

Tuscan  Hall
VENUE & CATERING

Catering MENU

TuscanHallWI.com | 262-292-1322
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Tuscan Hall Venue & Catering
409 Delafield Street
Waukesha, WI 53188

the knot
Best of
Weddings
2024

the knot
Best of
Weddings
Hall of Fame





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 at the venue of your choice.

Whatever catering package you select, #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 you and your guests. From our delicious cuisine to our unparalleled hospitality, we will make your event unforgettable.

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Full-Service CATERING PACKAGES

FORTE BUFFET STARTING AT \$39.95

Rustic buffet service featuring attractive and affordable disposable dinnerware options.

- 2 Entree Buffet
- 3 Sides/Vegetables
- 1 Salad
- Bread Rolls & Butter
- Eco-Friendly or China-Like Dinnerware (Disposable Plates, Flatware & Linen-Like Napkins)
- Linens for Buffet Tables
- Serving Staff
- Catering Manager
- Mini Water Bottles on Ice
- Children 3-12 years - \$29.95
- Food Delivery, Set Up & Clean Up
- Private Tasting for Two to Sample Our Food & Services

TUSCAN BUFFET* STARTING AT \$44.95

Classic buffet service featuring china dinnerware, linen napkins and water goblets & carafes. Upgrade to semi-sit down (plated salad) +\$3/PP.

- 2 Entree Buffet
- 3 Sides/Vegetables
- 1 Salad
- Bread Rolls & Butter
- China Dinnerware
- Water Goblets & Carafes on Tables
- White Linen Napkins
- Linens for Buffet Tables
- Cake Cutting
- Serving Staff
- Catering Manager
- Children 3-12 years - \$31.95
- Food Delivery, Set Up & Clean Up
- Private Tasting for Two to Sample Our Food & Services

**Not available at all locations due to venue limitations.
All prices subject to a 22% service charge and sales tax.*





Full-Service CATERING PACKAGES

SUPREMO PLATED* STARTING AT \$49.95

Formal plated dinner service with cuisine served on china dinnerware with linen napkins and water goblets & carafes.

- 1 Entree Plated Service
(Choose two entrees and guests will RSVP with their choice of protein)
- 2 Sides/Vegetables
- 1 Plated Salad
- Bread Rolls & Butter
- China Dinnerware
- Water Goblets & Carafes on Tables
- White Linen Napkins
- Cake Cutting
- Serving Staff & Catering Manager
- Children 3-12 years - \$33.95
- Food Delivery, Set Up and Clean Up
- Private Tasting for Two to Sample Our Food & Services

DUET PLATES AVAILABLE UPON REQUEST

Add \$6/PP

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Hot Appetizers

Add on a selection of 3 savory appetizers to get guests excited for the night ahead. Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Bacon-Wrapped Stuffed Dates 
Dates Stuffed with Goat Cheese and Wrapped in Applewood Smoked Bacon

Bacon-Wrapped Water Chestnuts 
Crunchy Water Chestnuts Wrapped in Applewood Smoked Bacon

Beef Teriyaki Skewers
Tender Beef Marinated in Teriyaki Sauce

Chicken & Waffles
Breaded Chicken Skewered with Sugar Glazed Waffles, Sweet Chili Sauce & Maple Syrup

Chicken Souvlaki 
Tender Chicken Seasoned Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Grilled Cheese Shooters 
Grilled Cheese Bites Served with Tomato Soup
**Not available at venues that don't allow on-site cooking*

Gyro Bites
Pita Bread Filled with Gyro and Tzatziki Sauce

Italian Meatballs
Juicy Meatballs in Marinara Sauce

Lamb Lollipops 
Bone-In Lamb Chops Seasoned Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Raspberry-Brie Bites 
Creamy Brie Cheese with Raspberry Sauce in a Phyllo Cup

Spinach Pies 
Stuffed Phyllo Puffs with Spinach and Feta Cheese



Stuffed Mushrooms
Mushroom Caps Stuffed with Sausage

Sweet Chili Asian Chicken
Marinated Grilled Chicken in our Sweet Chili Sauce

Vegetable Spring Rolls 
Served with Sweet Chili Sauce

Wisconsin Brats
Bite-Sized Brat Sandwiches with Dijon Mustard

Barbecue Pulled Pork Sliders
Braised Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls
**Counts as two appetizer selections or add \$2/PP.*

 *Gluten Free*  *Vegetarian*



Cold Appetizers

Served cold or room temperature.
Mix and match hot and cold selections!

PICK 3 APPETIZERS - \$5/PP

Cajun Shrimp Avocado Toast
Cajun Shrimp and Seasoned Avocado on
Top of Crostini or Cucumber Slice **GF**

Caprese Skewers **GF** **V**
Cherry Tomatoes, Fresh Mozzarella, Olive Oil & Fresh Basil
with a Drizzle of Balsamic Glaze

Charcuterie Board
Variety of Wisconsin Cheeses, Summer Sausage & Crackers

Deviled Eggs with Bacon **GF**
Hard Boiled Eggs with a Creamy Egg Yolk Filling and
Pieces of Applewood Smoked Bacon

Fruit Platter **GF** **V**
Assorted Seasonal Fruit Served on a Platter

Hummus & Pita Wedges **V**
Fresh Pita Bread Wedges Served with a Choice of
Classic or Roasted Red Pepper Hummus

Italian Bruschetta with Pesto **V**
Tomatoes, Garlic and Olive Oil, Topped with Mozzarella
and Pesto and Drizzled with a Balsamic Glaze on a Crostini



Roasted Vegetable Bruschetta **V**
Roasted Vegetables with Garlic and Olive Oil,
Drizzled with a Balsamic Glaze on a Crostini

Salami Cornucopia **GF**
Thinly Sliced Salami Filled with a Seasoned Cream Cheese

Steak Bruschetta
Crostini Topped with Thinly Sliced Steak & Horseradish

Tuscan Hummus Sliders **GF** **V**
Cucumber Slices Served with Hummus and Olive Tapenade

Vegetable Platter **GF** **V**
Variety of Fresh Vegetables Served with Ranch Dressing

Add extra appetizers
+\$2/PP for each additional selection.

GF Gluten Free **V** Vegetarian

Our kitchen prepares cuisine with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies such as peanuts, tree nuts, soy, milk, eggs, and wheat.

Salads

Fresh handcrafted salads are included with both our plated and buffet catering packages. Served with freshly baked bread rolls and butter.

Tuscan Garden Salad

Romaine, Red Onions, Tomatoes, and Cucumbers, Tossed with Your Choice of Dressing:
Balsamic Vinaigrette, Ranch, Italian, or French

Strawberry Walnut Salad

Mixed Greens, Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Red Onion and Cucumbers with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts, Dried Cranberries, Tomatoes Red Onion, and Cucumbers with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, and Croutons Tossed with our House Caesar Dressing



Mediterranean Salad

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

Wedge Salad

Bacon, Blue Cheese, Tomatoes, Cucumbers, Red Onion, Drizzled with Blue Cheese Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella Topped with Aged Balsamic Vinaigrette

Summer Kale Quinoa Salad

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and Ginger Dressing

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Chicken Entrees

-  **Tuscan Chicken** 
Rosemary-Herbed Boneless Chicken Thighs with our Parmesan Cream Sauce, Grape Tomatoes and Baby Spinach
- Chicken Cacciatore** 
Chicken Thighs Marinated in a Wine-Infused Tomato Sauce with Olives and Mushrooms
- Chicken Fricasse** 
Tender Chicken Breast in a White Wine Cream Sauce
- Chicken Marsala**
Tender Chicken Breast Topped with Marsala Wine Sauce and Mushrooms
- Chicken Piccata** 
Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers
- Lemon Artichoke Chicken** 
Tender Chicken Breasts Sautéed in our Homemade Lemon Spinach Artichoke Cream Sauce
- Mediterranean Chicken** 
Roasted Chicken Marinated Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon
- BBQ Bone-In Chicken** 
Tender Bone-In Chicken Marinated with our House BBQ Sauce

Seafood Entrees


-  **Atlantic Salmon**
Tender Salmon with Dill of Champagne Sauce
- Asian Salmon**
Atlantic Salmon with Teriyaki Glaze
- Boston Cod**
Baked Cod Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes and Lemon Juice
- Tuscan Shrimp**
Tuscan Herb-Grilled Shrimp Skewers
- Cajun Shrimp Skewers**
Shrimp Seasoned with Cajun Spices and Grilled

Vegetarian Entrees

- Black Bean Cakes** 
- Cous Cous with Grilled Vegetables**
Serves as a Starch and Vegetable Option
- Eggplant Rollatini** 
Spinach and Feta Rolled in Fresh Eggplant with Marinara Sauce
- Mushroom Ravioli with Cream Sauce**
Serves as a Starch Option
- Portabella Risotto with Vegetables** 
- Spinach Lasagna**

Children's Plated Entree
Breaded Chicken Tenders, Mac & Cheese, and Fresh Fruit

Beef 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

Bistro-Cut Sirloin Steak
Marinated Sirloin Filets Grilled and Topped with Mushroom Sauce

Grilled Flank Steak
Flavorful Marinated Grilled Flank Steak with Beurre Blanc Sauce or Salsa Verde Sauce

Grilled Ribeye
3 oz. Char-Grilled Ribeye Strips Drizzled with Garlic Butter and Topped with Natural Juices

NY Strip
Grilled NY Strip Steaks, Cut in 4 oz. Portions and Topped with Your Choice of Gorgonzola Sauce or Burgundy Sauce

Pepper Steak
Beef Tenderloin Pieces, Sautéed Onions, Peppers and Fresh Mushrooms Cooked in a Rich Burgundy Sauce

Petite Filet *Add \$3/PP*
4 oz. Petite Filet with Herbed Butter

Pork Entrees®

Bone-In Pork Chops
Grilled Pork Chops Marinated Mediterranean-Style with Lemon Zest or Apple Jack Daniels Sauce

Bourbon BBQ Pulled Pork *(Served Buffet Style Only)*
Braised Pork Shoulder Marinated with our House BBQ Sauce

Mediterranean Pulled Pork *(Served Buffet Style Only)*
Braised Pork Shoulder Marinated Mediterranean-Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

Orange-Honey Glazed Ham
Tender Slices of Delicious Ham with an Orange-Honey Glaze

UPGRADES:

- Add an extra buffet entree (+\$4/pp).
- Serve plated entrees as a duet (+\$6/pp)

 Signature Entree  Gluten Free

Premium Items®

Add \$7/PP

Ribeye*
12 oz. Ribeye Drizzled with Garlic Butter

Filet Mignon*
7 oz. Filet with Demi Glaze

Boneless Leg of Lamb
Mint & Natural Juices

Carving Stations

Add \$7/PP + \$150 Carving Station Fee

Prime Rib
Au Jus & Horseradish

Chateaubriand
Beef Tenderloin in a Peppercorn Sauce

Applewood Smoked Ham
Orange Glaze

**Available as Plated Only.*






Sides & Vegetables

Put the finishing touches on your meal with any of our premium sides and vegetables.





POTATOES

-  Garlic Red Mashed Potatoes
- Mediterranean Lemon Potatoes
- Red Potato Salad
- Roasted New Potatoes Parmesan
- Roasted Red Potatoes
- Sweet Potato Grits

RICE

-  Portabella Risotto
- Basmati Rice
- Wild Rice Pilaf

PASTA

-  Lemon Pesto Pasta 
- Baked Mostaccoli 
- Farfalle Carbonara Pasta
- Tuscan Pasta Salad
- Wisconsin Mac & Cheese 

VEGETABLES

-  Tuscan Roasted Vegetables  
- Creamed Corn  
- Green Bean Almondine  
- Green Beans with Bacon 
- Power Slaw  
- Roasted Asparagus  
- Roasted Broccoli  
- Roasted Brussel Sprouts  
- Roasted Cauliflower  
- Roasted Organic Rainbow Carrots  
- Sweet Corn  

 Signature Side  Gluten Free  Vegetarian



Southern Style Menu

The perfect compliment to a rustic themed event. Buffet-style with 2 entrees, 3 sides, 1 salad and choice of sweet Hawaiian rolls, assorted bread rolls or corn bread.

Salads

Tuscan Garden Salad 

Romaine, Red Onions, Tomatoes, and Cucumbers, Tossed with Your Choice of Dressing: Balsamic Vinaigrette, Ranch, Italian, or French

Summer Kale Quinoa Salad  

Heart Healthy Chopped Kale with Quinoa, Cranberries, Apples, Almonds and Ginger Dressing

Entrees

BBQ Braised Beef Short Ribs

Slow-Roasted Boneless Short Ribs Cooked in our House BBQ Sauce

Cajun Shrimp

Cajun-Grilled Shrimp Skewers

BBQ Bone-In Chicken

Tender Bone-In Chicken Marinated with our House BBQ Sauce

Bourbon BBQ Pulled Pork

Braised Pork Shoulder Marinated with our House BBQ Sauce

Mediterranean Pulled Pork



Braised Pork Shoulder Marinated Mediterranean-Style with Oregano, Olive Oil, Lemon, Salt & Pepper. Served with Tzatziki Cucumber Sauce

Orange-Honey Glazed Ham

Tender Slices of Delicious Ham with an Orange-Honey Glaze

Sides & Vegetables


Garlic Red Mashed


Potatoes  

Roasted Red Potatoes  

Red Potato Salad  


Sweet Potato Grits 


Green Beans with Bacon 

Baked Beans with Bacon 

Power Slaw  

Wisconsin Mac & Cheese 

Buffalo Mac & Cheese 

Tuscan Pasta Salad 

Sweet Corn  

Creamed Corn  





Late Night Menu

Keep the party going with a selection of a late night snacks your guests will love.

EACH SELECTION - \$9.95/PP

Gyro Bar

Tender Slices of Gyro Meat Served with Pita Bread and Homemade Cucumber Sauce

Nacho Bar TM

Tortilla Chips, Nacho Cheese, Jalapeños & Salsa

Slider Bar

Beef Sliders Served with Cheddar Cheese on a Pretzel Bun

Hot Dog & Brat Bar

Hot Dogs and Brats with Buns and Fixings to Dress it Your Way

Mashed Potato Bar SM

Mashed Potatoes and Toppings to Make it Your Way: Cheddar, Sour Cream, Butter & Applewood Smoked Bacon

Barbecue Pulled Pork Sliders

Barbecue Pulled Pork Topped with Power Slaw on Hawaiian Rolls

Mini Dessert Bar TM

Add on a selection of homemade desserts to leave an impression with your guests.

PICK 4 - \$6.95/PP

ADDITIONAL DESSERTS ARE \$1.50/PP

- | | |
|------------------------------------|---------------------------|
| Chocolate Cake Bites | Mini Carrot Cakes |
| Chocolate Chip Brownies | Mini Cheesecakes |
| Chocolate Chip Cookies | Mint Brownies |
| Coconut Bars | Peanut Butter Mousse |
| Kahlua Cream Cups ⁽²¹⁺⁾ | Brownie Cups |
| Key Lime Pie Bars | Pumpkin Pie Bars |
| Lemon Bombs | Salted Caramel Apple Bars |
| Lemon Squares | Turtle Brownies |

Add Coffee - \$2.95 per person

Add a Coffee Bar - \$6.95 per person

Flavored Creamers, Tea, Hot Cocoa, Whipped Cream and Chocolate Chip Cookies



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

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*Thank you for considering
Tuscan Hall Venue & Catering for
your event. Whether you are planning
your wedding, a corporate event or a
backyard party, our professional team is
here to make your event extraordinary.*

Next Steps

Contact us with your event details to confirm that your date is available, discuss options, and get a customized proposal. We then invite you to come in for a tasting. We are confident that after trying our delicious cuisine and sampling our service, you will agree that our catering is exceptional.

Our Catering Timeline

- **1-2 Months Before** - Finalize your event meal selections and submit them to our team.
- **1 Month Before** - Submit a PDF of your event layout and our *Final Details* online form are due.
- **2 Weeks Before** - We 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 22% service charge and sales tax.

#TeamTuscan #TuscanHallCatering