



Tuscan  Hall
VENUE & 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






Hot Appetizers

Add on a selection of 3 savory appetizers to any of our packages and 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

Spinach Pies 
Stuffed Phyllo Puffs with Spinach and Feta Cheese

Stuffed Mushrooms
Mushroom Caps Stuffed with Seasoned Cream Cheese
and 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.*

 **Signature Appetizer**  **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 ^{GF}
Cajun Shrimp and Seasoned Avocado on
Top of Crostini or Cucumber Slice


 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

Street Corn Shooters ^{GF} ^V
Sweet Corn in a Creamy Sauce with Chili Powder & Lime

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.

 Signature Appetizer ^{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

Mixed Greens, Red Onions, Tomatoes, Carrots, 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, Red Onions, Tomatoes, and Cucumber with Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Candied Walnuts, Dried Cranberries, Red Onions, Tomatoes, and Cucumbers with 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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 Signature Salad

 Gluten Free

 Vegetarian



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

Cous Cous with Grilled Vegetables
Serves as a Starch and Vegetable Option

Eggplant Rollatini 
Spinach and Feta Cheese 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 *(With Plated Service)*
Breaded Chicken Tenders, Mac & Cheese and Fresh Fruit

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 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, with 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 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 Mostaccioli 
- 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  

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 (GF) (V)

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

Summer Kale Quinoa Salad (GF) (V)

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

Entrees

BBQ Braised Beef Short Ribs (GF)

Slow-Roasted Boneless Short Ribs Cooked in House BBQ Sauce

Cajun Shrimp (GF)

Cajun-Grilled Shrimp Skewers

BBQ Bone-In Chicken (GF)

Tender Bone-In Chicken Marinated with House BBQ Sauce

Bourbon BBQ Pulled Pork (GF)

Braised Pork Shoulder Marinated with House BBQ Sauce

Mediterranean Pulled Pork (GF)

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

Orange-Honey Glazed Ham (GF)

Tender Slices of Delicious Ham with an Orange-Honey Glaze

Sides & Vegetables

Garlic Red Mashed

Potatoes (GF) (V)

Roasted Red Potatoes (GF) (V)

Red Potato Salad (GF) (V)

Sweet Potato Grits (V)

Green Beans with Bacon (GF)

Baked Beans with Bacon (GF)

Power Slaw (GF) (V)

Wisconsin Mac & Cheese (V)

Buffalo Mac & Cheese (V)

Tuscan Pasta Salad (V)

Sweet Corn (GF) (V)

Creamed Corn (GF) (V)





Late Night Menu

Keep the party going with the addition of a late night snack your guests will love.

EACH SELECTION - \$9.95/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 Pretzel Buns

Hot Dog & Brat Bar

Hot Dogs and Brats with Buns and Fixings to Build 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

**Only available at Tuscan Hall Venue*

Mini Dessert Bar ⑤

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

PICK 4 - \$8.95/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
Brownie Cups

Kahlua Cream Cups (21+)

Pumpkin Pie Bars

Key Lime Pie Bars

Salted Caramel Apple Bars

Lemon Bombs

Turtle Brownies

Lemon Squares



*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 a
wedding, a corporate event, a picnic, or
something else, our professional team is
here to make your event extraordinary.*

Next Steps

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

Event Timeline

- **6-8 Months Before Your Event** - Attend a Food Tasting at Tuscan Hall to sample our cuisine and ask any questions you have.
- **1-2 Months Before** - Finalize your event meal selections and submit them to our team. Discuss important event details with your Event Specialist.
- **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 Booking 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 #TuscanHallWI