Tuscan Catering

Make your event special with a menu made from scratch.

Share the Artisan Italian Experience from Tuscan Catering with your guests at your next private event, office luncheon, or wedding! Whether you’re looking to pick up prepared items to serve your guests, or need onsite catering with chefs, professional waitstaff, bartenders, wine tastings, rentals and tents, Tuscan Catering can take care of all the planning, cooking, serving and clean up while you enjoy your guests. Work hand in hand with our Private Event Manager, Chef de Cuisine, and Wine Director to create the ultimate Artisan Italian Experience and a lifetime of memories!
**SHAVED PORK LOIN CROSTINI**
Burrata & Fig Jam | $2.00

**GORGONZOLA STUFFED DATES**
Gorgonzola Dolce, Prosciutto, Fig Balsamic Drizzle | $2.00

**BRASATO OF DUCK CROSTINI**
Herb Goat Cheese, Parmigiano Reggiano | $2.00

**ROASTED BUTTERNUT SQUASH CROSTINI**
Walnut Mista, Burrata, Aged Balsamic | $1.50

**ROASTED TOMATO BRUSCHETTA**
Fresh Mozzarella, Basil, Extra Virgin Olive Oil | $1.25

**EGGPLANT CAPONATA POLENTA**
Fire Roasted Eggplant, Tomato, Parmigiano Reggiano | $1.50

**BEEF TENDERLOIN CROSTINI**
Horseradish Crème, Roasted Red Peppers | $2.25

**FIG, WALNUT AND CHEVRE MINI WRAPS**
Fig Candied Walnuts, Goat Cheese | $1.75

**SESAME SEARED TUNA CROSTINI**
Seared Tuna, Seasonal Topping | $2.50

**ITALIAN ANTIPASTO SKEWERS**
Mozzarella, Cherry Tomatoes, Basil, Salumi | $2.00

**MARINATED SHRIMP SKEWERS**
Snap Peas, Basil Infused | $2.00

**CREAMY WHITE BEAN & CRISPY POLENTA CROSTINI**
Parmigiano Reggiano, Extra Virgin Olive Oil | $1.75

**BURRATICOTTA CROSTINI**
Truffle Honey, Sea Salt | $1.25

**EGGPLANT CRISPS**
Shaved Parmigiano, Red Pepper | $1.50

**SHRIMP COCKTAIL**
Horseradish Cocktail Sauce, Lemons | $3.50

**LOBSTER SALAD**
On Cucumber Round, Lemon Basil Aioli | $3.25

**FRUIT SKEWERS**
Mint Yogurt Dip | $2.50

**PROSCIUTTO WRAPPED ASPARAGUS**
Prosciutto di Parma, Shaved Parmigiano Reggiano | $2.50

**GRILLED SIRLION BRUSCHETTA**
Sun Dried Tomato Pesto & Green Onion | $2.25

**PETITE CRAB CAKE**
Lemon Aioli & Oven Dried Tomato | $2.75

**WRAPPED SEA SCALLOP**
Pancetta, Balsamic Vinaigrette | $3.00

**WOOD GRILLED BEEF TENDERLOIN CROSTINI**
Eggplant Caponata, Truffle Aioli | $3.00

**COCONUT LIME CHICKEN SKEWERS**
Mango Dipping Sauce | $2.00

**SMOKED PANCETTA TARTLETS**
Tomato, Pancetta, Spinach | $2.00

**ROASTED GOLDEN BEET TARTLETS**
Goat Cheese & Basil | $2.00

**CHICKEN SATAY**
Peanut Sauce & Scallion | $2.25

**STUFFED BUTTON MUSHROOM**
Housemade Sausage Risotto, Parmigiano Reggiano | $2.00

**BEEF TERIYAKI SKEWER**
Balsamic Ketchup | $2.75

**PROSCIUTTO DI PARMA & MELON**
Fresh Mint & Olive Oil | $2.25

**WATERMELON CUBE**
Goat Cheese & Pistachio | $2.00

**RAW BAR**
Market Price
**HOT STATIONARY HORS D’OEUVRES**  
*Priced Per Person*

**ARANCINI CLASSICO**  
Sicilian "Rice Balls," Braised Veal & Pancetta Ragu, House Made Mozzarella, San Marzano Tomato | $2.00

**POLPETTONI**  
House Made Meatballs of Certified Angus Sirloin, Veal & Pancetta | $2.25

**WARM ARTICHOKE DIP**  
Spinach and Artichoke Dip with Pita Crisps | $3.75

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**STATIONARY HORS D’OEUVRES**  
*Minimum of 20 Guests / Priced Per Person*

**ARTISAN CHEESE AND FRUIT PLATTER**  
Hand Selected Cheese, Seasonal Fruits | $4.50

**ASSAGGI PLATTER**  
Portobello Mushrooms, Tomatoes in Aged Balsamic Vinegar, Pan Seared Broccolini with Slivered Garlic, Roasted Peppers, Roasted Balsamic Onions | $3.50

**SALUMI E FORMAGGI PLATTER**  
Grand Tasting of Artisan Cured Meats and Specialty Cheeses, Truffle Honey | $5.00

**ANTIPASTO PLATTER**  
Roasted Vegetables, Artisan Cured Meats, Specialty Cheeses, Truffle Honey | $4.50

**FRESH VEGETABLE PLATTER**  
Carrots, Celery, Cucumber, Peppers, Broccolini, Radishes | $3.50

**MEDITERRANEAN DISPLAY**  
Tabouleh, Hummus, Pita Crips, Carrots, Tomato, Cucumbers, Celery | $3.75

**MARCONA ALMOND FIG GRAPE PLATTER**  
Sweet Moist Almonds, Fresh Figs, Red & Green Grapes, Pair with Assorted Artisan Cheeses | $3.75
**ARTISAN SALADS**

*Priced Per Person*

**TUSCAN KITCHEN CAESAR**
Hearts of Romaine, Ciabatta Croutons, Shaved Parmigiano Reggiano | $5.00

**INSALATA MISTA**
Baby Greens, Teardrop Tomatoes, Shaved Fennel, Honey Chardonnay Vinaigrette | $4.00

**WOOD ROASTED BEET**
Yellow Beets, Shaved Beets, Frisse, Goat Cheese, Hazelnut Vinaigrette | $6.00

**INSALATA ARUGULA**
Oven Roasted Tomatoes, White Balsamic Vinaigrette, Parmigiano Reggiano | $5.00

**CAPRESE**
Heirloom Tomatoes, House Made Mozzarella | $6.00

**SPINACH & CRANBERRY SALAD**
Baby Spinach, Cranberries, Grape Tomatoes, Almonds & Goat Cheese | $5.00

**ANTIPASTO SALAD**
Romaine Lettuce, Provolone, Cured Meats, Roasted Red Peppers & Olives | $6.00

**ORECCHIETTE PASTA SALAD**
House Made Orecchiette, Balsamic, Roasted Peppers | $5.00

**SPINACH & PEAR SALAD**
Baby Spinach, Pears, Spiced Walnuts, Goat Cheese | $5.00

**CHICKPEA SALAD**
Kale, Chickpea, Lemon | $5.00
**Our Fresh House Made Pasta**
*Priced Per Person*

**Fusilli Alla Bolognese**  
House Made Fusilli, Braised Sauce of Beef, Veal & Pork, Shaved Parmigiano Reggiano  
$8.00

**Ravioli Ai Quattro Formaggi**  
Thin Pasta Pillows Stuffed with Parmigiano Reggiano, Burrata, Fontina,  
Fresh Ricotta Brown Butter or Served in Pomodoro Red Sauce  
$8.00

**Roasted Wild Mushroom Ravioli**  
Prosciutto, Crispy Sage, Parmigiano Burro Fuso  
$8.00

**Fusilli All’Amatriciana**  
Hand Rolled Fusilli Pasta, Guanciale, San Marzano Tomato, Calabrese Hot Pepper  
$8.00

**Maine Lobster Ravioli**  
Fresh Maine Lobster Meat & Hand Dipped Ricotta, Tomato & Fennel  
$12.00

**Cappellacci Di Zucca**  
$8.00

**Orecchiette Con Salsiccia E Broccolini**  
Fresh Made Rustic Pasta, House Made Sausage, Seared Broccolini, Slivered Garlic, Red Pepper Flakes  
$8.00

**Tortelli Al Brasato**  
Braised Short Rib Stuffed Pasta, Super Tuscan “Riduzione”, Pan Roasted Cippolini Onion, Pancetta  
$9.00

**Rock Shrimp & Fusilli Pasta**  
Sweet Rock Shrimp, White Wine, Lemon, Parsley  
$10.00

**Nonna Carmela’s Sunday Sauce**  
Fusilli, San Marzano Tomatoes, Chicken, Sausage, Meatballs  
$8.00

*Ask about our Artisan Seasonal Pasta Dishes. Gluten Free Pasta is also available.*
MAIN COURSE
Priced Per Person

TUSCAN VEGETABLE CACCIATORE
Roasted Vegetables & Chickpeas, San Marzano Tomato, Crushed Red Pepper, Fennel  | $16.00

ROAST TURKEY BREAST
Oven Roasted, Mustard & Sage  | $18.00

LEMON BUTTER COD
Lump Crab & Ciabatta Bread Crumb  | $21.00

ALL NATURAL CHICKEN
Pan Roasted with a Garlic and Lemon Sauce  | $17.00

EGGPLANT PARMIGIANO
Oven Baked Local Eggplant, Fresh Ricotta, & San Marzano Pomodoro  | $15.00

CHICKEN MARSALA
Cutlets Seared in Extra Virgin Olive Oil, Button Mushrooms, Sweet Marsala Wine Sauce, Sage  | $19.00

HERB CRUSTED CLUB SIRLOIN
Center Cut Beef Sirloin, Rosemary Pan Jus  | $19.00

ROAST PORK LOIN
Herb Crusted, Maple & Sage  | $18.00

ROAST PRIME RIB
Cracked Black Pepper & Sage  | $21.00

LEG OF LAMB
Roasted Red Pepper, Red Wine Sauce  | $24.00

GRILLED SALMON FILET
Rosemary, Lemon, Olive Oil  | $20.00

CAULIFLOWER STEAK
Roasted Red Pepper Salad, Chickpea Salad, Yogurt Cucumber & Mint  | $16.00

VEGETABLE LASAGNA
Fire Roasted Seasonal Vegetables, Three Cheeses, San Marzano Pomodoro  | $17.00

TONNO
Pan Seared Yellow Fin Tuna, Tomato Pesto & Pea Shoots  | $24.00

CENTER CUT FILET MIGNON
Grilled Filet of Beef, Caramelized Barolo Demi  | $26.00

JUMBO SHRIMP SCAMPI
White Wine, Braised Shallots, Fresh Lemon  | $24.00

PAN ROASTED LOBSTER
Lemon Basil Butter  | Market Price

CHICKEN PARMIGIANO
San Marzano Pomodoro, House Made Mozzarella, Fresh Basil  | $17.00

CHICKEN PICCATA
Sautéed Tender Chicken, White Wine, Lemon Caper Sauce  | $18.00

PROSCIUTTO AND SAGE CHICKEN
Prosciutto Di Parma, Sage  | $17.00

Experience Artisan Italian

603.912.5467
CARVING STATION
Chef Attended $75 / Priced Per Pound / Uncooked Weight

PROSCIUTTO WRAPPED BONELESS PORK LOIN
Rosemary Rubbed, Spit Roasted | $13.00 Per Pound

WOOD GRILLED SIRLOIN
Garlic & Herb | $17.00 Per Pound

BEEF TERNERLOIN
Center Cut, Grilled | $39.00 Per Pound

TURKEY BREAST
Sage Roasted | $16.00 Per Pound

ITALIAN PORCHETTA ROAST
Italian Specialty, Herb Crusted | $13.00 Per Pound

SIDES
$4 Per Side
Whipped Mascarpone Yukon Gold Potato
Fire Roasted Yukon Gold Potatoes
Fire Roasted Sweet Potato
Fire Roasted Carrots
Fregola Salad
Green Beans, Garlic, Sesame Seeds, Olive Oil
Roasted Root Vegetables
Roasted Herb Vegetable Mista
Sautéed Spinach
Parmigiano Polenta
Sage Roasted Butternut Squash & Walnut Mista
Sautéed Lemon & Garlic Broccolini
Grilled Asparagus & Sage Butter

INQUIRE ABOUT OUR TUSCAN MARKET
HOUSE MADE DESSERTS AND CUSTOM CAKES

INQUIRE TODAY ABOUT PICK UP, DROP OFF, OR FULL SERVICE. MENUS ARE SUBJECT TO 9% STATE MEALS TAX. FULL SERVICE CATERING IS ALSO SUBJECT TO SERVICE CHARGE BASED ON LENGTH OF TIME, CHEFS AND SERVERS NEEDED.