



# Tastes of Tuscany Família

## Tuscany Stationary Hors d'oeuvre

“Sunflower” Hummus Served with Pita Triangles  
Fresh Veggie Platter with Bleu Cheese Dressing  
Crostini Basket with Cannellini Bean Spread  
& Classic Bruschetta



## Buffet Platters al Fresco

Salad of Mixed Greens, Cucumbers, Tomatoes & Fresh Basil  
Lemon-Balsamic Vinaigrette • Parmesan Shards  
Grilled Marinated Chicken Breasts (Gluten Free)  
Grilled & Chilled Fresh Vegetables  
Roast Fingerling Potatoes  
Chilled Penne tossed in Artichoke & Tomato Vinaigrette  
Freshly Baked Artisan Breads & Butter



Menu: \$17.95pp Luncheon /\$19.95pp Dinner (35 guest minimum)  
Includes Compostable Goods; Plus 20-25% Catering, Tax & Gratuity

## Delightful Additions for a BRAVO culinary experience!

Chilled Cedar-Planked Roasted Salmon with Lemon & Fresh Oregano \$79 per side ( Serves 15 as Hors d'oeuvre, Serves 8 as entrée)

Chilled Shrimp & Scallops Marinated in Olive Oil, Garlic & Rosemary \$10.25pp/\$13.95pp

Garlic & Herb-Roasted Beef (Pre-Sliced, chilled) \$63.75 Serves 12-15

Lasagna Con Carne \$48 Serves 12-15 • Roasted Vegetable Lasagna \$45 Serves 12-15

Stuffed Grape Leaves (Vegan) \$2.25pp

Freshly Made Mini Cannolis \$2.25pp

AO's Famous Tiny Pies \$2.25pp



(Menu & Pricing Subject to Market Changes 08/18)