paper texture in shades of tan and brown.



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Miller Place, NY 11764

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TuscanyGourmetMarket.com



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