

Tuscany Caterers of Jackson

Special Event Catering

10 South New Prospect Road - Romeo's Plaza • Jackson, NJ 08527

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www.tuscanyjackson.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 <ul style="list-style-type: none"> • MOZZARELLA STICKS • PIGS IN BLANKET • PLAIN RICEBALLS • PROSCIUTTO BALLS • SICILIAN RICEBALLS • SPINACH RICEBALLS 		<ul style="list-style-type: none"> • ARTICHOKE TOSCANA <ul style="list-style-type: none"> • BAKED CLAMS • COCONUT SHRIMP • EGGPLANT ROLLATINI • 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	FRUIT PLATTER	\$45.00	\$80.00
BRUSCHETTA PLATTER <i>Cubed Jersey tomato, fresh mozzarella, red onion, organic basil served on homemade crostini</i>	\$40.00	\$75.00	FRUIT & CHEESE PLATTER <i>Seasonal fruit arrangement with Imported & Domestic cheeses</i>	\$45.00	\$85.00
CHEESE SPECIAL <i>Assortment of Imported and Domestic cheeses accompanied by sliced soppressata, Prosciutto di Parma, and dry sausage</i>	\$50.00	\$90.00	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
FINGER SANDWICHES <i>Twelve cocktail size sandwiches, cut in half and plattered (Mini Kaiser)</i>		\$60.00	SHRIMP COCKTAIL PLATTER <i>Jumbo U-12 shrimp served with homemade cocktail sauce</i>		MARKET PRICE
			WRAP PLATTER	18 pcs. \$55.00 6 Wraps	30 pcs. \$85.00 10 Wraps

COLD CUT BUFFET

Cold Cut Platters Arranged with our Finest Selections of Meats & Cheeses
Choose 4 Meats and 2 Cheeses

12" PLATTER
SERVES 10-12 PEOPLE
\$60.00

16" PLATTER
SERVES 15-20 PEOPLE
\$110.00

HAM, GENOA SALAMI, OVEN GOLD TURKEY, HONEY TURKEY, PEPPER TURKEY,
CHICKEN BREAST, SWEET SOPPRESSATA, HOT SOPPRESSATA, ROAST BEEF, PEPPERONI

IMPORTED SWISS, PROVOLONE, AMERICAN CHEESE, MUENSTER, LOW SALT SWISS

Includes: Mini Kaiser Rolls, Lettuce, Tomato, Onion, Mustard and Mayo.

SPECIALTY LUNCH PACKAGES

EXECUTIVE LUNCH

8 Person Minimum
\$12.95 PER PERSON

*An Assortment of Gourmet Heroes & Wraps with
Choice of 1 Specialty Salad & Cookie Tray*

BOXED LUNCH

8 Person Minimum
\$12.95 PER PERSON

*Includes: Choice of 1 Hero or Wrap,
Piece of Whole Fruit, Bottle of Water, Bag of Chips,
Fresh Baked Chocolate Chip Cookie*

SERVED IN INDIVIDUAL LUNCH BOXES.

CEO LUNCH

8 Person Minimum
\$16.95 PER PERSON

*Includes: An Assortment of Gourmet Hero's and Wraps,
with Choice of 1 Green Salad and 1 Specialty Salad,
Cookie Tray and Sliced Fruit Tray*

SALAD BAR

8 Person Minimum
\$13.95 PER PERSON

*Choice of 3 Proteins
Grilled Chicken, Sliced Steak, Tuna Salad, Chicken Salad, Smoked Turkey*

Served with Assorted Greens, Tomatoes, Carrots, Cucumbers, Pitted Green Olives

Choice of Dressing

Italian Bread or Rolls Included

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:

Italian Bread, Choice of House Salad (Della Casa) or Caesar Salad, Cookie Tray, Disposable 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

\$16.99 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

FAREFALLE 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 mar 'inara, 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

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

SACHETTI TUSCANY

4 cheese filled Sachetti pasta (purses), diced prosciutto, baby peas, touch of tomato, heavy cream, Parmigiano Reggiano

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)

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

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. (Linguine or Risotto)
(Included Separately)

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

STUFFED SHRIMP (Crab Meat Stuffing)

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

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

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

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>	\$25.00	\$40.00	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>	\$25.00	\$40.00	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>	\$40.00	\$75.00	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	ORECCHIETTE SPINACH PESTO <i>Bocconcini mozzarella, cherry tomatoes, spinach pesto</i>	\$45.00	\$85.00

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) <i>Filled with fresh ricotta, topped with choice of Marinara, Bolognese, Vodka, or béchamel and tomato sauce</i>	\$45.00	(24 PCS) \$85.00
FAREFALLE 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
SACHETTI TUSCANY <i>4 cheese filled Sachetti pasta (purses), diced prosciutto, baby peas, touch of tomato, heavy cream, Parmigiano Reggiano</i>	\$55.00	\$90.00	STUFFED SHELLS (24 PCS) <i>Filled with fresh ricotta, topped with choice of Marinara, Bolognese, Vodka, or béchamel and tomato sauce</i>	\$45.00	(48 PCS) \$85.00

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 (12 PCS) <i>Lightly pounded chicken cutlets coated with our very own Italian breadcrumbs</i>	\$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>	\$75.00	\$150.00	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 (SAN GENNARO STYLE) <i>Homemade sausage, broiled and sautéed with onions, red and green bell peppers, plain or with marinara sauce</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)	\$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. Served with rice</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. Served with rice</i>	\$75.00	\$150.00
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 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	\$55.00	\$105.00	SHRIMP FRANCESE	\$75.00	\$145.00
<i>Fresh calamari in light seafood marinara sauce includes linguine or risotto</i>			<i>Sautéed in a light lemon, butter, and white wine sauce. Includes a tray of linguine or risotto</i>		
CALAMARI, STUFFED		\$6.50 EACH	SHRIMP PARMIGIANA	\$65.00	\$125.00
<i>Whole squid stuffed with seasoned breadcrumbs, pine nuts and fresh herbs</i>			<i>Shrimp Milanese, topped with plum tomato sauce and melted fresh mozzarella</i>		
FLOUNDER MILANESE	\$55.00 12 pcs.	\$105.00 24 pcs.	SHRIMP SCAMPI:	\$75.00	\$145.00
			<i>Sautéed in butter, white wine, and fresh garlic Includes a tray of linguine or risotto</i>		
SEAFOOD FRA DIAVOLO (GLUTEN-FREE)	\$75.00	\$145.00	SHRIMP OREGANATA	\$65.00	\$125.00
<i>Bouillabaisse of fresh seafood in a marechiaro sauce (light Marinara and fish stock). Choice of mild or spicy. Includes a tray of linguine or risotto</i>			SHRIMP SCAMPI:	\$75.00	\$145.00
			<i>(Crab stuffing)</i>		

VEGETABLES & GRAINS

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE	HALF TRAY	FULL TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
ARTICHOKES FRANCESE (VEGETARIAN)	\$55.00	\$105.00	FARRO SALAD (VEGAN)	\$45.00	\$85.00
<i>Baby artichoke hearts with lemon, butter, and white wine</i>			<i>Whole grain spelt, fresh pineapple, dried cranberries, bell pepper, apple cider vinaigrette</i>		
BAKED ASPARAGUS (VEGETARIAN)	\$50.00	\$95.00	GATEAU DI PATATE	\$45.00	\$85.00
<i>With grana padano</i>			<i>Potato puree, prosciutto cotto, fresh mozzarella, butter, and toasted breadcrumbs</i>		
BROCCOLI, SAUTÉED (VEGAN/GLUTEN-FREE)	\$40.00	\$75.00	GRILLED VEGETABLE MEDLEY (GLUTEN-FREE/VEGAN)	\$50.00	\$95.00
			<i>In aged balsamic vinegar</i>		
BROCCOLI RABE, SAUTÉED (VEGAN/GLUTEN-FREE)	\$50.00	\$95.00	ROASTED POTATOES	\$45.00	\$85.00
			<i>Baby bliss potatoes, rosemary, smoked paprika</i>		
EGGPLANT ROLLATINI (GLUTEN-FREE ONLY ON REQUEST/VEGETARIAN)	\$45.00	\$85.00	SAUTÉED SEASONAL VEGETABLES (GLUTEN-FREE/VEGAN)	\$45.00	\$85.00
<i>Stuffed with fresh ricotta, fresh mozzarella, pecorino romano; topped with marinara sauce</i>					
EGGPLANT PARMIGIANA (VEGETARIAN)	\$45.00	\$85.00	STRING BEANS ALMONDINE (GLUTEN-FREE/VEGAN)	\$50.00	\$95.00
<i>Plum tomato sauce, fresh mozzarella, pecorino romano</i>			<i>Roasted sliced almonds, extra virgin olive oil</i>		
ESCAROLE AND BEANS (GLUTEN-FREE/VEGAN)	\$50.00	\$95.00			
<i>Sautéed with garlic, oil, and vegetable broth</i>					

RISOTTO

	HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE		HALF TRAY 8-12 PEOPLE	FULL TRAY 15-18 PEOPLE
ASPARAGUS & PARMIGIANO REGGIANO	\$45.00		PORCINI MUSHROOM RISOTTO	\$45.00	
			RISOTTO QUATTRO FORMAGGI	\$45.00	
RISOTTO LARocca	\$45.00		<i>Mascarpone, Reggiano, Fontina, Creamy Asiago</i>		
<i>Ham, peas and shallots</i>			LEMON MASCARPONE RISOTTO	\$45.00	
RISOTTO MILANESE	\$45.00		<i>Lemon zest with Mascarpone and cream</i>		
<i>Saffron, cream & Parmigiano Reggiano</i>			RISOTTO CON GAMBERI	\$55.00	
RISOTTO MONTANARA	\$45.00		<i>Diced jumbo shrimp with a creamy Mascarpone cheese</i>		
<i>Homemade crumbled sausage, broccoli rabe chopped, Parmigiano Reggiano</i>					

“FOOTERS” BIG BITE HEROES

Specially Baked Italian Bread Ranging From 2 Foot to 6 Foot Long. 3 Foot Round Also Available.

All Footer Sandwiches to be Cut and Plattered.

Includes Potato Salad, Macaroni Salad or Cole Slaw (1 lb. per foot)

Mustard, Mayonnaise, Oil and Vinegar, Balsamic Glaze (If Applicable)

AMERICAN STYLE

\$16.00 PER FOOT

Boar's Head Ham, Turkey, Homemade Roast Beef, Genoa Salami, American Cheese, Lettuce & Tomato

CALIFORNIA CHICKEN

\$20.00 PER FOOT

Chicken Cutlet, American Cheese, Shredded Lettuce, Tomato & Honey Mustard on the Side

DOMESTIC ITALIAN

\$16.00 PER FOOT

Ham, Salami, Provolone, Lettuce, Tomato & Roasted Peppers

VEGETARIANO

\$20.00 PER FOOT

Breaded Eggplant, Chopped Broccoli Rabe, Provolone, Roasted Peppers & Glaze on the Side

OLD FASHIONED TURKEY

\$16.00 PER FOOT

Oven Gold Turkey, Imported Swiss Cheese, Crispy Bacon, Lettuce, Tomato, Mayo

LUGER ROAST BEEF

\$20.00 PER FOOT

Homemade Rare Roast Beef, Sharp Cheddar, Sauteed Onions, Leaf Lettuce & Homemade Peter Luger Sauce

ITALIAN

\$20.00 PER FOOT

Prosciutto, Soppresatta, Capicola, Ham Cappy, Provolone, Lettuce, Tomato & Roasted Peppers

ROAST BEEF ITALIANO

\$20.00 PER FOOT

Homemade Rare Roast Beef, Homemade Fresh Mozzarella, Roasted Peppers, Lettuce, Tomato & Mayo on the Side

MARIA LISA

\$20.00 PER FOOT

Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze

2 Ft. - 10-12 Slices

3 Ft. - 16-18 Slices

4 Ft. - 20-24 Slices

5 Ft. - 26-30 Slices

6 Ft. - 32-36 Slices

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

\$16.99 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

\$21.99 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

\$24.99 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

\$42.99 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

DESSERTS

ASSORTED MINIATURE ITALIAN PASTRIES	\$3.00 PP	TIRAMISU TRAY	\$50.00 PER TRAY <i>10-12 Servings Per Tray</i>
VANILLA COOKIE TRAY			
MEDIUM (2 LBS)	\$20.00	7-LAYER & PIGNOLI COOKIE TRAY	\$45.00
LARGE (3 LBS)	\$30.00	2 LB. TRAY	<i>Serves 10-12 People</i>
COOKIE & CANNOLI TRAY	\$3.00 PP		
<i>Combination of assorted vanilla cookies and chocolate & plain mini cannoli</i>		PARTY CANNOLI	\$100.00
		<i>Mega sized cannoli shell stuffed with 55 Mini Cannoli's Garnished with 7 Layer Cookies and Strawberries</i>	
PROFITEROLE TRAY	\$45.00 PER TRAY		
<i>Chocolate covered cream puffs filled with Chantilly cream</i>	<i>Serves 10-15 People</i>		

CAKES

All Cakes are 7" Size and Serve 10-12 Guests - Must be Pre-Ordered
\$24.00 EACH

FUNFETTI LAYER	<i>Funfetti cake with vanilla buttercream filling and icing</i>	RAINBOW MOUSSE	<i>Vanilla cake with French cream filling and rainbow cookies on outside</i>
BLACKOUT LAYER	<i>Chocolate cake with chocolate buttercream and chocolate cream filling</i>	TIRAMISU CAKE	<i>Vanilla cake with mascarpone cheese, lady fingers soaked in espresso, marsala wine</i>
CANNOLI LAYER	<i>Vanilla cake with cannoli cream filling and whip cream icing</i>	STRAWBERRY SHORTCAKE	<i>Vanilla cake with strawberry preserve filling and whip cream frosting</i>
BLACK & WHITE LAYER	<i>Vanilla and Chocolate cake with chocolate buttercream filling, vanilla buttercream icing with chocolate ganache</i>	CHOCOLATE RASPBERRY FUDGE	<i>Chocolate cake with raspberry jam and chocolate fudge</i>
VANILLA LAYER	<i>Vanilla cake with chocolate buttercream filling and icing</i>	LEMON LAYER	<i>Vanilla cake with lemon filling and vanilla buttercream icing</i>
CHOCOLATE LAYER	<i>Chocolate cake with chocolate buttercream filling and icing</i>	7 LAYER RUM CAKE	<i>Vanilla cake soaked in rum with chocolate buttercream filling and icing with chocolate ganache on top</i>
RED VELVET LAYER	<i>Red Velvet cake with cream cheese buttercream filling and icing</i>	RAINBOW STRIP	<i>Almond cake with raspberry jam, chocolate buttercream icing with chocolate ganache on top</i>
CARROT CAKE LAYER	<i>Carrot cake with creamcheese buttercream filling and icing</i>	OREO LAYER	<i>Chocolate cake with cookies n' cream buttercream filling and chocolate ganache on top</i>
CHOCOLATE MOUSSE	<i>Chocolate cake with chocolate mousse filling and icing</i>	NUTELLA LAYER	<i>Chocolate with nutella buttercream filling, chocolate buttercream icing and hazelnuts outside</i>
CAPPUCCINO MOUSSE	<i>Chocolate cake with cappuccino mousse filling and icing</i>		
BLACKFOREST MOUSSE	<i>Chocolate cake with black cherries soaked in rum and french cream</i>		

CHEESECAKES

All Cheesecakes are 7" Size and Serve 10-12 Guests - Must be Pre-Ordered

NY STYLE CHEESECAKE	\$24.00	BROWNIE CHEESECAKE	\$24.00
ITALIAN RICOTTA CHEESECAKE	\$24.00	OREO CHEESECAKE	\$24.00
PINEAPPLE CHEESECAKE	\$24.00	BLUEBERRY CHEESECAKE	\$24.00
STRAWBERRY CHEESECAKE	\$24.00	RAINBOW - 7 LAYER CHEESECAKE	\$25.00

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.
- Refundable \$8.00 deposit required on each sterno rack (for hot buffet catering).
- 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
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