

Tuscany Caterers of Jackson

Special Event Catering

10 South New Prospect Road - Romeo's Plaza • Jackson, NJ 08542

tel: 732.942.1011 / fax: 732.942.3619

www.tuscanycaterers.com

Whether you are planning a formal event, such as a wedding, or an intimate gathering at home, Tuscany Italian Market's experienced catering team is here to assist. From Menu design & execution to full service staffing, our attention to detail will ensure a successful and memorable event.

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

(2 Dozen Minimum)

ARTICHOKE & BASIL CROSTINI (Vegetarian)	\$2.00 EA.	EGGPLANT CAPONATA CROSTINI (Vegan)	\$2.00 EA.
BEEF TENDERLOIN CROSTINI WITH HORSERADISH SAUCE	\$4.75 EA.	FRUIT & CHEESE KABOBS (Vegetarian)	\$2.50 EA.
BOCCONCINI MOZZARELLA PICKS (Gluten-Free/Vegetarian)	\$2.00 EA.	PEAR & BRIE WITH ALMOND PHYLLO PURSE (Vegetarian)	\$2.00 EA.
BOCCONCINI MOZZARELLA, CAPICOLLO PICKS (Gluten-Free)	\$2.25 EA.	QUINCE & MANCHEGO PHYLLO STAR (Vegetarian)	\$2.00 EA.
		QUICHE, MINI (Assorted or Vegetarian)	\$1.75 EA.
		SPECK & MASCARPONE CROSTINI WITH FIG	\$2.50 EA.

HOT APPETIZERS

LEVEL 1		LEVEL 2	
Choose 2 Appetizers Per Tray		Choose 2 Appetizers Per Tray	
<ul style="list-style-type: none"> • MOZZARELLA EN CAROZZA • MOZZARELLA STICKS • PIGS IN BLANKET • PLAIN RICEBALLS • PROSCIUTTO BALLS • SICILIAN RICEBALLS • SPINACH RICEBALLS 		<ul style="list-style-type: none"> • ARTICHOKE TOSCANA • BAKED CLAMS • COCONUT SHRIMP • EGGPLANT ROLLATINI • SCALLOPS IN BACON • STUFFED MUSHROOMS 	
1/2 TRAY	FULL TRAY	1/2 TRAY	FULL TRAY
\$50.00	\$90.00	\$55.00	\$95.00

STATIONARY PARTY PLATTERS

	12" PLATTER 8-12 PEOPLE	16" PLATTER 15-20 PEOPLE		12" PLATTER 8-12 PEOPLE	16" PLATTER 15-20 PEOPLE
ANTIPASTO DELLA CASA <i>House selection of fine Italian Specialties, garnished with house-made dry sausage, soppressata, pepperoni, and imported provolone</i>	\$50.00	\$90.00	FINGER SANDWICHES <i>Twenty cocktail size sandwiches, plattered</i>		\$50.00
BRUSCHETTA PLATTER <i>Cubed Jersey tomato, fresh mozzarella, red onion, organic basil served on homemade crostini</i>	\$40.00	\$75.00	FRUIT PLATTER	\$45.00	\$80.00
CHEESE SPECIAL <i>Assortment of Imported and Domestic cheeses accompanied by sliced soppressata, Prosciutto di Parma, and dry sausage</i>	\$50.00	\$90.00	FRUIT & CHEESE PLATTER <i>Seasonal fruit arrangement with Imported & Domestic cheeses</i>	\$45.00	\$85.00
COLD CUT PLATTERS <i>Assorted Boar's Head & house-roasted deli meats</i>	\$45.00	\$85.00	GRILLED VEGETABLE PLATTER <i>Fresh seasonal grilled vegetables, dressed with aged balsamic vinegar</i>	\$50.00	\$95.00
CRUDITE <i>Medley of fresh crisp vegetables with our homemade ranch dipping sauce</i>	\$40.00	\$75.00	MOZZARELLA CAPRESE <i>House-made fresh mozzarella, tomatoes, extra virgin olive oil, roasted peppers, organic basil</i>	\$45.00	\$85.00
			SHRIMP COCKTAIL PLATTER <i>Jumbo U-12 shrimp served with homemade cocktail sauce</i>		MARKET PRICE
			WRAP PLATTER	18 pcs. \$50.00	30 pcs. \$85.00

Buffet Caldo

Tuscany Market offers a Hot Buffet Party Package for parties of 20 guests or more.

The following items are included in the Party Package:

Dinner Rolls, Butter Chips, Choice of House Salad (Della Casa) or Caesar Salad, Cookie Tray, Disposable Fancyware Plates, Forks, Knives, Napkins, Serving Utensils, Sterno Racks, Extra Sauces, Grated Cheese.

PARTY PACKAGE MENU

20 People - Choice of 3 Full Trays

30 People - Choice of 4 Full Trays

40 People - Choice of 5 Full Trays

\$15.99 per person

PASTA

Whole Wheat and Gluten-Free Pasta available upon request at additional cost

BOLOGNESE, RIGATONI: Ground sirloin, pork & veal, tomatoes, and a touch of cream

FILETTO DI POMODORO (VEGAN): Made with San Marzano Tomatoes, fresh garlic, and organic basil

PESTO GENOVESE (VEGETARIAN): Fresh organic basil, extra virgin olive oil, garlic, parmigiano

VODKA, PENNE (VEGETARIAN): Plum tomatoes, shallots, vodka, and a touch of cream

VONGOLE IN BIANCO: Fresh baby clams, garlic, white wine, and parsley

VONGOLE ROSSO: Fresh baby clams, garlic, fresh tomatoes, and parsley

SPECIALTY PASTA

ANELLETTI AL FORNO: Sicilian "ring" pasta (anelli), baked with ground sirloin, fresh tomatoes, baby peas, béchamel, and toasted breadcrumbs

BAKED ZITI (VEGETARIAN): Homemade fresh mozzarella, fresh ricotta, and Marinara sauce

BOSCAIOLA, PENNE: With sautéed chicken, baby spinach, and mushrooms in garlic and oil, or cream sauce

CAVATELLI & BROCCOLI (VEGETARIAN): Fresh broccoli florets, garlic, oil, and pecorino romano

DITALI WITH PROSCIUTTO, PEAS AND ONIONS

FAREALLE TUSCANY: Prosciutto di Parma (optional), cremini mushrooms, baby peas, touch of tomato, in a delicate cream sauce

GNOCCHI GRATINATI (VEGETARIAN): Potato dumplings baked with mozzarella, plum tomato sauce, and pecorino romano

LASAGNA, CHEESE (VEGETARIAN): Fresh ricotta, homemade mozzarella, parmigiano reggiano, and tomato sauce

LASAGNA, MEAT: Ground sirloin, crumbled sausage, fresh ricotta, mozzarella and tomato sauce

LASAGNA, VEGETABLE (VEGETARIAN): Baby spinach, broccoli florets, zucchini, fresh ricotta, mozzarella, and béchamel sauce

***LASAGNA ROLLATINI:** (add \$1.00 pp)
Strips of lasagna wrapped around mozzarella and fresh ricotta, topped with meat sauce and locatelli cheese

MANICOTTI (VEGETARIAN): filled with fresh ricotta, topped with choice of marinara, bolognese, vodka, or béchamel and tomato sauce

ORECCHIETTE MONTANARA: Crumbled sausage, broccolini, sundried tomatoes, and ricotta salata

PASTA PRIMAVERA (VEGETARIAN): Fresh seasonal vegetables with choice of cream sauce or garlic and oil (Vegan)

QUATTRO FORMAGGI (FOUR CHEESE) (VEGETARIAN)

ALL'AMERICANA: (American Style):
Cheddar, American, Edam, and Asiago

ALL'ITALIANA: (Italian Style):
Mascarpone, Bel Paese, Grana Padano, Taleggio

RIGATONI MARE E MONTI: (add \$2.00 pp)
Prawns, broccoli rabe, and touch of cream

POULTRY

BALSAMIC CHICKEN: (Grilled or Fried): Chicken tenders and vinegar peppers, tossed in our homemade balsamic reduction

CHICKEN BRUSCHETTA: Chicken Cutlet Milanese topped with diced plum tomatoes, cubed fresh mozzarella, chopped red onion and organic basil

CHICKEN CACCIATORE: "Hunter's Style" chicken on the bone with Italian plum tomatoes, potatoes, onions, and red and green bell peppers

CHICKEN CAPRICCIOSA: Chicken Milanese topped with fresh arugula, pachino cherry tomatoes, red onion, and shaved parmigiano reggiano

CHICKEN FIORENTINA: Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction

CHICKEN FRANCESE: Sautéed in a light lemon, butter, and white wine sauce

INVOLTINI: Lightly pounded chicken cutlet stuffed with baby spinach, sundried tomatoes, and scamorza cheese served in a sherry wine and chicken stock reduction

CHICKEN MARSALA: Sautéed with mushrooms in a Light Marsala Wine Sauce

CHICKEN MEATBALLS: White meat ground chicken, sautéed broccoli and vidalia onions

CHICKEN MILANESE: Lightly pounded chicken cutlets coated with our very own Italian breadcrumbs

CHICKEN MURPHY: Chicken Breast sautéed with mushrooms, peppers and potatoes in a white wine sauce

CHICKEN PARMIGIANA: Crisp chicken Milanese topped with plum tomato sauce and melted fresh mozzarella

CHICKEN PICCATA: Medallions of chicken dipped in flour and sautéed in white wine, butter, lemon juice, and capers

CHICKEN ZINGARA: Medallions of chicken breast sautéed with baby artichokes and roasted red peppers in a light lemon, butter, and white wine sauce

CHICKEN RAPINI: Chicken breast, broccoli rabe and melted fresh mozzarella in a light lemon butter sauce

CHICKEN SALTIMBOCCA: Chicken Scaloppine, prosciutto, baby spinach, sage and white wine

CHICKEN SORRENTINA: Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and thinly sliced eggplant in a port wine reduction

HONEY MUSTARD CHICKEN: Chicken tenders, coated in our famous original recipe honey mustard dressing

**CARVED TURKEY WITH
ROASTED SWEET POTATOES**

SLICED TURKEY BREAST IN GRAVY

PORK

BABY BACK RIBS (GLUTEN-FREE ON REQUEST): Pork ribs slowly braised in homemade barbecue sauce

BBQ PULLED PORK (GLUTEN-FREE ON REQUEST): Pork shoulder slowly baked until fork tender, smothered in homemade rustic barbecue sauce

PORK CUTLETS AGRO DOLCÉ: Hot & Sweet Vinegar Peppers

PORK CUTLETS BRUSCHETTA: Breaded pork cutlets (Milanese) topped with diced plum tomatoes, fresh mozzarella, organic basil, red onions and extra virgin olive oil

PORK FILET WITH MUSHROOMS (GLUTEN-FREE ON REQUEST): Oven roasted Pork Tenderloin, sliced and served with sautéed mushrooms in a port wine reduction

PORK FILET WITH MUSHROOMS (GLUTEN-FREE ON REQUEST): Oven roasted Pork Tenderloin, sliced and served with sautéed mushrooms in a port wine reduction

SAUSAGE AND BROCCOLI RABE (GLUTEN-FREE): A classic combination of homemade sausage and broccoli rabe

SAUSAGE AND PEPPERS (SAN GENNARO STYLE) (GLUTEN-FREE): Homemade sausage, broiled and sautéed with onions, red and green bell peppers, plain or with marinara sauce

SPIRAL HAM (CARVED) (GLUTEN-FREE): served with string beans almondine

STUFFED LOIN OF PORK: Stuffed with baby spinach, prosciutto cotto, and scamorza cheese; with hot and sweet cherry peppers

*VEAL

VEAL FIORENTINA: (add \$2.00 pp) Layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction

VEAL MARSALA: (add \$2.00 pp) Sautéed with mushrooms in Marsala Wine Sauce

VEAL PARMIGIANA: (add \$1.00 pp) Milanese topped with plum tomato sauce and melted fresh mozzarella

VEAL ROLLATINI: (add \$2.00 pp) stuffed with prosciutto and mozzarella

VEAL SALTIMBOCCA: (add \$2.00 pp) Prosciutto, baby spinach, sage and white wine

VEAL SORRENTINA: (add \$2.50 pp) Layered with prosciutto, fresh mozzarella, and eggplant in a sherry wine reduction

VEAL SPIEDINI: (add \$2.00 pp) Scaloppine stuffed with toasted breadcrumbs, pine nuts, caramelized onions

BEEF

BEEF BOURGUIGNON: Beef medallions slowly cooked in Burgundy wine and our very own beef stock

***FILET MIGNON:** Oven roasted beef tenderloin au jus, cooked to your preferred temperature (Medium-rare recommended), sliced and served with your choice of vegetable (add'l pp, market price)

HOMEMADE MEATBALLS IN MARINARA SAUCE

PEPPER STEAK: With peppers and onions. Served with rice

ROAST BEEF AND GRAVY: Carved Angus Beef Top Round

SHORT RIBS OF BEEF: Slowly braised with carrots, celery and onion in red wine and beef stock

SWEDISH STYLE MEATBALLS: Cocktail size beef meatballs in white wine and our very own beef stock

STEAK PIZZAIOLA: Thinly sliced tender certified angus beef steak, layered with potatoes, mushrooms, fresh tomato sauce

*SEAFOOD

CALAMARI IN SAUCE: Fresh calamari in light seafood marinara sauce

CALAMARI, STUFFED: Whole squid stuffed with seasoned breadcrumbs, pine nuts and fresh herbs

FLOUNDER FRANCAISE: with lemon, butter and white wine

STUFFED FLOUNDER: With crabmeat and scallops

SALMON, ROASTED (GLUTEN-FREE): With Fresh Rosemary (add'l pp, market price)

SEAFOOD FRA DIAVOLO (GLUTEN-FREE): (add \$2.00 pp) Bouillabaisse of fresh seafood in a marechiaro sauce (light Marinara and fish stock). Choice of mild or spicy.

FILETTO SAVORITO: (add \$2.00 pp) Fresh Fillet of Sole sautéed with mushrooms and shallots in a Marsala and fish stock reduction

SHRIMP FRANCESE: (add \$2.00 pp) Sautéed in a light lemon, butter, and white wine sauce

SHRIMP PARMIGIANA: (add \$1.00 pp) Shrimp Milanese, topped with plum tomato sauce and melted fresh mozzarella

SHRIMP SCAMPI: (add \$2.00 pp) Sautéed in butter, white wine, and fresh garlic

VEGETABLES & GRAINS

***ARTICHOKES FRANCESE (VEGETARIAN):** (add \$1.00 pp) Baby artichoke hearts with lemon, butter, and white wine

ARTICHOKE FRITTATA (VEGETARIAN): Baby artichoke hearts, potatoes, Vidalia onion, fresh mozzarella, parmigiano reggiano egg, and breadcrumb

BAKED ASPARAGUS: With grana padano

BROCCOLI, SAUTÉED (VEGAN/GLUTEN-FREE)

BROCCOLI RABE, SAUTÉED (VEGAN/GLUTEN-FREE)

EGGPLANT ROLLATINI (GLUTEN-FREE ONLY ON REQUEST/VEGETARIAN): Stuffed with fresh ricotta, fresh mozzarella, pecorino romano; topped with marinara sauce

EGGPLANT PARMIGIANA (VEGETARIAN): Plum tomato sauce, fresh mozzarella, pecorino romano

ESCAROLE AND BEANS (GLUTEN-FREE/VEGAN): Sautéed with garlic, oil, and vegetable broth

FARRO SALAD (VEGAN): Whole grain spelt, fresh pineapple, dried cranberries, bell pepper, apple cider vinaigrette

FARRO SALAD (VEGAN): Whole grain spelt, fresh pineapple, dried cranberries, bell pepper, apple cider vinaigrette

GATEAU DI PATATE: Potato puree, prosciutto cotto, fresh mozzarella, butter, and toasted breadcrumbs

GRILLED VEGETABLE MEDLEY (GLUTEN-FREE/VEGAN): In aged balsamic vinegar

QUINOA (GLUTEN-FREE/VEGAN): Plant-based protein, with roasted vegetables

ROASTED POTATOES (GLUTEN-FREE/VEGAN): Baby bliss potatoes, rosemary, smoked paprika

SAUTÉED SEASONAL VEGETABLES (GLUTEN-FREE/VEGAN)

STRING BEANS ALMONDINE (GLUTEN-FREE/VEGAN): Roasted sliced almonds, extra virgin olive oil

ZUCCHINI FRITTATA (VEGETARIAN): Fresh zucchini, Vidalia onion, potato, fresh mozzarella, parmigiano reggiano, egg, and breadcrumb

A La Carte Catering

SALADS

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
CAESAR <i>Romaine, parmigiano reggiano, and our very own croutons and homemade dressing</i>	\$20.00	\$35.00	MONDELLO (GLUTEN-FREE/VEGETARIAN) <i>Mixed greens, beets, Tropea Onions, and Ricotta Salata</i>	\$35.00	\$65.00
CHEF SALAD (GLUTEN-FREE) <i>Hard-boiled egg, ham, turkey, roast beef, and Swiss over spring mix</i>	\$35.00	\$65.00	PASTA CAESAR <i>Penne, grilled chicken, chopped romaine, grape tomatoes, and homemade Caesar dressing</i>	\$45.00	\$85.00
COBB SALAD	\$35.00	\$65.00	POTATO SALAD (GLUTEN-FREE/VEGETARIAN) <i>Red bliss potatoes in our homemade mayonnaise-based dressing</i>	\$30.00	\$55.00
DELLA CASA (GLUTEN-FREE/VEGAN) <i>Mixed greens, Jersey tomatoes, cucumbers, olives, and julienne of carrots</i>	\$20.00	\$35.00	THE ST. REGIS (GLUTEN-FREE/VEGETARIAN) <i>Baby spinach, bocconcini mozzarella, pomodorini, orange slices, gaeta olives</i>	\$35.00	\$65.00
FAGIOLINI (GLUTEN-FREE/VEGAN) <i>String beans, red bliss potatoes, Jersey tomatoes and Tropea onions</i>	\$35.00	\$65.00	THE WALDORF (GLUTEN-FREE/VEGETARIAN) <i>Spring mix, gala apples, cranberries, walnuts, gorgonzola</i>	\$35.00	\$65.00
MACARONI SALAD (VEGETARIAN) <i>Elbow pasta in our homemade mayonnaise-based dressing</i>	\$30.00	\$55.00			

PASTA

Your choice of pasta (penne, rigatoni, short fusilli, etc.) with any of the following sauces:

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BOLOGNESE <i>Ground sirloin, pork & veal, tomatoes, and a touch of cream</i>	\$45.00	\$85.00	VODKA (VEGETARIAN) <i>Plum tomatoes, shallots, vodka, and a touch of cream</i>	\$40.00	\$75.00
FILETTO DI POMODORO (VEGAN) <i>San Marzano tomatoes, fresh garlic, and organic basil</i>	\$40.00	\$75.00	VONGOLE IN BIANCO <i>Fresh baby clams, garlic, white wine, and parsley</i>	\$45.00	\$85.00
PESTO GENOVESE (VEGETARIAN) <i>Fresh organic basil, extra virgin olive oil, garlic, parmigiano</i>	\$45.00	\$85.00	VONGOLE ROSSO <i>Fresh baby clams, garlic, fresh tomatoes, and parsley</i>	\$45.00	\$85.00

SPECIALTY PASTA

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
ANELLETTI AL FORNO <i>Sicilian "ring" pasta (anelli), baked with ground sirloin, fresh tomato, baby peas, béchamel, and toasted breadcrumbs</i>	\$45.00	\$85.00	LASAGNA, MEAT <i>Ground sirloin, crumbled sausage, fresh ricotta, mozzarella, and tomato sauce</i>	\$45.00	\$85.00
BAKED ZITI (VEGETARIAN) <i>Homemade fresh mozzarella, fresh ricotta, and Marinara sauce</i>	\$40.00	\$75.00	LASAGNA, VEGETABLE (VEGETARIAN) <i>Baby spinach, broccoli florets, zucchini, fresh ricotta, mozzarella, and béchamel sauce</i>	\$45.00	\$85.00
CAVATELLI & BROCCOLI (VEGETARIAN) <i>Fresh broccoli florets, garlic, oil, and pecorino romano</i>	\$40.00	\$75.00	LASAGNA ROLLATINI <i>Strips of lasagna wrapped around mozzarella and fresh ricotta, topped with meat sauce and locatelli cheese</i>	\$45.00	\$85.00
DITALI WITH PROSCIUTTO, PEAS AND ONIONS	\$40.00	\$75.00	MANICOTTI (VEGETARIAN) (12 PCS) \$40.00 (24 PCS) \$75.00 <i>Filled with fresh ricotta, topped with choice of Marinara, Bolognese, Vodka, or béchamel and tomato sauce</i>		
FAFALLE TUSCANY <i>Prosciutto di Parma (optional), cremini mushrooms, baby peas, touch of tomato, in a delicate cream sauce</i>	\$45.00	\$85.00	ORECCHIETTE MONTANARA <i>Crumbled sausage, broccolini, sundried tomatoes, and ricotta salata</i>	\$45.00	\$85.00
GNOCCHI GRATINATI (VEGETARIAN) <i>Potato dumplings baked with mozzarella, plum tomato sauce, and pecorino romano</i>	\$45.00	\$85.00	PASTA PRIMAVERA (VEGETARIAN) <i>Fresh seasonal vegetables with choice of cream sauce or garlic and oil</i>	\$40.00	\$75.00
LASAGNA, CHEESE (VEGETARIAN) <i>Fresh ricotta, homemade mozzarella, parmigiano reggiano, and tomato sauce</i>	\$45.00	\$85.00	RIGATONI MARE E MONTI <i>Prawns, broccoli rabe, and touch of cream</i>	\$50.00	\$95.00
			STUFFED SHELLS (24 PCS) \$40.00 (48 PCS) \$75.00 <i>Filled with fresh ricotta, topped with choice of Marinara, Bolognese, Vodka, or béchamel and tomato sauce</i>		

POULTRY

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BALSAMIC CHICKEN <i>(Grilled or Fried) Chicken tenders and vinegar peppers, tossed in our homemade balsamic reduction</i>	\$55.00	\$100.00	CHICKEN MILANESE <i>Lightly pounded chicken cutlets coated with our very own Italian breadcrumbs</i>	(12 PCS) \$50.00	(24 PCS) \$95.00
CHICKEN BRUSCHETTA <i>Chicken Cutlet Milanese topped with diced plum tomatoes, cubed fresh mozzarella, chopped red onion and organic basil</i>	\$55.00	\$100.00	CHICKEN MURPHY <i>Chicken Breast sautéed with mushrooms, peppers and potatoes in a white wine sauce</i>	\$50.00	\$95.00
CHICKEN CACCIATORE <i>"Hunter's Style" chicken on the bone with Italian plum tomatoes, potatoes, onions, and red and green bell peppers</i>	\$50.00	\$95.00	CHICKEN PARMIGIANA <i>Crisp chicken Milanese topped with plum tomato sauce and melted fresh mozzarella</i>	\$50.00	\$95.00
CHICKEN CAPRICCIOSA <i>Chicken Milanese topped with fresh arugula, pachino cherry tomatoes, red onion, and shaved parmigiano reggiano</i>	\$55.00	\$100.00	CHICKEN PICCATA <i>Medallions of chicken dipped in flour and sautéed in white wine, butter, lemon juice, and capers</i>	\$55.00	\$100.00
CHICKEN FIORENTINA <i>Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction</i>	\$55.00	\$100.00	CHICKEN ZINGARA <i>Medallions of chicken breast sautéed with baby artichokes and roasted red peppers in a light lemon, butter, and white wine sauce</i>	\$55.00	\$100.00
CHICKEN FRANCESE <i>Sautéed in a light lemon, butter, and white wine sauce</i>	\$50.00	\$95.00	CHICKEN RAPINI <i>Chicken breast, broccoli rabe and melted fresh mozzarella in a light lemon butter sauce</i>	\$55.00	\$100.00
INVOLTINI <i>Lightly pounded chicken cutlet stuffed with baby spinach, sundried tomatoes, and scamorza cheese served in a sherry wine and chicken stock reductions</i>	\$55.00	\$100.00	CHICKEN SALTIMBOCCA <i>Chicken Scaloppine, prosciutto, baby spinach, sage and white wine</i>	\$65.00	\$125.00
CHICKEN MARSALA <i>Sautéed with mushrooms in a Light Marsala Wine Sauce</i>	\$50.00	\$95.00	CHICKEN SORRENTINA <i>Tender Butterfly-cut chicken, layered with prosciutto, fresh mozzarella, and thinly sliced eggplant in a port wine reduction</i>	\$55.00	\$100.00
CHICKEN MEATBALLS <i>White meat ground chicken, sautéed broccoli and vidalia onions</i>	\$50.00	\$95.00	HONEY MUSTARD CHICKEN <i>Chicken tenders, coated in our famous original recipe honey mustard dressing</i>	\$55.00	\$100.00
			PETER LUGER CHICKEN STRIPS	\$55.00	\$100.00
			SESAME CHICKEN	\$55.00	\$100.00

PORK

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BABY BACK RIBS <i>Pork ribs slowly braised in homemade barbecue sauce</i>	\$50.00	\$95.00	SAUSAGE AND BROCCOLI RABE <i>A classic combination of homemade sausage and broccoli rabe</i>	\$55.00	\$100.00
BBQ PULLED PORK <i>Pork shoulder slowly baked until fork tender, smothered in homemade rustic barbecue sauce</i>	\$50.00	\$95.00	SAUSAGE & MEATBALLS MARINARA	\$45.00	\$85.00
PORK CUTLETS <i>With hot and sweet peppers</i>	\$50.00	\$95.00	SAUSAGE AND PEPPERS <i>(SAN GENNARO STYLE)</i>	\$45.00	\$85.00
PORK CUTLETS BRUSCHETTA <i>Breaded pork cutlets (Milanese) topped with diced plum tomatoes, fresh mozzarella, organic basil, red onions and extra virgin olive oil</i>	\$50.00	\$95.00	SPIRAL HAM (CARVED) <i>served with string beans almondine</i>	\$55.00	\$105.00
PORK FILET WITH MUSHROOMS <i>Oven roasted Pork Tenderloin, sliced and served with sautéed mushrooms in a port wine reduction</i>	\$55.00	\$100.00	STUFFED LOIN OF PORK <i>Stuffed with baby spinach, prosciutto cotto, and scamorza cheese; with hot and sweet cherry peppers</i>	\$55.00	\$105.00

*VEAL

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
VEAL FIORENTINA <i>Layered with prosciutto, fresh mozzarella, and roasted peppers in a sherry wine reduction</i>	\$75.00	\$145.00	VEAL ROLLATINI <i>Stuffed with prosciutto and mozzarella</i>	\$75.00	\$145.00
VEAL MARSALA <i>Sautéed with mushrooms in Marsala Wine Sauce</i>	\$75.00	\$145.00	VEAL SALTIMBOCCA <i>Prosciutto, baby spinach, sage and white wine</i>	\$80.00	\$155.00
VEAL PARMIGIANA <i>Milanese topped with plum tomato sauce and melted fresh mozzarella</i>	\$75.00	\$145.00	VEAL SORRENTINA <i>Layered with prosciutto, fresh mozzarella, and eggplant in a sherry wine reduction</i>	\$75.00	\$145.00
			VEAL SPIEDINI <i>Scaloppine stuffed with toasted breadcrumbs, pine nuts, caramelized onions</i>	\$75.00	\$145.00

BEEF & LAMB

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
BEEF BOURGUIGNON <i>Beef medallions slowly cooked in Burgundy wine and our very own beef stock</i>	\$55.00	\$100.00	ROAST BEEF AND GRAVY <i>Carved Angus Beef Top Round</i>	\$50.00	\$95.00
BEEF WITH MUSHROOMS	\$55.00	\$100.00	SHORT RIBS OF BEEF <i>Slowly braised with carrots, celery and onion in red wine and beef stock</i>	\$65.00	\$125.00
FILET MIGNON <i>Oven roasted beef tenderloin au jus, cooked to your preferred temperature (Medium-rare recommended), sliced and served with your choice of vegetable (add'l pp, market price)</i>	MARKET PRICE		SWEDISH STYLE MEATBALLS <i>Cocktail size beef meatballs in white wine and our very own beef stock</i>	\$45.00	\$85.00
HOMEMADE MEATBALLS IN MARINARA SAUCE	\$45.00	\$85.00	STEAK PIZZAIOLA <i>Thinly sliced tender certified angus beef steak, layered with potatoes, mushrooms, fresh tomato sauce</i>	\$55.00	\$100.00
PEPPER STEAK <i>With peppers and onions. Served with rice</i>	\$55.00	\$100.00	LEG OF LAMB STUFFED	\$65.00	\$125.00
POT ROAST UBRIACO <i>"Drunken Pot Roast" slowly cooked in Barbera wine. Served with choice of polenta or rice</i>	\$55.00	\$100.00	LAMB WITH POTATOES	\$65.00	\$125.00

SEAFOOD

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
CALAMARI IN SAUCE <i>Fresh calamari in light seafood marinara sauce</i>	\$55.00	\$105.00	SEAFOOD FRA DIAVOLO (GLUTEN-FREE) <i>Bouillabaisse of fresh seafood in a marechiaro sauce (light Marinara and fish stock). Choice of mild or spicy.</i>	\$55.00	\$105.00
CALAMARI, STUFFED <i>Whole squid stuffed with seasoned breadcrumbs, pine nuts and fresh herbs</i>		\$5.50 EACH	SHRIMP FRANCESE <i>Sautéed in a light lemon, butter, and white wine sauce</i>	\$75.00	\$145.00
FILETTO SAPORITO <i>Fresh Fillet of Sole sautéed with mushrooms and shallots in a Marsala and fish stock reduction</i>	\$65.00	\$125.00	SHRIMP PARMIGIANA <i>Shrimp Milanese, topped with plum tomato sauce and melted fresh mozzarella</i>	\$65.00	\$125.00
FLOUNDER MILANESE <i>12 pcs.</i>	\$55.00	\$105.00 <i>24 pcs.</i>	SHRIMP SCAMPI: <i>Sautéed in butter, white wine, and fresh garlic</i>	\$75.00	\$145.00
SALMON, ROASTED (GLUTEN-FREE) <i>With Fresh Rosemary</i>		MARKET PRICE	SHRIMP OREGANATA	\$65.00	\$125.00

VEGETABLES & GRAINS

ARTICHOKES FRANCESE (VEGETARIAN) <i>Baby artichoke hearts with lemon, butter, and white wine</i>	\$55.00	\$105.00	FARRO SALAD (VEGAN) <i>Whole grain spelt, fresh pineapple, dried cranberries, bell pepper, apple cider vinaigrette</i>	\$45.00	\$85.00
ARTICHOKE FRITTATA (VEGETARIAN) <i>Baby artichoke hearts, potatoes, Vidalia onion, fresh mozzarella, parmigiano reggiano, egg, and breadcrumb</i>	\$50.00	\$95.00	GATEAU DI PATATE <i>Potato puree, prosciutto cotto, fresh mozzarella, butter, and toasted breadcrumbs</i>	\$45.00	\$85.00
BAKED ASPARAGUS (VEGETARIAN) <i>With grana padano</i>	\$50.00	\$95.00	GRILLED VEGETABLE MEDLEY (GLUTEN-FREE/VEGAN) <i>In aged balsamic vinegar</i>	\$50.00	\$95.00
BROCCOLI, SAUTÉED (VEGAN/GLUTEN-FREE)	\$40.00	\$75.00	ROASTED POTATOES <i>Baby bliss potatoes, rosemary, smoked paprika</i>	\$45.00	\$85.00
BROCCOLI RABE, SAUTÉED (VEGAN/GLUTEN-FREE)	\$50.00	\$95.00	SAUTÉED SEASONAL VEGETABLES (GLUTEN-FREE/VEGAN)	\$45.00	\$85.00
EGGPLANT ROLLATINI (GLUTEN-FREE ONLY ON REQUEST/VEGETARIAN) <i>Stuffed with fresh ricotta, fresh mozzarella, pecorino romano; topped with marinara sauce</i>	\$45.00	\$85.00	STRING BEANS ALMONDINE (GLUTEN-FREE/VEGAN) <i>Roasted sliced almonds, extra virgin olive oil</i>	\$50.00	\$95.00
EGGPLANT PARMIGIANA (VEGETARIAN) <i>Plum tomato sauce, fresh mozzarella, pecorino romano</i>	\$45.00	\$85.00	ZUCCHINI FRITTATA (VEGETARIAN) <i>Fresh zucchini, Vidalia onion, potato, fresh mozzarella, parmigiano reggiano, egg, and breadcrumb</i>	\$50.00	\$95.00
ESCAROLE AND BEANS (GLUTEN-FREE/VEGAN) <i>Sautéed with garlic, oil, and vegetable broth</i>	\$50.00	\$95.00			

“FOOTERS” BIG BITE HEROES

Specially Baked Italian Bread Ranging From 3 Foot to 6 Foot Long. 3 Foot Round Also Available.

Includes Potato Salad, Macaroni Salad or Cole Slaw (1 lb. per foot)
Mustard, Mayonnaise, Oil and Vinegar, Balsamic Glaze (If Applicable)

AMERICAN STYLE <i>Boar's Head Ham, Turkey, Homemade Roast Beef, Genoa Salami, American Cheese, Lettuce & Tomato</i>	\$16.00 PER FOOT	CALIFORNIA CHICKEN <i>Chicken Cutlet, American Cheese, Shredded Lettuce, Tomato & Honey Mustard on the Side</i>	\$20.00 PER FOOT
DOMESTIC ITALIAN <i>Ham, Salami, Provolone, Lettuce, Tomato & Roasted Peppers</i>	\$16.00 PER FOOT	VEGETARIANO <i>Breaded Eggplant, Chopped Broccoli Rabe, Provolone, Roasted Peppers & Glaze on the Side</i>	\$20.00 PER FOOT
OLD FASHIONED TURKEY <i>Oven Gold Turkey, Imported Swiss Cheese, Crispy Bacon, Lettuce, Tomato, Mayo</i>	\$16.00 PER FOOT	LUGER ROAST BEEF <i>Homemade Rare Roast Beef, Sharp Cheddar, Sauteed Onions, Leaf Lettuce & Homemade Peter Luger Sauce</i>	\$20.00 PER FOOT
ITALIAN <i>Prosciutto, Soppresatta, Capicola, Ham Cappy, Provolone, Lettuce, Tomato & Roasted Peppers</i>	\$20.00 PER FOOT	ROAST BEEF ITALIANO <i>Homemade Rare Roast Beef, Homemade Fresh Mozzarella, Roasted Peppers, Lettuce, Tomato & Mayo on the Side</i>	\$20.00 PER FOOT
MARIA LISA <i>Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze</i>	\$20.00 PER FOOT		

\$10.00 Refundable Board Deposit required on all Footer Sandwiches.
\$20.00 deposit on round and number sandwich orders for metal serving tray.

All sandwiches are pre-sliced and may be plattered at an additional cost of \$5.00 per sandwich.

DESSERTS

ASSORTED MINIATURE ITALIAN PASTRIES	\$3.00 PP	CANNOLI & COOKIE COMBO PLATTER	\$3.00 PP
COOKIE TRAY (VANILLA COOKIES) <i>Decorative tray of assorted Italian Butter Cookies, as well as seven-layers and pignoli cookies</i>		PROFITEROLES <i>Cream puffs filled with chantilly cream and enrobed in chocolate</i>	\$35.00
S (1.5 LB./8-10 PP)	\$15.00	PARTY CANNOLI <i>Mega-size Cannoli Shell stuffed with 55 miniature cannoli and garnished with cannoli cream, fresh strawberries and 7-layer cookies</i>	\$100.00
M (2 LB./12-15 PP)	\$20.00		
L (3 LB./15-20 PP)	\$30.00		
XL (4 LB./25-30 PP)	\$40.00		

BBQ PACKAGES

All packages come with condiments.

ADDITIONAL SERVICES:

Professional Service: \$35.00/hr.

Grill Chef: \$35.00/hr. • Bartender: \$35.00/hr.

Coolers must be rented unless refrigeration is available.

Soda & Ice \$2.50 per person

BLUE PACKAGE

\$15.99 per person - Minimum of 20 People

MEATS (Choose 3)

Angus Beef Sliders, Grade A Chicken Patties,, Boar's Head Hot Dogs, Boneless Chicken Breast, Artisan Cheese & Parsley Sausage (*Pork, Chicken, or Turkey*), Angus Steak Skewers, Veggie Burgers

SALADS (Choose 1)

Pasta Bruschetta (*Half Rigatoni with Fresh Mozzarella, Tomato & Basil*)
Mediterranean Orzo (*Orzo, Cucumber, Tomato, Basil*)
Rustic Chicken Salad (*Chicken, Arugula, Bell Peppers, Pineapple, Cranberries, Walnuts*)
Mozzarella Caprese (*Homemade Mozzarella, Fresh Tomato*)
Farro Salad (*Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper*)
Tortellini Pesto (*Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto*)

Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw • Lettuce • Tomato • Onions • American Cheese (if applicable)
Rolls • Utensils • Condiments

SILVER PACKAGE

\$19.99 per person - Minimum of 20 People

MEATS (Choose 4)

Angus Beef Sliders, Grade A Chicken Patties,, Boar's Head Hot Dogs, Boneless Chicken Breast, Artisan Cheese & Parsley Sausage (*Pork, Chicken, or Turkey*), Angus Steak Skewers, Veggie Burgers, Chicken Tejas, Marinated Skirt Steak

SALADS (Choose 2)

Pasta Bruschetta (*Half Rigatoni with Fresh Mozzarella, Tomato & Basil*)
Mediterranean Orzo (*Orzo, Cucumber, Tomato, Basil*)
Rustic Chicken Salad (*Chicken, Arugula, Bell Peppers, Pineapple, Cranberries, Walnuts*)
Mozzarella Caprese (*Homemade Mozzarella, Fresh Tomato*)
Farro Salad (*Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper*)
Tortellini Pesto (*Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto*)

Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw • Lettuce • Tomato • Onions • American Cheese (if applicable)
Rolls • Utensils • Condiments

GOLD PACKAGE

\$22.99 per person - Minimum of 20 People

MEATS *(Choose 5)*

Angus Beef Sliders, Grade A Chicken Patties,, Boar's Head Hot Dogs, Boneless Chicken Breast, Artisan Cheese & Parsley Sausage (*Pork, Chicken, or Turkey*), Angus Steak Skewers, Veggie Burgers, London Broil, Baby Back Ribs, Chicken Tejas, Marinated Skirt Steak

SALADS *(Choose 2)*

Pasta Bruschetta (*Half Rigatoni with Fresh Mozzarella, Tomato & Basil*)
Mediterranean Orzo (*Orzo, Cucumber, Tomato, Basil*)
Rustic Chicken Salad (*Chicken, Arugula, Bell Peppers, Pineapple, Cranberries, Walnuts*)
Mozzarella Caprese (*Homemade Mozzarella, Fresh Tomato*)
Farro Salad (*Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper*)
Tortellini Pesto (*Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto*)

Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw • Lettuce • Tomato • Onions • American Cheese (if applicable)
Rolls • Utensils • Condiments

PLATINUM PACKAGE

\$39.99 per person - Minimum of 30 People

MEATS *(Choose 6)*

Marinated Skirt Steak, Shrimp Skewers, Lobster Tails, London Broil, Angus Beef Sliders, Grade A Chicken Patties, Boar's Head Hot Dogs, Artisan Cheese & Parsley Sausage (*Pork, Chicken, or Turkey*), Boneless Chicken Breast, Angus Steak Skewers, Veggie Burgers, Baby Back Ribs, Chicken Tejas

SALADS *(Choose 3)*

Pasta Bruschetta (*Half Rigatoni with Fresh Mozzarella, Tomato & Basil*)
Mediterranean Orzo (*Orzo, Cucumber, Tomato, Basil*)
Rustic Chicken Salad (*Chicken, Arugula, Bell Peppers, Pineapple, Cranberries, Walnuts*)
Mozzarella Caprese (*Homemade Mozzarella, Fresh Tomato*)
Farro Salad (*Organic Spelt, Fresh Pineapple, Cranberries, Walnuts, Bell Pepper*)
Tortellini Pesto (*Cheese Tortellini, Baby Spinach, Feta, Grape Tomato, Red Onion, Basil Pesto*)

Included In This Package

Corn on the Cob • Cucumber & Tomato Salad • Cole Slaw • Lettuce • Tomato • Onions • American Cheese (if applicable)
Rolls • Utensils • Condiments • Ice

DESSERT

Fruit Platter • Italian Cookies & Pastries

Also Included

1 Waitress • 1 Grill Chef • 1 Grill • Charcoal & Cooler

Store Policy

- Credit card number is required upon placement of catering order.
- 24 hour advance notice is recommended and appreciated for all catering orders. Same day orders will be fulfilled based on availability of ingredients, staff, and delivery time slots.
- Order cancellations must be made at minimum of 24 hr. notice, during non-holiday periods, to avoid penalties. Holiday deadlines vary and no cancellations or revisions will be accepted after the specified cut-off date.
- Free set up and delivery on local orders within 5 miles from the store. \$20 minimum required for local delivery and \$50 minimum required for surrounding area.
- Refundable \$8.00 deposit required on each sterno rack (for hot buffet catering). Refundable \$10.00 deposit required for each board (for FOOTER sandwiches). Returns are accepted at your convenience 7 days a week during normal business hours up to 90 days from the event date.
- Tuscany Market accepts all major credit cards (Visa, MasterCard, American Express, Discover) and cash. We do not accept personal checks, no exceptions.
- Prices do not include gratuity, which is left to the discretion of our clients.
- Prices are subject to change without notice.

*Tuscany Italian Market Caters 7 days a week throughout
New Jersey & some parts of New York & Pennsylvania,*

*10 South New Prospect Road - Romeo's Plaza
Jackson, New Jersey 08527
(732) 942-1011
www.TuscanyCaterers.com*

