



## PREMIUM WEDDING PACKAGE

### COCKTAIL HOUR

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#### 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	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
BAKED ZITI
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	VEAL MARSALA
EGGPLANT PARMIGIANA	TOSCA SEAFOOD RICE	CHICKEN DI CASA
EGGPLANT ROLLATINI	CHICKEN & BEEF FAJITAS	SAUSAGE & PEPPERS
CLAMS OREGANATA	CHICKEN PARMIGIANA	SHRIMP SCAMPI

## SEATED DINNER

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### SALADS - INDIVIDUALLY PLATED - SELECT 1

CLASSIC CAESAR

TRI-COLOR

CHOPPED

CAPRESE

### ENTRÉES - INDIVIDUALLY PLATED - SELECT 3

FILET MIGNON

FILET OF BRANZINO

CHICKEN PICCATA

HANGAR STEAK

FILET OF RED SNAPPER

CHICKEN MARSALA

BONELESS ROAST PRIME RIB OF BEEF

SALMON DI CASA

CHICKEN SORRENTINA

VEAL PICCATA

FILET OF ATLANTIC SALMON

CHICKEN CACCIATORE

VEAL SORRENTINA

SHRIMP PARMIGIANA

CHICKEN PARMIGIANA

VEAL MARSALA

SHRIMP SCAMPI

CHICKEN FRANCESE

VEAL PARMIGIANA

BAKED STUFFED SHRIMP

EGGPLANT PARMIGIANA

VEAL FRANCESE

EGGPLANT ROLLATINI

### SIDES - FAMILY-STYLE - SELECT 2

GARLIC MASHED POTATOES

SAUTÉED SPINACH

GRILLED ASPARAGUS

ITALIAN STYLE VEGETABLES

BROCCOLINI

HERB ROASTED POTATOES

HAND-CUT FRIES

ARROZ CON GANDULES

GREEN BEANS

### VIENNESE STATION - ALL INCLUDED

TIRAMISU

FRIED ZEPPOLE

MINI PASTRIES

CHOCOLATE FONDUE

FRESH FRUIT

CANNOLI

FLAN WITH CARAMEL SAUCE

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

VALET SERVICE

BRIDAL ROOM & ATTENDANT

HOST & COAT CHECK

LED UPLIGHTING

DIRECTION & PLACE CARDS

CHOICE OF COLORED TABLE LINEN

VOTIVE CANDLES

**PLEASE CONTACT OUR CATERING DIRECTOR FOR ALL INCLUSIVE PRICING\***

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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