

*Justin's*  
**TUSCAN**  
GRILL

**LUNCH MENU**



**HEATHER MCARTHUR ♦ BANQUET SALES MANAGER**

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CATERING BY:



[www.pascalecompanies.com](http://www.pascalecompanies.com)

**Nov 2011**

# SITDOWN LUNCH

ENTRÉES INCLUDE COFFEE, DESSERT AND FRESHLY BAKED BREADS AND ROLLS  
(YOU MAY CHOOSE TWO ENTREES)

## COLD ENTRÉES

**CALIFORNIA WRAP . . . . . \$11.95/pp\***

Roast turkey breast, tomato, bacon, Monterey jack, spicy avocado mayo, rolled in flatbread, served with sliced fresh fruit

**ASIAN FLANK STEAK WRAP . . . . . \$12.95/pp\***

Marinated flank steak, baby spinach, frizzled onions and wasabi mayo, over romaine leaves, served with home-style red potato salad

**AUTUMN CHICKEN SALAD . . . . . \$12.95/pp\***

Roasted chicken with dried cranberries, apples and pecans in a tarragon mayo, over romaine leaves, served with potato salad or sliced fruit

**ALBACORE TUNA SALAD . . . . . \$12.95/pp\***

White tuna with celery, bell peppers, scallions and fresh dill mayo, over romaine leaves, served with potato salad or sliced fruit

**TRADITIONAL CAESAR SALAD**

Romaine tossed with creamy Caesar dressing, croutons, grape tomatoes and parmesan cheese with:

**GRILLED CHICKEN . . . . . \$12.95/pp\***

**GRILLED SALMON . . . . . \$13.95/pp\***

**GRILLED SHRIMP . . . . . \$14.95/pp\***

**KOREAN STEAK AND SPINACH SALAD . . . \$13.95/pp\***

Marinated flank steak over baby spinach, tossed with mandarin oranges, sweet onions and crisp fried noodles in a sesame ginger dressing with a drizzle of wasabi cream

**GRILLED CHICKEN & MIXED BERRY SALAD \$13.95/pp\***

Sliced chicken breast over baby lettuces tossed with strawberries, blueberries, toasted pistachios, gorgonzola and raspberry vinaigrette

**ITALIAN SEAFOOD SALAD . . . . . \$14.95/pp\***

Shrimp, calamari, scallops, roasted peppers, olives, artichoke hearts and radiatore pasta, tossed in fresh basil vinaigrette over baby lettuces

## HOT ENTRÉES

**THE INTERNATIONAL SANDWICH . . . . . \$11.95/pp\***

All-American turkey breast and Swiss cheese on warm garlic French bread, served with a side of Russian dressing and German potato salad

**FRENCH DIP SANDWICH . . . . . \$12.95/pp\***

Shaved roast beef served warm on a garlic herb baguette with au jus for dipping and cole slaw

**PENNE PASTA . . . . . \$12.95/pp\***

With creamy tomato vodka sauce and served with freshly grated parmesan cheese

**CHICKEN BREAST MILANAISE . . . . . \$13.95/pp\***

Lightly fried chicken breast with tomato cucumber salad and pasta with pesto

**VEGETABLE LASAGNA . . . . . \$13.95/pp\***

Grilled Italian vegetables and fresh pasta sheets layered with four cheeses, fresh herbs and marinara sauce

**CHICKEN BREAST FLORENTINE . . . . . \$14.95/pp\***

Boneless breast stuffed with spinach and mushrooms, served with white and wild rice pilaf and a creamy Mornay sauce

**ROASTED SALMON . . . . . \$15.50/pp\***

Boneless filet rubbed with jerk spices, topped with papaya citrus salsa, served with coconut ginger rice

**PRIME RIB . . . . . \$16.95/pp\***

Slow roasted boneless rib eye of angus beef with Madeira sauce and roasted potatoes

ADD A CUP OF SOUP OR A  
HOUSE SALAD:

\$2.00/pp

\*PRICES ARE BASED ON PARTIES OF 50 GUESTS OR MORE. PARTIES UNDER 50 GUESTS WILL REQUIRE AN ADDITIONAL \$2.00/PP.  
PRICES ARE SUBJECT TO CHANGE. PRICES DO NOT INCLUDE 19% SERVICE CHARGE AND 8% NYS SALES TAX.

# DESSERTS

## ASSORTED COOKIES

oatmeal raisin, peanut butter, sugar, chocolate chip and brownies

## SCONES AND CROISSANTS

## INTERNATIONAL COOKIES

chewy ginger, coconut macaroons, biscotti, raspberry linzer bars

## TRADITIONAL NY STYLE CHEESECAKE

with berry compote

## CARROT CAKE

with cream cheese frosting

## LEMON TART

with fresh berries

## DECADENT CHOCOLATE CAKE

with raspberry purée

## ASSORTMENT OF MINIATURE DESSERTS

\* BUFFETS INCLUDE ASSORTED COOKIES (UNLESS OTHERWISE SPECIFIED). TO UPGRADE DESSERT, INQUIRE FOR PRICING

## WEDDING AND SPECIALTY CAKES

Pascale Bakehouse can customize spectacular cakes for any occasion. You can customize the look as well as the flavor to suit your style and taste. We offer round cakes in a variety of sizes, sheet cakes and tiered cakes. Please refer to our cake menu for more information!

# BEVERAGES

**UNLIMITED PITCHERS OF SODA AND ICED TEA** ..... \$4.00/pp

**SODA ON CONSUMPTION (CANS)** ..... \$1.50/ea

**ALL DAY COFFEE REFRESHER** ..... \$2.00/pp

**NON-ALCOHOLIC PUNCH.** ..... \$20.00/gal  
fruit punch with floating fresh fruit

**ALCOHOL PUNCH.** ..... \$45.00/gal  
prepared with champagne or liquor and your choice of juice

**BEER AND WINE STATION** ..... Inquire About Pricing

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# LUNCH BUFFETS

## MENU #1

\$13.50/pp\*

### INCLUDES:

#### POTATO CHIPS

**COFFEE AND TEA** regular and decaffeinated

**ASSORTED COOKIES** oatmeal raisin, peanut butter, sugar and chocolate chip

### SALADS (choose two)

#### MIXED GREEN SALAD

with garden veggies and assorted dressings

**PASTA SALAD** with creamy basil dressing

#### HOME-STYLE RED POTATO SALAD

#### TOMATO, CUCUMBER & RED ONION SALAD

with Italian herb dressing

#### FRESH SEASONAL FRUIT SALAD

#### CREAMY COLE SLAW

### BAGUETTE SANDWICHES (choose two)

**ROAST TURKEY BREAST** with pepper jack cheese and herb mayonnaise

**SUGAR CURED HAM** with Swiss cheese and hot sweet mustard

**SALAMI, CAPICOLA AND PROSCIUTTO** with provolone, roasted peppers and Italian dressing

**ROAST BEEF** with muenster cheese and creamy horseradish sauce

**GRILLED ITALIAN VEGETABLES** with fresh mozzarella, balsamic and olive oil

ADD A SOUP:

\$2.00/pp

## MENU #2

\$14.95/pp\*

### INCLUDES:

#### POTATO CHIPS

#### PLATTER OF PREMIUM COLD SLICED MEATS

roast turkey breast, sugar cured ham, roast beef and genoa salami

#### PLATTER OF CHEESES

 imported and domestic;

Swiss, provolone, pepper jack and American

#### PLATTER OF TOPPINGS

 lettuce, tomato, onion,

pickles and assorted condiments

#### FRESHLY BAKED BREADS AND ROLLS

**COFFEE AND TEA** regular and decaffeinated

**ASSORTED COOKIES** oatmeal raisin, peanut butter, sugar and chocolate chip

### SALADS (choose three)

#### MIXED GREEN SALAD

with garden veggies and assorted dressings

**PASTA SALAD** with creamy basil dressing

#### HOME-STYLE RED POTATO SALAD

#### TOMATO, CUCUMER AND RED ONION SALAD

with Italian herb dressing

#### FRESH SEASONAL FRUIT SALAD

#### CREAMY COLE SLAW

### PASTA (choose one)

#### MARINARA SAUCE

#### CREAMY ALFREDO SAUCE

#### CREAMY TOMATO VODKA SAUCE

**CARBONARA SAUCE** with bacon and scallions

**PRIMAVERA** prepared with cream or broth

**BOLOGNESE** beef, veal and pork ragu, simmered with roma tomatoes and fresh herbs

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## MENU #3

\$15.95/pp\*

### INCLUDES:

**FRESHLY BAKED BREADS AND ROLLS**  
**COFFEE AND TEA** regular and decaffeinated  
**ASSORTED COOKIES** oatmeal raisin, peanut butter, sugar and chocolate chip

### SALADS (choose two)

**MIXED GREEN SALAD**  
with garden veggies and assorted dressings

**CAESAR SALAD** with garlic croutons

**PASTA SALAD** with creamy basil dressing

**HOME-STYLE RED POTATO SALAD**

**TOMATO, CUCUMER AND RED ONION SALAD**  
with Italian herb dressing

**FRESH SEASONAL FRUIT SALAD**

**CREAMY COLE SLAW**

### ENTRÉE (choose one)

**ROAST CAROLINA TURKEY** with home-style gravy

**BAKED SUGAR CURED HAM** with pineapple orange glaze

**ROASTED LEMON GARLIC CHICKEN**

### VEGETABLE OR STARCH (choose one)

**MIXED JULIENNE VEGETABLES** sautéed with butter and herbs

**BABY CARROTS** with dill and chives

**BROCCOLI AND CAULIFLOWER FLORETS** with garlic butter crumbs

**SAUTÉED GREEN BEANS**

**ROASTED RED POTATOES** with herbs and garlic

**ROAST GARLIC MASHED POTATOES**

**THREE CHEESE POTATO AU GRATIN**

**WHITE AND WILD RICE PILAF**

### PASTA (choose one)

**MARINARA SAUCE**

**CREAMY ALFREDO SAUCE**

**CREAMY TOMATO VODKA SAUCE**

**CARBONARA SAUCE** with bacon and scallions

**PRIMAVERA** prepared with cream or broth

**BOLOGNESE** beef, veal and pork ragu, simmered with roma tomatoes and fresh herbs

## MENU #4

\$16.95/pp\*

### INCLUDES:

**GRILLED ITALIAN VEGETABLES** drizzled with balsamic glaze

**BAKED ZITI** with ricotta and mozzarella

**FRESHLY BAKED BREADS AND ROLLS**

**COFFEE AND TEA** regular and decaffeinated

**ASSORTED COOKIES** chocolate espresso & biscotti

### ENTRÉE (choose two)

**MEATBALLS** with marinara

**ITALIAN SAUSAGE** with peppers and onions

**ROASTED LEMON GARLIC CHICKEN**

**CHICKEN PARMESAN**

### SALADS (choose two)

**MIXED GREEN SALAD**  
with garden veggies and assorted dressings

**CAESAR SALAD** with garlic croutons

**TOMATO, CUCUMER AND RED ONION SALAD**  
with Italian herb dressing

**FRESH SEASONAL FRUIT SALAD**

ADD A SOUP:

\$2.00/pp

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## **MENU #5**

\$19.95/pp\*

### **INCLUDES:**

**FRESHLY BAKED BREADS AND ROLLS**  
**COFFEE AND TEA** regular and decaffeinated

#### **SALADS** (choose two)

**MIXED GREEN SALAD**

with garden veggies and assorted dressings

**CAESAR SALAD** with garlic croutons

**PASTA SALAD** with creamy basil dressing

**HOME-STYLE RED POTATO SALAD**

**TOMATO, CUCUMER AND RED ONION SALAD**

with Italian herb dressing

**FRESH SEASONAL FRUIT SALAD**

**CREAMY COLE SLAW**

#### **VEGETABLE** (choose one)

**MIXED JULIENNE VEGETABLES** sautéed with butter and herbs

**BABY CARROTS** with dill and chives

**BROCCOLI AND CAULIFLOWER FLORETS** with garlic butter crumbs

**SAUTÉED GREEN BEANS**

**GRILLED ITALIAN VEGETABLES** drizzled with balsamic glaze

**STIR FRIED SNOW PEAS** with multicolored peppers

#### **STARCH** (choose one)

**ROASTED RED POTATOES** with herbs and garlic

**ROAST GARLIC MASHED POTATOES**

**THREE CHEESE POTATO AU GRATIN**

**WHITE AND WILD RICE PILAF**

**BASMATI RICE PILAF**

#### **PASTA** (choose one)

**MARINARA SAUCE**

**CREAMY ALFREDO SAUCE**

**CREAMY TOMATO VODKA SAUCE**

**CARBONARA SAUCE** with bacon and scallions

**PRIMAVERA** prepared with cream or broth

**BOLOGNESE** beef, veal and pork ragu, simmered with roma tomatoes and fresh herbs

#### **ENTRÉE** (choose two)

**ROAST CAROLINA TURKEY** with home-style gravy

**BAKED SUGAR CURED HAM** with pineapple orange glaze

**ROASTED LEMON GARLIC CHICKEN**

**ROAST TOP ROUND OF ANGUS BEEF AU JUS**

**MAPLE GLAZED PORK LOIN** with spiced cider sauce

#### **DESSERT** (choose one)

**CARROT CAKE** with cream cheese frosting

**LEMON TART** with fresh berries

**DECADENT CHOCOLATE CAKE** with raspberry puree

**TRADITIONAL NY STYLE CHEESECAKE** with berry compote

**ASSORTED COOKIES** oatmeal raisin, peanut butter, sugar, chocolate chip and brownies

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