



Tuscan Wine Room Dinner Menu

COLD HORS D'OEUVRES

Priced per dozen, minimum order two dozen per item

Tea Sandwiches

Filled with Your Choice of
Egg Salad, Ham Salad or Chicken Salad

Celery Barquettes

With Gorgonzola & Spiced Candied Walnuts

Chicken Salad in Pastry Cups

Black Bean Roll-Ups
With Cream Cheese, Black Beans, Salsa & Cilantro

\$15

Deli Wrap Rounds

Choice of Turkey, Ham or Roast Beef,
with Cheese, Lettuce & Tomatoes

Asparagus Ham Crepe

Filled with Asparagus, Black Forest Ham
& Herb Cream Cheese

Grilled Portabello Mushroom & Asparagus Crepe

Mini Caprese Sticks

\$18

Assorted Silver Dollar Sandwiches

Filled with Your Choice of Ham, Turkey, Roast Beef
or Chicken Salad

Smoked Salmon Toast Points with Herb Cream Cheese

Jumbo Shrimp Cocktail

Gourmet Deviled Eggs

The Classic
Sun Dried Tomato Pesto
Basil Pesto
Bacon & Cheddar
Jalapeno, Bacon & Cheddar
Southwest Salsa
Creamy Cajun
Italian

\$21

HOT HORS D'OEUVRES

Priced per dozen, minimum order two dozen per item

Barbecue Meatballs

With Caramelized Onions

Swedish Meatballs

Topped with Asiago Cheese

Tropical Meatballs

With Sweet & Sour Sauce & Grilled Pineapple

Italian Meatballs

With Marinara & Asiago

\$12

Bacon-Wrapped Water Chestnuts

Marinated in Teriyaki, Honey & Brown Sugar

Mini Pigs In a Blanket

Wrapped in Puff Pastry,
Comes with Ketchup & Mustard

\$15

Grilled Vegetable or Ham Mini Quichettes

Mini Sausage or Vegetarian Pizzas

Mushroom Vol-au-Vent

Mushrooms, Onions, Basil, Asiago &
Sherry Cream Sauce Served in Pastry Cups

Mushroom & Baby Spinach Vol-au-Vent

\$18

Chicken Wellingtons

With Mushrooms, Onions & Cream Sherry,
Wrapped in Puff Pastry

Sea Scallops Wrapped in Bacon

Pork Empanadas

With Ground Lean Pork, Cheddar Cheese,
Tomatoes & Green Chilies

\$27



Tuscan Wine Room Dinner Menu, continued

Chicken Vol-au-Vent

Chicken & Sun Dried Tomatoes with
a Light Cream Sauce in Pastry Cups

Chicken Quesadillas

Poached Chicken with Asiago
& Pepper Jack Cheese Sauce

Pork Quesadillas

Slow Cooked Pork Tenderloin
Tossed in Tangy BBQ Sauce

Teriyaki Chicken Skewers

Marinated with Garlic, Ginger, Sesame Seed Oil
& Black Sesame Seeds

Italian Chicken Skewers

Marinated with Italian Dressing

French Brie

Toasted French Bread with Orange Marmalade,
Brie Cheese & Pine Nuts

Tiny Twice Baked Potatoes

With Cheddar Cheese

Italian Sausage Stuffed Mushrooms

With Bell Peppers, Onions, Parmesan & Bread Crumbs

Vegetarian Stuffed Mushrooms

With Baby Spinach, Basil Pesto, Sun Dried Tomatoes,
Feta & Asiago Cheeses

Spicy Fried Chicken Bites

With Tabasco Ranch & Honey Mustard Dressings

\$21

Fried Chicken Sliders

With Mayo, Pickle Slice & Homemade Buns

Fried Burger Sliders

With Mayo, Ketchup, Mustard, Colby Cheese,
Pickle & Homemade Buns

BBQ Pork Sliders

With Pickle & Homemade Buns

Teriyaki Glazed Beef Skewers

With Sesame Seed Oil, Garlic, Ginger
& Black Sesame Seeds

\$30

Beef Wellingtons

With Mushrooms, Onions & Cream Sherry,
Wrapped in Puff Pastry

Fresh Crab Cakes

With Dijon Aioli

\$39

Warm Bleu Cheese Dip with Crostinis

**Warm Baby Spinach & Artichoke Dip
with Crostinis**

\$60





Tuscan Wine Room Dinner Menu, continued

CHEF'S PLATTERS

Fresh Vegetable Tray

With Broccoli, Cauliflower, Carrots, Celery,
Grape Tomatoes, English Cucumbers & Ranch Dip

Small **\$40**

Medium **\$60**

Large **\$90**

Pesto Cheese Loaf

With Basil & Sun Dried Tomato Pesto & Parmesan
Served with 3 Sleeves of Crackers

\$50

Fresh Seasonal Fruit Display

With Apples, Pineapples, Grapes, Strawberries,
Cantaloupe & Honeydew (subject to availability)

Small **\$50**

Medium **\$90**

Large **\$150**

Assorted Cheese Display with Crackers

Smoked Gouda, Dill Havarti, Sharp Cheddar, Colby
Jack & Jalapeno Cheese, Garnished with Grapes &
Strawberries (subject to availability)

Small **\$50**

Medium **\$90**

Large **\$150**

Grilled Vegetable Platter

Zucchini, Yellow Squash, Baby Carrots, Mushrooms,
Asparagus Tips, Grape Tomatoes & French Green Beans

Small **\$75**

Medium **\$125**

Large **\$175**

Small serves 20-30
Medium serves 50-75
Large serves 75-100

Pecan Encrusted Pork Tenderloin

With Sesame Aioli & Sliced French Baguette

or

Asian Pork Tenderloin

Marinated in Teriyaki Sauce, Garlic & Ginger
With Sliced French Baguette

Small **\$75**

Medium **\$125**

Large **\$175**

Assorted Meat & Cheese Platter

Hard Salami, Summer Sausage, Beef Sausage,
Marinated Artichokes & Mushrooms, Olives,
Pickles & Assorted Cheeses

Small **\$75**

Medium **\$125**

Large **\$175**

Kendall Brook Smoked Salmon Platter

Imported from Washington State & Served with Onions,
Capers, Eggs, Herb Cream Cheese & Cocktail Squares

\$125

Scottish Salmon Nicoise

With Marinated Artichokes, Corn on the Cob,
Boiled Eggs, French Green Beans, English Cucumbers
& Kalamata Olives

\$225

Black Angus Tenderloin of Beef

With Horseradish Cream & Sliced French Baguette

\$250

Tenderloin of Beef

With Caramelized Onions, Crumbled Bleu Cheese,
Smoked Gouda & Two Dozen Fresh Baked Rolls

\$275



Tuscan Wine Room Dinner Menu, continued

FRESH FROM THE GARDEN

Included with your dinner; please choose one

Summer Salad

With Strawberries, Bleu Cheese, Pecans & Honey Mustard Dressing

Traditional House Salad

With Tomatoes, Black Olives & English Cucumbers
With Italian & Ranch Dressings

Southern Belle Salad

With Mandarin Oranges, Raisins, Tomatoes & Apple Cider Vinaigrette

Greek Salad

With Kalamata Olives, English Cucumbers, Tomatoes, Feta Cheese & Mediterranean Vinaigrette

Classic Caesar Salad

With Shaved Parmesan Cheese, Homemade Croutons & Caesar Dressing

Baby Spinach Salad

With Gorgonzola, Tomatoes, Spiced Candied Walnuts & Roasted Pear Vinaigrette

Balsamic Salad

With Feta, Sun-Dried Tomatoes, Spiced Candied Walnuts & Balsamic Dressing



HOMEMADE SOUPS

French Onion

With Baguette Crouton & Asiago

Tomato Bisque

With Balsamic & Parmesan

Wild Mushroom

Finished with Cream Sherry

French Lentil

With Italian Prosciutto Ham

Add **\$5** per person





Tuscan Wine Room Dinner Menu, continued

BEEF

Hand-Cut Black Angus Filet Mignon

With a Rich Cabernet Sauce

8 ounces **\$37**

6 ounces **\$34**

Sliced Black Angus Tenderloin of Beef

With Marsala Mushroom Sauce

\$33

Hand-Cut Black Angus Rib Eye Steak

With Garlic-Shallot Butter

10 ounces **\$31**



CHICKEN

Italian Chicken Cutlet

With Marinara, Bell Peppers, Onion, Asiago & Provolone

Chicken Marsala

With Mushrooms & Marsala Wine Sauce

Chicken Queen of England

With Grapes, Walnuts & Sherry-Honey Glaze

Chicken Dijonnaise

With Onions, Tomatoes & Dijon Cream

Chicken Picatta

With Artichokes, Capers & Lemon Sauce

Chicken Italy

With Basil & Sun-Dried Tomato Pesto, Parmesan & Provolone

\$23



LAMB

New Zealand Dijon Encrusted Rack of Lamb

With Rosemary Sauce

\$36





Tuscan Wine Room Dinner Menu, continued

PORK

Teriyaki Grilled Pork Tenderloin

Marinated in Sesame Seed Oil, Garlic & Ginger

Grilled Pork Tenderloin

With Mushroom Sherry Sauce

Pecan Encrusted Pork Tenderloin

With Sesame Aioli

Euro Stuffed Pork Loin

With Baby Spinach, Onions, Sun-Dried Tomatoes, Feta & Burgundy Sauce (minimum 12 orders)

Pork Picatta

With Asparagus, Tomatoes, Onions, Marinated Artichokes & Lemon Sauce

\$23



SEAFOOD

Chilean Sea Bass

With Cream Sherry Butter, Artichokes & Capers

Halibut

With Artichoke, Sun-Dried Tomato Pesto & Kalamata Olive Tapenade

\$37

Mahi Mahi

With Lemon Pesto Sauce

New Orleans Style Blackened Grouper

\$32

Tilapia Florentine

With Baby Spinach & Mornay Sauce

Norwegian Salmon

With White Wine, Butter, Dill & Lemon

or

With Basil & Parmesan Pesto

or

With Kalamata Olive & Sun-Dried Tomato Tapenade

\$24





Tuscan Wine Room Dinner Menu, continued

STARCH

Included with your dinner; please choose one

Risotto

With Edamame & Mushrooms

or

With Artichokes, Tomatoes & Asiago

Euro Roasted Potatoes

With Oregano, Cumin, Olive Oil, Balsamic Syrup & Parmesan

Basmati Rice

With Sun-Dried Tomatoes

Homemade Mashed Potatoes

Au Gratin Potatoes

With Cheddar & Asiago

The Legendary Ashley Grill Creamed Potatoes

Made With Sliced Red Potatoes, Cream, Tarragon & Parmesan



DESSERTS

Deep Chocolate Torte

With Raspberry Sauce

Warm Apple Spice Cake

With Caramel Maple Sauce

Chocolate Cake with Chocolate Cream Cheese Icing

With Chocolate Ganache Sauce

French Vanilla Crème Brûlée

With Fresh Seasonal Berries

Traditional Cheesecake with Fresh Berries

Gourmet Carrot Cake

With Cream Cheese Icing

Cheesecake with Apple Foster Glaze

Cheesecake Layered with Deep Chocolate Torte

Classic Italian Tiramisu

With Lady Fingers & Mascarpone Cheese

Combination Plate of Marla's Gourmet Petite Desserts

Pecan Torte with Chocolate Ganache, Key Lime Tartlet & Crème Brûlée Fruit Tart

\$7





Tuscan Wine Room Dinner Menu, continued

Each chef's entrée comes with your choice of one Fresh From the Garden salad, your choice of one starch, plus fresh vegetables & fresh-baked breads.

Panache gourmet coffee is included with each meal.

Combination plates available; please ask for details.

Dietary restrictions can be accommodated.

If you email your order, please call to verify we received it.

Due to the market, prices are subject to change without notice.

Lunch Room Rental \$150 + \$400 food & beverage minimum order.

Dinner Room Rental \$150 + \$600 food & beverage minimum order.

Service Charge 20%.

Sales Tax 7%.

Food & Beverage Tax 1%.