

Justin's
TUSCAN
GRILL

Dinner Menu

2018

Dinner

Hors d'Oeuvres & Canapes

*Displayed or Passed on Silver Trays by Wait Staff
(Prices Based on 1 Piece per Person of Each Selection)*

A

*4 Selections from A
@ \$6.00 pp*

- Avocado Tartare | Served on a Leaf of Endive
- Caprese Skewer | Cherry Tomatoes, Basil Pesto & Fresh Mozzarella Beads
- Mini Risotto Ball | Crisp, Fried Risotto Balls Flavored with Basil, Prosciutto & Romano, Served with Warm Marinara Sauce
- Stuffed Mushrooms | With Spinach & Feta, Crabmeat or Sausage Filling
- Vegetable, Chicken or Pork Pot Stickers | With Soy Ginger Dipping Sauce
- Wild Mushroom Tartlet | With Smoked Mozzarella in a Flaky Pastry Cup
- Marinated Chicken Satay | With Spicy Peanut Sauce
- Spanakopita | Spinach & Feta Wrapped in Phyllo Pastry
- Marinated Tomato Crostini | With Whipped Feta and Fresh Basil
- Watermelon & Feta Skewers | With Fresh Basil & Balsamic Drizzle

B

*4 Selections from A or B
@ \$8.00 pp*

- Crunchy Tuna Tartare | Served on a Spoon or Potato Gaufrette
- Caramelized Onion & Goat Cheese Tartlet
- Southwestern Chicken Crostini with Guacamole
- Duck and Apple Tartlets | With Caramelized Onions & Smoked Mozzarella
- Asparagus Tips | Wrapped in Prosciutto & Provolone
- Sea Scallops | Wrapped in Bacon, Served with Creamy Horseradish Sauce
- Marinated Flank Steak Satay | With Chimichurri Sauce
- Seared Sesame Crusted Ahi Tuna | With Wasabi Crème
- Coconut Crunchy Shrimp | With Chili Apricot Dipping Sauce
- Smoked Salmon | With Mascarpone Cheese & Dill on a Rye Crisp
- Chilled Jumbo Shrimp | With Traditional Cocktail Sauce

C

*4 Selections from A, B or C
@ \$10.00 pp*

\$7.50 pp

- Spicy Ahi Cone | Raw Ahi Tuna with a Spicy Aioli in a Black Sesame Cone
- Mini Maryland Crab Cakes | With Chili Remoulade Sauce in a Tureen
- Mini Beef Wellington | With Creamy Horseradish Dipping Sauce
- Lemongrass Jumbo Shrimp Satay | With Tequila Lime Dressing
- Tomato Bisque Shooter | With Truffle Grilled Cheese Finger Sandwiches
- Oyster Shooters | Raw Oyster Topped with Vodka & Cocktail Sauce in a Shot Glass
- "Lollipop" Lamb Chops | With Tarragon Dijonnaise Sauce (Add \$2.00 pp)
- Mini Lobster Roll | On a New England Bun (Add \$4.00 pp)
- Shrimp Martini | 3 Chilled Jumbo Shrimp with Lemon, Olives & Celery Stalk, Served over Ketel One Cocktail Sauce in a Martini Glass

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

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Dinner

Pascale Featured Displays

\$7.95 pp

- **Antipasto Table**

A Beautiful, Garnished, Multi-Level Display of Italian Specialties Consisting of:

- Colorful Vegetable Crudités with Dipping Sauces
- Cascades of Red & Green Grapes and Assorted Melons
- Variety of Imported & Domestic Cheeses
- Marinated Roasted Mushrooms
- Bowls of Olives (Plain & Marinated)
- Warm Roasted Garlic Artichoke Gratin
- Bowls of Marinated Roasted Peppers
- Basket of Italian Breads

\$1.25 ea

- **Add Additional Items**

- Swedish Meatballs | Served in a Rich Sauce, Accented with Sour Cream
- Risotto Balls | Crisp, Fried Risotto Balls Flavored with Basil, Prosciutto & Romano, Served with Warm Marinara Sauce

\$1.50 ea

- Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze

\$1.50 pp

\$2.00 ea

- Mini Baguette Sandwiches | With Premium Italian Meats

\$2.50 pp

- Platter of Sliced Italian Meats | Salamis, Cappicola, Soppressata

\$5.00 pp

- **Crostini Display (Choose 3)**

- Tomato, Fresh Mozzarella & Basil
- Flank Steak, Caramelized Onions, Crumbled Bleu Cheese & Balsamic Glaze
- Marinated Cucumber & Whipped Feta
- Avocado, Grilled Corn & Tomato Salad
- Southwestern Chicken & Guacamole
- Roasted Mushrooms, Pancetta & Garlic Aioli
- Shrimp with Avocado & Fresh Salsa (Add \$.50)

\$9.50 pp

- **Charcuterie Table**

A Rustic Display Consisting of:

- Wedges of Imported Cheeses
- Cured Meats, Sausages & Country Pâté
- Cascades of Red Grapes
- House Pickled Vegetables
- Assorted Marinated Olives
- Accompanied by Crisp Crackers, Spanish Breadsticks and Artisanal Breads
- Paired with Whole Grain Mustard, Fruit Preserves & Fresh Honey

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Dinner

Displays

\$2.50 pp

- **Vegetable Crudités** | With Ranch & Creamy Blue Cheese Dressings

\$3.00 pp

- **Fresh Fruit Assortment** | In Season Melons, Berries & Golden Pineapple

\$3.00 pp

- **House Made Guacamole & Salsa** | Served with Tri-Color Tortilla Chips

\$3.50 pp

- **Assortment of Cheeses** | Imported and Domestic, With Baskets of Crackers, Cascades of Grapes and Strawberries

\$5.00 pp

- **Mediterranean Display** | Pita, Crostini & Toppings (Choose 3)
 - Plain, Roasted Garlic, or Sun-Dried Tomato Hummus
 - Olive Tapenade
 - Caponata | Marinated & Diced Mediterranean Vegetables
 - Baba Ghanoush | Roasted Eggplant Spread
 - Avocado Tartare
 - Baked Garlic Artichoke Gratin
 - Herb Ricotta
 - Herb Goat Cheese
 - Marinated Tomato & Sun-Dried Tomato Salad
 - Duck Liver Mousse

\$6.00 pp

- **Flat Bread Pizza Display (Choose 3)**
 - Pepperoni & Sausage
 - Garlic, Olive Oil & Mozzarella
 - Tomato, Basil & Fresh Mozzarella
 - Broccoli, Garlic & Mozzarella
 - Prosciutto, Peppers, Onions & Provolone
 - Mushroom, Artichoke, Roasted Red Peppers & Fontina Cheese
 - Buffalo Chicken & Crumbled Bleu Cheese

\$100.00 ea

- **Wheel of Brie en Croute** | Baked with Chopped Nuts in Puff Pastry, Served with Cascades of Grapes & Sliced Apples (Serves 30-50 People)

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Sit-Down Dinner

Sit-Down Entrées Include Choice of Soup or Salad,
Starch and Vegetable, Dessert, Coffee
& Artisan Breads from Pascale Bakehouse

Served Soups

- **Italian Wedding Soup** | Wilted Greens and Mini Meatballs in a Savory Chicken Broth with Grated Parmesan Cheese
- **Italian Vegetable Minestrone**
- **Tortellini en Brodo** | Cheese Tortellini in Savory Chicken Broth, With Spinach & Grated Pecorino Romano Cheese
- **Italian Wedding Soup** | Wilted Greens and Mini Meatballs in a Savory Chicken Broth with Grated Parmesan Cheese
- **Roasted Plum Tomato Bisque** | With Fresh Basil & Parmesan Croutons
- **Butternut Squash Soup** | Puree of Roasted Squash with Caramelized Shallots & Toasted Pumpkin Seeds
- **Creamy Mushroom Bisque** | With Wild Mushrooms, Sherry & Truffle Oil Drizzle

Served Salads

- **House Salad** | Mixed Greens with Garden Vegetables & Crumbled Bleu Cheese, Drizzled with Italian Vinaigrette
- **Caesar Salad** | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
- **Baby Spinach Salad** | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- **Caprese Salad** | Sliced, Vine-Ripened Tomatoes & Fresh Mozzarella, Drizzled with Basil Vinaigrette (Seasonal)
- **Kale Salad** | With Golden Raisins, Dried Cranberries, Toasted Almonds & Gorgonzola, Drizzled with Citrus Honey Vinaigrette
- **California Field Salad** | Organic Baby Lettuces, Dressed with Aged Balsamic Vinegar and Extra Virgin Olive Oil, Served with Goat Cheese Crostini & Edible Blossom
- **Signature Salad** | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
- **Arugula Salad** | With Beets, Goat Cheese & Toasted Walnuts, Dressed with Lemon and Olive Oil

Add. \$1.00 pp

Add. \$1.00 pp

Add. \$1.00 pp

Add. \$2.00 pp

Add. \$2.00 pp

To Include:

Both Salad & Soup Course \$3.00 pp

Pasta Course \$4.00 pp

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Sit-Down Dinner

Served Entrées

Choose Two Entrées & a Vegetarian Option (Choose Three Entrées, Add. \$1.00 pp)

\$ 23.95 pp

- **Vegetarian Lasagna** | Grilled Italian Vegetables and Fresh Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Sauce

\$ 23.95 pp

- **Vegetable Wellington** | Grilled Italian Vegetables Layered with Spinach and Artichoke Pate, Baked in Puff Pastry, Served with Roasted Pepper Coulis

\$ 24.95 pp

- **Autumn Ravioli** | Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions and Candied Pecans in Thyme Brown Butter

\$ 25.95 pp

- **Chicken Marsala** | Boneless Breast Sautéed with Mushrooms in a Marsala Wine Sauce

\$ 25.95 pp

- **Chicken Florentine** | Boneless Breast Stuffed with Spinach and Mushrooms, with a Creamy Mornay Sauce

\$ 25.95 pp

- **Chicken Saltimbocca Roulade** | Stuffed with Prosciutto, Spinach & Provolone Cheese, In a Marsala Mushroom Sauce

\$ 25.95 pp

- **Jodie's Favorite Chicken** | Boneless Breast Stuffed with Broccoli and Sundried Tomatoes, with A Creamy Smoked Gouda Cheese Sauce

\$ 25.95 pp

- **Caprese Chicken** | Boneless Breast Stuffed with Sundried Tomatoes, Fresh Mozzarella, Spinach and Basil Pesto, with a Blush Tomato Cream Sauce

\$ 27.95 pp

- **Spice Rubbed Pork Tenderloin** | With a Dijon Peppercorn Sauce

\$ 29.95 pp

- **Panko Crusted Salmon** | Thick Sliced Filet Crusted with Fresh Herbs and Panko Crumbs, Served with Fresh Basil Hollandaise

\$ 29.95 pp

- **Roast Salmon** | In a Lemon Beurre Blanc Sauce

\$ 29.95 pp

- **Teriyaki Salmon** | With a Sesame Soy Glaze

\$ 29.95 pp

- **Panko Crusted Haddock** | Lightly Fried and Served with Lemon & Homemade Tartar Sauce

\$ 29.95 pp

- **Crab Stuffed Sole** | Fillet Rolled with Our Crab Cake Mixture, Served with Hollandaise Sauce

Menu Continues Onto Next Page →

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Sit-Down Dinner

Served Entrées

Choose Two Entrées & a Vegetarian Option (Choose Three Entrées, Add. \$1.00 pp)

\$29.95 pp

\$35.95 pp

\$32.95 pp

\$35.95 pp

\$Market Price

- **Boneless Prime Rib** | Slow Roasted Rib Eye of Angus Beef with Madeira Sauce
 - 10 oz.
 - 16 oz.
- **Roast Tenderloin of Beef** | Choice Western Black Angus Served with a Wild Mushroom Sauce
- **Filet Mignon** | 8 Oz. Center Cut Filet, Served with Béarnaise Sauce or Porcini Mushroom & Rosemary Cream Sauce
- **Tequila Lime Mahi Mahi** | Served with an Avocado & Cilantro Crème

Duo Plates

In Lieu of Selecting Two Entrées plus a Vegetarian Option,
You May Select a Duo Plate & a Vegetarian Option

\$34.95 pp

\$35.95 pp

\$Market Price

- **Roast Tenderloin of Beef, Paired With (Choose 1 of the Following)**
 - Herb Crusted Salmon
 - Jumbo Shrimp
 - Lobster Tail

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Sit-Down Dinner

Served Vegetables

Sit-Down Entrées Include Choice of Soup or Salad, Starch and Vegetable, Dessert, Coffee & Artisan Breads from Pascale Bakehouse

- **Cauliflower** | Sautéed with Lemon & Parsley
- **Broccoli Florets** | With Garlic Butter Crumbs
- **Green Beans Almondine**
- **Grilled Italian Vegetable Stack** | Eggplant, Zucchini, Yellow Squash & Roasted Pepper, Drizzled with Balsamic Glaze
- **Balsamic Roasted Root Vegetables**
- **Roasted Seasonal Vegetables**
- **Roasted Asparagus Spears** (Seasonal)
- **Roasted Brussels Sprouts** (Seasonal)

Served Starches

- **Roasted Potatoes** | With Herbs & Garlic
- **Roast Garlic Mashed Potatoes**
- **Three Cheese Potatoes Au Gratin**
- **Roasted Sweet Potatoes**
- **Israeli Cous Cous** | Flavored with Coconut & Ginger
- **Harvest Rice** | Rice Pilaf with Almonds & Dried Cranberries
- **Herbed Orzo** | With Extra Virgin Olive Oil & Fresh Herbs
- **Acorn Squash** | Baked with Butter & Brown Sugar (Seasonal)
- **Truffled Macaroni & Cheese (Add. \$1.00 pp)**

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Sit-Down Dinner

Served Desserts

Our Signature Desserts Served to Each Guest

- **Lemon Tart** | Tangy Lemon Curd in A Flaky Pastry Crust, Garnished with Whipped Cream and Berries
- **Fruit Tart** | Delicate Tart Shell Filled with Pastry Cream, Topped with Seasonal Fruit and Light Apricot Glaze
- **Carrot Cake** | Traditional Moist Cake with Walnuts and Raisins, Layered and Iced with Cream Cheese
- **Bête Noir** | Our Signature Flourless Chocolate Cake, Served with Crème Anglaise and Raspberry Puree
- **Decadent Chocolate Cake** | Rich Chocolate Cake Layered with Dark Chocolate Mousse, Iced with Chocolate Ganache
- **Vanilla Berry Gateau** | Vanilla Chiffon Layered with Vanilla Bean Custard and Fresh Berries, Iced with Whipped Cream
- **Opera Torte** | Hazelnut Sponge Cake, Layered with Mocha Buttercream and Dark Chocolate Ganache
- **NY Style Cheesecake** | With Raspberry Puree
- **Pumpkin Cheesecake** | With A Ginger Cookie Crust
- **Southern Pecan Pie**
- **Apple Crumb Pie**
- **Desserts Variées** | Assortment of Our Miniature Desserts, Served to Each Guest (Add. \$1.00 pp)

Family Style Desserts

Platters of Desserts Served to Each Table

- **Assorted International Cookies** | Chewy Ginger, Chocolate Espresso, Coconut Macaroon & Biscotti
- **Chocolate Covered Strawberries** | Served Family Style at Tables
- **Assorted Miniature Desserts** | (Add \$1.00 pp)

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Buffet Dinner

Buffet Dinner

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

*Menu 1
\$23.95 pp*

- **Salads (Choose 1)**
 - Mixed Green Salad | With Garden Veggies & Choice of Dressing
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- **Vegetables (Choose 1)**
 - Cauliflower | Sautéed with Lemon & Parsley
 - Broccoli Florets | With Garlic Butter Crumbs
 - Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs
 - Green Beans Almondine
 - Roasted Seasonal Vegetables
- **Starch (Choose 1)**
 - Roasted Potatoes | With Herbs & Garlic
 - Yukon Gold Mashed Potatoes
 - Three Cheese Potatoes Au Gratin
 - Roasted Sweet Potatoes
 - Harvest Rice | Rice Pilaf with Almonds & Dried Cranberries
- **Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese**
 - Spicy Plum Tomato Sauce
 - Creamy Tomato Vodka Sauce
 - Primavera | Prepared with Creamy Pesto Sauce or Olive Oil, Garlic & Basil
 - Three Cheese Lasagna (Vegetarian)
- **Entrée (Choose 2)**
 - Bone-In Roasted Lemon Garlic Chicken
 - Chicken Marsala | Boneless Chicken Sautéed with Mushrooms in a Marsala Wine Sauce
 - Chicken Florentine | Boneless Chicken Breast Stuffed with Spinach and Mushrooms, With a Creamy Mornay Sauce
 - Baked Sole Dijonnaise | With Dijon Mustard, Tomatoes and Basil Cream Sauce, Topped with Seasoned Parmesan Breadcrumbs
 - Roast Top Round of Angus Beef Au Jus**
 - Roast Carolina Turkey | In Homestyle Gravy**
- ****Carving Station | If you would like to have the above Roast Turkey or Roast Top Round Chef Carved to Order | Add. \$75.00 per Carver**

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Buffet Dinner

Menu 2
\$26.95 pp

Buffet Dinner

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

- **Salads/Soup (Choose 2)**
 - Soup du Jour
 - Fresh Seasonal Fruit Salad
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
 - Beet & Goat Cheese Salad | With Toasted Macadamia Nuts & Champagne Vinaigrette
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
- **Vegetables (Choose 1)**
 - Balsamic Roasted Root Vegetables
 - Cauliflower | Sautéed with Lemon & Parsley
 - Broccoli Florets | With Garlic & Butter Crumbs
 - Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs
 - Platter of Grilled Italian Vegetables | Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Radicchio and Roasted Peppers, Drizzled with Balsamic Glaze
 - Roasted Brussels Sprouts
- **Starch (Choose 1)**
 - Herbed Orzo | With Extra Virgin Olive Oil & Fresh Herbs
 - Roasted Potatoes | With Herbs & Garlic
 - Roast Garlic Mashed Potatoes
 - Three Cheese Potatoes Au Gratin
 - Roasted Sweet Potatoes
 - Harvest Rice | Rice Pilaf with Almonds & Dried Cranberries
 - Acorn Squash | Baked with Butter & Brown Sugar
- **Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese**
 - Creamy Tomato Vodka Sauce
 - Smoked Chicken Alfredo | With Mushrooms & Sundried Tomatoes
 - Pesto Alfredo Sauce
 - Carbonara Sauce | With Bacon & Scallions
 - Three Cheese Vegetarian Lasagna
 - Bolognese | Beef, Veal & Pork, Simmered with Roma Tomatoes & Fresh Herbs
- **Entrée (Choose 2)**
 - Caprese Chicken | Boneless Breast Stuffed with Sundried Tomatoes, Spinach, Fresh Mozzarella and Basil Pesto, with a Blush Tomato Cream Sauce
 - Spice Rubbed Pork Tenderloin | With a Dijon Peppercorn Sauce
 - Marinated Flank Steak | With Bourbon, Soy & Sesame
 - Roast Salmon | In a Lemon Beurre Blanc Sauce
 - Prime Rib of Beef | Hand Carved to Order (Add. \$3.00 pp)

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Buffet Dinner

Menu 3
\$32.95 pp

Buffet Dinner

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

- **Salad (Choose 1) | Served or Displayed on Buffet**
 - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Balsamic Vinaigrette
 - Signature Salad | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
 - Kale Salad | With Golden Raisins, Dried Cranberries, Toasted Almonds & Gorgonzola, Drizzled with Citrus Honey Vinaigrette
 - Tomato & Mozzarella Salad | Sliced, Vine-Ripened Tomatoes & Fresh Mozzarella, Drizzled with Basil Vinaigrette
 - Arugula Salad | With Beets, Goat Cheese & Toasted Walnuts, Dressed with Lemon and Olive Oil
- **Vegetables (Choose 1)**
 - Balsamic Roasted Root Vegetables
 - Broccoli Florets | With Lemon Parsley Dressing
 - Platter of Grilled Asparagus Spears | With Maytag Bleu Cheese & Sherry Vinaigrette
 - Grilled Italian Vegetables | Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Radicchio and Roasted Peppers, Drizzled with Balsamic Glaze
 - Roasted Brussels Sprouts
 - Mashed Cauliflower with White Truffle Oil
- **Starch (Choose 1)**
 - Roasted Potatoes | With Herbs & Garlic
 - Three Cheese Potatoes Au Gratin
 - Truffled Mashed Potatoes
 - Mashed Sweet Potatoes | Drizzled with Brown Sugar
 - Harvest Rice | Rice Pilaf with Almonds & Dried Cranberries
 - Acorn Squash | Baked with Butter & Brown Sugar
- **Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese**
 - Creamy Tomato Vodka Sauce
 - Classic Tortellini Alfredo
 - Sunday Gravy | Braised Pork & Sausage with San Marzano Plum Tomatoes
 - Bolognese | Beef, Veal & Pork, Simmered with Roma Tomatoes & Fresh Herbs
 - Autumn Ravioli | Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions & Candied Pecans in Thyme Brown Butter
 - Seafood Fra Diavolo | Assortment of Fresh Seafood in Spicy Marinara Sauce (Add. \$3.00 pp)

Menu Continues Onto Next Page →

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Buffet Dinner

Buffet Dinner

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

*Menu 3 Cont.
\$32.95 pp*

- **Chicken (Choose 1)**
 - Chicken Marsala | Boneless Breast, Sautéed with Mushrooms in a Marsala Wine Sauce
 - Caprese Chicken | Boneless Breast Stuffed with Sundried Tomatoes, Fresh Mozzarella, Spinach and Basil Pesto, with a Blush Tomato Cream Sauce
 - Chicken Toscano | Boneless Breast Stuffed with Salami, Roasted Peppers, Fennel & Pistachios in a Creamy Parmesan-Tomato Sauce
 - Chicken Saltimbocca Roulade | Stuffed with Prosciutto, Spinach & Provolone Cheese, In a Marsala Mushroom Sauce
- **Seafood (Choose 1)**
 - Panko Crusted Salmon | Thick Sliced Filet Crusted with Fresh Herbs and Panko Crumbs, Served with Fresh Basil Hollandaise
 - Crab Stuffed Sole | Filet Rolled with our Crab Cake Mixture, Served with Hollandaise Sauce
 - Seafood Newburgh | Lobster, Crab & Shrimp in an Elegant Sauce of Butter, Cream & Sherry, Served with White Rice
- **Beef Carved to Order (Choose 1) | Add. \$75.00 per Carver for Parties Under 50**
Served with Choice of Sauce: Wild Mushroom, Au Jus, Béarnaise, or Porcini Mushroom & Rosemary Cream Sauce
 - Prime Rib
 - Roast Tenderloin of Beef

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Buffet Dinner

Themed Dinners

Buffet Dinners Include Coffee & Tea

Italian Feast
\$ 21.95 pp

- **Italian Wedding Soup** | Wilted Greens & Mini Meatballs in a Chicken Broth Soup
- **Mixed Green Salad** | With Garden Veggies & Choice of Dressing
- **Utica Greens** | With Prosciutto, Cherry Peppers & Breadcrumbs
- **Grilled Italian Vegetables** | Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Radicchio and Roasted Peppers, Drizzled with Balsamic Glaze
- **Pasta (Choose 1)** | Served with Freshly Grated Parmesan Cheese
 - Homemade Marinara Sauce
 - Creamy Tomato Vodka Sauce
 - Chicken Riggies | Spicy Tomato Cream Sauce with Cherry Peppers
 - Traditional Lasagna | Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Meat Sauce
 - Baked Ziti | With Ricotta & Mozzarella Cheeses
- **Entrée (Choose 1) | (Choose 2 Add. \$3.00 pp)**
 - Eggplant Parmesan
 - Bone-In Roasted Lemon Garlic Chicken
 - Chicken Cacciatore | Sautéed with Peppers, Onions, Mushrooms and Garlic in Tomato Sauce
 - Chicken Parmesan
 - Sweet Italian Sausage | With Sautéed Peppers & Onions
 - Meatballs | In Marinara Sauce
- **Homemade Pascale Bakehouse Garlic Bread**

Southern Delight
\$ 21.95 pp

- **Loaded Baked Potato Soup** | Cream of Potato with Bacon, Cheddar & Scallions
- **Mixed Green Salad** | With Garden Veggies & Choice of Dressing
- **Collard Greens**
- **Gourmet Macaroni & Cheese** | With Four Cheeses & Breadcrumb Topping
- **Homestyle Mashed Potatoes** | With Gravy
- **Entrée (Choose 1) | (Choose 2 Add. \$3.00 pp)**
 - **Southern Fried Chicken** | Served with Hot Sauce on the Side
 - **Southern-Style Ribs** | Smothered in our Homemade BBQ Sauce
 - **Shrimp & Sausage Jambalaya**
 - **BBQ Pulled Pork** | Slow Cooked & Covered in BBQ Sauce, Served with Rolls
 - **Fried Catfish** | With Creamy Grits (Add \$1.00 pp)
- **Country Style Cheddar Biscuits**

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Dinner Stations

Pasta Station

Served with Freshly Grated Parmesan Cheese

1 Selection \$5.00 pp
2 Selections \$6.00 pp

- Sauce
 - Marinara
 - Alfredo or Pesto Alfredo
 - Creamy Tomato Vodka Sauce
 - Chicken Riggies | Spicy Tomato Cream Sauce with Cherry Peppers
 - Carbonara | With Bacon & Scallions
 - Primavera | Prepared with Creamy Pesto Sauce or Olive Oil, Garlic & Basil
 - Bolognese | Beef, Veal & Pork Simmered with Roma Tomatoes & Fresh Herbs
- Add-Ons
 - Grilled Chicken | Add. \$1.00 pp
 - Meatballs | Add. \$1.00 pp
 - Shrimp | Add. \$2.00 pp
- Also Available
 - Macaroni & Cheese
 - Truffled Macaroni & Cheese | Add. \$1.00 pp
 - Autumn Ravioli | Add. \$1.00 pp

Mashed Potato Station

1 Selection \$5.25 pp
2 Selections \$6.50 pp

- Yukon Gold Mashed Potatoes Served in a Martini Glass, With a Selection of Toppings to Include:
 - Madeira Sauce
 - Sour Cream
 - Bacon
 - Scallions
 - Shredded Cheddar Cheese
- Mashed Sweet Potatoes Served in a Martini Glass, with a Selection of Toppings to Include:
 - Brown Sugar & Cinnamon
 - Candied Pecans
 - Frizzled Onions
 - Maple Syrup
 - Porcini Rosemary Cream Sauce

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Dinner Stations

Asian Flare Station

*Made to Order Stir Fry Requires \$75.00 Chef Fee
Let Us Know if you like it Mild, Medium or Spicy!*

\$6.00 pp

- Entrée (Choose 1) | Served with Jasmine Rice
 - Cashew Chicken | With Scallions, Garlic, Red Peppers, Celery & Cashews
 - Spicy Singapore Shrimp | With Snow Peas, Carrots, Onion, Celery & Scallions
 - Sweet and Sour Pork | With Ginger, Garlic, Pineapple, Red Peppers & Green Peppers
 - General Tso Chicken | With Garlic, Scallions & Broccoli

Carving Station

*Our Premium Meats are Hand Carved to Order
& Served on Freshly Baked Petite Rolls with a Selection of Two Sauces
Parties under 100 Guests Require a \$75.00 Chef Fee*

\$6.00 pp

- Baked Old Fashioned Ham Off the Bone

\$6.00 pp

- Slow Roasted Breast of Carolina Turkey

\$6.50 pp

- Maple Glazed Pork Tenderloin

\$7.00 pp

- Top Round of Angus Beef

\$7.50 pp

- Marinated Flank Steak | With Bourbon, Soy & Sesame

\$9.00 pp

- Roast Tenderloin of Angus Beef

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Dinner Stations

Small Plates

Chef Prepared to Order

Parties under 100 Guests Require a \$75.00 Chef Fee

This station must be served with two other stations

*2 Selections
\$15.00 pp*

- **Chicken Marsala** | Wild Mushrooms over Garlic Mashed Potatoes with a Marsala Wine Sauce
- **Shrimp & Scallop Florentine** | In a Creamy Lemon Butter Sauce with Spinach, Served over Herbed Orzo
- **Fennel Crusted Salmon** | Served with White Beans and Kale, Drizzled with Roasted Tomato-Basil Coulis
- **Seared Ahi Tuna** | Drizzled with Creamy Wasabi, Served over Asian Slaw
- **Lump Crab Cakes** | With Remoulade Sauce Served over Sautéed Spinach & Israeli Cous Cous
- **Marinated Flat Iron Steak** | With Crumbled Gorgonzola & Caramelized Onions over Mashed Sweet Potatoes
- **Roast Tenderloin of Beef** | Over Truffle Mashed Cauliflower and Grilled Asparagus Spears, Drizzled with Wild Mushroom Sauce

Seafood Bar

\$12.00 ea

\$100.00

\$240.00

\$150.00

\$300.00

\$Market

- Steamed Clams (1 doz.) | Served with Drawn Butter
- Peel & Eat Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon
- Chilled Jumbo Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon
- Littleneck Clams on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce & Lemon
- Oysters on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce, Mignonette & Lemon
- Chilled Jonah Stone Crab Claws | Served with Creamy Mustard Sauce & Cocktail Sauce

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.

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Dinner

Enhancements

Accent Your Buffet or Stations with Any of these Additions!

\$ 2.00 pp

- Green Salads in Rocks Glasses
 - Mixed Green Salad | With Garden Veggies & Choice of Dressing
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
 - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Champagne Vinaigrette
 - Chopped Salad | Crisp Lettuces, Tomatoes, Onions, Cannellini Beans, Roasted Peppers, Artichoke Hearts, Smoked Bacon, Bleu Cheese & Candied Pecans, Served with Balsamic Vinaigrette
 - Beet & Goat Cheese Salad | With Toasted Macadamia Nuts and Champagne Vinaigrette
 - Cobb Salad | Crisp Lettuces with Diced Tomato, Avocado, Egg, Bacon & Creamy Bleu Cheese Dressing

\$ 2.00 pp

\$ 2.50 pp

\$ 3.00 pp

\$ 3.00 pp

\$ 3.50 pp

- Red Potato Salad | With Creamy Dill & Horseradish Dressing
- Tortellini Salad | With Creamy Basil Dressing
- Orzo Salad | Tossed with Artichoke Hearts, Cucumber, Tomato, Olives & Feta in a Zesty Dressing
- Summer Vegetable Salad | Asparagus, Radishes, Tomatoes, Endive, Zucchini, Sugar Snap Peas, Cucumber and Arugula in a Dijon Mustard Vinaigrette
- Sliced Tomatoes & Mozzarella | Drizzled with Basil Vinaigrette

\$ 2.00 pp

\$ 2.00 pp

\$ 2.50 pp

\$ 2.50 pp

\$ 3.00 pp

\$ 3.50 pp

- Broccoli Florets | With Garlic Butter Crumbs
- Green Beans Almondine
- Truffle Mashed Cauliflower | With White Truffle Oil
- Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs
- Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze
- Platter Grilled Asparagus Spears | With Maytag Bleu Cheese & Sherry Vinaigrette

\$ 2.00 pp

\$ 2.00 pp

\$ 2.50 pp

\$ 2.50 pp

- Roasted Potatoes | With Herbs & Garlic
- Roast Garlic Mashed Potatoes
- Warm Lentil Salad
- Roasted Sweet Potatoes

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Dinner

Dessert Display

Accent Your Buffet with Any of these Additions, Made Fresh at our Pascale Bakehouse!

- \$2.50 pp*

 - **Assorted Cookies & Brownies** | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
- \$2.50 pp*

 - **Sheet Cake** | Single Layer Cake with Icing
- \$3.00 pp*

 - **International Cookies** | Chewy Ginger, Coconut Macaroons, Biscotti, & Chocolate Espresso
- \$3.50 pp*

 - **Vanilla Berry Gateau** | Vanilla Chiffon Cake Layered with Vanilla Bean Custard and Fresh Berries, Iced with Whipped Cream
- \$3.50 pp*

 - **Traditional NY Style Cheesecake** | With Berry Compote
- \$3.50 pp*

 - **Carrot Cake** | With Cream Cheese Frosting
- \$3.50 pp*

 - **Fruit Tart** | With Fresh Berries
- \$3.50 pp*

 - **Decadent Chocolate Cake** | Rich Chocolate Cake, Layered with Dark Chocolate Mousse & Iced with Chocolate Ganache
- \$4.00 pp*

 - **Sundae Bar** | Chocolate & Vanilla Ice Cream with Hot Fudge, Caramel Sauce and Assorted Toppings
- \$4.50 pp*

 - **Assorted Miniature Desserts (Choose 3)** | A Beautiful, Multi-Level Display of Pascale Bakehouse Signature Desserts
 - Apple Crumb Pie
 - Pecan Tartlets
 - Paris Brest
 - Panna Cotta
 - Bête Noir
 - Fruit Tart
 - Lemon Tart
 - Carrot Cake
 - Chocolate Cups Filled with White Chocolate, Dark Chocolate or Raspberry Mousse
 - Peanut Butter Bar
 - White Chocolate Coconut Brownie
 - Traditional NY Style Cheesecake
 - Pumpkin Cheesecake
 - Raspberry Swirl Cheesecake
 - Espresso Cheesecake
 - Tiramisu Shooter
 - Chocolate Ganache Tartlet
 - Chocolate Covered Strawberries
 - Cannolis
 - Cupcakes
- \$5.50 pp*

 - **Cheese Cake Display** | A Multi-Level Display of Pascale Bakehouse Cheesecakes Consisting of Traditional, Raspberry Swirl, Espresso, Peanut Butter or Pumpkin Cheesecake with Assorted Toppings
- \$9.00 pp*

 - **Viennese Table** | A Beautiful Multi-Level Displayed Viennese Table from Pascale Bakehouse, Consisting of Selected Cakes and Tarts, Miniature Pastries, Strawberries Dipped in Chocolate, Assorted Truffles, Fruit & International Cookies

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Pascale Bakehouse Specialty Cakes

Specialty Cakes & Cupcakes

Cake Flavors

- Chocolate
- Vanilla
- Marble
- Black & White (Alternating Layers of Chocolate & Vanilla)
- Carrot
- Pumpkin
- Coconut
- Chocolate Coconut
- Chocolate Peanut Butter
- Chocolate Mint
- Mocha
- Cinnamon Spice
- Red Velvet
- Cookies & Cream
- Chocolate Chip
- Lemon
- Confetti
- Almond*
- Pistachio*
- Hazelnut*
- Lemon Poppy Seed*

Fillings

- Dark Chocolate Mousse
- Milk Chocolate Mousse
- White Chocolate Mousse
- Caramel Mousse
- Chocolate Hazelnut Mousse
- Vanilla Bavarian Mousse
- Peanut Butter Mousse
- Raspberry Mousse
- Strawberry Mousse
- Lemon Cream Mousse
- Chocolate Custard
- Vanilla Bean Custard
- Coconut Cream Custard
- Fresh Seasonal Berries in Whipped Cream
- Lemon Curd
- Strawberry Preserves
- Apricot Preserves
- Raspberry Jam
- Chocolate Ganache
- Chocolate Mint Ganache
- Cannoli Filling*

Frostings

- Vanilla Buttercream
- Chocolate Buttercream
- White Chocolate Buttercream
- Chocolate Hazelnut Buttercream
- Hazelnut Buttercream
- Italian Buttercream
- Caramel Buttercream
- Mocha Buttercream
- Coconut Buttercream
- Lemon Buttercream
- Mint Buttercream
- Whipped
- Cream Cheese
- Chocolate Ganache
- Fondant**

* Extra \$1.00 pp
** Extra \$2.00 pp

Pricing

- **Round Cakes (3 Layers)**
 - 8" | Serves 10-15 pp | \$38.00
 - 10" | Serves 15-25 pp | \$50.00
 - 12" | Serves 35-45 pp | \$75.00
 - 14" | Serves 50-60 pp | \$90.00
 - 16" | Serves 80-100 pp | \$100.00
- **Sheet Cakes (2 Layers)**
 - Half Sheet | Serves 50-60 pp | \$70.00
 - Full Sheet | Serves 110-120 pp | \$115.00
- **Tiered Round Cakes**
 - Starting at \$4.00 pp
- **Square/Hexagonal Cakes**
 - Extra \$1.00 pp
- **Cupcakes**
 - Regular for \$2.00 ea
 - Mini for \$1.00 ea
 - 1 Doz. Minimum Order

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Dinner

Beverages

***Bars are based on consecutive hours*

HOUSE BRAND OPEN BAR

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, House Red and White Wine, House Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$12.00 pp
- Two Hour Bar | \$16.00 pp
- Three Hour Bar | \$20.00 pp
- Four Hour Bar | \$24.00 pp

PREMIUM BRAND OPEN BAR

Tito's or Absolut Vodka, Tanqueray or Beefeater Gin, Bacardi Rum, Seagram's VO or Canadian Club Whiskey, Dewar's or Johnnie Walker Red Scotch, Jim Beam Bourbon, Premium Red and White Wine, Premium Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$14.00 pp
- Two Hour Bar | \$20.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$30.00 pp

BOUTIQUE BRAND OPEN BAR

Kettle One or Grey Goose Vodka, Tanqueray 10 or Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Glenlivet or Johnnie Walker Black Scotch, Maker's Mark Bourbon, Boutique Red and White Wine, Boutique Regular and Light Beers, Soft Drinks and Mixers

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$22.00 pp
- Three Hour Bar | \$29.00 pp
- Four Hour Bar | \$35.00 pp

HOUSE BRAND OPEN WINE BAR

House Red and White Wine, Regular and Light Beer, Soft Drinks

- One Hour Bar | \$10.00 pp
- Two Hour Bar | \$14.00 pp
- Three Hour Bar | \$18.00 pp
- Four Hour Bar | \$22.00 pp

PREMIUM BRAND OPEN WINE BAR

Premium Red and White Wine, Imported & Domestic Regular and Light Beers, Soft Drinks

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$19.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$29.00 pp

CASH BAR

There is a \$90.00 Bartender Fee, per tender, for Cash Bars

- Soft Drinks | \$1.50 ea
- Beer | \$4.00 and up
- Wine | \$6.00 and up
- Cocktails | \$7.00 and up

Menu Continues onto Next Page →

Pascale Catering is licensed to serve alcoholic beverages both on and off premises. Prices are based on consecutive hours of service. Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

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Dinner

Beverages Cont.

SODA & JUICE BAR

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Iced Tea, Cranberry Juice, Orange Juice, Grapefruit Juice & Pineapple Juice

- One Hour Bar | \$3.00 pp
- Two Hour Bar | \$5.00 pp
- Three-Four Hour Bar | \$6.00 pp

CHAMPAGNE

- Toast | \$4.00 pp
- Mimosa | \$45.00 per gallon
- Punch | \$45.00 per gallon
- Fountain | \$75.00 fee plus cost of champagne*

PUNCH

- Non-Alcoholic | \$20.00 per gallon
- Alcoholic | \$45.00 per gallon

WINE SERVICE

Red or white wine served by wait staff to each guest during dinner. Wine is charged by the bottle as consumed.

- House Red or White Wine | \$25.00 per bottle
- Pricing for different varietals is available upon request

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Policies & Procedures

LINENS: We have a variety of table linen and napkin colors available at no additional fee. Please consult with our Sales Office for color availability. Coordinating overlays, chair covers and linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in your choice of white or black skirting.

ROOM & SETUP FEES: Function Rooms are assigned based on the anticipated number of guests. If there is a fluctuation in the number of guests attending, Justin's Tuscan Grill reserves the right to reassign a more appropriate sized function room. Justin's Tuscan Grill also reserves the right to charge an additional fee for meeting room set-ups with extensive labor requirements. A room rental fee will be charged where applicable. Hosts may arrive up to two hours prior to the event for additional set up.

MINIMUMS: Events held at Justin's Tuscan Grill have a minimum food and beverage expenditure. Please consult with our sales manager on dates and requirements.

GUARANTEE POLICY: In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event for both Sit Down and Buffet Style Meals. For a Sit-Down meal you may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees seventy-two hours (3 business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

DEPOSITS & PAYMENT: To reserve a date for your event on a definite basis, Justin's Tuscan Grill requires a non-refundable deposit. This deposit will be credited towards your final invoice. Final payment is due the day of the event. You may pay by check written out to Justin's Tuscan Grill or cash.

CANCELLATION POLICY: In the event of a cancellation, all deposits received are non-refundable and non-transferrable. In addition, should you decide at any time to cancel your event within 7 days prior to the scheduled event, there will be a penalty charge of 25% of the anticipated revenue due.

***ADMINISTRATIVE FEE & TAX:** On all food and beverage functions, there will be a 21% Administrative Fee and 8% NYS Sales Tax applied. All prices quoted are exclusive of administrative fee and tax. The administrative fee is for administration of the special function/banquet and is not purported to be a gratuity. For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

MATERIALS AND DELIVERIES: Justin's Tuscan Grill will receive materials for your reception no sooner than 48 hours before your event. Materials must be picked up after the reception, unless other arrangements are made with your Banquet Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left prior, during or after your reception. All materials left at Justin's Tuscan Grill for longer than five days following your reception become property of Justin's Tuscan Grill and may be disposed of.

ADDITIONAL LABOR: All dinner prices are based on a four-hour function. Breakfast, lunch and reception prices are based on a three-hour function. Events extending beyond will be subject to additional labor fees.

FOOD / BEVERAGE: All food and beverage products must be supplied and prepared by Justin's Tuscan Grill. Pascale Bakehouse has been creating custom designed cakes and specialty desserts to compliment every occasion for over 20 years. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. We take great care to bring you our full attention in food, wine, service and culinary presentation.

STAFFING: An Event Manager will be assigned to your function and will coordinate your entire evening to your standards and satisfaction.

SECURITY: Justin's Tuscan Grill may require you to provide, at your expense, uniformed or non-uniformed security personnel. Justin's Tuscan Grill shall have final approval on any and all security personnel to be utilized during your function.