



PREMIUM WEDDING PACKAGE

COCKTAIL HOUR

BUTLER-PASSED HORS D'OEUVRES - SELECT 5

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 ROLLANTINI

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

FILET MIGNON

FILET OF RED SNAPPER

CHICKEN PICCATA

RIB EYE STEAK

FILET OF MAHI-MAHI

CHICKEN MARSALA

BONELESS ROAST PRIME RIB OF BEEF

FILET OF SOLE

CHICKEN FLORENTINE

VEAL PICCATA

SALMON DI CASA

CHICKEN CACCIATORE

VEAL SALTIMBOCCA

SOLE FRANCESE

CHICKEN PARMIGIANA

VEAL MARSALA

FILET OF ATLANTIC SALMON

HERB-ROASTED CHICKEN

VEAL PARMIGIANA

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

FROZEN DRINK BAR

INCLUDED WITHIN THE PACKAGE....

MENU TASTING

WEDDING CAKE BY CONTI'S PASTRY SHOPPE

VALET SERVICE

BRIDAL ROOM & ATTENDANT

HOST & COAT CHECK

LED UPLIGHTING

DIRECTION & PLACE CARDS

WHITE DANCE FLOOR

CHOICE OF COLORED TABLE LINEN

VOTIVE CANDLES

ALL INCLUSIVE PRICE PER GUEST*

PACKAGE ENHANCEMENTS*

WHITE CHAIR COVERS \$5.00 PER GUEST

CHOICE OF COLORED CHAIR SASH \$2.50 PER GUEST

FAREWELL CANDY STATION \$6.50 PER GUEST

* ALL PRICING INCLUSIVE OF SERVICE CHARGE & SALES TAX

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