



Tuscan  Hall  
VENUE & CATERING

# Menu

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

the knot  
Best of  
Weddings  
2024

the knot  
Best of  
Weddings  
Hall of Fame





# 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 <sup>GF</sup>

Dates Stuffed with Goat Cheese and Wrapped in Applewood Smoked Bacon

### Bacon-Wrapped Water Chestnuts <sup>GF</sup>

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 <sup>GF</sup>

Tender Chicken Seasoned Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

### Grilled Cheese Shooters <sup>V</sup>

Grilled Cheese Bites Served with Tomato Soup

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

### Gyro Bites

Pita Bread Filled with Gyro and Tzatziki Sauce

### Italian Meatballs

Juicy Meatballs in Marinara Sauce

### Lamb Lollipops <sup>GF</sup>

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

### Spinach Pies <sup>V</sup>

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 <sup>V</sup>

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.*



<sup>GF</sup> Gluten Free   <sup>V</sup> Vegetarian



# Cold Appetizers

Served cold or room temperature.  
Mix and match hot and cold selections!

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

Cajun Shrimp Avocado Toast <sup>GF</sup>  
Cajun Shrimp and Seasoned Avocado on  
Top of Crostini or Cucumber Slice

Caprese Skewers <sup>GF</sup> <sup>V</sup>  
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 <sup>GF</sup>  
Hard Boiled Eggs with a Creamy Egg Yolk Filling and  
Pieces of Applewood Smoked Bacon

Fruit Platter <sup>GF</sup> <sup>V</sup>  
Assorted Seasonal Fruit Served on a Platter

Hummus & Pita Wedges <sup>V</sup>  
Fresh Pita Bread Wedges Served with a Choice of  
Classic or Roasted Red Pepper Hummus

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



Roasted Vegetable Bruschetta <sup>V</sup>  
Roasted Vegetables with Garlic and Olive Oil,  
Drizzled with a Balsamic Glaze on a Crostini

Salami Cornucopia <sup>GF</sup>  
Thinly Sliced Salami Filled with a Seasoned Cream Cheese

Steak Bruschetta  
Crostini Topped with Thinly Sliced Steak & Horseradish

Street Corn Shooters <sup>GF</sup> <sup>V</sup>  
Sweet Corn in a Creamy Sauce with Chili Powder & Lime

Tuscan Hummus Sliders <sup>GF</sup> <sup>V</sup>  
Cucumber Slices Served with Hummus and Olive Tapenade

Vegetable Platter <sup>GF</sup> <sup>V</sup>  
Variety of Fresh Vegetables Served with Ranch Dressing

<sup>GF</sup> Gluten Free   <sup>V</sup> Vegetarian

Our kitchen prepares cuisine with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies such as peanuts, tree nuts, soy, milk, eggs, and wheat.

# Salads

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

## Tuscan Garden Salad

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

## Strawberry Walnut Salad

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

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

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.*





## Vegetarian Entrees <sup>Ⓥ</sup>

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

Eggplant Rollatini <sup>Ⓤ</sup>  
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 <sup>Ⓤ</sup>  
Spinach Lasagna

## Chicken Entrees

<sup>Ⓤ</sup> Tuscan Chicken <sup>Ⓤ</sup>  
Rosemary-Herbed Boneless Chicken Thighs with our Parmesan Cream Sauce, Grape Tomatoes and Baby Spinach

Chicken Cacciatore <sup>Ⓤ</sup>  
Chicken Thighs Marinated in a Wine-Infused Tomato Sauce with Olives and Mushrooms

Chicken Fricasse <sup>Ⓤ</sup>  
Tender Chicken Breast in a White Wine Cream Sauce

Chicken Marsala  
Tender Chicken Breast Topped with Marsala Wine Sauce and Mushrooms

Chicken Piccata <sup>Ⓤ</sup>  
Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Lemon Artichoke Chicken <sup>Ⓤ</sup>  
Tender Chicken Breasts Sautéed in our Homemade Lemon Spinach Artichoke Cream Sauce

Mediterranean Chicken <sup>Ⓤ</sup>  
Roasted Chicken Marinated Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

BBQ Bone-In Chicken <sup>Ⓤ</sup>  
Tender Bone-In Chicken Marinated with our House BBQ Sauce

## Seafood Entrees

<sup>Ⓤ</sup> Atlantic Salmon <sup>Ⓤ</sup>  
Tender Salmon with Dill of Champagne Sauce

Asian Salmon  
Atlantic Salmon with Teriyaki Glaze

Boston Cod <sup>Ⓤ</sup>  
Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes and Lemon Juice

Tuscan Shrimp <sup>Ⓤ</sup>  
Tuscan Herb-Grilled Shrimp Skewers

Cajun Shrimp Skewers <sup>Ⓤ</sup>  
Shrimp Seasoned with Cajun Spices and Grilled

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

# Beef Entrees

-  Braised Beef Short Ribs <sup>GF</sup>  
Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce
- Beef Tenderloin Brochette <sup>GF</sup>  
Beef Tenderloin Seasoned Mediterranean-Style, Skewered with Peppers and Onions, with Beurre Blanc Sauce
- Beef Tips & Portabella Mushrooms <sup>GF</sup>  
Beef Tenderloin Tips with Fresh Portabella Mushrooms in a Flavorful Burgundy Sauce
- Bistro-Cut Sirloin Steak <sup>GF</sup>  
Marinated Sirloin Filets Grilled and Topped with Mushroom Sauce
- Grilled Flank Steak <sup>GF</sup>  
Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce or Salsa Verde Sauce
- Grilled Ribeye <sup>GF</sup>  
3 oz. Char-Grilled Ribeye Strips Drizzled with Garlic Butter and Natural Juices
- NY Strip <sup>GF</sup>  
Grilled NY Strip Steaks, Cut in 4 oz. Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce
- Pepper Steak <sup>GF</sup>  
Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Rich Burgundy Sauce
- Petite Filet <sup>GF</sup>  
4 oz. Petite Filet with Herbed Butter

# Pork Entrees

- Bone-In Pork Chops <sup>GF</sup>  
Grilled Pork Chops Marinated Mediterranean-Style with Lemon Zest or Apple Jack Daniels Sauce
- Bourbon BBQ Pulled Pork <sup>GF</sup> *(Served Buffet Style Only)*  
Braised Pork Shoulder Marinated with our House BBQ Sauce
-  Mediterranean Pulled Pork <sup>GF</sup> *(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 <sup>GF</sup>  
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)

 Signature Entree <sup>GF</sup> Gluten Free

# Premium Items

Add \$7/PP

- Ribeye\* <sup>GF</sup>  
12 oz. Ribeye Drizzled with Garlic Butter
- Filet Mignon\* <sup>GF</sup>  
7 oz. Filet with Demi Glaze
- Boneless Leg of Lamb <sup>GF</sup>  
Mint & Natural Juices

# Carving Stations

Add \$7/PP + \$150 Carving Station Fee

- Prime Rib <sup>GF</sup>  
Au Jus & Horseradish
- Chateaubriand <sup>GF</sup>  
Beef Tenderloin in a Peppercorn Sauce
- Applewood Smoked Ham <sup>GF</sup>  
Orange Glaze

\*Available as Plated Only.









# Sides & Vegetables

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


## POTATOES <sup>GF</sup> <sup>V</sup>

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

## RICE <sup>GF</sup> <sup>V</sup>

-  Portabella Risotto
- Basmati Rice
- Wild Rice Pilaf

## PASTA

-  Lemon Pesto Pasta <sup>V</sup>
- Baked Mostaccioli <sup>V</sup>
- Farfalle Carbonara Pasta
- Tuscan Pasta Salad
- Wisconsin Mac & Cheese <sup>V</sup>

## VEGETABLES

-  Tuscan Roasted Vegetables <sup>GF</sup> <sup>V</sup>
- Creamed Corn <sup>GF</sup> <sup>V</sup>
- Green Bean Almondine <sup>GF</sup> <sup>V</sup>
- Green Beans with Bacon <sup>GF</sup>
- Power Slaw <sup>GF</sup> <sup>V</sup>
- Roasted Asparagus <sup>GF</sup> <sup>V</sup>
- Roasted Broccoli <sup>GF</sup> <sup>V</sup>
- Roasted Brussel Sprouts <sup>GF</sup> <sup>V</sup>
- Roasted Cauliflower <sup>GF</sup> <sup>V</sup>
- Roasted Organic Rainbow Carrots <sup>GF</sup> <sup>V</sup>
- Sweet Corn <sup>GF</sup> <sup>V</sup>



# Southern Style Menu

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

## Salads

Tuscan Garden Salad **GF** **V**

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

Summer Kale Quinoa Salad **GF** **V**

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

## Entrees

BBQ Braised Beef Short Ribs **GF**

Slow-Roasted Boneless Short Ribs Cooked in House BBQ Sauce

Cajun Shrimp **GF**

Cajun-Grilled Shrimp Skewers

BBQ Bone-In Chicken **GF**

Tender Bone-In Chicken Marinated with House BBQ Sauce

Bourbon BBQ Pulled Pork **GF**

Braised Pork Shoulder Marinated with House BBQ Sauce

Mediterranean Pulled Pork **GF**

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

Orange-Honey Glazed Ham **GF**

Tender Slices of Delicious Ham with an Orange-Honey Glaze

## Sides & Vegetables

Garlic Red Mashed Potatoes **GF** **V**

Power Slaw **GF** **V**

Wisconsin Mac & Cheese **V**

Roasted Red Potatoes **GF** **V**

Buffalo Mac & Cheese **V**

Red Potato Salad **GF** **V**

Tuscan Pasta Salad **V**

Sweet Potato Grits **V**

Sweet Corn **GF** **V**

Green Beans with Bacon **GF**

Creamed Corn **GF** **V**

Baked Beans with Bacon **GF**



**GF** 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 ⑤

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 ⑥

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\* ⑤

Slices of Grilled Cheese Served with Tomato Soup Shooters

## Quesadilla Bar\* ⑤

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 ⑤

*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

Mini Carrot Cakes

Chocolate Chip Brownies

Mini Cheesecakes

Chocolate Chip Cookies

Mint Brownies

Coconut Bars

Peanut Butter Mousse  
Brownie Cups

Kahlua Cream Cups (21+)

Pumpkin Pie Bars

Key Lime Pie Bars

Salted Caramel Apple Bars

Lemon Bombs

Turtle Brownies

Lemon Squares



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

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*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.

#TeamTuscan #TuscanHallWI