



06.02.22

Off-Site Catering Menu

ALWAYS DELICIOUS. ALWAYS HOMEMADE.



TUSCAN HALL VENUE & CATERING

409 Delafield Street, Waukesha, WI 53188
262-292-1322 | www.TuscanHallWI.com

Tuscan Hall
VENUE & CATERING

*"The food is AMAZING!!!
It was super special the way
they took time to help us
with our menu options...
and WAY better than you're
regular old wedding food!
Still getting compliments on
how it all turned out!"*

*"Amazing Owners.... Amazing
workers. Very professional business.
I would recommend to anyone
who is looking for an awesome
experience with yummy food!"*

*"TH catered our company Holiday Lunch. The food was delicious
and everyone enjoyed it immensely. The entire staff was amazing
and made sure all of us were taken care of! TH made our holiday
lunch a success! We give the food and staff 5 stars and 2 thumbs
up. We will definitely be calling on TH again."*

*"We have had many family events catered
by TH catering. The food is fantastic, service
is superior and the pricing is affordable."*

*"TH Catering catered our church dance and the
food was amazing. The spare ribs were to die for!"*

"Delicious."

Tuscan  *Hall*
VENUE & CATERING

Tuscan Hall

VENUE & CATERING

Tuscan Hall's off-site catering comes to you directly from the kitchen of Waukesha's Hidden Gem, Tuscan Hall Venue & Catering. We are an award-winning, full-service event caterer that can be hired for any occasion. We specialize in weddings, corporate events, sports banquets, non-profit events, fundraisers and more. We offer options to customize our food and beverage event packages to make your event special.



Our Signature Packages

THE FORTE PACKAGE - \$34.95

- 2 Entree Buffet - Choose from Semi-Sit Down Menu
- 2 Sides
- 1 Vegetable
- 1 Salad
- Bread Rolls & Butter
- Eco-Friendly or China-Like Plasticware (Dinner plate, Flatware & Linen-Like Napkin)
- Cake Cutting (Disposable Plates)
- Serving Staff & Catering Manager
- Water Service

THE TUSCAN SEMI-SIT DOWN PACKAGE - STARTING AT \$39.95

- 2 Entree Semi-Sit Down Service - Choose from Semi-Sit Down Menu
- 2 Sides
- 1 Vegetable
- 1 Plated Salad
- Bread Rolls & Butter
- Cake Cutting (Disposable Plates)
- China Service (Plates, Silverware, Linen Napkins, Water Service)
- Serving Staff & Catering Manager
- Children 3-12 years - \$29.95

THE SUPREMO PLATED PACKAGE - STARTING AT \$42.95

- 1 Entree Plated Service - Choose from Full Menu
- 1 Side
- 1 Vegetable
- 1 Plated Salad
- Bread Rolls & Butter
- China Service (Plates, Silverware, Linen Napkins, Water Service)
- Serving Staff & Catering Manager
- Cake Cutting China Plate
- Children 3-12 years - \$31.95

All prices subject to a 19% service charge. Delivery included in price.

Appetizers

ADD \$4 PER PERSON FOR ANY 3 APPETIZERS

HOT SELECTIONS

Boneless Chicken Wings
Choose from Buffalo Sauce or Barbecue

Chicken or Pork Souvlaki
Tender Pieces Seasoned Mediterranean Style with
Oregano, Salt, Pepper, Olive Oil & Lemon

Beef Teriyaki Skewers
Tender Pieces Seasoned Beef in our
Homemade Teriyaki Sauce

Sweet Chili Asian Chicken
Tender Pieces of Marinated Grilled in our
Homemade Sweet Chili Sauce

Raspberry-Brie Bites
Fresh Brie Cheese with Raspberry Preserves
in a Phyllo Cup

Pretzel Bites with Wisconsin Cheese

Sriracha Quesadilla
Cheese Quesadilla with Sriracha Mayo

Vegetarian Spring Rolls
With Sweet Chili Sauce

Crab Rangoon Phyllo Cups
Cream cheese & Crabmeat Stuffed in Phyllo

Spinach Pies or Cheese Pies
Stuffed Phyllo Puffs

Italian Meatballs
Tender Meatballs in a Marinara Sauce

Stuffed Mushrooms
Stuffed Mushroom Caps with Sausage

Wisconsin Brats
Tender Slices of Bratwurst Soaked in Beer

Gyro Bites
Pita Bread with Gyro and Tzatziki Sauce

Grilled Cheese Shooters
Grilled Cheese Quarters Served with Tomato Soup

Chicken & Waffles
Skewered Chicken Tender Served with Sugar Glazed
Waffle and Syrup

COLD SELECTIONS

Cheese & Crackers Platter
Variety of Cheeses and Crackers accompanied
by Summer Sausage

Caprese Skewers
Cherry tomatoes, Fresh Mozzarella,
Olive Oil & Fresh Basil

Hummus & Pita Wedges
Fresh Pita Bread Served with a Choice of Classic or
Roasted Red Pepper Hummus

Tuscan Hummus Sliders
Cucumber Slices Served with Hummus and Flank Steak

Vegetable Platter
Variety of Vegetables Served with Ranch Dressing

Fruit Platter
Assorted Seasonal Fruit

Salami Cornucopia
Thinly Sliced Salami Stuffed with Deliciously
Seasoned Cream Cheese

Italian Bruschetta
Served with Tomatoes, Olive Oil, Fresh Basil,
Fresh Garlic and Topped with Fresh Mozzarella



Tuscan Semi-Sit Down Menu

PLATED SALADS

Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a balsamic vinaigrette dressing

Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Mediterranean Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with aged Balsamic Vinaigrette

CHICKEN ENTRÉES

Chicken Piccata

Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Chicken Marsala

Delicious Sautéed Chicken Breast topped with Marsala Wine Sauce & Mushrooms

Peppercorn Chicken

Tender Chicken Breasts Sautéed in our Homemade Creamy Peppercorn Sauce with Mushrooms

Chicken Fricasse

Braised Chicken in a White Wine Cream Sauce

Mediterranean Style Roast Chicken

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Grilled Chicken Alfredo

Grilled Chicken Blended in Rigatoni with Our Creamy Alfredo Sauce (Serves as a Starch Option)

Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach



Tuscan Semi-Sit Down Menu

BEEF & PORK ENTRÉES

Orange Honey Glazed Ham

Tender Slices of Deliciously Sweet Ham with our Orange Honey Glaze

Pork Tenderloin

Lightly Seasoned and Cooked in Your Choice of Apple Brandy or Mediterranean Sauce

Braised Beef Short Ribs

Slow Roasted Boneless Short Ribs Cooked in a Burgundy Sauce

Beef Stroganoff

Beef Tenderloin Tips with Fresh Mushroom and a Flavorful Cream Sauce with Buttered Egg Noodles (Serves as Starch Option)

Pepper Steak

Beef Tenderloin Pieces, Sautéed Onions, Peppers & Fresh Mushrooms Cooked in a Burgundy Sauce

Beef Tenderloin Brochette

Tender Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

Grilled Flank Steak

Flavorful Marinated Grilled Flank Steak with Italian Verde Sauce

Bistro Cut Sirloin Steak

Thin Sliced Sirloin Steak Served with a Mushroom Sauce

SEAFOOD ENTRÉES

Boston Cod

Baked Code Served with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

Pretzel Crusted Tilapia

Tilapia Fillet Coated with Pretzel and Served with a Yogurt Dill Sauce

Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

Grilled Shrimp

Tuscan Herb Grilled Shrimp Skewers

VEGETARIAN ENTRÉES

Eggplant Rollatini

Fresh Eggplant Rolled in a Spinach and Feta Mixture layered with Marinara Sauce

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables

(Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce

(Serves as a Starch Option)

Mushroom Risotto with Vegetables

PREMIUM ITEMS

Add \$6/PP

Prime Rib

Au Jus & Horseradish

Chateaubriand

Beef Tenderloin in a Peppercorn Sauce

Applewood Smoked Ham

Orange Glaze

Boneless Leg of Lamb

Mint & Natural Juices

Carving Station Chef Fee

\$150

SIDES

Tuscan Pasta Salad

Garlic Red Mashed Potatoes

Mediterranean Potatoes

Roasted Red Potatoes

Roasted New Potatoes Parmesan

Wild Rice Pilaf

Rice Pilaf

Wisconsin Mac & Cheese

Farfalle Carbonara Pasta

Tri Colore Cous Cous with Almonds

VEGETABLES

California Blend

Glazed Carrots

Green Bean Almondine

Sweet Corn

Roasted Brussel Sprouts

Fresh Asparagus

Tuscan Roasted

Mediterranean Ratatouille

(Serves as a starch option)

CHILDREN'S PLATED ENTRÉE

Breaded Chicken Tenders and Wisconsin

Mac & Cheese with a Fresh Fruit Cup

Supremo Plated Menu

SALADS

Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic Vinaigrette Dressing

Strawberry Walnut Salad

Mixed Greens Candied Walnuts, Fresh Strawberries, Feta Cheese, Tomatoes, Cucumber with a Raspberry Vinaigrette Dressing

Cranberry & Goat Cheese Salad

Spring Greens with Goat Cheese, Walnuts & Dried Cranberries with a Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with Aged Balsamic Vinaigrette

POULTRY & PORK

Chicken Piccata

8 oz. Lightly Seasoned Chicken Breast with Lemon Juice, White Wine and Capers

Chicken Marsala

8 oz. Sautéed Chicken Breast topped with a Marsala Wine Sauce & Fresh Mushrooms

Peppercorn Chicken

8 oz. Sautéed Chicken Breast Topped With our Homemade Creamy Peppercorn Sauce with Mushrooms

Chicken Fricasse

8 oz. Airline Chicken Marinated and Topped With a White Wine Cream Sauce

Mediterranean Chicken

8 oz. Oven Roasted Airline Chicken with Seasonings of Oregano & Lemon

Tuscan Chicken

Boneless Rosemary Herbed Chicken Thighs with a Parmesan Cream Sauce with Grape Tomatoes and Baby Spinach

Apple Brandy Pork Tenderloin

Pork Tenderloin Medallion Topped with our Homemade Apple Brandy Sauce



Supremo Plated Menu

BEEF & LAMB

Beef Tenderloin Brochette

Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon with a Beurre Blanc Sauce

Braised Beef Short Ribs

Tender Beef Short Ribs Topped with Our Burgundy Sauce

Grilled Flank Steak

Marinated Grilled Flank Steak with Italian Verde Sauce

Bistro Cut Sirloin Steak

Thin Sliced Sirloin Steak Served with a Mushroom Sauce

SEAFOOD

Boston Cod

Baked Cod with a Cream Sauce of Mushrooms, Capers, White Wine, Tomatoes, and Lemon Juice

Pretzel Crusted Tilapia

Tilapia Fillet Coated with Herbs, Mayo & Pretzel

Grilled Shrimp

Tuscan Herb Grilled Shrimp Skewers

Atlantic Salmon

Atlantic Salmon with Dill of Champagne Sauce

VEGETARIAN ENTRÉES

Eggplant Rollatini

Fresh Eggplant Rolled in a Spinach and Feta Mixture layered with Marinara Sauce

Spinach Lasagna

Tri Colore Cous Cous with Grilled Vegetables
(Serves as a Starch and Vegetable Option)

Wild Mushroom Ravioli with Cream Sauce
(Serves as a Starch Option)

Mushroom Risotto with Vegetables

PREMIUM ITEMS

Add \$6/PP

Prime Rib

10 oz. Au Jus & Horseradish

Ribeye

12 oz. Ribeye Garlic Herb Butter

Filet Mignon

6 oz. Filet with Demi Glace

Chateaubriand

Beef Tenderloin in a Peppercorn Wine Sauce

Boneless Leg of Lamb

Mint & Natural Juices

**DUET PLATES AVAILABLE
UPON REQUEST** *Add \$4/PP*



**ASK ABOUT OUR
LATE NIGHT MENU**

The Allegro Package

AVAILABLE FOR DROP & GO ONLY • MINIMUM OF 35 PEOPLE • \$19.95/PP

Chafers not included. Paper goods available upon request. Add \$3/PP

- 2 Entree Buffet
- 1 Side
- 1 Vegetable
- Salad
- Bread Rolls & Butter

SALADS

Tuscan Tossed Salad

Romaine, Red Onions, Tomatoes, Cucumbers & Croutons with a Balsamic vinaigrette dressing

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan, Croutons with our House Caesar Dressing

Mediterranean Salad

Mixed Greens, Red Onions, Feta, Kalamata Olives, Tomatoes & Cucumbers with our House Mediterranean Dressing

Caprese Salad

Mixed Greens, Tomato, Fresh Mozzarella topped with aged Balsamic Vinaigrette

ENTREE SELECTIONS

Chicken Souvlaki

Tender Pieces Seasoned Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Mediterranean Style Roast Chicken

Tender Roasted Chicken Marinated Mediterranean Style with Oregano, Salt, Pepper, Olive Oil & Lemon

Grilled Chicken Alfredo (Serves as a Starch Option)

Grilled Chicken Blended in Rigatoni with Our Creamy Alfredo Sauce

Hickory Smoked Ham

Tender Slices of Deliciously Sweet Ham

Apple Brandy Pork Tenderloin

Lightly Seasoned and Cooked in an Apple and brandy sauce

Pretzel Crusted Tilapia

Tilapia Fillet Coated with Herbs, Mayo & Pretzel Served with a Delicate Greek Yogurt Dill Sauce

Spinach Lasagna

Italian Lasagna with Spinach and Cheese

Roast Sirloin of Beef

Sliced Tender Seasoned Roast Beef in Natural Juices

SIDES

Tuscan Pasta Salad

Garlic Red Mashed Potatoes

Mediterranean Potatoes

Au Gratin Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

White Rice Pilaf

Wisconsin Mac & Cheese

Farfalle Carbonara Pasta

VEGETABLES

California Blend

Glazed Carrots

Green Bean Almondine

Sweet Corn

Tuscan  Hall
VENUE & CATERING

All prices subject to a 19% service charge. Delivery included in price.

Preferred Vendors



WEDDING APPAREL & ACCESSORIES

Dubois Formal Wear
www.duboisfw.com

GetNoticed Jewelry
262.510.6428
www.GetNoticedJewelry.com

PHOTOGRAPHY

Heather Richter Photography
www.heatherrichterphotography.com

Tia Lee Photography
262.305.8025
tialeephoto1@gmail.com

R & R Photographic Imaging
www.rrphotographicimaging.com

SB Photography and Design
414.220.0022
www.sbphotoanddesign.com

PHOTO BOOTH

Milwaukee Photo Booth
414.902.3041
www.milwaukeephotobooth.net

VIDEOGRAPHY

Chris Siegel Multimedia
www.chrissiegelmm.com

DJ SERVICES

Double Platinum DJ
414.732.1979
www.doubleplatinumdj.com

Xcite Entertainment
262.391.5774
www.xciteentertainment.com

HONEYMOONS

Island Getaways
262.781.1748
www.myislandgetaways.com

INVITATIONS

CMYKnot
www.cmyknot.com

Paper Envy
262.780.0850
www.paperenvy.com

TRANSPORT

Blackline Limo
414.481.2599
www.blacklinelimos.com

FLORISTS

Snapdragon Flowers of Elm Grove
262.782.8380
www.snapdragroneg.com

Jess Fleur Fun
262.468.6899
www.jessfleurfun.com

Reflections of You
414.758.1154
www.ReflectionsOfYouOnline.com

HAIR, MAKEUP & NAILS

Color Street Nail Polish
262.510.6428
www.NataliesNailStrips.com

Legacy Salon & Day Spa
414.529.9700
www.legacysalonanddayspa.com

The Hive Salon
262.784.2597
www.hivesalonbrookfield.com

DECOR

Ambrosia Events
414-546-2854
www.ambrosiaeventsmke.com

Vintage Rental
262.370.7340
www.vintiquerental.com

CAKES & SWEETS

Aggie's Bakery & Cake Shop
414.482-1288
www.aggiesbakery.com

Periwinkle's Bakery
262.522.9888
www.periwinklesbakery.com

Sweet Perfections Bake Shoppe
262.446.2253
www.sweetperfections.com

Simmas Bakery
414.257.0998
www.simmasbakery.com

Frosted Memories LLC
262.442.0115
www.frostedmemoriesllc.com

LODGING

Embassy Suites
262.782.2900

Hampton Inn Milwaukee/Brookfield
262.796.1500
www.hilton.com/en/hampton

The Ingleside Hotel
262.547-0201
www.theinglesidehotel.com

Wildwood Lodge
262.506.2000
www.thewildwoodlodge.com

Off-Site Catering Agreement



THIS CATERING AGREEMENT is entered into on DATE: _____ by and between: _____ herein after referred to as the "CLIENT" and TH Catering herein after referred to as the "CATERER."

WHEREAS The CLIENT will have an event/function described as follows:

Event/Function: _____ Guest Count: _____

Location: _____

Date: _____ Time: _____

WHEREAS the CATERER agrees to provide catering service for CLIENT'S above stated event/function. NOW THEREFORE both parties bind themselves and agree as follows:

1. DEPOSIT - Twenty-Five percent (25%) of the estimated proposal cost is due and demandable at the time of booking, to be deducted from the Total Final Payment, unless other prior arrangements have been made. This payment and all payments made prior to the final payment are Non-Refundable.
2. FINAL PAYMENT - Final Payment will be due and demandable ten (10) days prior to the event date.
3. COST - Due to the fluctuating cost of food items, menu prices are subject to change within sixty (60) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options. (3.1.) CLIENT will pay the additional cost based on the current adjusted price, or (3.2.) Substitute other menu items to maintain the agreed upon per person/platter menu.
4. PAYMENT METHOD - All prices quoted are based on cash payments. The Caterer may dictate what form of payment to be received. Preferred forms will be certified check or cashiers check made payable to: Tuscan Hall Venue & Catering (4.1.) Payment by Credit Card will be subject to a service charge of four percent (4%) per the amount of transaction, with the exception of the 25% deposit, which may be made by credit card.
5. SERVICE CHARGE - There will be a nineteen percent (19%) service charge for all event/function, unless otherwise specified.
6. GUEST COUNT - Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.
7. GUEST COUNT Overage - CLIENT will only be charged for the guaranteed number of guests served. If there are more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.
8. LEFTOVERS - In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.
9. TIME - CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time.
10. CHANGE OF EVENT DATE or VENUE - CATERER will apply the entire balance of CLIENT's deposits and prepayments towards another event, subject to CATERER's availability. All costs are subject to change.
11. DAMAGE - (11.1.) CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage. (11.2.) When providing the location for the event/function, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.
12. INSURANCE - CATERER maintains Liability Insurance from Midwest Insurance.
13. TAXES - CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.
14. UNLAWFUL ACTIVITIES - The CLIENT will comply with all the laws of the United States of America and the State of Wisconsin, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the event/function premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is canceled, there will be no refund of any kind from CATERER to CLIENT.
15. AMENDMENT AND SUPPLEMENT - Any amendment and supplement to this Agreement shall come into force only after both parties sign a written agreement. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.
16. GOVERNING LAW - This Agreement shall be governed by and construed in accordance with the laws of the USA.

IN WITNESS THEREOF the parties hereto have caused this Agreement to be duly executed on their behalf by a duly authorized representative as of the date first set forth above.

Client _____

Date _____

Caterer - TH Catering _____

Date _____

Social Media Photo Release Form

In an effort to promote our brand and celebrate our events, our Social Media Manager may be on-site during your event to capture the special moments at Tuscan Hall. Our Social Media Manager works as a server or event manager during events and uses a phone camera to take "behind the scenes" pictures. With your written permission we would love to share YOUR event on our social media pages (Instagram & Facebook). We will post pictures/videos of you and your guests and other fun moments happening during your event. This form allows Tuscan Hall to take and use photos/videos during your event. If there are any restrictions of what you want posted please list them below.

Thank You, we are excited to be a part of your event!

-The Tuscan Team

_____ Yes, I give permission for Tuscan Hall Venue & Catering to share moments of our event

_____ No, please keep our event private

Signature: _____

Print Name(s): _____

Restrictions:

