

Justin's
TUSCAN
GRILL

Wedding Package

2018

Wedding Packages

The Classic Package Includes:

*A Four Hour Reception Consisting of
Cocktail Hour with a Grand Antipasto Display,
Dinner with Chilled Champagne Toast
and Open House Brand Bar for Four Consecutive Hours
as well as...*

- Decorative Silver or Gold Charger Plates
- Floor Length White or Ivory Table Linens
- Colored Overlays with Matching Napkins
- Framed Table Numbers
- Round Table Mirrors to Accent Your Centerpieces
- Complimentary Food & Cake Tastings
- Silk Floral Arrangements for Food Display Tables
- Outdoor Patio for Cocktail Space
- Placement of Centerpieces, Favors, Place Cards & Décor on Wedding Day
- One-on-One Time with our Experienced Wedding Coordinator
- Professional Banquet Team to Host & Oversee all Aspects of Your Day
- Ample Parking for All Guests
- Children's Meal Pricing | \$25.00 for 10 Years and Under
- Discounted Vendor Meal Pricing | \$25.00 pp for DJ, Photographer, etc.

Signature Package Upgrade Includes:

*In Addition to all Amenities
in the Classic Wedding Package,
Our Signature Package also Includes...*

- 5th Hour Reception
- 5th Hour Open House Brand Bar
- Passed Signature Drink during Cocktail Hour
- Signature Package Tiered Wedding Cake from Pascale Bakehouse
- Chair Covers with Sash
- Elegant Organza Draping
- Room Uplighting Enhancement

Chiavari Chairs, Specialty Linens and Fabric Draping Optional

Wedding Package

An Evening with Us at Justin's Tuscan Grill...

*Separate Tented Outdoor Cocktail Space
Brick Patio with Beautiful Landscaping & Private Entrance*

Grand Antipasto Display

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

Crisp Garden Vegetables with Buttermilk Ranch and Bleu Cheese Dips
Cascades of Red & Green Grapes and Assorted Melons
A Variety of Imported & Domestic Cheeses
Marinated Roasted Mushrooms
Bowls of Marinated & Plain Olives
Bowls of Marinated Roasted Peppers,
Warm Roasted Garlic Artichoke Spread
Basket of Fresh Breads & Crackers
&
Platters of Premium Italian Meats

Passed Hors d'Oeuvres Optional

Open Bar

*House Liquor, Beer, Wine, Soft Drinks, Juices & Mixers
(Upgraded Bar Options Available)*

Chilled Champagne Toast for You and Your Guests

Plated Dinners

Plated Entrées Include Choice of Soup or Salad, Starch and Vegetable, Coffee, Tea & Artisan Breads from Pascale Bakehouse

Served Salads

- **Signature Salad** | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
- **Mixed Green Salad** | Mixed Greens with Crisp 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
- **Arugula Salad** | With Beets, Goat Cheese & Toasted Walnuts, Dressed with Lemon and Olive Oil
- **Caprese Salad** | Sliced, Vine-Ripened Tomatoes & Fresh Mozzarella, Drizzled with Basil Vinaigrette (Seasonal)

Add. \$1.00 pp

Served Soups

- **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
- **Tortellini en Brodo** | Cheese Tortellini in Savory Chicken Broth, With Spinach & Grated Pecorino Romano Cheese
- **Butternut Squash Soup** | Puree of Roasted Squash with Caramelized Shallots & Toasted Pumpkin Seeds
- **Creamy Mushroom Bisque** | With Wild Mushrooms, Sherry & Truffle Oil Drizzle

Add an Extra Course!

Both Salad & Soup Course \$ 3.00 pp

Pasta Course \$ 4.00 pp

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

Justin's Tuscan Grill | 6400 Yorktown Circle, East Syracuse NY 13057 | 315.437.1461 x 4 | www.justins-grill.com

Plated Dinners

Served Entrées

*Choose Two Entrées & a Vegetarian Option
(Choose Three Entrées, Add. \$2.00 pp)*

Group A

Classic Package

\$59.95 pp

Signature Package

\$75.95 pp

Group B

Classic Package

\$63.95 pp

Signature Package

\$79.95 pp

- **Vegetarian Lasagna** | Grilled Italian Vegetables and Fresh Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Sauce
 - **Eggplant Stack** | Crispy Sliced Eggplant, Layered with Mozzarella, Fresh Ricotta and House Marinara
 - **Chicken Marsala** | Boneless Breast Sautéed with Mushrooms in a Marsala Wine Sauce
 - **Chicken Piccata** | Boneless Breast Sautéed in White Wine, Lemon & Capers
 - **Spice Rubbed Pork Tenderloin** | With a Dijon Peppercorn Sauce
 - **Panko Crusted Haddock** | Lightly Fried and Served with Lemon & Homemade Tartar Sauce
 - **Baked Cod Dijonaise** | With Dijon Mustard, Tomatoes, and Basil Cream Sauce, Topped with Seasoned Parmesan Breadcrumbs
 - **Marinated Flank Steak** | With Bourbon, Soy & Sesame
-
- **Vegetable Wellington** | Grilled Italian Vegetables Layered with Spinach and Artichoke Pate, Baked in Puff Pastry, Served with Roasted Pepper Coulis
 - **Ravioli Bruschetta** | Jumbo Ricotta Cheese Filled Raviolis, Topped with Homemade Tomato Bruschetta, Basil Pesto & Shaved Parmigiano
 - **Chicken Florentine** | Boneless Breast Stuffed with Spinach and Mushrooms, with a Creamy White Wine Parmesan Sauce
 - **Caprese Chicken** | Boneless Breast Stuffed with Sun-Dried Tomatoes, Fresh Mozzarella and Basil Pesto, with a Blush Tomato Cream Sauce
 - **Roast Salmon** | In a Lemon Beurre Blanc Sauce
 - **Crab Stuffed Sole** | Fillet Rolled with Our Crab Cake Mixture, Served with Hollandaise Sauce
 - **Boneless Prime Rib** | 10 oz. Slow Roasted Rib Eye of Angus Beef with Madeira Sauce
 - **Braised Short Ribs of Beef** | Served with Onion & Shitake Mushroom Demi Glaze

Menu Continues onto Next Page →

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Plated Dinners

Served Entrées

*Choose Two Entrées & a Vegetarian Option
(Choose Three Entrées, Add. \$2.00 pp)*

Group C

Classic Package

\$68.95 pp

Signature Package

\$84.95 pp

- **Autumn Ravioli** | Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions and Candied Pecans in Thyme Brown Butter
- **Chicken Saltimbocca Roulade** | Stuffed with Prosciutto, Spinach & Provolone Cheese, In a Marsala Mushroom Sauce
- **Panko Crusted Salmon** | Thick Sliced Fillet Crusted with Fresh Herbs and Panko Crumbs, Served with Fresh Basil Hollandaise
- **Shrimp & Scallop Florentine** | In a Creamy Lemon Butter Sauce with Spinach, Served over Herbed Orzo
- **Chilean Sea Bass** | Roasted in Sauce Vierge with Lemon, Capers, Tomatoes & Basil
- **Roast Tenderloin of Beef** | 8 oz. 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

Duo Plates

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

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

\$69.95 pp

\$70.95 pp

\$Market Price

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Plated Dinners

Served Vegetables

- **Cauliflower** | Sautéed with Lemon & Parsley
- **Broccoli Florets** | With Garlic Butter Crumbs
- **Green Beans Almondine**
- **Grilled Italian Vegetables** | 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)

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Buffet Dinners

Menu 1

Classic Package

\$62.95 pp

Signature Package

\$77.95 pp

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

- Salads (Choose 2)
 - Mixed Green Salad | With Crisp Garden Vegetables and Crumbled Bleu Cheese, Drizzled with Italian Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes, Garlic Croutons and Shaved Parmesan
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Platter of Fresh Seasonal Fruit
- Vegetables (Choose 1)
 - Balsamic Roasted Root Vegetables
 - Broccoli Florets | With Garlic & Butter Crumbs
 - Green Beans Almondine
 - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Roasted Brussels Sprouts
- Starch (Choose 1)
 - Herbed Orzo | With Extra Virgin Olive Oil & Fresh Herbs
 - Roasted Potatoes | With Herbs & Garlic
 - Traditional Mashed Potatoes
 - Three Cheese Potatoes Au Gratin
 - Roasted Sweet Potatoes
 - Harvest Rice | White & Wild Rice Pilaf with Almonds & Dried Cranberries
- Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese
 - Creamy Tomato Vodka Sauce
 - Smoked Chicken Alfredo | With Mushrooms & Sun-Dried 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)
 - Chicken Marsala | Sautéed with Mushrooms in a Marsala Wine Sauce
 - Chicken Piccata | Sautéed in White Wine, Lemon & Capers
 - Spice Rubbed Pork Tenderloin | With Dijon Cream Sauce
 - Marinated Flank Steak | With Bourbon, Soy & Sesame
 - Roast Salmon | In a Lemon Beurre Blanc Sauce

Additional Selections, Hand Carved to Order

- Boneless Leg of Lamb | \$5.00 pp
- Prime Rib | \$5.00 pp
- Roast Tenderloin of Beef | \$7.00 pp

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Buffet Dinners

Menu 2

Classic Package

\$68.95 pp

Signature Package

\$83.95 pp

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
 - Grilled Asparagus Spears | With Maytag Bleu Cheese & Sherry Vinaigrette
 - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Roasted Brussels Sprouts
 - Mashed Cauliflower with White Truffle Oil
- Starch (Choose 1)
 - Roasted Potatoes | With Herbs & Garlic
 - Roast Garlic Mashed Potatoes
 - White & Sweet Potato Lyonnaise
 - Mashed Sweet Potatoes | Drizzled with Brown Sugar
 - Harvest Rice | White & Wild 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
 - Tortellini Alfredo
 - Sunday Gravy | Braised Pork & Sausage with San Marzano Plum Tomatoes
 - 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

Menu Continues Onto Next Page →

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Buffet Dinners

Menu 2 Cont.

Classic Package

\$68.95 pp

Signature Package

\$83.95 pp

- Chicken (Choose 1)
 - Caprese Chicken | Boneless Breast Stuffed with Sun-Dred Tomatoes, Fresh Mozzarella 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)
 - Crab Stuffed Sole | Filet Rolled with our Crab Cake Mixture, Served with Hollandaise Sauce
 - Panko Crusted Salmon | Thick Sliced Fillet Crusted with Fresh Herbs and Panko Crumbs, Served with Fresh Basil Hollandaise
 - Seafood Newburgh | Lobster, Crab & Shrimp in an Elegant Sauce of Butter, Cream & Sherry, Served with White Rice
- Beef Carved to Order (Choose 1) | Served with Choice of Sauce: Wild Mushroom, Au Jus, Béarnaise, or Porcini Rosemary Cream
 - Roast Tenderloin of Beef
 - Prime Rib

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Action Stations

Choose 3 of the Following Stations:

*Dinner Station Package Includes Coffee & Tea
And Artisan Breads from Pascale Bakehouse*

Seafood Sampling

- Entrée (Choose 1)
 - Black & White Salmon | Sesame Crusted with Soy Ginger Glaze & Wasabi Cream
 - Roast Salmon | In a Lemon Beurre Blanc Sauce
 - 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
 - Seafood Paella | Assorted Fresh Seafood, Simmered in Saffron Rice
- Side (Choose 1)
 - Broccoli Florets | With Garlic Butter Crumbs
 - Green Beans Almondine
 - Roasted Asparagus Spears (Seasonal)

Classic Package

\$72.95 pp

Signature Package

\$87.95 pp

Traditional Carving

Our Premium Meats are Hand Carved to Order with a Selection of Two Sauces

- Meats (Choose 1)
 - Herb Crusted Pork Tenderloin
 - Slow Roasted Breast of Carolina Turkey
 - Korean Marinated Flank Steak | With Bourbon & Soy Marinade
 - Prime Rib
 - Roast Tenderloin of Angus Beef
- Mashed Potato Martini Bar (Choose 1)
 - Yukon Gold Mashed Potatoes | Served in a Martini Glass, with Toppings to Include: Madeira Sauce, Sour Cream, Bacon, Scallions, Shredded Cheddar Cheese
 - Mashed Sweet Potatoes | Served in a Martini Glass, with Toppings to Include: Brown Sugar & Cinnamon, Candied Pecans, Frizzled Onions, Maple Syrup & Porcini Rosemary Cream Sauce

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Action Stations

A Taste of Italy

Station Served with Freshly Grated Parmesan Cheese

- Entrée (Choose 1)
 - Chicken Marsala | Boneless Breast Sautéed with Mushrooms in a Marsala Wine Sauce
 - Chicken Florentine | Boneless Breast Stuffed with Spinach and Mushrooms, with a Creamy Mornay Sauce
 - Caprese Chicken | Boneless Breast Stuffed with Sun-Dried Tomatoes, Fresh Mozzarella and Basil Pesto, with a Blush Tomato Cream Sauce
- Pasta (Choose 1)
 - Alfredo or Pesto Alfredo
 - Creamy Tomato Vodka Sauce
 - Tortellini della Nonna | With Peas and Prosciutto in a Parmesan Cream Sauce
 - Sunday Gravy | Braised Pork & Sausage with San Marzano Plum Tomatoes
 - Bolognese | Beef, Veal & Pork, Simmered with Roma Tomatoes & Fresh Herbs
- Side (Choose 1)
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes, Garlic Croutons and Shaved Parmesan
 - Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs
 - Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Tomato Caprese Platter | Sliced Vine-Ripened Tomatoes, Fresh Mozzarella and Basil, Drizzled with Balsamic Glaze

A Sample of Syracuse

- Samplings (Choose 3)
 - Chicken Riggies | Rigatoni Pasta with Chunks of Roast Chicken Breast and Cherry Peppers in a Spicy Tomato Cream Sauce
 - Chicken Spiedies Siders | Marinated in Olive Oil, Vinegar & Fresh Italian Herbs
 - BBQ Pulled Pork Sliders | Slow Cooked & Smothered in Local Dinosaur BBQ Sauce
 - Beef on Weck Sliders | Slow Cooked Roast Beef topped with Creamy Horseradish Sauce on a Seeded Kimmelweck Roll
 - Utica Greens | Sautéed Escarole with Prosciutto, Cherry Peppers, Breadcrumbs & Parmesan Cheese
 - Salt Potatoes | In Melted Butter

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Wedding Package

Seasonal Small Plates

These Action Stations are Chef Plated and Prepared in front of your Guests!

- Small Plate (Choose 1)
 - Chicken Milanese | Lightly Fried Chicken Breast Topped with Tomato Cucumber Salad & Served with Herbed Orzo
 - 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
 - Lump Crab Cakes | With Remoulade Sauce Served over Sautéed Spinach & Israeli Cous Cous
 - Roast Tenderloin of Beef | Over Truffle Mashed Cauliflower and Grilled Asparagus Spears, Drizzled with Wild Mushroom Sauce
 - Autumn Ravioli | Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions & Candied Pecans in Thyme Brown Butter
 - Maple Glazed Pork Tenderloin | Served over an Apple & Onion Chutney
 - Beef Short Ribs | Served over Creamy Cheddar Polenta with Frizzled Onions

Steakhouse Station

- Meat (Choose 1) | Hand Carved to Order, Served with Creamy Horseradish and Cabernet Demi Glaze
 - Roast Tenderloin of Angus Beef
 - Prime Rib
 - Marinated Flank Steak
- Starch (Choose 1)
 - Roast Garlic Whipped Potatoes
 - Red Bliss Smashed Potatoes
 - Lobster Mashed Potatoes (Add \$2.00 pp)
- Vegetable (Choose 1)
 - Classic Creamed Spinach
 - Roasted Asparagus Spears
 - Roasted Wild Mushroom Medley
 - Wedge Salad | Iceberg Lettuce, Tomato, Red Onion, Maytag Bleu Cheese Crumbles, Lardon & Creamy Bleu

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Upgrade your Cocktail Hour With...

Passed Hors d'Oeuvres

In Addition to your Wedding Package, Each Selection Includes One Piece of Each Per Person

A

4 Selections from A
@ \$6.00 pp

- Avocado Tartare | Served on a Leaf of Endive
- Caramelized Onion & Goat Cheese Tartlet
- 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
- Wild Mushroom Tartlets | 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
- 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

- 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

\$7.50 pp

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Upgrade your Bar with...

Included House Brand Open Bar

House Brand Liquors, House Red and White Wine,
House Regular and Light Beers, Soft Drinks & Mixers

4 Hour Reception | Included

5 Hour Reception | Add. \$3.00 pp

Premium Brand Open Bar

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

4 Hour Reception | Add. \$7.00 pp

5 Hour Reception | Add. \$10.00 pp

Boutique Brand Open Bar

Ketel One or Grey Goose Vodka, Tanqueray 10 or Hendricks Gin, Aquila Espolon
or Patron Silver Tequila, Bacardi or Goslings Rum, Captain Morgan Spiced Rum,
Crown Royal Whiskey, Glenfiddich or Johnnie Walker Black Scotch, Maker's Mark
Bourbon, Boutique Red and White Wine, Boutique Regular and Light Beers,
Soft Drinks and Mixers

4 Hour Reception | Add. \$12.00 pp

5 Hour Reception | Add. \$15.00 pp

Passed Specialty Cocktails

Add. \$4.00 pp

White Wedding Sangria

*Dry White Wine, Peach Schnapps,
Seasonal Fresh Fruit & Berries*

Champagne Sunset

*Dry Champagne, Orange Juice,
Grenadine*

Something Blue

*Light Rum, Blue Curacao,
Pineapple Juice, Sour Mix*

Basil Cucumber Lemonade

*Vodka, Tart Lemonade,
Basil, Cucumber*

Autumn Mule

*Whiskey, Spiced Apple Cider,
Ginger Beer*

Create Your Own

*Customize a Cocktail for "his" &
"hers" or to Match your Special Day!*

Wine Service

House Red or White Wine Served during Dinner Service

Add. \$3.00 pp

Additional Wines by the Bottle and Craft Beers also Available

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Add a Gourmet Touch to your Special Day...

Additional Courses

\$3.00 pp

- **Intermezzo Sorbet Course** | Choice of Lemon, Raspberry or Strawberry, Served Between Salad & Dinner Courses

\$4.00 ea

- **Pasta Course**

Dessert

\$2.00 ea

- **Chocolate Covered Strawberries**

\$2.50 ea

- **Tuxedo Strawberries**

\$16.00 per lb.

- **Italian Cookie Platters**

\$1.75 ea

- **French Macaroons**

\$1.75 ea

- **Assorted Dessert Shooters** | Strawberry Shortcake, Decadent Chocolate Cake, Carrot Cake, Lemon Mousse, etc

\$4.50 pp

- **Assorted Miniature Dessert Display**

\$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

Late Night Snack Menu Samples

- **Assorted Mini Sliders:** Cheeseburger with Gherkin Pickle and "Special Sauce" | BBQ Burger with Pepper Jack Cheese, Onion Ring & BBQ Sauce | Buffalo Chicken with Creamy Bleu Cheese Dressing | Beef Brisket with Caramelized Onion & Bacon Jam | Carolina Pulled Pork with Creamy Coleslaw | Mediterranean Chicken with Pickled Red Onion & Tzatziki Sauce
- **Grilled Cheeserie** | Grilled Cheese Triangles Served with Tomato-Basil Bisque Shooters
- **Truffle Fries** | Seasoned with Garlic & Parmesan, Served with Ketchup & Garlic Aioli
- **BBQ Pulled Pork Nachos** | Tortilla Chips topped with Melted Cheddar and Pepper Jack Cheeses, Diced Tomatoes, Onions, Black Beans, Jalapenos, BBQ Sauce and our Slow Roasted BBQ Pulled Pork, Served with Sour Cream & Salsa
- **Tots, Fries & Rings** | Fried Tater Tots, Salty Fries and Crispy Onion Rings, Served with Assorted Dipping Sauces
- **Soft Pretzel Nuggets** | Salted and Served Warm with Honey Mustard Dip & Cheddar Cheese Sauce
- **Novelty Ice Cream Treats**
- **Cookies & Milk** | Freshly Baked Chocolate Chip Cookies, Served Warm on Top of a Chilled Milk Shooter
- **Assorted Cake Pops**

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Additional Enhancements...

400.00 per Hour

\$ 250.00 ea

\$ 400.00

\$ 100.00 up to 5 Hours

\$ 250.00

Starting at \$ 695.00

\$ 75.00

\$ 4.50 ea

\$ 6.50 ea

\$ 250.00

\$ Price Variable

\$ Price Variable

ADDITIONAL RECEPTION ENHANCEMENTS

- **Additional Hour Reception**
- **Additional Bar Setup**
- **On-Site Ceremony Fee** | Includes Setup, Manager to Orchestrate Rehearsal and Day of Ceremony
- **Coat Check**
- **Uplighting** (12 Lights)
- **Photo Booth Rental**
- **Candy Table** | Includes 10 Glass Vases, Tongs, Scoops & Risers (Bags, Candy Labels & Assorted Candy Additional)

DECOR ENHANCEMENTS

- **Chair Covers (Poly or Spandex) with Sash (Satin or Organza)**
- **Chiavari Chairs with Padded Seats**
- **Head Table Fabric Draped Backdrop with Twinkle Lights Included**
- **Fabric Draping on Walls or Ceiling**
- **Specialty Linens Available Upon Request**

Specials

- **Saturday Afternoon & Sunday Special**
Receive \$3.00 off (per person) toward your Classic or Signature Wedding Package. Offer Valid for Saturday Daytime (Before 5:00 PM) & Sunday Weddings, and when Classic or Signature Wedding Package is purchased for 100 Guests or more.

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

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Wedding Cakes & Cupcakes

*Tiered Wedding
Cakes starting at
\$4.75 pp*

*Cupcakes starting at
\$2.50 ea*

** Extra \$0.50 pp*

*** Extra \$1.00 pp*

Cake Flavors

- Chocolate
- Vanilla
- Marble
- Black & White (Alternating Layers of Chocolate & Vanilla)
- Carrot
- Pumpkin
- French Vanilla
- Coconut
- Chocolate Coconut
- Chocolate Peanut Butter
- Chocolate Mint
- Chocolate Mint
- Mocha
- Cinnamon Spice
- Red Velvet
- Cookies & Cream
- Chocolate Chip
- Lemon
- Orange Chiffon
- Cherry
- Champagne
- Pink Champagne
- Confetti
- Cotton Candy
- Tutti Fruitti
- Almond*
- Pistachio*
- Hazelnut*
- Raspberry Swirl*
- Strawberry Swirl*
- Blueberry Swirl*
- Lemon Raspberry*
- Grasshopper*
- Apple Spice*
- Apple Raspberry*
- Lemon Poppy Seed*

Fillings

- Dark Chocolate Mousse
- Milk Chocolate Mousse
- White Chocolate Mousse
- Caramel Mousse
- Chocolate Hazelnut Mousse
- Vanilla Bavarian Mousse
- Peanut Butter Mousse
- Apple Spice
- 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
- Blueberry 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**

In the event you choose an alternate baker, Justin's Tuscan Grill will apply a \$1.50 per person plating fee.

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Policies & Procedures

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 Sitdown 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 \$2.00 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.

DEPOSIT SCHEDULE & PAYMENTS DUE:

Confirmation of Date: \$1,000.00 non-refundable Deposit

6 Months Prior: \$3,000.00 non-refundable Deposit

3 Months Prior: 50% of Anticipated Revenue is due ~ non-refundable

30 Days Prior: 75% of Anticipated Revenue is due~ non-refundable

10 Days Prior: 100% - Final bill is due

Payment of Certified Check, CASH, or Money Order

CANCELLATION POLICY: Should you decide at any time to cancel your wedding reception, the above penalty charges will be assessed, based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue. All deposits and payments are non-refundable & non-transferrable.

***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.

RECEPTION TIMES & MINIMUMS: Justin's Tuscan Grill takes pride in providing wedding receptions year round. Saturday time slots are 12:00 PM – 4:00 PM for the daytime and 6:00 PM – 10:00 PM for evening. Friday receptions can begin at 6:00 PM. Sunday receptions are open times. In addition, weddings held at Drumlins have a minimum food and beverage expenditure dependent on the date, time & room. Please consult with our Sales Manager for requirements and availability.

FOOD / BEVERAGE / DESSERTS: All food and beverage products must be supplied and prepared by Justin's Tuscan Grill and Pascale Bakehouse. 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. Pascale Bakehouse has been creating custom designed Wedding Cakes and specialty desserts to compliment every occasion for over 20 years. In the event you choose an alternate baker, Justin's Tuscan Grill will apply a \$1.50 per person plating fee.

STAFFING: Once you have booked your reception, you will receive professional services from our Banquet Sales Manager, including assistance with the planning and arranging of your food, beverage, vendors and setup of your wedding reception. The Event Manager the night of your reception will coordinate your entire evening to your standards and satisfaction. All service staff will be professionally dressed in black and white tuxedo uniforms.

LINENS: We provide white or ivory table linens to the floor and a variety of colored napkins at no additional fee. Coordinating overlays, chair covers and additional colored linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in white or black skirting upon your request.

VENDORS & DECORATIONS: Our Banquet Sales Manager will provide you with an information filled packet including referrals for photographers, music, limousines, florists, hotels, non-traditional wedding sites and more. Please consult our Sales Office for more information on booking vendors. All items supplied by the guest or a vendor must be removed from the banquet room at the conclusion of the reception. Justin's Tuscan Grill cannot be responsible for damage or loss of any articles or merchandise left prior to or following your reception. All candle centerpieces must be in an enclosed encasement. Justin's Tuscan Grill will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. We do not allow confetti or glitter. Please consult the Sales Office for assistance in displaying of all materials.

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.