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TUSCANY

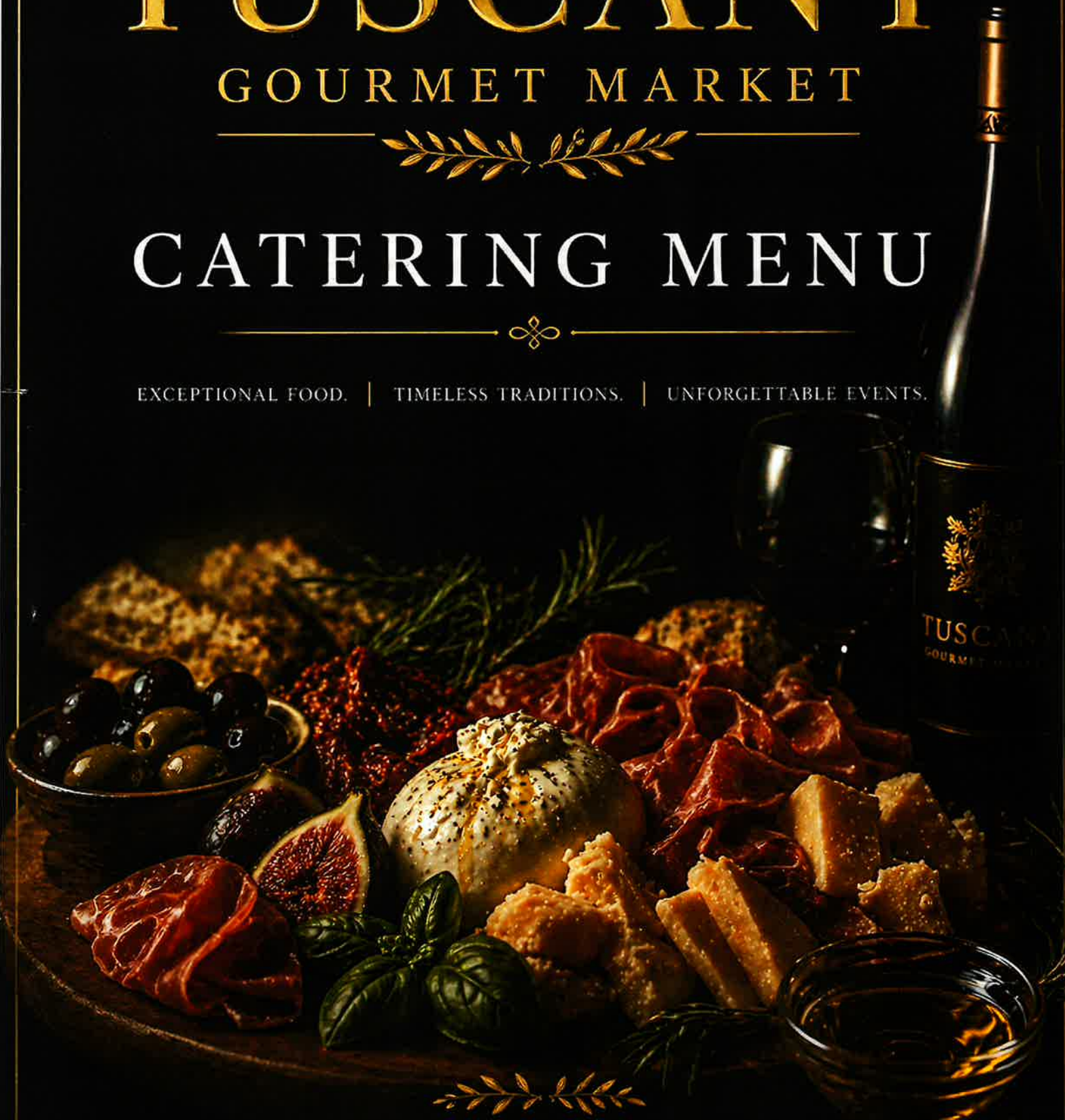
GOURMET MARKET



CATERING MENU



EXCEPTIONAL FOOD. | TIMELESS TRADITIONS. | UNFORGETTABLE EVENTS.



TUSCANYGOURMETMARKET.COM

TUSCANY

GOURMET MARKET



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.



TUSCANY

GOURMET MARKET



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CONTINENTAL BREAKFAST

Assorted bakery-fresh bagels, danish & muffins
served with gourmet cream cheese, butter & fruit preserves.
Fresh fruit salad
Fresh-brewed coffee & tea
Chilled Tropicana® orange juice

Includes premium serving essentials

\$12.99 per person

Minimum 10 guests

HOT BREAKFAST BUFFET

Choice of fresh scrambled eggs or western-style egg frittata
Includes Belgian waffles, home fries, bacon, sausage,
assorted bakery-fresh bagels, danish & muffins
served with gourmet cream cheese platter, butter & fruit preserves,
fresh fruit salad, fresh-brewed coffee & tea,
and chilled Tropicana® orange juice

Includes premium serving essentials

\$18.99 per person

Minimum 10 guests

YOGURT PARFAIT

French vanilla yogurt topped with crunchy granola
& fresh seasonal berries

3 lbs. – Serves 5–10 guests \$39.99 | 5 lbs. – Serves 10–15 guests \$49.99

FRESH FRUIT SALAD BOWLS

2 lb Bowl
\$19.99

3 lb Bowl
\$29.99

5 lb Bowl
\$49.99

Includes premium serving essentials. | Minimum 10 guests

COLD BUFFET SELECTIONS



CLASSIC COLD BUFFET

Elegantly arranged platters consisting of:

- Italian-seasoned Roast Beef
- Ovengold® Turkey Breast
- Deluxe Boiled Ham
- Italian Genoa Salami
- Sharp Provolone Cheese
- Imported Swiss Cheese
- American Cheese

Garnished with roasted peppers, red onions & vine-ripened tomatoes.

Includes fresh-baked hard rolls, rye bread, white bread, whole wheat bread, mayonnaise, mustard, Italian dressing, and pickle + olive tray.

\$14.99 per person

Minimum 10 guests

DELUXE COLD BUFFET

Elegantly arranged platters consisting of:

- Italian-seasoned Roast Beef
- Ovengold® Turkey Breast
- Deluxe Boiled Ham
- Italian Genoa Salami
- Sharp Provolone Cheese
- Imported Swiss Cheese
- American Cheese

Garnished with roasted peppers, red onions & vine-ripened tomatoes.

Includes fresh-baked hard rolls, rye bread, white bread, whole wheat bread, mayonnaise, mustard, Italian dressing, and pickle + olive tray.

Minimum 10 guests

INCLUDES:

SELECT ONE FRESH GREEN SALAD:

Garden Salad, Greek Salad, Caesar Salad, or Baby Field Green Salad.

SELECT TWO HOUSEMADE 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 and paper goods.

\$19.99 per person *Minimum 10 guests*



GOURMET SANDWICH BUFFET

CREATE YOUR OWN SELECTION

Choose up to five signature sandwiches:

- **ROAST BEEF**
with cheddar, lettuce & tomato.
- **BOAR'S HEAD OVEN-GOLD® TURKEY**
with American, lettuce & tomato.
- **CAJUN TURKEY BREAST**
with pepper jack, lettuce & tomato.
- **LOW SODIUM TURKEY**
with Lacey Swiss, lettuce & tomato.
- **TERIYAKI LONDON BROIL**
Our famous thinly sliced teriyaki-marinated London Broil with provolone, lettuce & tomato.
- **BLAZING BUFFALO CHICKEN**
with 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**
with Swiss, lettuce & tomato.
- **BOAR'S HEAD MAPLE TURKEY**
with Muenster, lettuce & tomato.
- **CLASSIC CHICKEN BREAST**
with American, lettuce & tomato.
- **ROTISSERIE CHICKEN BREAST**
with Muenster, lettuce & tomato.
- **BOAR'S HEAD MAPLE HONEY HAM**
with Muenster, lettuce & tomato.
- **SEAFOOD SALAD**
with shrimp, crabmeat, diced onions & fresh dill.
- **EGG SALAD**
with farm fresh eggs, mayonnaise, and our special blend of spices.
- **TUNA SALAD**
solid white albacore tuna with diced red onion, celery, relish & spices.
- **CHICKEN SALAD**
all white meat chicken with diced red onion, celery & spices.

\$14.99 per person | Minimum 10 people

UPGRADE TO OUR SUPREME PACKAGE

\$19.99 per person
Minimum 10 people

Choice of One

FRESH GREEN SALAD:
Garden Salad, Greek Salad, Caesar Salad, or Baby Field Green Salad

Choice of Two

HOUSEMADE 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 and serving essentials.



GOURMET WRAP BUFFET

\$14.99

PER PERSON

Minimum 10 People

CREATE YOUR OWN SELECTION

Choose up to five different wraps:

- ❖ **CLASSIC CHICKEN RANCH**
Breaded chicken cutlets, cheddar cheese, crispy applewood bacon, ranch dressing, with lettuce & tomato.
- ❖ **GRILLED CHICKEN CAESAR**
Marinated grilled chicken breast, crisp romaine lettuce with shaved Romano cheese, our homemade croutons, and Caesar dressing.
- ❖ **TERIYAKI STEAK**
Our famous thinly sliced Teriyaki-marinated steak with Provolone cheese, with lettuce & tomato.
- ❖ **ITALIAN HERB ROAST BEEF**
Homemade thinly sliced roast beef with aged Vermont Cheddar cheese, creamy horseradish sauce, lettuce, & tomato.
- ❖ **CAPTAIN'S WRAP**
Made with shrimp, crabmeat, diced red onion, fresh dill, & Hellmann's mayonnaise.
- ❖ **TUNA SALAD**
Solid white Albacore tuna with diced red onion, celery, relish, & spices.
- ❖ **CHICKEN SALAD**
All white meat chicken with diced red onion, celery, & spices.
- ❖ **BUFFALO CHICKEN**
Boar's Head Buffalo Chicken Breast, crumbled bleu cheese, our famous wing sauce, with 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 "grilled to perfection" chicken breast topped with our basil pesto, roasted peppers, & fresh mozzarella.
- ❖ **ULTIMATE TURKEY**
Boar's Head Ovenroasted Turkey Breast, guacamole, fresh mozzarella, roasted peppers, with lettuce & tomato.
- ❖ **THE SOUTHWESTERN**
Boar's Head Cajun Turkey Breast, Monterey Jack cheese, guacamole, sour cream, with lettuce & tomato.

à la carte

UPGRADE TO OUR SUPREME PACKAGE

\$19.99 PER PERSON*Minimum 10 People*

Choice of One

FRESH GREEN SALAD:

Garden Salad, Greek Salad, Caesar Salad, or Baby Field Green Salad.

Choice of Two

HOUSEMADE 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 and serving essentials.

*Please Note:
Cancellations require 24 hour notice.*



GRILLED PANINI BUFFET

CHOOSE UP TO 5 DIFFERENT PANINIS:

\$14.99 PER PERSON
Minimum 10 people

- **ITALIAN HERB ROAST BEEF**
Homemade thinly sliced roast beef with aged Vermont Cheddar cheese, creamy horseradish sauce, lettuce, & tomato.
- **PHILLY CHEESE STEAK**
Thin-sliced steak, sautéed peppers and onions, topped with melted Cheddar.
- **BUFFALO CHICKEN**
Buffalo chicken breast, crumbled bleu cheese, and our famous wing sauce.
- **CAJUN TURKEY**
Boar's Head Cajun Turkey Breast with Monterey Jack and remoulade sauce.
- **GRILLED PORTOBELLO**
Balsamic-marinated portobello mushroom with roasted peppers & mozzarella.
- **MONTE CRISTO**
Boar's Head Smoked Ham with Baby Swiss and roasted peppers.
- **CHICKEN PESTO**
Chicken breast topped with our basil pesto, roasted peppers, and mozzarella.
- **ITALIAN ROMA**
Prosciutto di Parma, hot soppressata, Boar's Head Pepper Ham, mozzarella, and roasted peppers.
- **CHICKEN BROCCOLI RABE**
Balsamic-grilled chicken with garlic & oil sautéed broccoli rabe with mozzarella.
- **BALSAMIC GRILLED CHICKEN**
Marinated grilled chicken, sun-dried tomatoes, roasted peppers, & mozzarella.
- **REUBEN**
Pastrami, corned beef, Swiss cheese, sauerkraut, & Thousand Island dressing.
- **MANHATTAN**
Thin-sliced steak sautéed in garlic, butter, & white wine, topped with mozzarella.
- **TERIYAKI STEAK**
Our famous thinly sliced Teriyaki-marinated steak with 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 with our homemade fresh mozzarella.
- **FOUR CHEESE**
Our homage to the "grilled cheese" sandwich. A perfect blend of imported and domestic cheeses.
- **CUBAN**
Smoked ham, slow-cooked shredded Pork with Swiss cheese, pickles, and mustard.
- **THE CAROLINA**
Southern-style pulled pork with our BBQ sauce, onions, & Cheddar cheese.

à la carte

UPGRADE TO OUR SUPREME PACKAGE:

\$19.99 PER PERSON
Minimum 10 people

Choice of One

FRESH GREEN SALAD:

Garden Salad, Greek Salad, Caesar Salad, or Baby Field Green Salad.

Choice of Two

HOUSEMADE 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 and serving essentials.

Have questions? Give us a call: 631.476.6100

To place an order, call: 631.476.6100

GRILLED PANINI BUFFET

COLD HEROES

\$22.99 PER FOOT
À LA CARTE



All heroes are made with premium Boar's Head® products.
Sizes range from 2 ft. to 8 ft. with Shapes, Letters, & Numbers Available!

❖ CLASSIC AMERICAN

Our thinly-sliced roast beef, turkey breast, ham, Swiss & American cheese with lettuce & tomato.

à la Carte | Supreme

❖ CLASSIC ITALIAN

Ham, Capicola, Genoa salami, pepperoni and Provolone® provolone cheese with lettuce & tomato.

à la Carte | Supreme

❖ MONTE CRISTO

Black forest ham, fresh mozzarella and roasted peppers. Topped with olive, lettuce, & tomato.

à la Carte | Supreme

❖ TURKEY CLUB

Boar's Head oven gold turkey breast, Finlandia Swiss cheese, applewood smoked bacon on a bed of creamy cole slaw. Thousand Island dressing topped with fresh sliced tomatoes and romaine lettuce.

à la Carte | Supreme

❖ THE GODFATHER

Prosciutto di Parma, hot soppressata, Boar's Head Pepper Ham, roasted peppers, fresh mozzarella, lettuce, & tomato.

à la Carte | Supreme

❖ BIG BEEF

Boar's Head top round roast beef, extra sharp cheddar cheese, applewood smoked bacon, creamy horseradish sauce, with lettuce and tomato.

à la Carte | Supreme



UPGRADE TO OUR SUPREME PACKAGE:

\$28.99 PER FOOT
FOR OUR SUPREME PACKAGE

Choice of Two

HOUSEMADE 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.



❖ COLD HEROES

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Visit Us Online @ TuscanyGourmetMarket.com

HOT HEROES

\$22.99
PER FOOT
À LA CARTE

HOT HEROES

❖ SOUTHERN-STYLE PULLED PORK

Pork shoulder slow-cooked for 8 hours, mixed with our homemade BBQ sauce, sautéed onions, and topped with aged Cheddar.

à la Carte | Supreme

❖ CHICKEN TEXAN

Breaded chicken cutlets with crispy bacon, homemade BBQ sauce, aged Cheddar cheese, lettuce, & tomato.

à la Carte | Supreme

❖ BALSAMIC GRILLED CHICKEN

Balsamic-marinated chicken grilled to perfection, topped with fresh mozzarella and roasted peppers.

à la Carte | Supreme

❖ BLACKENED CAJUN CHICKEN

Blackened chicken breast with Pepper Jack cheese, lettuce, tomato, Cajun mayonnaise.

à la Carte | Supreme

❖ PHILLY CHEESE STEAK

Thinly-sliced steak sautéed peppers & onions, topped w/extra-sharp Cheddar cheese.

à la Carte | Supreme

❖ MEATBALL PARMIGIANA

Homemade Italian meatballs smothered in our marinara sauce & mozzarella cheese, topped with Romano cheese & parsley.

à la Carte | Supreme

❖ THE BROOKLYN

Thin-sliced Italian seasoned roast beef sautéed with broccoli rabe and smothered in mozzarella cheese.

à la Carte | Supreme

❖ CHICKEN CLUB

Italian fried chicken cutlets with Applewood smoked bacon and melted Swiss cheese, topped with lettuce & tomato.

à la Carte | Supreme

❖ CHICKEN PARMIGIANA

Italian-style chicken cutlets smothered in our marinara sauce & mozzarella cheese, topped with Romano cheese & parsley.

à la Carte | Supreme

❖ CHICKEN SICILIAN

Breaded chicken cutlets, eggplant, prosciutto, roasted peppers, fresh mozzarella, in a balsamic reduction.

à la Carte | Supreme

❖ FRENCH DIP

Roast beef, gravy, caramelized onions, and melted mozzarella.

à la Carte | Supreme

❖ TERIYAKI LONDON BROIL

Thinly-sliced London Broil marinated in Teriyaki, white wine, & garlic, topped with Provolone.

à la Carte | Supreme

❖ SAUSAGE & PEPPERS

Our famous handmade Italian sausage with sautéed onions, red & green peppers in our homemade marinara sauce.

à la Carte | Supreme

❖ THE REUBEN

Pastrami, corned beef, sauerkraut, & melted Swiss on a bakery-fresh Rye hero; Thousand Island dressing on the side.

à la Carte | Supreme

❖ WESTERN BBQ BEEF

Thin-sliced steak with sautéed onions & mushrooms in our homemade BBQ sauce, topped with Cheddar cheese.

à la Carte | Supreme

❖ THE CALIFORNIA

Herb grilled chicken, thin-sliced avocado, roasted peppers, Pesto mayonnaise, & fresh mozzarella, topped with lettuce & tomato.

à la Carte | Supreme

❖ THE MANHATTAN

Thinly-sliced steak with melted mozzarella in a garlic butter sauce.

à la Carte | Supreme

❖ BALSAMIC GRILLED VEGETABLES

Grilled eggplant, portobello mushrooms, zucchini, squash & bell peppers, topped with mozzarella and balsamic vinaigrette.

à la Carte | Supreme

❖ THE NAPLES

Our delicious fried eggplant, Prosciutto di Parma, pesto mayonnaise, fresh mozzarella, & roasted red peppers.

à la Carte | Supreme

❖ SPICY BUFFALO CHICKEN

Fried chicken breast with our famous Buffalo sauce, crumbled bleu cheese, & melted mozzarella.

à la Carte | Supreme

❖ STEAK OR CHICKEN FAJITA

Your choice of steak or chicken, sautéed with red & green peppers, topped with our Southwestern Fajita sauce & Pepper Jack cheese.

à la Carte | Supreme

UPGRADE TO OUR SUPREME PACKAGE:



Choice of Two • HOUSEMADE SIDE SALADS:

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

Includes all condiments & paper goods.

\$28.99 PER FOOT
FOR OUR SUPREME PACKAGE



→→→ TO PLACE AN ORDER, CALL: 631.476.6100 ←←←

SALADS



- Wild Berry Spinach Salad**
 Fresh baby spinach with blackberries, raspberries, strawberries, fresh mushrooms, & red onion. Choice of: balsamic vinaigrette, raspberry vinaigrette, or sesame ginger dressing.

Small (8-10 people) **\$39.99**
Medium (12-18 people) **\$49.99**
Large (30-40 people) **\$59.99**

- Baby Field Green Salad**
 Baby field greens with grape tomatoes, cranberry raisins, walnuts, Mandarin oranges, Gorgonzola cheese, & red onions. Balsamic or raspberry vinaigrette.

Small (8-10 people) **\$39.99**
Medium (12-18 people) **\$49.99**
Large (30-40 people) **\$59.99**

- Cobb Salad**
 Romaine lettuce, shredded Cheddar cheese, red onion, cubes of avocado, strips of grilled chicken, crumbled bacon, & tomato. Choice of: Ranch or Bleu Cheese dressing.

Small (8-10 people) **\$49.99**
Medium (12-18 people) **\$59.99**
Large (30-40 people) **\$69.99**

- 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) **\$49.99**
Medium (12-18 people) **\$59.99**
Large (30-40 people) **\$69.99**

- 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) **\$49.99**
Medium (12-18 people) **\$59.99**
Large (30-40 people) **\$69.99**

- Traditional Caesar Salad**
 Romaine lettuce, imported Romano cheese, our homemade seasoned croutons, and our zesty Caesar dressing.

Small (8-10 people) **\$39.99**
Medium (12-18 people) **\$49.99**
Large (30-40 people) **\$59.99**

- Grilled Chicken Caesar Salad**
 Romaine lettuce, grilled chicken, imported Romano cheese, seasoned croutons, and our zesty Caesar dressing.

Small (8-10 people) **\$49.99**
Medium (12-18 people) **\$59.99**
Large (30-40 people) **\$69.99**

- Grilled Shrimp Caesar Salad**
 Romaine lettuce, grilled Shrimp, imported Romano cheese, seasoned croutons, and our zesty Caesar dressing.

Small (8-10 people) **\$59.99**
Medium (12-18 people) **\$69.99**
Large (30-40 people) **\$79.99**

- 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) **\$39.99**
Medium (12-18 people) **\$49.99**
Large (30-40 people) **\$59.99**





Platters

- **Garden Vegetable Platter**

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

Small (8-12) \$49.99 • Medium (12-20) \$69.99 • Grand Basket (30-40) \$89.99

- **Tomato Bruschetta Basket**

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

Small (8-12) \$49.99 • Medium (12-20) \$69.99 • Grand Basket (30-40) \$89.99

- **Traditional Italian - Cold Antipasto**

Giardiniera salad, marinated mushrooms, marinated artichokes, marinated roasted peppers, assorted mixed imported olives, imported Auricchio provolone, pepperoni, and hot or sweet soppressata.

Small (8-12) \$59.99 • Medium (12-20) \$99.99 • Grand Basket (30-40) \$149.99

- **Italian Meat & Cheese – Cold Antipasto**

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

Small (8-12) \$59.99 • Medium (12-20) \$99.99 • Grand Basket (30-40) \$149.99

- **Gourmet Cheese & Cracker Platter**

Dill Havarti, smoked Gouda, Vermont aged Cheddar, Astago cheese, Cheddar & pepperoni, hexed jalapeño Monterey Jack cheese. Garnished with spicy pepperoni, red & green grapes, served with assorted crackers.

Small (8-12) \$59.99 • Medium (12-20) \$99.99 • Grand Basket (30-40) \$149.99

- **Jumbo Shrimp Cocktail**

Chilled tender Gulf shrimp served with our tangy horseradish cocktail sauce. Garnished with fresh lemon wedges.

Small (8-12) \$49.99 • Medium (12-20) \$99.99 • Grand Basket (30-40) \$149.99

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

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

Small (8-12) \$49.99 • Medium (12-20) \$69.99 • Grand Basket (30-40) \$89.99

Grilled Vegetable Platters

Zucchini, peppers, yellow squash, asparagus, eggplant, onions, marinated in olive oil, balsamic, garlic, and herbs.

Small (8-12) \$39.99 • Medium (12-20) \$69.99 • Large (30-40) \$79.99



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 twirled, dipped in a light beer batter, and fried until golden brown.
Half - \$49.99 | Full - \$89.99
- **Fried Ravioli**
Fresh homemade jumbo cheese ravioli, lightly breaded & served with marinara sauce on the side.
Half - \$49.99 | Full - \$89.99
- **Handmade Mini Quiche**
Swiss Lorraine cheese, spinach & feta, ham & bacon, crab meat.
Half - \$49.99 | Full - \$89.99
- **Bacon-Wrapped Shrimp**
Extra-large jumbo shrimp wrapped in Applewood smoked bacon served with a pepperoncini dipping sauce.
Half - \$89.99 | Full - \$179.99
- **Coconut Shrimp**
Jumbo shrimp dipped in a Malibu rum sweet coconut batter. Served with an orange dipping sauce.
Half - \$89.99 | Full - \$179.99
- **Baked Clams**
Chopped fresh clams mixed with breadcrumbs, bacon, fresh herbs & spices.
Half - \$49.99 | Full - \$99.99
- **Clams Casino**
Fresh Little Neck clams topped with red & green peppers, Applewood smoked bacon, & garlic butter wine sauce.
Half - \$49.99 | Full - \$99.99
- **Crabmeat Stuffed Mushrooms**
Fresh mushrooms stuffed with tender crabmeat filling & baked to perfection.
Half - \$49.99 | Full - \$99.99
- **Encrusted Rib Lamb Chops**
Fresh American baby rib lamb chops fresh herbs, garlic, rosemary, Dijon mustard, and breadcrumbs.
Half - \$99.99 | Full - \$199.99
- **Asian Chicken Pot Stickers**
Herb ground chicken folded into Asian wonton noodles, pan sautéed and served with sesame garlic sauce.
* Vegetarian option available.
Half - \$49.99 | Full - \$89.99
- **Pigs-in-Blankets**
Boar's Head all beef hot dogs in fresh puff pastries.
Half - \$49.99 | Full - \$89.99
- **Spicy Buffalo Wings**
Roasted chicken wings in our Signature wing sauce.
Half - \$59.99 | Full - \$99.99
- **Western Honey BBQ Wings**
Roasted chicken wings cooked until golden brown. Tossed with sweet & tangy homemade BBQ sauce, served with celery and ranch dressing.
Half - \$59.99 | Full - \$99.99
- **Bacon Wrapped Scallops**
Large fresh sea scallops wrapped in Applewood smoked bacon, served with Pepperoncini dipping sauce.
Half - \$99.99 | Full - \$199.99
- **Mini Maryland Crab Cakes**
Fresh blue claw crabmeat mixed with fresh herbs & spices, red pepper, Japanese Panko breadcrumbs, served with Remoulade sauce.
Half - \$59.99 | Full - \$109.99
- **Garlic & Herb Cheese Stuffed Mushrooms**
Fresh mushrooms stuffed with garlic & herb cheese, lightly breaded and fried.
Half - \$49.99 | Full - \$89.99
- **Hibachi Beef Rolls**
Thin-sliced sirloin steak stuffed with red & green peppers, scallions, herb cheese and grilled with a sesame garlic sauce.
Half - \$79.99 | Full - \$149.99
- **Oysters Rockefeller**
Blue Point Oysters topped with sautéed spinach, bacon, and Gruyere cheese.
Half - \$69.99 | Full - \$109.99
- **Salmon Bruschetta**
Herb roasted salmon topped with fresh plum tomatoes, garlic, basil, onion & olive oil.
Half - \$89.99 | Full - \$179.99

Consuming raw or undercooked meats, seafoods, & decrease decrease or illness.

APPETIZERS



Pasta Entrées

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

- **Pasta Rustica**
 Penne pasta in a light pink sauce with onions, prosciutto, diced tomato, & fresh spinach.
Half - \$49.99 | Full - \$89.99
Add Grilled Chicken
Half - \$59.99 | Full - \$109.99
Add Grilled Shrimp
Half - \$59.99 | Full - \$119.99
- **Baked Cavatelli**
 Fresh cavatelli with a Bolognese sauce & topped with fresh mozzarella.
Half - \$49.99 | Full - \$89.99
- **Tortellini Papa Gallo**
 Cheese tortellini with roasted red peppers, sun-dried tomatoes, and Portobello mushrooms in a pink sauce.
Half - \$49.99 | Full - \$89.99
- **Linguine in White Clam Sauce**
 Fresh clams sautéed in white wine, fresh garlic, & basil, topped with imported Pecorino Romano cheese and served over linguine.
Half - \$49.99 | Full - \$89.99
- **Linguine in Red Clam Sauce**
 Fresh clams sautéed in white wine, fresh garlic, & basil, topped with imported Pecorino Romano cheese and plum tomatoes, served over linguine.
Half - \$49.99 | Full - \$89.99
- **Orecchiette & Broccoli Rabe**
 Sautéed broccoli rabe in olive oil, fresh garlic, imported Pecorino Romano cheese, & crushed chili peppers, tossed with orecchiette pasta.
Half - \$49.99 | Full - \$89.99
- **Seafood Tortellini**
 Cheese tortellini with shrimp, scallops, crab meat, diced tomatoes, prosciutto, & fresh spinach in a lobster cream sauce.
Half - \$49.99 | Full - \$89.99
- **Pasta Amatriciana**
 Fresh penne pasta in a plum tomato sauce with prosciutto, Applewood smoked bacon, onion, & fresh basil.
Half - \$49.99 | Full - \$89.99
- **5-Cheese Baked Macaroni & Cheese**
 Blend of Cheddar, American, mozzarella, Fontina, and Swiss to make a creamy cheese sauce, blended with pasta and topped with Panko bread crumbs.
Half - \$49.99 | Full - \$89.99
- **Baked Rigatoni Bolognese**
 Fresh rigatoni blended with our classic meat sauce, topped with fresh mozzarella.
Half - \$49.99 | Full - \$89.99
- **Penne Alla Vodka**
 Fresh penne in a light cream sauce with sautéed imported prosciutto, onion, & imported Pecorino Romano cheese.
Half - \$49.99 | Full - \$109.99
Add Blackened Cajun Shrimp
Half - \$59.99 | Full - \$119.99
- **Baked Lasagna**
 Choice of our famous meat & cheese, fresh vegetable, or all cheese lasagna.
Half - \$49.99 | Full - \$89.99
- **Baked Ziti**
 Ziti served with mozzarella, parmigiana cheese, and marinara sauce.
Half - \$49.99 | Full - \$89.99
- **Baked Cheese Ravioli**
 Served with fresh marinara sauce and mozzarella cheese.
Half - \$49.99 | Full - \$89.99
- **Baked Lobster Ravioli**
 Fresh ravioli stuffed with chunks of fresh lobster meat in a lobster cream sauce.
Half - \$69.99 | Full - \$139.99
- **Manicotti**
 Homemade manicotti stuffed with ricotta, with fresh marinara sauce and mozzarella.
Half - \$49.99 | Full - \$89.99
- **Baked Stuffed Shells**
 Shells stuffed with ricotta cheese, topped with marinara sauce and mozzarella cheese.
Half - \$49.99 | Full - \$89.99
- **Fettuccine Alfredo**
 Fettuccine in homemade Alfredo sauce.
Half - \$49.99 | Full - \$89.99
- **Tortellini Alfredo**
 Fresh cheese tortellini with sun-dried tomatoes and broccoli in a creamy Alfredo sauce.
Half - \$49.99 | Full - \$89.99
- **Fettuccine Carbonara**
 Prosciutto, onions, and peas in a cream sauce.
Half - \$49.99 | Full - \$89.99
- **Pasta Primavera**
 Fresh penne pasta with fresh sautéed vegetables in garlic and extra virgin olive oil.
Half - \$49.99 | Full - \$89.99

Eggplant Entrées

- Eggplant Parmigiana**
 Fresh eggplant lightly fried with Italian breadcrumbs, smothered in homemade marinara sauce and fresh mozzarella.
Half - \$59.99 | Full - \$99.99
- Balsamic Grilled Eggplant**
 Fresh eggplant marinated in a balsamic vinaigrette and grilled to perfection.
Half - \$59.99 | Full - \$99.99
- Eggplant Rollatini**
 Fresh eggplant lightly fried with Italian breadcrumbs & rolled with seasoned ricotta cheese. Topped with our homemade Marinara sauce.
 *Also available with spinach.
Half - \$59.99 | Full - \$99.99



Pork Entrées

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

- Sausage & Peppers**
 Homemade Italian sausage with fresh red & green peppers, onions, in homemade marinara or garlic & olive oil.
Half - \$59.99 | Full - \$109.99
- Sausage & Broccoli Rabe**
 Hot & sweet sausage sautéed in extra virgin olive oil, garlic, white wine, and broccoli rabe with herbs & spices.
Half - \$59.99 | Full - \$109.99
- Stuffed Pork Braciolo**
 Thin-sliced pork stuffed with imported Reggiano cheese, fresh garlic, & Italian herbs, smothered in a plum tomato sauce.
Half - \$59.99 | Full - \$109.99
- Southern-Style Baked Virginia Ham**
 Slices of natural boneless smoked ham in a brown sugar spiced glaze, topped with fresh pineapple & cherries.
Half - \$59.99 | Full - \$109.99
- Southern-Style Pulled Pork**
 Pork shoulder slow roasted for 12 hours, mixed with sautéed onion, & smothered in our homemade BBQ sauce.
Half - \$59.99 | Full - \$109.99
- 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 - \$69.99 | Full - \$199.99
- Sweet & Sour Pork**
 Lean cubes of lightly battered boneless pork mixed with carrots, broccoli, red & green peppers in a tangy sweet & sour sauce.
Half - \$59.99 | Full - \$109.99
- Pork Cutlet Marsala**
 Thin-sliced Top Round pork cutlets lightly battered and covered in sautéed mushrooms and Marsala wine sauce.
Half - \$59.99 | Full - \$109.99
- Western-Style Barbecue Ribs**
 Fresh baby back ribs, slow cooked to perfection so they fall off the bone. Smothered in homemade BBQ sauce.
Half - \$69.99 | Full - \$129.99



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 - \$59.99 | Full - \$109.99
- **Southern-Style Fried Chicken**
Our twist on a Carolina classic! Battered with our signature blend of spices. Fried until crispy & golden brown.
Half - \$59.99 | Full - \$109.99
- **Chicken Francaise**
Tender chicken breast sautéed in a lemon white wine butter sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Marsala**
Tender chicken breast sautéed in a Marsala wine sauce, topped with sautéed mushrooms.
Half - \$69.99 | Full - \$129.99
- **Chicken Rollatini Marsala**
Tender chicken breast stuffed with imported prosciutto & mozzarella, topped with mushrooms & Marsala wine sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Cacciatore**
Tender pieces of boneless chicken breast sautéed in a spicy plum tomato sauce with red & green peppers, mushrooms, and onions.
Half - \$69.99 | Full - \$129.99
- **Chicken Pappagallo**
Tender chicken breast sautéed in a sherry brown sauce, topped with grilled portobello mushrooms & roasted peppers.
Half - \$69.99 | Full - \$129.99
- **Chicken Scampi**
Tender chicken breast lightly breaded & smothered in a garlic white wine sauce.
- **Hawaiian Chicken**
Tempura-battered chicken breast sautéed with red & green peppers, broccoli, onions, & mushrooms in a sesame garlic sauce. Includes a side of rice.
Half - \$69.99 | Full - \$129.99
- **Coconut Chicken**
Boneless chicken breast lightly battered in coconut milk, Malibu rum, & tender coconut, sautéed till golden brown & served with orange ginger dipping sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Cordon Bleu**
Tender chicken breast stuffed with smoked ham and imported Swiss cheese, topped with a creamy mushroom sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Florentine**
Tender chicken breast stuffed with fresh spinach, feta cheese, and fresh herbs, topped with a scampi wine sauce.
Half - \$69.99 | Full - \$129.99
- **Honey Dijon Chicken**
Tender chicken breast lightly breaded & smothered in honey Dijon cream sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Zambolla**
Tender chicken breast in a white wine sauce with roasted peppers & mushrooms, smothered with mozzarella cheese.
Half - \$69.99 | Full - \$129.99
- **Chicken Parmigiana**
Tender chicken breast smothered in a homemade plum tomato sauce and topped with mozzarella cheese.
Half - \$69.99 | Full - \$129.99
- **Chicken Sorrentino**
Tender chicken breast topped with eggplant, prosciutto, mozzarella cheese, garlic & onion in a light sherry brown sauce with a splash of plum tomato.
Half - \$69.99 | Full - \$129.99
- **Chicken Piccata**
Tender chicken breast in a white wine sauce with artichoke hearts & capers.
Half - \$69.99 | Full - \$129.99
- **Chicken Tuscany**
Tender chicken breast stuffed with Fontina cheese & imported prosciutto, smothered with Madeira wine sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Americana**
Tender chicken breast stuffed with fresh spinach, mushrooms, bacon & onion, smothered with a bacon Dijon sauce.
Half - \$69.99 | Full - \$129.99
- **Chicken Scarpariello**
Lightly floured boneless chicken thighs with hot & sweet sausage, bell & cherry peppers, potatoes & onions, in a white wine lemon vinegar sauce.
Half - \$69.99 | Full - \$129.99

*Please Note:
Cancellations require 24 hour notice.*

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



Need Servers? Ask about our Wait Staff & Bartenders!

Turkey Entrées

- **Stuffed Turkey Rolls**
An American Classic.
 All white meat turkey breast cutlet rolled with our own bread sausage stuffing, smothered with rich turkey gravy.
Half - \$69.99 | Full - \$129.99
- **Grilled Turkey London Broil**
 Boneless turkey breast marinated in Italian herbs and white wine, grilled to perfection.
Half - \$69.99 | Full - \$129.99
- **Fresh Carved Turkey**
 Fresh herb-roasted turkey breast, carved & layered with rich turkey gravy.
Half - \$69.99 | Full - \$129.99



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 - \$99.99 | Full - \$199.99
- **Veal Francaise**
 Thin-sliced veal cutlets, lightly battered & sautéed in white wine & lemon sauce.
Half - \$99.99 | Full - \$199.99
- **Veal Marsala**
 Thin-sliced veal cutlets lightly battered & sautéed with Marsala wine sauce & smothered with mushrooms.
Half - \$99.99 | Full - \$199.99
- **Veal Rollatini Marsala**
 Thin-sliced veal cutlets stuffed with imported Prosciutto di Parma, fresh mozzarella, herbs, and spices, smothered with sautéed mushrooms and Marsala wine sauce.
Half - \$99.99 | Full - \$199.99
- **Veal Milanese**
 Thin-sliced and lightly breaded veal cutlets, topped with a fresh diced plum tomato bruschetta & fresh chopped basil.
Half - \$99.99 | Full - \$199.99
- **Veal Sorentino**
 Thin-sliced veal cutlets lightly breaded, layered with breaded eggplant, imported prosciutto, sautéed spinach & fresh mozzarella over a Madeira wine sauce.
Half - \$99.99 | Full - \$199.99
- **Veal & Peppers**
 Tender thin strips of veal cutlets sautéed in red & green peppers & diced onion in a plum tomato sauce.
Half - \$99.99 | Full - \$199.99

*Please Note:
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Beef Entrées *Half (Serves 8-12) | Full (Serves 16-20)*



- **Asian-Style Beef & Broccoli**
Thin sliced flank steak with red and green peppers, broccoli crowns, onion and mushrooms in a classic teriyaki sauce. Includes a side of rice.
Half - \$89.99 | Full - \$159.99
- **Beef Stroganoff**
Thin-sliced sirloin steak, sautéed with mushrooms & onion in a savory sour cream beef gravy. Includes egg noodles.
Half - \$89.99 | Full - \$159.99
- **Roumanian Skirt Steak**
Prime skirt steak marinated in a homemade Greek dressing and smothered in caramelized onions.
Half - \$199.99 | Full - \$399.99
- **Asian Skirt Steak**
Prime skirt steak grilled & thinly sliced with diced tomatoes, green onion, in a homemade Asian BBQ sauce. Includes a side of rice.
Half - \$199.99 | Full - \$399.99
- **Herb-Roasted Prime Rib**
Prime boneless rib-eye roast - herb encrusted & roasted to perfection with au jus gravy.
Half - \$199.99 | Full - \$399.99
- **Italian Meatballs**
Homemade hand-rolled tender meatballs in a plum tomato sauce.
Half - \$59.99 | Full - \$99.99
- **Swedish Meatballs**
Hand-rolled mini meatballs in a savory-tangy onion brown gravy.
Half - \$59.99 | Full - \$99.99
- **Top-Round Roast Beef**
Thin-sliced tender roast beef, topped with a savory beef & mushroom gravy.
Half - \$89.99 | Full - \$159.99
- **Steak Pizzaiola**
Thin sliced NY strip steak sautéed in plum tomatoes and onions, with red and green peppers.
Half - \$89.99 | Full - \$159.99
- **Beef Bourguignon**
Tender sirloin tips sautéed with mushrooms and onions in a burgundy wine sauce.
Half - \$89.99 | Full - \$159.99
- **Teriyaki Flank Steak**
Marinated flank steak in teriyaki, garlic & white wine sauce, then grilled to perfection. Includes a side of rice.
Half - \$99.99 | Full - \$199.99
- **Classic Pepper Steak**
Thin strips of sirloin beef, sautéed with red & green peppers, onions, herbs, & spices in a savory beef gravy. Includes side of rice.
Half - \$89.99 | Full - \$159.99
- **Italian Stuffed Beef Braciolo**
Thin sliced steak, stuffed with Romano cheese, fresh herbs, & spices. Simmered slowly in a plum tomato sauce until fork tender.
Half - \$89.99 | Full - \$159.99
- **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 rare 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)*



ENTRÉES

- **Stuffed Baked Clams**
Chopped fresh clams mixed with bacon, onion, herbs, & spices, baked to perfection.
Half - \$49.99 | Full - \$99.99
- **Clams Casino**
Little Neck clams on the half shell topped with green peppers and bacon, smothered in a butter garlic sauce.
Half - \$49.99 | Full - \$99.99
- **Bacon-Wrapped Scallops**
Fresh sea scallops wrapped with Applewood bacon.
Half - \$99.99 | Full - \$199.99
- **Bacon-Wrapped Shrimp**
Tender black tiger shrimp wrapped in Applewood smoked bacon served with a Perrocini dipping sauce.
Half - \$89.99 | Full - \$179.99
- **Butterfly Shrimp**
Tender black tiger shrimp lightly breaded, fried until golden brown & served with cocktail tartar sauce.
Half - \$89.99 | Full - \$179.99
- **Stuffed Shrimp with Crabmeat**
Tender black tiger shrimp stuffed with our famous crabmeat stuffing, smothered in a scampi wine sauce.
Half - \$89.99 | Full - \$179.99
- **Shrimp Scampi**
Sautéed black tiger shrimp in a butter garlic lemon sauce.
Half - \$89.99 | Full - \$179.99
- **Shrimp Scampi Dijon**
Black tiger shrimp wrapped in Applewood smoked bacon, roasted to perfection & smothered in a scampi Dijon sauce.
Half - \$89.99 | Full - \$179.99
- **Shrimp Parmigiana**
Lightly breaded shrimp fried until golden brown & smothered in a plum tomato sauce and mozzarella cheese.
Half - \$89.99 | Full - \$179.99
- **Maryland Crab Cakes**
Handmade mini crab cakes served with a spicy Remoulade sauce.
Half - \$59.99 | Full - \$109.99
- **Crabmeat Stuffed Mushrooms**
Snow White mushroom caps stuffed with fresh crabmeat & herbs.
Half - \$49.99 | Full - \$99.99
- **Mussels Marinara**
Fresh mussels sautéed in our own plum tomato sauce.
Half - \$39.99 | Full - \$79.99
- **Mussels in White Wine Sauce**
Fresh mussels sautéed in a garlic, white wine sauce & fresh Italian parsley.
Half - \$39.99 | Full - \$79.99
- **Coconut Shrimp**
Tender black tiger shrimp in a Malibu Rum batter & rolled in tender coconut, fried until golden brown & served with remoulade sauce.
Half - \$89.99 | Full - \$179.99
- **Sesame Garlic Shrimp Stir Fry**
Tender black tiger shrimp sautéed with red & green peppers, onions, broccoli & mushrooms in a sesame garlic sauce.
Half - \$89.99 | Full - \$179.99
- **Seafood Fra Diavolo**
Fresh shrimp, mussels, clams, & scallops sautéed in a spicy plum tomato sauce.
Half - \$99.99 | Full - \$189.99
- **Salmon Bruschetta**
Herb roasted salmon topped with fresh plum tomatoes, garlic, basil, onion & olive oil.
Half - \$89.99 | Full - \$179.99

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

Need Servers? Ask about our Wait Staff & Bartenders!

To place an order, call: 631.476.6100



Seafood Entrées *(Continued)*

- **Flounder Francaise**
Fresh flounder filet lightly breaded and fried until golden brown, smothered in a white wine sauce.
Half - \$99.99 | Full - \$179.99
- **Stuffed Flounder**
Fresh flounder filet stuffed with our famous crabmeat stuffing and covered in a scampi wine sauce.
Half - \$99.99 | Full - \$179.99
- **Stuffed Flounder Florentine**
Fresh flounder filet stuffed with fresh spinach, feta cheese, onions, & garlic, covered in a scampi wine sauce.
Half - \$99.99 | Full - \$179.99
- **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

*Please Note:
Cancellations require 24 hour notice.*

Side Dishes *Half (Serves 8-12) | Full (Serves 16-20)*

- **Fresh Herb Rice Pilaf**
Long grain rice with olive oil, fresh garlic, & herbs.
Half - \$49.99 | Full - \$89.99
- **Zucchini Medley**
Yellow squash, green zucchini, plum tomatoes, & onion in a butter garlic sauce, topped with mozzarella cheese.
Half - \$49.99 | Full - \$89.99
- **Sicilian Mixed Vegetables**
Broccoli, cauliflower, red and yellow peppers, Italian green peas, and sauteed in white wine with Italian herbs.
Half - \$49.99 | Full - \$89.99
- **Herb-Roasted Potatoes**
Diced red potatoes tossed with fresh Italian herbs, garlic, & rosemary, roasted until golden brown.
Half - \$49.99 | Full - \$89.99
- **Roasted Garlic Mashed Potatoes**
Red Bliss mashed potatoes with fresh garlic, butter, sour cream, herbs, Parmesan and mozzarella cheese with a bread crumb topping.
Half - \$49.99 | Full - \$89.99
- **Balsamic Grilled Vegetables**
Balsamic marinated Portobello mushrooms, eggplant, yellow squash, zucchini, bell peppers, & asparagus.
Half - \$49.99 | Full - \$89.99
- **Parmesan Creamed Spinach**
Fresh baby spinach sauteed in a Parmesan cream sauce and topped with shaved Reggiano cheese.
Half - \$49.99 | Full - \$89.99
- **Broccoli Rabe**
Sauteed broccoli rabe in garlic and oil with a hint of red chili pepper.
Half - \$49.99 | Full - \$89.99
- **Sauteed Spinach**
Fresh baby spinach sauteed in white wine, garlic, & olive oil, topped with shaved Reggiano cheese.
Half - \$49.99 | Full - \$89.99
- **Sautéed Asparagus**
Fresh thin asparagus sautéed in fresh garlic, sun dried tomatoes, & olive oil.
Half - \$59.99 | Full - \$99.99
- **Honey-Glazed Carrots**
Crisp baby carrots coated with honey, brown sugar glaze roasted till golden brown.
Half - \$49.99 | Full - \$89.99
- **Candied Sweet Potatoes**
Mashed Sweet Potatoes, w/ cinnamon, brown sugar & marshmallow topping.
Half - \$49.99 | Full - \$89.99
- **Garlic Mashed Cauliflower**
Mashed cauliflower florets, with fresh garlic, olive oil, and Parmesan cheese.
Half - \$49.99 | Full - \$89.99
- **Homemade Mini Rice Balls**
Italian rice mixed Parmesan cheese & plum tomato sauce stuffed with sauteed beef, onions, & mozzarella cheese.
Half - \$49.99 | Full - \$89.99
- **Mini Potato Croquettes**
Mashed Red Bliss potatoes with onion, Parmesan cheese, imported prosciutto, & mozzarella cheese.
Half - \$49.99 | Full - \$89.99
- **Stringbeans Almondine**
Fresh crisp string beans sautéed in butter, garlic, & olive oil, with roasted almonds.
Half - \$49.99 | Full - \$89.99
- **Roasted Brussels Sprouts**
Roasted Brussels sprouts in olive oil, garlic, and a hint of balsamic glaze.
Half - \$59.99 | Full - \$99.99





HOT DOG CART

PERFECT FOR SUMMER PARTIES & OUTDOOR EVENTS

Boar's Head all-beef hot dogs served New York pushcart-style.

Includes: New England-style rolls & complete fixings bar (BBQ Onions, Sauerkraut, Chili, Ketchup, Mustard, & Pickle relish).

TABLE TOP HOT DOG CART

50 pcs. - \$199.99

75 pcs. - \$299.99

100 pcs. - \$399.99

COUNTRY PICNIC

Crispy Southern-fried chicken, our famous Carolina pulled pork, & "Fall off the Bone" baby back ribs.

INCLUDES:

Mac & cheese, baked beans, coleslaw, potato salad, & cornbread.

CHOICE OF ONE

FRESH GREEN SALAD:

Garden salad, Greek salad, Caesar salad, or Baby Field Greens Salad.

ALL CONDIMENTS & PAPER GOODS INCLUDED.

\$26.99 per person

Minimum 10 people

All-American BBQ

Homemade Sirloin burgers, Boar's Head all-beef hot dogs, assorted homemade Italian sausages, & 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, Caesar Salad, or Baby Field 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.

\$29.99 per person (Wait staff additional charge)

Minimum 40 people



Carolina Barbecue

BBQ chicken, BBQ baby back ribs, Hamburgers, Hot dogs, Teriyaki Marinated Flank Steak & Southern-Style pulled pork. Plus, our homemade Baked beans, Mac & cheese & corn on the cob.

Choice of One

- **Fresh Green Salad:**

Garden Salad, Greek Salad, Caesar Salad, or Baby Field 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.

\$39.99 per person (Wait staff additional charge)

Minimum 40 people



Entrée Extras:

**At Market Pricing*

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

- Tuna Steaks
- Swordfish
- Shrimp Kebabs
- Lobster Tails
- Clams & Mussels
- Plain or Marinated Flank Steak



Need Servers? Ask about our Wait Staff & Bartenders!

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.

\$2.99 *per person*



Desserts

- **Custom Watermelon Boats** - Sure to impress!
Beautifully hand carved watermelon over-stuffed with fresh fruit salad.
Shaped as Baskets, Baby Carriages, Pirate Ships, & more!
\$99.99 & up
- **Fresh Fruit Salad**
A perfect mix of watermelon, cantaloupe, honey dew melon, pineapple,
grapes, strawberries, and blueberries.
Small \$39.99 • *Medium* \$59.99 • *Large* \$79.99
- **Fresh Sliced Fruit Platter**
Meticulously sliced watermelon, cantaloupe, honey dew melon, & pineapple, with
fresh grapes, strawberries, and blueberries. Decorated & arranged to perfection.
Small \$39.99 • *Medium* \$79.99 • *Large* \$99.99
- **Gourmet Chocolate Brownie Platter**
Our rich & delicious chocolate chunk fudge brownies, cut into squares and arranged
in an impressive display.
Small \$29.99 • *Medium* \$39.99 • *Large* \$49.99
- **Italian Fancy Cookie Platter**
A delicious variety of your favorite Italian cookies & biscuits.
Small \$29.99 • *Medium* \$39.99 • *Large* \$49.99
- **Cannoli Platters - Mini**
25 piece \$49.99
50 piece \$99.99

Please Note:

Cancellations require 48 hour notice.





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TUSCANY

— GOURMET MARKET —

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691 ROUTE 25A
MILLER PLACE, NY 11764

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PHONE: 631.476.6100

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TUSCANYGOURMETMARKET.COM

