



DELUXE WEDDING PACKAGE

COCKTAIL HOUR

BUTLER-PASSED HORS D'OEUVRES - SELECT 4

FOUR-CHEESE RAVIOLI	BLACK ANGUS BEEF SLIDERS	COCONUT SHRIMP
FRANKS IN A BLANKET	TOSCA GOURMET ANTIPASTO	STUFFED MUSHROOMS
MOZZARELLA CAPRESE	MARYLAND CRAB CAKES	SHRIMP TEMPURA
CALAMARI FRITTI	AVOCADO & GAZPACHO SHOOTERS	ARANCINI RICE BALLS

TUSCAN STATION - ALL INCLUDED

CHEF'S SELECTION OF IMPORTED & DOMESTIC CHEESE

CHEF'S SELECTION OF CURED & DRIED MEATS

MOZZARELLA, TOMATO & BASIL BRUSCHETTA

SEASONAL GRILLED VEGETABLES

PROCIUTTO E MELONE

PASTA STATION - SELECT 1

SPINACH & CHEESE RAVIOLI & BRANDY CREAM SAUCE

RIGATONI WITH EGGPLANT & FRESH MOZZARELLA

FARFALLE PRIMAVERA AL PESTO

PENNE ALLA VODKA

RIGATONI BOLOGNESE

CAPPELLINI MARINARA

BAKED MANICOTTI

CARVING STATION - SELECT 1

BBQ FLANK STEAK

PERNIL - BONELESS ROAST SHOULDER OF PORK

SMOKED GLAZED HAM

OVEN-BASTED TURKEY

SAUTÉ STATION - SELECT 3

CHICKEN CACCIATORE

SHRIMP SCAMPI

EGGPLANT ROLANTINI

CLAMS OREGANATA

PORK LOIN ALLA MARSALA

PAELLA ALLA VALENCIA

CHICKEN & BEEF FAJITAS

CHICKEN PARMIGIANA

MUSSELS POSILIPO

CHICKEN DI CASA

SAUSAGE & PEPPERS

SEATED DINNER

SALADS – INDIVIDUALLY PLATED - SELECT 1

CLASSIC CAESAR
CHOPPED

BABY SPINACH

TRI-COLOR
CAPRESE

ENTRÉES – INDIVIDUALLY PLATED – SELECT 3

RIB EYE STEAK

FILET OF RED SNAPPER

CHICKEN PICCATA

BONELESS ROAST PRIME RIB OF BEEF

FILET OF SOLE

CHICKEN MARSALA

VEAL PICCATA

FILET OF MAHI-MAHI

CHICKEN FLORENTINE

VEAL SALTIMBOCCA

SALMON DI CASA

CHICKEN CACCIATORE

VEAL MARSALA

SOLE FRANCESE

CHICKEN PARMIGIANA

VEAL PARMIGIANA

FILET OF ATLANTIC SALMON

HERB-ROASTED CHICKEN

SHRIMP SCAMPI

EGGPLANT PARMIGIANA

BAKED STUFFED SHRIMP

EGGPLANT ROLANTINI

SIDES – FAMILY-STYLE – SELECT 2

GARLIC MASHED POTATOES

SAUTÉED SPINACH

GRILLED ASPARAGUS

ITALIAN STYLE VEGETABLES

BROCCOLINI

HERB ROASTED POTATOES

GREEN BEANS

VIENNESE STATION – ALL INCLUDED

TIRAMISU

FRIED ZEPPOLE

PANNA COTTA

CHOCOLATE FOUNTAIN

CRÈME BRÛLÉE

CANNOLIS

CHOCOLATE MOUSSE

FRESH FRUIT

TOASTED ALMOND

DANESI 100% COLUMBIAN REGULAR & DECAFFEINATED COFFEE

5-HOUR OPEN PREMIUM BAR TO INCLUDE

GREY GOOSE

JOHNNIE WALKER BLACK

TANQUERAY

HENNESSY

PATRON SILVER

JACK DANIELS

BEEFEATER

JOSE CUERVO GOLD

BACARDI SILVER

DEWARS

CAPTAIN MORGAN

ABSOLUT

RED & WHITE SANGRIA, PROSECCO, PINOT GRIGIO, CHARDONNAY, CABERNET SAUVIGNON,
MERLOT, HEINEKEN, CORONA, CAPTAIN LAWRENCE, BLUE MOON

INCLUDED WITHIN THE PACKAGE....

MENU TASTING

BRIDAL ROOM & ATTENDANT

HOST & COAT CHECK

VALET

LED UPLIGHTING

DIRECTION & PLACE CARDS

WHITE TABLE LINEN & VOTIVE CANDLES

ALL INCLUSIVE PRICING PER GUEST*

PACKAGE ENHANCEMENTS*

WHITE DANCE FLOOR \$500.00

CHOICE OF COLORED TABLE NAPKINS \$1.50 PER GUEST

CHOICE OF COLORED TABLE CLOTH \$5.00 PER TABLE

WHITE CHAIR COVERS \$5.00 PER GUEST

CHOICE OF COLORED CHAIR SASH \$2.50 PER GUEST

FAREWELL CANDY STATION \$6.50 PER GUEST

FROZEN DRINK BAR \$4.00 PER GUEST

* ALL PRICING INCLUSIVE OF SERVICE CHARGE & SALES TAX

4034 EAST TREMONT AVENUE, BRONX, NY 10451

CONTACT # 718.863.6363 OR [MAILTO:INFO@TOSCAMARQUEE.COM](mailto:info@toscamarquee.com)

WWW.TOSCAMARQUEE.COM