

Tuscan Hall

VENUE & CATERING

Corporate CATERING MENUS

TuscanHallWI.com | 262-292-1322
info@tuscanhallwi.com

Tuscan Hall Venue & Catering
409 Delafield Street
Waukesha, WI 53188





*Always Delicious.
Always Homemade.*

Our chefs use only the finest and freshest ingredients combined with years of culinary experience to produce our delicious, sought-after cuisine. We pride ourselves on using locally sourced products and support small businesses whenever possible.

We offer many options to customize our catering packages to bring your vision to life. Make an impression with our professional full-service catering, available as plated or buffet; or keep it simple as a 'Drop & Go' service.

Whether it's breakfast for your board meeting, box lunches for an event, or a plated dinner, #TeamTuscan is here to make your event extraordinary. With years of experience catering for all types of events in southeastern Wisconsin, our team will provide exceptional service for your catering needs.

Tuscan  Hall
VENUE & CATERING

409 Delafield Street, Waukesha, WI 53188
262-292-1322 • TuscanHallWI.com

AVAILABLE AT YOUR LOCATION OR RENT OUR VENUE

Breakfast Buffet

STARTING AT \$19.95/PP

Choice of 1 egg selection; 1 potato selection; and 1 griddle selection. Includes eco-friendly or china-like plates; and disposable napkins and cutlery.

Includes

- | | |
|--------------------------|------------------------|
| Applewood Smoked Bacon | Your Choice of: |
| All Natural Pork Sausage | • Assorted Sweet Bread |
| Fruit Platter | • Muffins |
| Scrambled Eggs | • Biscuits |
| | • Mini Bagels |

Eggs Choose 1

Scrambled Eggs

Wisconsin Cheddar Scrambled Eggs

YaYa's Scramble

Feta, Spinach & Tomato

Quiche (+2/PP)

Meat Lovers, Mediterranean or Vegetable

Made-to-Order Omelet Bar (+7.95/PP)

Add \$150 Chef Fee

Mini Omelet (+2/PP)

Choose from Denver, Wisconsin, Big-Boy or California Country.

Eggs Benedict (+2/PP)

Southerner Eggs Benedict (+3/PP)

Sausage patties on top of biscuits and layered with our homemade sausage gravy

Coop Skillet (+3/PP)

Pulled short ribs, ham, bacon, sausage, mushrooms, onions, bell peppers, topped with cheddar and pepper jack

Potatoes

Choose 1

Creamer Potato Smashers

Breakfast Reds

Cheesy Hashbrown Casserole

Griddle

Choose 1

Challah French Toast

Buttermilk Pancakes

Sugar Glazed Waffles



Tuscan Hall

VENUE & CATERING

Breakfast catered in collaboration with our sister restaurant:

The COOP



Extras & Upgrades

Full-Service with Chafers & Staff (+5/PP)

Minimum of 50 Guests

China Upgrade (+5/PP)

Includes plates, flatware and water service.

Coffee, Soda, Juice (+2.95/PP)

Water Bottles (+1/PP)

Add Southern-Style Gravy (+1.50/PP)

Add Cream Cheese (+.50/PP)

Minimum of 50 guests. Prices subject to a 19% service charge & sales tax. Prices subject to change.

AVAILABLE AT YOUR LOCATION OR RENT OUR VENUE

Brunch Buffet

STARTING AT \$24.95/PP

Includes eco-friendly plates, disposable napkins & cutlery; a fruit platter; scrambled eggs; and your choice of the following options:

CHOOSE ONE MEAT:

- Applewood Smoked Bacon
- All Natural Pork Sausage

CHOOSE ONE BREAD:

- Muffins
- Biscuits
- Mini Bagels

Salad Choose 1

Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes and Cucumbers with our House Mediterranean Dressing

Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Tuscan Pasta Salad

Pasta, Feta, Pepperoni, Peppers, Olives & Onion with Italian Dressing

Potato Choose 1

Cheesy Potato Casserole

Roasted Red Potatoes

Garlic Red Mashed Potatoes

Entree Choose 1

Savory Quiche

Your Choice of Meat Lovers with Bacon, Sausage & Cheese; or Veggie Delight with a Variety of Seasonal Vegetables, Spinach & Cheese

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

Mediterranean Chicken

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

Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

Roast Beef

Slow Roasted Beef Roast with Au Jus

Honey-Smoked Salmon (Premium Entree +5/PP)

Atlantic Salmon Smoked Over Honey-Coated Hickory.

Prime Rib (Premium Entree +5/PP)

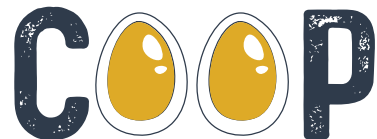
Slices Of Tender, Slow-Roasted Prime Rib.

 Gluten Free  Vegetarian



Tuscan  Hall
VENUE & CATERING

Brunch catered in collaboration
with our sister restaurant:

The  COOP

Upgrades & Extras

Full-Service with Chafers & Staff (+5/PP)
Minimum of 50 Guests

China Upgrade (+5/PP)
Includes plates, flatware and water service.

Carving Station Fee - \$125

Add Extra Entree (+4/PP)

Add Extra Side (+3/PP)

Coffee, Soda, Juice (+2.95/PP)

Water Bottles (+1/PP)

Add Southern-Style Gravy (+1.50/PP)

Add Cream Cheese (+.50/PP)

Tuscan Hall Venue Rental \$499

Includes full-service hall rental for 4 hours; china dinnerware & cutlery; buffet chafers; serving staff; white linens; and water goblets & carafes.

Bartender Service at Tuscan Hall \$89

Minimum of 50 guests. Prices subject to a 19% service charge & sales tax. Prices subject to change.

Gourmet Box Lunches

STARTING AT \$14.95/PP

Condiments and cutlery set included with each lunch.

Sandwiches

Includes a bag of chips, fresh fruit, and a freshly baked chocolate chip cookie.

Turkey Sandwich Box

Roasted sliced turkey breast, Wisconsin cheddar, and lettuce on a freshly baked brioche bun.

Roast Beef Sandwich Box

Thinly sliced roast beef, Wisconsin cheddar, and lettuce on a freshly baked brioche bun.

Ham Sandwich Box

Sliced ham, Wisconsin cheddar, and lettuce on a fresh brioche bun.

Mediterranean Sandwich Box

Veggie wrap with avocado, zucchini, spinach, hummus, feta and a balsamic glaze wrapped into a whole wheat tortilla.

Salads

Includes a bread roll and a freshly baked chocolate chip cookie. Add grilled chicken (+\$2/pp) or grilled shrimp (+\$3/pp).

Tuscan Garden Salad

Romaine, red onions, tomatoes, cucumbers & croutons with your choice of dressing: balsamic vinaigrette, ranch, italian, or French

Strawberry Walnut Salad

Mixed greens candied walnuts, fresh strawberries, feta cheese, tomatoes, cucumber with a raspberry vinaigrette dressing

Cranberry & Goat Cheese Salad

Spring greens with goat cheese, walnuts & dried cranberries with a raspberry vinaigrette dressing

Classic Caesar Salad

Romaine lettuce, shaved parmesan, Chrissy's croutons tossed with our house caesar dressing

Mediterranean Salad

Mixed greens, red onions, feta, kalamata olives, tomatoes and cucumbers with our house mediterranean dressing



Extras & Upgrades

Coffee, Soda, Juice (+2.95/PP)

Water Bottles (+1/PP)

Assorted Mini Desserts (+6.95/PP)

QUANTITY DISCOUNTS ON BOXED LUNCHES

200-500 boxed lunches = \$2/PP off

501+ boxed lunches = \$3/PP off

Minimum of 50 guests. Prices subject to a 19% service charge & sales tax. Prices subject to change.

DROP OFF OR PICK UP & GO • MINIMUM OF 50 GUESTS

Lunch & Dinner

2 ENTREES \$24.95/PP • 3 ENTREES \$28.95/PP

Choice of 2 or 3 entrees; 2 sides/vegetables; and 1 salad.
Includes bread rolls & butter; eco-friendly or china-like plates;
and disposable napkins and cutlery.

Chicken, Seafood & Vegetarian Entrees

Tuscan Chicken

Rosemary-herbed boneless chicken thighs with our parmesan cream sauce, grape tomatoes and baby spinach

Mediterranean Style Roast Chicken

Roasted chicken marinated mediterranean-style with oregano, salt, pepper, olive oil & lemon

Chicken Piccata

Lightly seasoned chicken breast with lemon juice, white wine and capers

Lemon Artichoke Chicken

Tender chicken breasts sautéed in our homemade creamy lemon spinach artichoke cream sauce

Chicken Fricasse

Tender chicken breast in a white wine cream sauce

Atlantic Salmon

Tender salmon with dill of champagne sauce or a teriyaki glaze

Spinach Lasagna

Italian lasagna with spinach and cheese

Eggplant Rollatini

Spinach and feta rolled in fresh eggplant with marinara sauce

Portabella Risotto with Vegetables

Beef & Pork Entrees

Braised Beef Short Ribs

Slow roasted boneless short ribs cooked in a burgundy sauce

Beef Tenderloin Brochette

Beef tenderloin seasoned mediterranean-style, skewered with peppers and onions, and served with a beurre blanc sauce

Beef Tips & Portabella Mushrooms

Beef tenderloin tips with fresh portabella mushrooms in a flavorful burgundy sauce

Pepper Steak

Beef tenderloin pieces, sauteed onions, peppers and fresh mushrooms cooked in a burgundy sauce

Orange Honey Glazed Ham

Tender slices of delicious ham with our orange honey glaze

Bone-In Pork Chops

Grilled pork chops marinated mediterranean-style with lemon zest or apple Jack Daniels sauce



Extras & Upgrades

Full Service with Chafers & Staff (+5/PP)
Minimum of 50 guests.

China Upgrade (+5/PP)
Includes plates, flatware, and water goblets & carafes.

Formal Plated Service (+15/PP)
Full service plated meal served on china dinnerware with cutlery. Includes chafers, serving staff, white linen napkins, and water goblets & carafes.
Serve plated entrees as a duet (+\$6/PP)

Add Extra Entree (+4/PP)

Add Extra Side (+3/PP)

Coffee, Soda, Juice (+2.95/PP)

Minimum of 50 guests. Prices subject to a 19% service charge & sales tax. Prices subject to change.

DROP OFF OR PICK UP & GO • MINIMUM OF 50 GUESTS

Lunch & Dinner

2 ENTREES \$24.95/PP • 3 ENTREES \$28.95/PP

Choice of 2 or 3 entrees; 2 sides/vegetables; and 1 salad.
Includes bread rolls & butter; eco-friendly or china-like plates;
and disposable napkins and cutlery.

Salads *Choose 1*

Tuscan Garden Salad

Romaine, red onions, tomatoes, cucumbers & croutons with your choice of dressing: *balsamic vinaigrette, ranch, italian, or French*

Strawberry Walnut Salad

Mixed greens candied walnuts, fresh strawberries, feta cheese, tomatoes, cucumber with a raspberry vinaigrette dressing

Cranberry & Goat Cheese Salad

Spring greens with goat cheese, walnuts & dried cranberries with a raspberry vinaigrette dressing

Classic Caesar Salad

Romaine lettuce, shaved parmesan, Chrissy's croutons tossed with our house caesar dressing

Mediterranean Salad

Mixed greens, red onions, feta, kalamata olives, tomatoes and cucumbers with our house mediterranean dressing

Caprese Salad

Mixed greens, tomato, fresh mozzarella topped with aged balsamic vinaigrette

Sides & Vegetables *Choose 2*

Garlic Red Mashed Potatoes

Mediterranean Lemon Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Basmati Rice

Wisconsin Mac & Cheese

Farfalle Carbonara Pasta

Tuscan Pasta Salad

Roasted Broccoli

Green Bean Almondine

Roasted Rainbow Carrots

Sweet Corn

Fresh Roasted Asparagus

Tuscan Roasted Vegetables



Mini Dessert Bar

PICK 4 - \$6.95/PP

Chocolate Cake Bites	Mini Cheesecakes
Chocolate Chip Brownies	Mint Brownies
Chocolate Chip Cookies	Peanut Butter Mousse
Coconut Bars	Brownie Cups
Key Lime Pie Bars	Pumpkin Pie Bars
Lemon Squares	Salted Caramel
Mini Carrot Cakes	Apple Bars
	Turtle Brownies

AVAILABLE AT YOUR LOCATION OR RENT OUR VENUE

Small Bites

PICK 6 - \$21.95/PP • PICK 8 - \$23.95/PP

*Includes disposable china-like appetizer plates,
linen-like napkins and cutlery.*

- Bacon-Wrapped Stuffed Dates
- Bacon-Wrapped Water Chestnuts
- Barbecue Pulled Pork Sliders*
- Beef Teriyaki Skewers
- Cajun Shrimp Avocado Toast
- Caprese Skewers
- Charcuterie Board
- Chicken & Waffles
- Chicken Souvlaki Skewers
- Deviled Eggs with Bacon
- Fruit Platter
- Grilled Cheese Shooters
- Gyro Bites with Tzatziki
- Hummus & Pita Wedges
- Italian Bruschetta with Pesto
- Italian Meatballs
- Raspberry-Brie Bites
- Roasted Vegetable Bruschetta
- Salami Cornucopia
- Spinach Pies
- Steak Bruschetta
- Stuffed Mushrooms
- Sweet Chili Asian Chicken Skewers
- Tuscan Hummus Sliders
- Vegetable Platter
- Vegetable Spring Rolls
- Wisconsin Brats

**Counts as two appetizer selections or add \$2/PP*



Extras & Upgrades

Full Service with Chafers & Staff (+5/PP)

Additional Appetizers Each (+2/PP)

Add Stationary Salad (+5/PP)

Coffee, Soda, Juice (+2.95/PP)

Water Bottles (+1/PP)

Assorted Mini Desserts (+6.95/PP)

Tuscan  Hall
VENUE & CATERING

Minimum of 50 guests. Prices subject to a 19% service charge & sales tax. Prices subject to change.



*Extraordinary events
don't just happen,
they are planned*

TuscanHallWI.com | 262-292-1322
info@tuscanhallwi.com

Tuscan Hall Venue & Catering
409 Delafield Street
Waukesha, WI 53188

*Thank you for considering
Tuscan Hall Venue & Catering for your
event. Whether you are a corporate
dinner, a picnic or a meeting lunch, our
professional team is here to take care of
your catering needs.*

Next Steps

Contact us with your event details to see if we have your date available, discuss options, and get a customized proposal.

Our Catering Timeline

- **1-2 Months Before** - Our team will reach out to gather all the important details of your event, including your meal selections.
- **2 Weeks Before** - Our team will finalize all the details to your event, including guest counts and meal counts. We will meet as a team and discuss every detail.
- **10 Days Before** - Final payment is due.

Lock in your date with Tuscan Hall Venue & Catering by signing the Catering Agreement and paying the deposit. Payments can be made by check or bank account (ACH) payment without a fee; or by credit card with a 3.5% transaction fee. All prices subject to a 19% service charge and 5% sales tax.

#TeamTuscan #TuscanHallCatering

Catering Agreement



THIS CATERING AGREEMENT is entered into on DATE: _____ by and between: _____ herein after referred to as the "CLIENT" and TH Catering herein after referred to as the "CATERER."

WHEREAS The CLIENT will have an event/function described as follows:

Event/Function: _____ Guest Count: _____

Location: _____

Date: _____ Time: _____

WHEREAS the CATERER agrees to provide catering service for CLIENT'S above stated event/function. NOW THEREFORE both parties bind themselves and agree as follows:

1. DEPOSIT - Twenty-Five percent (25%) of the estimated proposal cost is due and demandable at the time of booking, to be deducted from the Total Final Payment, unless other prior arrangements have been made. This payment and all payments made prior to the final payment are Non-Refundable.
2. FINAL PAYMENT - Final Payment will be due and demandable ten (10) days prior to the event date.
3. COST - Due to the fluctuating cost of food items, menu prices are subject to change within sixty (60) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options. (3.1.) CLIENT will pay the additional cost based on the current adjusted price, or (3.2.) Substitute other menu items to maintain the agreed upon per person/platter menu.
4. PAYMENT METHOD - All prices quoted are based on cash payments. The Caterer may dictate what form of payment to be received. Preferred forms will be certified check or cashiers check made payable to: Tuscan Hall Venue & Catering (4.1.) Any payment by Credit Card will be subject to a service charge of 3.5% per the amount of transaction.
5. SERVICE CHARGE - There will be a nineteen percent (19%) service charge for all event/function, unless otherwise specified.
6. GUEST COUNT - Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.
7. GUEST COUNT OVERAGE - CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.
8. LEFTOVERS - In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.
9. TIME - CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.
10. CHANGE OF EVENT DATE or VENUE - CATERER will apply the entire balance of CLIENT's deposits and prepayments towards another event, subject to CATERER's availability. All costs are subject to change.
11. DAMAGE - (11.1.) CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage. (11.2.) When providing the location for the event/function, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.
12. INSURANCE - CATERER maintains Liability Insurance from Midwest Insurance.
13. TAXES - CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.
14. UNLAWFUL ACTIVITIES - The CLIENT will comply with all the laws of the United States of America and the State of Wisconsin, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the event/function premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is canceled, there will be no refund of any kind from CATERER to CLIENT.
15. AMENDMENT AND SUPPLEMENT - Any amendment and supplement to this Agreement shall come into force only after both parties sign a written agreement. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.
16. GOVERNING LAW - This Agreement shall be governed by and construed in accordance with the laws of the USA.

IN WITNESS THEREOF the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date first set forth above.

Client _____

Date _____

Caterer – TH Catering _____

Date _____