



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

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AVAILABLE AT YOUR LOCATION OR RENT OUR VENUE

Breakfast Buffet

STARTING AT \$19.95/PP

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

Includes

Applewood Smoked Bacon  YOUR CHOICE OF:

All Natural Pork Sausage 


Fresh Fruit Platter  

- Muffins 
- Biscuits 
- Mini Bagels 

Eggs

Choose 1

Scrambled Eggs 

Wisconsin Cheddar Scrambled Eggs 

YaYa's Scramble 

Feta, spinach and 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 biscuits and layered with 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

Breakfast Reds

Cheesy Hashbrown
Casserole

Griddle

Choose 1

Challah French Toast

Buttermilk Pancakes
Sugar Glazed Waffles

Continental Breakfast

STARTING AT \$12.95/PP

Fruit, bagels & cream cheese and assorted sweet breads.

Includes eco-friendly plates and disposable napkins and cutlery.



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 22% 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 fresh 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 22% service charge & sales tax. Prices subject to change.

#TeamTuscan #TuscanHallCatering

DROP OFF & GO OR PICK UP • QUANTITY DISCOUNTS

Gourmet Box Lunches

STARTING AT \$14.95/PP

Condiments and cutlery set included with each lunch.

Sandwiches

Includes 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

Mixed greens, red onions, tomatoes, carrots, and cucumbers 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 raspberry vinaigrette dressing

Cranberry & Goat Cheese Salad

Mixed greens with goat cheese, walnuts, and dried cranberries with raspberry vinaigrette dressing

Classic Caesar Salad

Romaine lettuce, shaved parmesan, and homemade croutons tossed with 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 (+8.95/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 22% service charge & sales tax. Prices subject to change.

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

Lunch & Dinner

STARTING AT \$25.95/PP

Choice of 2 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 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 (Premium Entree +3/PP)

Slow-roasted boneless short ribs cooked in a burgundy sauce

Beef Tenderloin Brochette

Beef tenderloin pieces, 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, sautéed 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 3 Appetizers (+5/PP)

Add Extra Entree (+4/PP)

Add Extra Side (+3/PP)

Coffee, Soda, Juice (+2.95/PP)

Assorted Mini Desserts (+8.95/PP)

Minimum of 50 guests. Prices subject to a 22% service charge & sales tax. Prices subject to change.

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

Lunch & Dinner

STARTING AT \$25.95/PP

Choice of 2 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  

Mixed greens, red onions, tomatoes, and cucumbers with your choice of dressing: balsamic vinaigrette, ranch, Italian, or French

Strawberry Walnut Salad  

Mixed greens candied walnuts, fresh strawberries, feta cheese, tomatoes, and cucumbers with raspberry vinaigrette dressing

Cranberry & Goat Cheese Salad  

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

Classic Caesar Salad

Romaine lettuce, shaved parmesan, homemade croutons tossed with 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 - \$8.95/PP

Chocolate Cake Bites
Chocolate Chip Brownies
Chocolate Chip Cookies
Coconut Bars
Kahlua Cream Cups
Key Lime Pie Bars
Lemon Bombs
Lemon Squares
Mini Carrot Cakes
Mini Cheesecakes
Mint Brownies
Peanut Butter Mousse Brownie Cups
Pumpkin Pie Bars
Salted Caramel 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 
- Deviled Eggs with Bacon 
- Fresh Fruit Platter 
- Grilled Cheese Shooters 
- Gyro Bites with Tzatziki
- Hummus & Pita Wedges 
- Italian Bruschetta with Pesto 
- Italian Meatballs with Marinara
- Roasted Vegetable Bruschetta 
- Salami Cornucopia 
- Spinach Pies 
- Steak Bruschetta
- Street Corn Shooters 
- Stuffed Mushrooms
- Sweet Chili Asian Chicken
- Tuscan Hummus Sliders  
- Vegetable Platter with Dipping Sauce  
- 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 (+8.95/PP)

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Minimum of 50 guests. Prices subject to a 22% service charge & sales tax. Prices subject to change.

*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 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** - Finalize your event meal selections and submit them to our team.
- **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 5% sales tax.

#TeamTuscan #TuscanHallCatering