



2 ENTREES, 2 SIDES, 1 VEGETABLE, 1 PLATED SALAD (Includes Bread Rolls & Butter)

> BUFFET STYLE - STARTING AT \$20.95 Extra Entree Add \$3 Family Style - Starting at \$24.95 Extra Entree add \$4

ENTREES Poultry Selections

CHICKEN PICCATA

LIGHTLY SEASONED CHICKEN BREAST WITH LEMON JUICE, WHITE WINE AND CAPERS

CHICKEN MARSALA

DELICIOUS SAUTÉED CHICKEN BREAST TOPPED WITH MARSALA WINE SAUCE & MUSHROOMS

CHICKEN SOUVLAKI

Tender Pieces Seasoned Grecian Style with Oregano, Salt, Pepper, Olive Oil & Lemon PEPPERCORN CHICKEN

Tender Chicken Breasts Sautéed in our Homemade Creamy Peppercorn Sauce

GREEK STYLE ROAST CHICKEN

Tender Roasted Chicken Marinated Grecian Style with Oregano, Salt, Pepper, Olive Oil & Lemon

CHICKEN W. MUSHROOM CREAM

Delicious Sautéed Chicken Breast topped with Mushroom Cream Sauce

CHICKEN CORDON BLEU Breaded Chicken wrapped with ham and Cheese

BEEF & PORK SELECTIONS

ROAST SIRLOIN OF BEEF

Tender Slices of Beef Served with Beef Gravy

Honey Smoked Ham

Tender Slices of Deliciously Sweet Ham

BONELESS APPLE BRANDY PORK CHOPS

Center Cut Pork Chops Lightly Seasoned and Cooked in an Apple and brandy sauce

BEEF STROGANOFF

BEEF TENDERLOIN TIPS WITH Fresh Mushroom and a Flavorful Cream Sauce

PEPPER STEAK

Beef Tenderloin Strips, sauteed Onions, Peppers & Fresh Mushrooms

PORK SOUVLAKI

Tender Pieces Seasoned Grecian Style with Oregano, Salt, Pepper, Olive Oil & Lemon

SEAFOOD SELECTIONS

Shrimp Dijon in Angel Hair Pasta

SUCCULENT PIECES OF SHRIMP BLENDED IN OUR HOMEMADE DIJON SAUCE PAN SEARED ATLANTIC SALMON

LIGHTLY SEASONED WITH OLIVE OIL PAN SEARED with A Delicatant Touch of Bernaise *Add \$5 Per Person

SPINACH LASAGNA

ITALIAN LASAGNA WITH SPINACH AND CHEESE

Baked Cod

Prepared in a Lemon Butter Sauce

VEGETARIAN SELECTIONS

EGGPLANT ROLLATINI Fresh Eggplant Rolled in a Spinach and Feta Mixture layered with Marinara Sauce

<u>SIDES</u>

TUSCAN PASTA SALAD GARLIC RED MASHED POTATO MEDITERRANEAN POTATO EGG NOODLES AU GRATIN POTATOES WISCONSIN MAC & CHEESE FARAFALLE PESTO PASTA ANGEL HAIR PARMIGIANNA PASTA ROASTED RED POTATO RICE PILAF

VEGETABLES

CALIFORNIA BLEND Glazed Carrots Green Beans Corn

CARVING STATIONS

<u>ADD \$5 PER PERSON</u>

PRIME RIB -AU JUS & HORSERADISH BONELESS LEG OF LAMB -MINT & NATURAL JUICES BONE - IN COUNTRY HAM -CRANBERRY SAUCE TOP SIRLOIN OF BEEF -AU JUS ROAST BEEF TENDERLOIN -AU JUS

<u>SALADS</u>

GREEK SALAD

BED OF GREENS WITH FETA, KALAMATA OLIVES, Tomato, Cucumber, Onions, Green Pepper Served with our Homemade Greek Dressing

STRAWBERRY WALNUT SALAD

BED OF SPRING GREENS WITH FETA, WALNUTS, Tomato, Cucumber & Strawberries Served with our Raspberry Vinaigrette Dressing TOSSED SALAD

BED OF GREENS WITH TOMATOES AND Cucumbers served with your choice of Dressing

CAESAR SALAD Fresh Romaine and croutons mixed in our creamy dressing

DESSERT TABLE

MINI ASSORTED DESSERTS

\$5.95 / PP

CAKE CUTTING

\$1.95 / PP

All Children 12 & Under \$16.95 / pp

SPECIAL RECOMMENDATIONS AND ITEMS NOT LISTED MAY BE ARRANGED UPON REQUEST

All Prices Subject to an 19% Service Charge

*The FDA advises consuming raw or under cooked meats, poultry, shellfish or eggs may increase your chance of food borne illness



HORS D'OEUVRES

Нот

36 PIECES FOR EACH UNLESS OTHERWISE STATED

BUFFALO WINGS

Tossed in a Light Sauce & Served with Ranch

\$40 CHICKEN SOUVLAKI

TENDER PIECES SEASONED GRECIAN STYLE WITH OREGANO, SALT, PEPPER, OLIVE OIL & LEMON

\$55

Pork Souvlaki

Tender Pork Pieces Seasoned Grecian Style with Oregano, Salt, Pepper, Olive Oil & Lemon \$55

WISCONSIN BRATS

TENDER SLICES OF BRATWURST SOAKED IN BEER \$40 Spinach Pies

STUFFED PHYLLO PUFFS WITH SPINACH & FETA Cheese \$55

CHEESE PIES

STUFFED PHYLLO PUFFS WITH FETA CHEESE \$55

ITALIAN MEATBALLS Tender Meatballs in a marinara sauce

\$40

STUFFED MUSHROOMS

STUFFED MUSHROOM CAPS WITH SAUSAGE \$55

COLD

CHEESE & CRACKERS PLATTER

VARIETY OF CHEESES AND CRACKERS ACCOMMODATED WITH SUMMER SAUSAGE \$40

COCKTAIL SHRIMP Jumbo Shrimp Served with Cocktail Sauce \$75

CAPRESE SKEWERS

CHERRY TOMATOES, FRESH MOZZARELLA, OLIVE OIL & FRESH BASIL \$45

HUMMUS & PITA WEDGES

FRESH PITA BREAD SERVED WITH A CHOICE OF CLASSIC OR ROASTED RED PEPPER HUMMUS \$40 VEGETABLE PLATTER

VARIETY OF VEGETABLES SERVED WITH RANCH DRESSING \$40

> Fruit Platter Assorted Seasonal Fruit \$40

ITALIAN BRUSCHETTA

SERVED WITH TOMATOES, OLIVE OIL, FRESH BASIL, FRESH GARLIC AND TOPPED WITH FRESH MOZZARELLA \$45

SALAMI CORNUCOPIA

THINLY SLICED SALAMI STUFFED WITH DELICIOUSLY SEASONED CREAM CHEESE \$40

TUSCAN HUMMUS SLIDERS

CUCUMBER SLICES SERVED WITH HUMMUS AND FLANK STEAK \$55



SPECIALITY BEVERAGE PACKAGES

BUONO PACKAGE #1 Soda, Coffee & Juice Choice of 1 Domestic Beer

\$13 / PP

* Meglio Package #2

SODA, COFFEE & JUICE CHOICE OF 1 DOMESTIC BEER CHOICE OF 2 HOUSE WINES** **CHOOSE: CABERNET, MERLOT, CHARDONNAY, MOSCATO, RIESLING \$17 / PP

* MIGLIORE PACKAGE #3

SODA, COFFEE & JUICE CHOICE OF 1 DOMESTIC BEER CHOICE OF 1 PREMIUM BEER CHOICE OF 2 HOUSE WINES**

\$20 / PP

BEER A LA CARTE 1/2 BARREL OF DOMESTIC \$225

1/2 BARREL OF PREMIUM \$299

COFFEE BAR Assorted Flavors, Hot Cocoa Whip Cream & Marshmallows

\$2.95/ PP

SODA / COFFEE PACKAGE (REQUIRED)

\$2.50 / PP

* Upgrade to Open Bar Rails or Call Liquors Rails - \$5 Calls - \$8

Bartender Fee - \$79

All Prices subject to a 19% Service Charge & 5.1% Tax / Prices Subject to change All Packages Require a Minimum of 50 Guests and Have a Duration of 4-7 Hours



ALL INCLUSIVE PACKAGES

The Chianti Package

- 3 Appetizers - Buono Package #1 - Wine Service with Dinner - Champagne for Head Table - 2 Entrée Buffet Dinner (\$20.95 Value) - 5 Late Night Pizzas

\$40 / PP

THE FLORENCE PACKAGE

- 4 Appetizers
- Meglio Package #2
- Wine Service with Dinner
- Champagne for Head Table
- 3 Entree Buffet (\$23.95 Value)
- 5 Late Night Pizzas
- Cake Cutting

\$47 / PP

EXCLUSIVE DISCOUNTED ADDITIONS!

CHAIR COVERS ADD \$4 / PP TO YOUR PACKAGE! (CHIANTI & FLORENCE)

ADD MINI DESERT BAR TO ANY PACKAGE ADD \$4.95 / PP

ALL PRICES SUBJECT TO 19% GRATUITY



ALL INCLUSIVE PACKAGES

THE VENICE PACKAGE

- 3 APPETIZERS
- Meglio Package #2
- Wine Service with Dinner
- Champagne for Head Table
- 2 Entrée Dinner Buffet
- Choice of 1 Late Night Snack
- Cake Cutting
- CHAIR COVERS
- Pipe & Drape on Stage
- Ambient Room Lighting Package

\$57 / PP

THE TUSCAN PACKAGE

- 4 APPETIZERS

- Migliore Package #3
- WINE SERVICE WITH DINNER
- Champagne for All Guests
- 2 Entrée Dinner Buffet
- CHOICE OF CARVING STATION
- Choice of 1 Late Night Snack
- Cake Cutting
- CHAIR COVERS
- Pipe & Drape on Stage
- Ambient Room Lighting Package

\$65 / PP



LATE NIGHT MENU

Mediterranean Bar

Choose from Chicken or Pork Souvlaki Served with Home made Cucumber Sauce -Pita Chips served with Hummus

Gyros Bar

Tender Slices of Gyros Meat Served With Pita Bread & Home made Cucumber Sauce

NACHO BAR

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

Slider Bar

Choose from Chicken or Beef Sliders Served with Pretzel Buns

BACON BAR

Wisconsin's Own Neuske's Applewood Smoked Bacon

<u>All Bars</u> \$4.95 / Per Person



EMBELLISHMENTS

CEREMONY PACKAGE

*2 HOURS OF ROOM (INCLUDES 1 HR REHEARSAL TIME) To be Performed Tuesday-Friday the Week of Event Complete Setup and Take Down \$599



AUDIO & VIDEO PACKAGE

1080P PROJECTOR AND/OR TV FOR SLIDE SHOW 120" WIDE SCREEN WIRELESS MICROPHONE SETUP & TAKEDOWN

\$149



PERSONALIZED ASSISTANCE

TAKE THE LOAD OFF WITH PROFESSIONAL CARE

DIY SETUP AND/OR TAKE DOWN Setting up and/or Taking down your DIY pieces! Includes Setting out centerpieces, favours, place cards, menu cards, table numbers, guest Book, champagne glasses, cake cutting tools, card "box", signage, bathroom baskets AND More! Includes: 1 pre-wedding meeting

\$75 / HR (4 HR MINIMUM)



GOURMET ADDITIONS

THE DIVINO GELATO BAR

Delight your Guests with delicacy of Waukesha's very own Gelato Made fresh from Divino Gelato

CHOOSE UP TO 4 FLAVORS FOR 80 GUESTS OR MORE

2 FLAVORS FOR 40-80 GUESTS

\$5 / PP Elegant Popcorn Station

Delight your guests young and old. Packages include table display with canopy, decorative popcorn baskets with custom tags. Includes:

-PROFESSIONAL ATTENDANT TO POP CORN FOR 4 HOURS -4 VARIETIES OF POPCORN -CHOICE OF BAGS OR MINI POPCORN BUCKETS -CHOICE OF 6 FLAVORS

PRICES STARTING AT \$200 FOR 50-100 GUESTS

HEAVENLY CANDY BUFFET

Customized Candy Table & Candy Cart to give your event a Sweet Taste of elegance.

INCLUDES:

-Event Color coordinated candies, Ribbons & Custom Jewelled TAGS -Variety of Jars/ Baskets/ Platters to accommodate the decor of your Event Prices starting at \$200 for 50-100 Guests

S'MORES BAR

BRING THE CAMP FIRE IN-HOUSE AND ALLOW YOUR GUESTS TO CREATE THEIR Own treat with all the fixings! \$3.95 / Per Person

19% Gratuity on all Food and Beverage



TABLE ADDITIONS

CHAIR COVERS WITH CHAIR TIE

WHITE OR IVORY LINEN CHAIR COVERS WITH OR WITHOUT CHAIR TIE INCLUDES INSTALLATION & REMOVAL

\$4.50 / CHAIR

COLORED LINEN NAPKINS

VARIETY OF COLOR CHOICES & PATTERNS SOLID COLOR - \$1.00 / NAPKIN PATTERNS - START AT \$2.00 / NAPKIN

<u>Colored Runners</u> Elegant Touch to Enhance color of your Event \$8 & Up /Table

> VARIOUS LINENS AVAILABLE Please Ask for A Quote



Rehearsal Dinner Package



FAMILY STYLE SERVICE Includes Soda, Coffee & Tea Includes Bartender Free Wine Cellar Rental

<u>Menu</u>

1 ENTREE 2 SIDES SALAD DINNER ROLLS & BUTTER

CHOOSE FROM:

<u>1 Entree:</u>

PEPPERCORN CHICKEN

ROAST CHICKEN CHICKEN SOUVLAKI

BEEF PEPPER STEAK

PASTA WITH MEATBALLS

SAUTÉED TILAPIA

BAKED COD

FISH FRY

2 SIDES:

MASHED POTATO

RICE PILAF

OVEN BROWN POTATO

GREEK STYLE POTATO

CORN

COLE SLAW

CALIFORNIA BLEND

MIXED VEGETABLES

1 SALAD:

GREEK SALAD

STRAWBERRY WALNUT SALAD

TOSSED SALAD

CAESAR SALAD

MINIMUM 30 PEOPLE \$28.95 / PP 19% Gratuity on all Food & Beverage & 5.1% Sales Tax



SERVICE INCLUDES 2 ENTRÉE BUFFET 2 SIDES 1 VEGETABLE 1 SALAD BREAD ROLLS & BUTTER

CHOOSE FROM

SUPREMO

Paper Goods Server on Duty During Meal Chafer's & Serving Utensils

\$16.95

TUSCAN

CHINA PLATES SILVERWARE & WATER GOBLET Linen Napkin Table Linens Staff on Duty* Chafer's & Serving Utensils

\$24.95

TUSCAN PLUS

CHOICE OF 4 APPETIZERS CHOICE OF 1 LATE NIGHT SNACK COFFEE STATION STAFF ON DUTY* CHINA PLATES SILVERWARE & WATER GOBLET LINEN NAPKIN TABLE LINEN CHAFER'S & SERVING UTENSILS

\$33.95

\$2.00 For Extra Entrée \$1.50 / Side 19% Gratuity on all Food Delivery Included (30 Mile Radius) *\$16/hr Per For Waitstaff (minimum of 3 hours) Local Sales Tax



BRUNCH MENU

<u>Breakfast Menu</u> Applewood Smoked Bacon All Natural Pork Sausage (Wisconsin) Fruit Platter Scrambled Eggs &

<u>Choose 1</u> Wisconsin Scramble (Wisconsin Cheddar Cheese) YaYa's Scramble (Feta, Spinach & Tomato) <u>Choose 1</u>

Pancakes French Toast Sticks

SALADS (SELECT ONE)

Greek Salad Strawberry Walnut Salad Tuscan Pasta Salad

<u>Sides (select one)</u>

CHEESY POTATO CASSEROLE Oven Roasted Red Potatoes Creamy Garlic Mashed

<u>Entrees</u>

HICKORY SMOKED HAM Mediterranean Roasted Chicken

<u>Sweeter Side</u>

Muffins Mini Pastries Danish

Available Upgrades

Honey Smoked Salmon - \$5 Prime Rib - \$5 Jumbo Shrimp -\$3 Roast Beef -\$3

Carving Station - \$125

\$19.95 / PP

Bloody Mary Bar & Mimosa Bar

\$4.95 / pp



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Shower Packages

Salads (select one) Garden Salad or Greek Salad

Entrees (select one) Mediterranean Chicken Kebobs Penne Pasta with Mushrooms and Vegetables in a light cream sauce Balsamic Glazed Salmon Croissant Chicken Salad Sandwich

> Sides (select one) Rice Pilaf Fresh Fruit Roasted Potatoes Mashed Potato

> > Vegetable Chef's Choice

<u>Desserts (select one)</u> NY Cheesecake Yogurt Parfait Chocalate Chip Cookie Includes: Salad, Entree, Side, Dessert, Coffee, Soda \$17.95 / pp

Bloody Mary Bar & Mimosa Bar

\$4.95 / pp

Bartender Fee: \$49 / Bartender Room Fee: \$99

4 Hour Room Rental



<u>Bridal</u>

Savvy Bride Brookfield, WI 262.790.1098 gosavvybride.com <u>Bucci's Bridal</u> Pewaukee, WI 262.691.9963 buccisbridal.com

Photography

<u>Tia Lee Photography</u> 262.707.1505

milwaukeephotobooth.net 414.902.3041

Videography

Openbox Strategies 262.432.1710 openboxstrategies.com

Bradley James Kroll bradleyjameskroll.wordpress.com

Florists & Services

<u>Snapdragon Flowers of Elm</u>

<u>Grove</u> Elm Grove, WI 262.782.8380 www.snapdragroneg.com

<u>Creative Ice</u> 262.679.0951 creativeicemilwaukee.com

<u>Timeless Events</u>

Waukesha, WI 262.751.6355 milwaukeeeventplanning.com

<u>The Hive (salon)</u> Brookfield, WI 262.784.2597 hivesalonbrookfield.com

Lodging

Embassy Suites Brookfield, WI 262.782.2900

Holiday Inn Pewaukee Pewaukee, WI 262.506.6300

Wild Wood Lodge Waukesha, WI 262.506.2000 thewildwoodlodge.com

<u>DJ Service</u>

Double Platinum DJ Milwaukee, WI 414.732.1979 doubleplatinumdj.com

<u>Cakes</u>

Periwinkle's Bakery Waukehsa, WI 262.522.9888

Sweet Perfections Bake Shoppe Waukehsa, WI 262.446.2253 sweetperfections.com

> Simmas Bakery Wauwatosa, WI 414.257.0998 simmasbakery.com

<u>Transport</u>

Spring City Trolley Waukesha, WI 262.522.9359 springcitytrolley.com

<u>Honeymoon Planning</u>

Island Getaways Brookfield, WI 262.781.1748 myislandgetaways.com

Sweet Touches

Divino Gelato Waukesha, WI 262.446.9490 divinogelatocafe.com

<u>Chocolate City Candy</u> <u>Buffet</u> Burlington, WI 262.534.7654 chocolatecitycandybuffet.com

> Allo Chocolat Waukesha, WI 262.544.8030 allochocolat.com



BANQUET CENTER 409 Delafield St. Waukesha, WI 53188 262.292.1322

Booking Agreement

Name:	_ Event Date:
Address:	Function:
Phone:	Guest Count:
Deposit: P	olicies
C ,	our event, menu selection & seating

- chart must be given 10 days before your event.
 25% Non-Refundable deposit must be given to lock-in your date and event (You may hold your date for \$1000 & pay the rest of the
 - 25% within 60 days of booking).
- You may pay up to 50% of your proposal prior to your 10-day meeting before your event.
- Cancellation will forfeit all deposits, and payments.
- Final Payment is due **10** days before your event by cash, check or cashiers check.
- 19% Gratuity applies to all food and beverage service. In accordance with state law, 5.1% Wisconsin state sales tax is then added to the total amount.
- Menu prices, rentals, and other fees are subject to change without notice. We can guarantee prices in writing sixty (60) days before your event, if requested.
- If asked for no alcohol service our soda package will be priced at \$3.95 per person.
- The use of glitter, confetti, rice, bubbles, decorator stones, birdseed, fog machines, smoke machines, nails, tacks, tape, balloons and

sand are not allowed. If you don't follow this policy a minimum cleanup fee of \$200 will be charged.

- No fireworks, sparklers or Chinese lanterns are allowed on Tuscan Hall grounds.
- Candles are required to have an enclosed flame.
- You agree to the responsibility of any damage to the property or equipment by members, guests or outside groups contracted by client. We reserve the right to immediately terminate service or occupancy in case of violation of any laws or regulations.
- All personal items must be taken at the conclusion of your event, Tuscan Hall is not responsible for any items left behind, any items left behind for over 3 days following the event will be disposed of or donated.
- Bar services & music will end promptly at 12:00 a.m. midnight. Banquet rooms must be vacated with all your personal belongings by 12:30 a.m. We reserve the right to refuse service of alcoholic beverages to any guest.
- Due to Wisconsin health department codes, no food or beverage may be removed from the premise, aside from special desserts brought in by a licensed food dealer.
- NO carry-ins of any kind allowed on Tuscan Hall Property (i.e. coolers, beverages, food)
- Rental Fees: Includes White Linens (Ivory or Black also available for \$99), room setup, cleanup, stage, microphone
 - Tuscan Hall (minimum 100 people)
 - Monday Thursday: \$398
 - Friday or Sunday: \$499
 - Saturday: \$849
 - Wine Cellar (minimum 35 people)
 - Monday Thursday: \$249
 - Friday or Sunday: \$349
 - Saturday: \$499
 - Up Lighting Package: \$300

I understand & agree to the terms of this agreement:

Tuscan Hall Banquet Center, its owner & operators shall not be held liable for failure to carry out such arrangements including room availability and menu selection as mentioned which are caused by fire, strikes, acts of God, or the conditions beyond the reasonable control of the hall, its owners, or operators.

Signature: _____

Signature: _____

Date: _____

Date: _____