



Tuscan  Hall  
 VENUE & CATERING

# Menu FOR ONSITE EVENTS

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

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





*Your Vision. Your Event.  
Your Way.*

Extraordinary events don't just happen, they are planned...and the team at Tuscan Hall Venue & Catering is here to make your special day perfect. Let us build your dream event around you, creating memories that last forever.

We offer all-inclusive packages that include every important detail to simplify your planning. From in-house full-service catering with china dinnerware and staff, to our two beautiful event spaces, ceremony spaces and outdoor patio, we are able to provide all the essentials for your special event.

Whatever package you select, #TeamTuscan is here to make your event extraordinary. With years of experience hosting 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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262-292-1322 • [TuscanHallWI.com](http://TuscanHallWI.com)

# Tuscan Hall

VENUE & CATERING

Tuscan Hall is an elegant location for indoor celebrations with plenty of room for up to 200 guests. We specialize in weddings, corporate events, sports banquets, non-profit events, fundraisers and more.

We offer options to customize your food and beverage package to make your event unique.

Events at Tuscan Hall include:

- Outdoor patio with option to use it for a ceremony or cocktail hour
- Greenery wall photo backdrop
- Choice of plated or buffet dinner
- Dance floor and stage with option to be used for ceremony, head table, DJ or band
- Dinner tables with elegant Chiavari chairs
- China dinnerware, flatware, glassware, white table linens and white linen napkins
- Bridal dressing area with a secure private room
- Complimentary parking for your guests - handicap accessible
- Set up and take down of room - 3 hours before the event and 1/2 hour after\*
- Event Coordinator to oversee all your event details and an Event Manager and serving staff to make sure your event runs smoothly

*\*Hall rental without a ceremony is 5:00 p.m. to midnight. Vendors may begin arriving at 2:00 p.m. Hall rental with a ceremony is 2:30 p.m. to midnight. Vendors may begin arriving at noon, ceremony is at 3:30 p.m.*



# Beverage Packages

**BUONO PACKAGE - \$18/PP**  
Includes Soda, Coffee, Juice,  
and 1 Domestic Beer

**MEGLIO PACKAGE - \$22/PP**  
Includes Soda, Coffee, Juice,  
1 Domestic Beer, and 2 House Wines

**MIGLIORE PACKAGE - \$24/PP**  
Includes Soda, Coffee, Juice, 1 Domestic Beer,  
1 Premium Beer, and 2 House Wines

## BEER ALA CARTE

1/2 Barrel of Domestic - \$299  
1/2 Barrel of Premium - \$349

## BEER OPTIONS:

Domestic: *Miller Lite, Coors Light, Bud Light, High Life*  
Premium: *Ask for Options!*

## HOUSE WINE OPTIONS:

*Cabernet, Pinot Noir, Red Blend,  
Chardonnay, Moscato, Reisling or Pinot Grigio*

**COFFEE STATION - \$2.95/PP**

**COFFEE BAR - \$4.95/PP**  
Flavored Creamers, Tea, Hot Cocoa, Whipped Cream  
and Homemade Chocolate Chip Cookies

**SODA/COFFEE PACKAGE - \$3.95/PP**  
(Minimum Requirement)

## BAR UPGRADES:

### 1 HOUR OPEN BAR

Rail Liquors \$9/PP | Call Liquors +\$12/PP  
**OPEN BAR FOR FULL DURATION OF EVENT**  
Rail Liquors +\$18/PP | Call Liquors +\$24/PP

Signature Cocktail - \$5.95/PP

Champagne Toast - \$3.95/PP

Bartender Fee - \$89 each

# Embellishments

## CEREMONY PACKAGE - \$999

- 2 Hours of Room (Includes 1 Hour Rehearsal Time)
- Complete Set Up/Take Down & Room Flip
- On-site Wedding Coordinator
- Rehearsal to be Performed Tuesday-Friday the Week of Event

## PREMIUM AMBIENT ROOM LIGHTING - \$499

- Includes 16 Professional Wireless Uplights with Multi Color Options Available

## A/V & SOUND SYSTEM - \$499

## MICROPHONE RENTAL - \$199

All prices subject to a 22% service charge & sales tax. Prices subject to change.  
All packages require a minimum of 35 guests and have a duration of 4-7 hours.



# All Inclusive Packages

SEMI SIT-DOWN MAXIMUM 180 GUESTS • PLATED DINNER REQUIRED OVER 180 GUESTS

## CHIANTI PACKAGE

- Semi Sit-Down or Plated Dinner Service
- 3 Appetizers of your Choice
- Buono Beverage Package (*Soda, Coffee & Juice; and Choice of 1 Domestic Beer*)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Late Night Pizzas
- Cake Cutting
- China, Flatware & Glassware
- White Table Linens & Napkins
- Greenery Wall Backdrop
- Hall Rental (*Value \$1499*)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- Event Manager & Serving Staff
- Event Coordinator
- Children ages 3-12, \$39

## VENICE PACKAGE

- Semi Sit-Down or Plated Dinner Service
- 4 Appetizers of your Choice
- Migliore Beverage Package (*Soda, Coffee & Juice; Choice of 1 Domestic Beer, 1 Premium Beer, and 2 House Wines*)
- Open Bar for Duration of Event (*Call*)
- Custom Signature Cocktail
- Wine Service with Dinner
- Champagne Toast for all Guests
- Choice of Late Night Menu Item
- Cake Cutting
- China, Flatware & Glassware
- Chargers on Tables (*Gold or Silver*)
- White Table Linens & Napkins
- Ambient Room Up Lighting
- Greenery Wall Backdrop
- Ring Light & Neon Sign for Photo Ops
- Hall Rental (*Value \$1499*)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager & Serving Staff
- Event Coordinator
- Children ages 3-12, \$59

## FLORENCE PACKAGE

- Semi Sit-Down or Plated Dinner Service
- 4 Appetizers of your Choice
- Meglio Beverage Package (*Soda, Coffee & Juice; Choice of 1 Domestic Beer and 2 House Wines*)
- One Hour Open Bar (*Call*)
- Wine Service with Dinner
- Champagne Toast for all Guests
- Choice of Late Night Menu Item
- Cake Cutting
- China, Flatware & Glassware
- Chargers on Tables (*Gold or Silver*)
- White Table Linens & Napkins
- Ambient Room Up Lighting
- Greenery Wall Backdrop
- Ring Light & Neon Sign for Photo Ops
- Hall Rental (*Value \$1499*)
- Wine Cellar Rental for Happy Hour
- TV & Sound System for Slideshow
- On-site Event Manager & Serving Staff
- Event Coordinator
- Children ages 3-12, \$49

## À la Carte

### BUFFET DINNER *STARTING AT \$29.95*

*Choice of 2 entrees, 3 sides/vegetables, 1 salad, and bread rolls & butter.*

- China, Flatware & Glassware
- White Table Linens & Napkins
- Event Manager & Serving Staff
- Set Up & Clean Up
- Children ages 3-12, \$19.95

### PLATED DINNER *STARTING AT \$32.95*

*Choice between 2 entrees, 2 sides/vegetables, 1 salad, bread rolls & butter.*

- China, Flatware & Glassware
- White Table Linens & Napkins
- Event Manager & Serving Staff
- Set Up & Clean Up
- Children ages 3-12, \$22.95



# 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** <sup>GF</sup>  
Dates Stuffed with Goat Cheese and Wrapped in Applewood Smoked Bacon

**Bacon-Wrapped Water Chestnuts** <sup>GF</sup>  
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** <sup>GF</sup>  
Tender Chicken Seasoned Mediterranean-Style with Oregano, Salt, Pepper, Olive Oil & Lemon

**Grilled Cheese Shooters** <sup>V</sup>  
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** <sup>V</sup>  
Creamy Brie Cheese with Raspberry Sauce in a Phyllo Cup

**Spinach Pies** <sup>V</sup>  
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** <sup>V</sup>  
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.*



<sup>GF</sup> Gluten Free   <sup>V</sup> 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 all our all-inclusive 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, Cucumber with a Raspberry Vinaigrette Dressing

## Cranberry & Goat Cheese Salad

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

## Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, 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 Entree *(With Plated Service)*  
Breaded Chicken Tenders, Mac & Cheese and Fresh Fruit

 Signature Entree  Gluten Free  Vegetarian

# 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  
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-served 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  



 Gluten Free  Vegetarian



# Late Night Menu

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

EACH SELECTION - \$6.95/PP

## Gyro Bar

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

## Nacho Bar ⑤

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 ⑥

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

## Grilled Cheese Bar ⑤

Slices of Grilled Cheese Served with Tomato Soup Shooters

## Quesadilla Bar ⑤

Cheese Quesadilla Served with Salsa and Sour Cream

## Homemade Pizzas

Assorted Cheese, Sausage, and Pepperoni Homemade Pizzas

# Mini Dessert Bar ⑤

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           |



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

### *Next Steps*

Contact us to schedule a tour and get a customized proposal. Our experienced staff is available to answer any question you may have and discuss options to customize your event. We are confident that after seeing our beautiful venue and all we have to offer, you will be able to picture your special event at our location!

### *Our Event Timeline*

- **6-8 Months Before Your Event** - Attend an *Open House & Food Tasting* at Tuscan Hall to sample our cuisine and select your event menu.
- **2 Months Before** - Our team will schedule an in-person planning meeting with you to gather all the important details of your event.
- **2 Weeks Before** - Our team will schedule a final walk-through with you and finalize all the details to your event, including guest counts and meal counts. Final payment is due at this time.
- **Week During Event** - Our Event Coordinator will run the rehearsal with you.

To reserve your date with Tuscan Hall Venue & Catering we must have a signed Catering Agreement and a deposit. Clients can pay by check or ACH payment without a fee; or by credit card with a 3.5% transaction fee. All prices subject to a 22% service charge and 5% sales tax.

*#TeamTuscan #TuscanHallCatering*