



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	TOSCA MEATBALLS	SHRIMP COCKTAIL
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

ASSORTED IMPORTED OLIVES

PASTA STATION - SELECT 1

GNOCCHI ALLA SORRENTINA

RIGATONI WITH EGGPLANT & FRESH MOZZARELLA

FARFALLE AL PESTO

PENNE ALLA VODKA

TAGLIATELLE BOLOGNESE

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 FRANCESE

MUSSELS FRA DIAVOLO

CHICKEN DI CASA

EGGPLANT PARMIGIANA

TOSCA SEAFOOD RICE

SHRIMP SCAMPI

EGGPLANT ROLLATINI

CHICKEN & BEEF FAJITAS

SAUSAGE & PEPPERS

CLAMS OREGANATA

CHICKEN PARMIGIANA

SEATED DINNER

SALADS - INDIVIDUALLY PLATED - SELECT 1

CLASSIC CAESAR

TRI-COLOR

CHOPPED

CAPRESE

ENTRÉES - INDIVIDUALLY PLATED - SELECT 3

HANGAR STEAK

FILET OF BRANZINO

CHICKEN PICCATA

BONELESS ROAST PRIME RIB OF BEEF

SALMON DI CASA

CHICKEN MARSALA

VEAL PICCATA

FILET OF RED SNAPPER

CHICKEN SORRENTINA

VEAL SORRENTINA

FILET OF ATLANTIC SALMON

CHICKEN CACCIATORE

VEAL MARSALA

SHRIMP SCAMPI

CHICKEN PARMIGIANA

VEAL PARMIGIANA

BAKED STUFFED SHRIMP

EGGPLANT PARMIGIANA

SIDES - FAMILY-STYLE - SELECT 2

GARLIC MASHED POTATOES

SAUTÉED SPINACH

GRILLED ASPARAGUS

ITALIAN STYLE VEGETABLES

BROCCOLINI

HERB ROASTED POTATOES

ARROZ CON GANDULES

GREEN BEANS

VIENNESE STATION - ALL INCLUDED

TIRAMISU

FRIED ZEPPOLE

TOASTED ALMOND

CHOCOLATE FONDUE

FLAN WITH CARAMEL SAUCE

CANNOLI

FRESH FRUIT

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 SERVICE

LED UPLIGHTING

DIRECTION & PLACE CARDS

WHITE TABLE LINEN & VOTIVE CANDLES

PLEASE CONTACT OUR CATERING DIRECTOR FOR ALL INCLUSIVE PRICING*

PACKAGE ENHANCEMENTS*

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

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