



Menu

TuscanHallWI.com | 262-292-1322 info@tuscanhallwi.com

Tuscan Hall Venue & Catering 409 Delafield Street Waukesha, WI 53188

the knot Best of Weddings 2024 the trust Best of Weddings Hall of Fame





Gyro Bites
Pita Bread Filled with Gyro and Tzatziki Sauce

Italian Meatballs
Juicy Meatballs in Marinara Sauce

Lamb Lollipops
Bone-In Lamb Chops Seasoned Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Spinach Pies **v** Stuffed Phyllo Puffs with Spinach and Feta Cheese

Stuffed Mushrooms Mushroom Caps Stuffed with Seasoned Cream Cheese and Sausage

Sweet Chili Asian Chicken
Marinated Grilled Chicken in our Sweet Chili Sauce

Vegetable Spring Rolls **V** Served with Sweet Chili Sauce

Wisconsin Brats
Bite-Sized Brat Sandwiches with Dijon Mustard

Barbecue Pulled Pork Sliders
Braised Barbecue Pulled Pork Topped with
Power Slaw on Hawaiian Rolls
*Counts as two appetizer selections or add \$2/PP.

Hot Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead.

Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Bacon-Wrapped Stuffed Dates @
Dates Stuffed with Goat Cheese and Wrapped in
Applewood Smoked Bacon

Bacon-Wrapped Water Chestnuts (F)
Crunchy Water Chestnuts Wrapped in
Applewood Smoked Bacon

Beef Teriyaki Skewers Tender Beef Marinated in Teriyaki Sauce

Chicken & Waffles Breaded Chicken Skewered with Sugar Glazed Waffles, Sweet Chili Sauce & Maple Syrup

Chicken Souvlaki (#)
Tender Chicken Seasoned Mediterranean-Style with
Oregano, Salt, Pepper, Olive Oil & Lemon

Grilled Cheese Shooters (v)
Grilled Cheese Bites Served with Tomato Soup

*Not available at venues that don't allow on-site cooking



Cold Appetizers

Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP ADDITIONAL APPETIZERS \$2/PP EACH

Cajun Shrimp Avocado Toast @ Cajun Shrimp and Seasoned Avocado on Top of Crostini or Cucumber Slice

Caprese Skewers **(F) V** Cherry Tomatoes, Fresh Mozzarella, Olive Oil & Fresh Basil with a Drizzle of Balsamic Glaze

Charcuterie Board Variety of Wisconsin Cheeses, Summer Sausage & Crackers

Deviled Eggs with Bacon @ Hard Boiled Eggs with a Creamy Egg Yolk Filling and Pieces of Applewood Smoked Bacon

Fruit Platter **(F) (V)** Assorted Seasonal Fruit Served on a Platter

Hummus & Pita Wedges 👽 Fresh Pita Bread Wedges Served with a Choice of Classic or Roasted Red Pepper Hummus

Italian Bruschetta with Pesto V Tomatoes, Garlic and Olive Oil, Topped with Mozzarella and Pesto and Drizzled with a Balsamic Glaze on a Crostini





Roasted Vegetable Bruschetta 👽 Roasted Vegetables with Garlic and Olive Oil, Drizzled with a Balsamic Glaze on a Crostini

Salami Cornucopia @ Thinly Sliced Salami Filled with a Seasoned Cream Cheese

Steak Bruschetta Crostini Topped with Thinly Sliced Steak & Horseradish

Street Corn Shooters ® v Sweet Corn in a Creamy Sauce with Chili Powder & Lime

Tuscan Hummus Sliders (F)

Cucumber Slices Served with Hummus and Olive Tapenade

Vegetable Platter (F)(V) Variety of Fresh Vegetables Served with Ranch Dressing

🕼 Gluten Free 🛛 🕡 Vegetarian

Salads

Fresh handcrafted salads are included with all our all-inclusive packages. Served with freshly baked bread rolls and butter.

Tuscan Garden Salad @ V

Mixed Greens, Red Onions, Tomatoes, Carrots, and Cucumbers, Tossed with Your Choice of Dressing: Balsamic Vinaigrette, Ranch, Italian, or French

Mixed Greens, Candied Walnuts, Fresh Strawberries, Feta Cheese, Red Onions, Tomatoes, and Cucumber with Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad ® © Spring Greens with Goat Cheese, Candied Walnuts,

Dried Cranberries, Red Onions, Tomatoes, and Cucumbers with Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, and Croutons Tossed with our House Caesar Dressing





Mediterranean Salad (1970)
Mixed Greens, Red Onions, Feta, Kalamata

Olives, Tomatoes, and Cucumbers with our House Mediterranean Dressing

Wedge Salad @

Bacon, Blue Cheese, Tomatoes, Cucumbers, Red Onion, Drizzled with Blue Cheese Dressing

Caprese Salad

V

Mixed Greens, Tomato, Fresh Mozzarella Topped with Aged Balsamic Vinaigrette

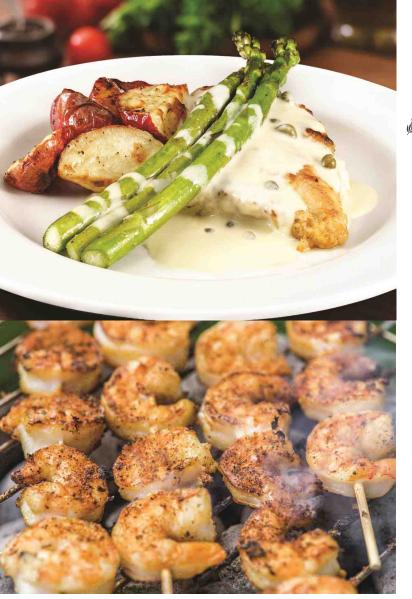
Summer Kale Quinoa Salad (*)

Heart Healthy Chopped Kale with Quinoa,

Cranberries, Apples, Almonds, and Ginger Dressing

Tuscan Hall
VENUE & CATERING

All prices subject to a 22% service charge and 5% sales tax.



Chicken Entrees

Tuscan Chicken @

Rosemary-Herbed Boneless Chicken Thighs with our Parmesan Cream Sauce, Grape Tomatoes and Baby Spinach

Chicken Cacciatore @

Chicken Thighs Marinated in a Wine-Infused Tomato Sauce with Olives and Mushrooms

Chicken Fricasse @

Tender Chicken Breast in a White Wine Cream Sauce

Chicken Marsala

Tender Chicken Breast Topped with Marsala Wine Sauce and Mushrooms

Chicken Piccata @

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Lemon Artichoke Chicken @

Tender Chicken Breasts Sautéed in our Homemade Lemon Spinach Artichoke Cream Sauce

Mediterranean Chicken @

Roasted Chicken Marinated Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

BBQ Bone-In Chicken @

Tender Bone-In Chicken Marinated with our House BBQ Sauce

Seafood Entrees 🖟 Atlantic Salmon 🕼

Tender Salmon with Dill of Champagne Sauce

Asian Salmon

Atlantic Salmon with Teriyaki Glaze

Boston Cod 🗊

Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes and Lemon Juice

Tuscan Shrimp @

Tuscan Herb-Grilled Shrimp Skewers

Cajun Shrimp Skewers @

Shrimp Seasoned with Cajun Spices and Grilled

Children's Plated Entree (With Plated Service) Breaded Chicken Tenders, Mac & Cheese and Fresh Fruit

Jegetarian Frtrees

Cous Cous with Grilled Vegetables Serves as a Starch and Vegetable Option

Eggplant Rollatini @

Spinach and Feta Cheese Rolled in Fresh Eggplant with Marinara Sauce

Mushroom Ravioli with Cream Sauce Serves as a Starch Option

Portabella Risotto with Vegetables ®

Spinach Lasagna

Beef Entrees

Braised Beef Short Ribs @

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

Beef Tenderloin Brochette 🐠

Beef Tenderloin Seasoned Mediterranean-Style, Skewered with Peppers and Onions, with Beurre Blanc Sauce

Beef Tips & Portabella Mushrooms @

Beef Tenderloin Tips with Fresh Portabella Mushrooms in a Flavorful Burgundy Sauce

Bistro-Cut Sirloin Steak @

Marinated Sirloin Filets Grilled and Topped with Mushroom Sauce

Grilled Flank Steak @

Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce or Salsa Verde Sauce

Grilled Ribeye @

3 oz. Char-Grilled Ribeye Strips Drizzled with Garlic Butter and Natural Juices

NY Strip @

Grilled NY Strip Steaks, Cut in 4 oz. Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce

Pepper Steak @

Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Rich Burgundy Sauce

Petite Filet @

4 oz. Petite Filet with Herbed Butter

Pork Entrees

Bone-In Pork Chops @

Grilled Pork Chops Marinated Mediterranean-Style with Lemon Zest or Apple Jack Daniels Sauce

Bourbon BBQ Pulled Pork (F) (Served Buffet Style Only) Braised Pork Shoulder Marinated with our House BBQ Sauce

Mediterranean Pulled Pork @ (Served Buffet Style Only) Braised Pork Shoulder Marinated Mediterranean-Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

Orange-Honey Glazed Ham @

Tender Slices of Delicious Ham with an Orange-Honey Glaze

UPGRADES:

- Add an extra buffet entree (+\$4/pp).
- Serve plated entrees as a duet (+\$6/pp)





Premium Items Add \$7/PP

Ribeye* @ 12 oz. Ribeye Drizzled with Garlic Butter

Filet Mignon* © 7 oz. Filet with Demi Glaze

Boneless Leg of Lamb @ Mint & Natural Juices

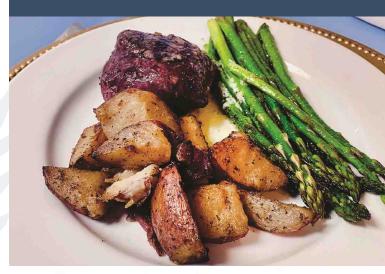
Carving Stations

Prime Rib ® Au Jus & Horseradish

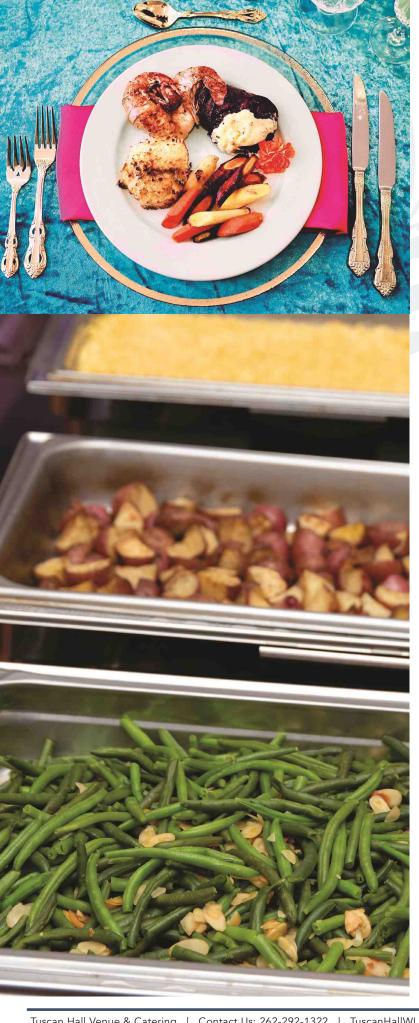
Chateaubriand @ Beef Tenderloin in a Peppercorn Sauce

> Applewood Smoked Ham 🔀 Orange Glaze

*Available as Plated Only.







Sides & Vegetables

Put the finishing touches on your meal with any of our premium sides and vegetables.

POTATOES ® V

⊯Garlic Red Mashed Potatoes Mediterranean Lemon Potatoes Red Potato Salad Roasted New Potatoes Parmesan Roasted Red Potatoes Sweet Potato Grits

RICE ® V

₽Portabella Risotto Basmati Rice Wild Rice Pilaf

PASTA

⊯Lemon Pesto Pasta ♥ Baked Mostaccoli (v) Farfalle Carbonara Pasta Tuscan Pasta Salad Wisconsin Mac & Cheese (v)

VEGETABLES

I Tuscan Roasted Vegetables **(F) (V)** Creamed Corn @ V Green Bean Almondine (F) (V) Green Beans with Bacon @ Power Slaw **(F) (V)** Roasted Asparagus @ (v) Roasted Broccoli @ (v) Roasted Brussel Sprouts @ (v) Roasted Cauliflower @ V Roasted Organic Rainbow Carrots @ V Sweet Corn (GF) (V)



Southern Style Menu

The perfect compliment to a rustic themed event. Buffetserved with 2 entrees, 3 sides, 1 salad and choice of sweet Hawaiian rolls, assorted bread rolls or corn bread.



Tuscan Garden Salad 🖫 🕡

Mixed Greens, Red Onions, Tomatoes, Carrots, and Cucumbers, Tossed with Your Choice of Dressing: Balsamic Vinaigrette, Ranch, Italian, or French

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and Ginger Dressing

ntrees

BBQ Braised Beef Short Ribs @

Slow-Roasted Boneless Short Ribs Cooked in House BBQ Sauce

Cajun Shrimp @

Cajun-Grilled Shrimp Skewers

BBQ Bone-In Chicken @

Tender Bone-In Chicken Marinated with House BBQ Sauce

Bourbon BBQ Pulled Pork @

Braised Pork Shoulder Marinated with House BBQ Sauce

Mediterranean Pulled Pork @

Braised Pork Shoulder Marinated Mediterranean-Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

Orange-Honey Glazed Ham @

Tender Slices of Delicious Ham with an Orange-Honey Glaze

Sides & Vegetables
Garlic Red Mashed Power Slaw ® V

Wisconsin Mac & Cheese (v)

Roasted Red Potatoes (F) (V)

Buffalo Mac & Cheese (v)

Red Potato Salad (F) (V) Sweet Potato Grits (v)

Tuscan Pasta Salad (v) Sweet Corn (F) (V)

Green Beans with Bacon ® Creamed Corn ® V

Baked Beans with Bacon @

G Gluten Free **V** Vegetarian





Late Night Menu

Keep the party going with a selection of a late night snacks your guests will love.

EACH SELECTION - \$6.95/PP

Gyro Bar

Tender Slices of Gyro Meat Served with Pita Bread and Homemade Tzatziki Cucumber Sauce

Nacho Bar 🕏

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

Slider Bar

Beef Sliders Served with Cheddar Cheese on Pretzel Buns

Hot Dog & Brat Bar

Hot Dogs and Brats with Buns and Fixings to Build it Your Way

Mashed Potato Bar @

Mashed Potatoes and Toppings to Make it Your Way: Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

Barbecue Pulled Pork Sliders

Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

Grilled Cheese Bar* (v)

Slices of Grilled Cheese Served with Tomato Soup Shooters

Quesadilla Bar* 🕡

Cheese Quesadilla Served with Salsa and Sour Cream

Homemade Pizzas*

Assorted Cheese, Sausage, and Pepperoni Homemade Pizzas

*Only available at Tuscan Hall Venue

Mini Dessert Bar

Add on a selection of homemade desserts to leave an impression with your guests.

PICK 4 - \$8.95/PP ADDITIONAL DESSERTS ARE \$1.50/PP

Chocolate Cake Bites
Chocolate Chip Brownies

Chocolate Chip Brownies

Chocolate Chip Cookies

Coconut Bars

Kahlua Cream Cups (21+)

Key Lime Pie Bars

Lemon Bombs

Lemon Squares

Mini Carrot Cakes

Mini Cheesecakes

Mint Brownies

Peanut Butter Mousse Brownie Cups

Pumpkin Pie Bars

Salted Caramel Apple Bars

Turtle Brownies



Extraordinary events don't just happen, they are planned.

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Tuscan Hall Venue & Catering 409 Delafield Street Waukesha, WI 53188 Thank you for considering
Tuscan Hall Venue & Catering for your
event. Whether you are planning a
wedding, a corporate event, a picnic, or
something else, our professional team is
here to make your event extraordinary.

Next Steps

Contact us with your event details to see if we have your date available, discuss options, and get a customized proposal.

Event Timeline

- 6-8 Months Before Your Event Attend a Food Tasting at Tuscan Hall to sample our cuisine and ask any questions you have.
- 1-2 Months Before Finalize your event meal selections and submit them to our team.
 Discuss important event details with your Event Specialist.
- 2 Weeks Before We will finalize all the details to your event, including guest counts and meal counts. We will meet as a team and discuss every detail.
- 10 Days Before Final payment is due.

Lock in your date with Tuscan Hall Venue & Catering by signing the Catering Agreement and paying the deposit. Payments can be made by check or bank account (ACH) payment without a fee; or by credit card with a 3.5% transaction fee. All prices subject to a 22% service charge and 5% sales tax.