

# Marquee Platinum

## COCKTAIL RECEPTION

### HORS D'OEUVRE

#### PASSED BUTLER STYLE CHOOSE EIGHT

##### Maryland Crab Cakes

Spicy Smoked Paprika Rémoulade

##### Black Angus Beef Sliders

Vidalia Onion Marmalade

##### Smoked Mozzarella and Roma Tomato Bruschetta

Basil and Chive Oil

##### Petite Phylo Triangles

Stuffed with Roasted Chicken,  
Ricotta Salata and Porcini Mushrooms

##### Haas Avocado Gazpacho Shooters

Shrimp, Cilantro and Lime

##### Roast Duck Spring Roll

Dried Plum Scented Hoisin Sauce

##### Spiced Vegetable Samosa

Curried Mango Chutney

##### Sushi Varié

A Selection of Sushi Rolls

##### Potato Pancake

Tartare of Hickory Smoked Salmon, English Cucumber, Bermuda Onion, Dill  
Crème Fraiche

##### Grilled Chicken Quesadilla

Shredded Jack Cheese, Jalapeño, Fire Roasted Pepper and Guacamole

##### Grilled Chicken Tikka

Cucumber Mint Raita Sauce

##### Ginger Lamb Kabob

Garam Masala, Coriander and Chili Rub  
Yogurt Cucumber Dipping Sauce

##### Scallops Wrapped in Hickory Smoked Bacon

Smoked Tomato Coulis

##### Stuffed Mushroom Cap

Arborio Rice, Portabello Duxelles and Fontina Cheese

##### Crabmeat and Haas Avocado Salad

In Phyllo Cup with Asparagus, Italian Parsley and Citrus Oil

##### Roasted Eggplant Crostini

Three Olive Tapenade and Feta Cheese

##### Pulled Barbecue Pork Bun

Tobacco Onion

##### Steamed Asian Pot Stickers and Dim Sum

Ponzu Sauce

##### Classic Franks in the Blanket

Dijon Mustard

##### Ahi Tuna Tartare

With Ginger and Coriander  
On Crispy Wonton; Topped with Tobiko Caviar and Chive Oil

##### Mexican Shrimp Flauta

Crisp Tortilla Rolled with Pepperjack Cheese, Jalapeño and Guacamole

##### Spanakopita

Filled with Spinach, and Feta, Cucumber and Mint Yogurt Dipping Sauce

##### Vegetable Spring Roll

Shredded Asian Vegetables Tossed with Ginger and Five Spice

## ANTIPASTO BAR / TUSCAN TABLE ALL INCLUDED

### Cured Meats and Cheeses

Capicola, Sopressata, Genoa Salami, Pepperoni, Aged Provolone,  
Parmesan and Mozzarella

Served with Extra Virgin Olive Oil and Balsamic Vinegar

### Melanzane ala Mozzarella

Grilled Italian Eggplant Layered with Fresh Mozzarella and Vine Ripe  
Tomato, Finished with Basil, Olive oil and Fresh Cracked Pepper

### Prosciutto e Melone

Ripe Melon and Prosciutto Di Parma  
Dried Fig Chutney

### Insalata Di Mare

Seafood Salad to include Shrimp, Calamari, Mussels, Olives, Red Peppers  
Tossed in Fresh Lemon, Extra Virgin Olive and Pepper Flakes

### Bruschetta

Garlic Toasted Tuscan Bread  
Assorted Toppings

### Grilled Vegetables

Pesto, Olive Oil and Balsamic Vinegar Reduction

### Pasta Salad

Chef's Selection of Pasta Tossed with Broccoli Rabe, Grilled Asparagus,  
Roasted Garlic, Herbs and Prosciutto Crisps

## HOT STATIONS

### CARVING STATION CHOOSE TWO

#### BBQ Flank Steak

Marinated with Tangy Smoked Barbecue Sauce and Grilled

#### Pernil – Boneless Roast Shoulder of Pork

Rubbed with Ground Coriander Seed, Cumin and  
Adobo Spices then Slow Roasted

#### Oven Basted Turkey Breast

Slow Roasted Turkey Accompanied by Tucson Style Sausage Dressing  
Cranberry Papaya Compote and Farmhouse Gravy

#### Ballotine of Roast Capon

Whole Boneless Capon stuffed with Forest Mushrooms,  
Apples and Fennel / Natural Chicken Demi Glace

#### Smoked Glazed Ham

Simmered in Pork Broth, then Baked and Glazed with Maple, Ginger  
and Pineapple  
Corn Bread and Mango Chutney

#### Loin of Pork

Stuffed with Apples, Apricots and Vidalia Onion/Tomatillo Salsa and  
Sun Dried Cranberry Pork Jus

## PACIFIC RIM / ASIAN STATION

### CHOOSE ONE OF THE FOLLOWING

#### Peking Duck

Shredded Roast Duckling, Stir Fried and Wrapped in a Pancake  
With Cucumber, Scallion and Hoisin Sauce

#### Dim Sum and Pot Stickers

Pork, Vegetable and Seafood; Wok Fried and Steamed  
Ginger Soy Dip and Spicy Hot and Sour Sauce

### CHOOSE TWO OF THE FOLLOWING

#### Grilled BBQ Chicken Wings

Marinated with Lemongrass, Garlic, Coriander and Turmeric

#### Bangkok Beef with Scallion and Broccoli

Flavored with Rice Wine, Sesame Oil and Oyster Sauce

#### Five Spice Pork Spare Ribs

Marinated with Five Spice powder, Cilantro, Sweet Soy and Sesame Oil

### **Vegetable Fried Rice**

Impressive Array of Vegetables Enhanced by the Flavorings of Ginger, Turmeric, Tamarind, Sweet Soy and Coconut Milk

### **Chicken Yakitori**

With Ginger, Sweet Soy, Sake and Mirin

### **Shrimp Lo Mein**

Stir Fried Shrimp combined with Bean Sprouts, Scallions, Bok Choy and Ginger

Then Tossed with Lo Mein Noodles, Oyster Sauce and Sesame

### **Chicken with Cashews**

Stir fry Chicken Breast with Baby Bok Choy and Toasted Cashews

## **PASTA STATION CHOOSE TWO**

### **Penne Alla Vodka**

Tossed with Parma Prosciutto and Pepper Flakes

Finished with Vodka, Parmesan Cheese and Light Cream Tomato Sauce

### **Rigatoni Bolognese**

Hearty Meat Sauce with Plum Tomatoes, Basil, a Touch of Cream and Parmesan Cheese

### **Sun Dried Tomato and Cheese Ravioli**

Light Roma Tomato Sauce, Fresh Mozzarella, Toasted Garlic and Basil Oil

### **Conchette Alla Siciliana**

Medium Shell Pasta Tossed with Roasted Eggplant, Peppers, Grilled Onion, Capers, Plum Tomatoes, Italian Parsley and Parmesan Cheese

### **Orecchiette with Rapini**

"Ear" Shaped Pasta with Anchovy, Garlic and Chili Pepper Flakes  
Then Tossed with Broccoli Rabe, Turnip Greens and Chicken Broth

### **Farfalle Primavera Al Pesto**

Bow Tie Pasta Tossed with Basil Pesto, Pignoli Nuts and Olive Oil, Topped with Lightly Sautéed "Jardinière" of Fresh Vegetables

## **ITALIAN STATION CHOOSE THREE**

### **ACCOMPANIED WITH TUCSON BREADS, OLIVES, PEPPERONCINI AND ROASTED PEPPERS**

### **Chicken Cacciatore**

Italian Classic with Tomatoes, Onions, Peppers and Basil

### **Scampi**

Italian Classic Shrimp with Garlic, Butter, Lemon and Wine  
Served with Rice

### **Sole Marichiara**

Bundles of Fillet of Sole Topped with Roasted Peppers, Capers, Tomato and Olives

### **Eggplant Rollantini**

Rolled with Mozzarella, Leaf Basil and Ricotta Cheese

### **Pork Loin Alla Marsala**

Scaloppini of pork Loin with Marsala Wine Sauce and Domestic Mushrooms

### **Cannelloni**

Pasta Sheets Baked in a Casserole Stuffed with Chicken, Spinach Wild Mushrooms and Prosciutto

### **Cioppino**

Classic Italian Seafood Stewed with Shrimp, Calamari, Mussels and Clams

### **Chicken Parmigiana**

Escalope of Chicken Breast, Pan Fried; Accompanied by Marinara Sauce and Mozzarella

## **LATIN STATION CHOOSE THREE**

### **ACCOMPANIED WITH GUACAMOLE, SOUR CREAM, SHREDDED LETTUCE, DICED TOMATO, ONION**

### **HOT SAUCE, SALSA MEXICANA**

### **Paella Alla Valenciana**

Chicken, Shrimp, Clams and Chorizo Sausage with Saffron Rice

### **Chicken and Beef Fajitas**

Slices of Chicken Breast and Tender Beef Tossed with Jalapenos and Mexican Spices

### **Pulled Pork Enchiladas**

Pulled Shoulder of Pork with Green Onion, Jalapeno and Jack Cheese in a Corn Tortilla and Baked Savory Tomatillo Sauce

### **Shrimp Flautas**

Minced Ocean Shrimp combined with Onion, Peppers, Cilantro and Jack Cheese, then rolled into Flute and Pan Fried

### **Grilled Chicken Quesadilla**

Grilled Chicken Shredded and Tossed with Vegetables and Queso Folded into a Flour Tortilla then Toasted until Crisp

### **Bunuelos De Bacalao**

Salt Cod Fritter Incorporate the Flavors of Garlic, Potato and Flat Leaf Parsley To Form a Light, Crisp, Fried Treat

### **Taquitos**

Seared Ground Beef Seasoned with Mexican Spices, Cumin, Coriander and Powdered Chile Peppers Served Both "Suave" with Soft Flour Tortilla or with Crisp Corn Tortilla

## **SEAFOOD STATION**

### **Cold Raw Bar**

Cocktail Shrimp, Ceviche, Clams, Oysters, Crab Claws  
Cocktail Sauce, Mignonette, Sauce Rémoûlade, Hot Sauce  
Horseradish, Lemons and Oyster Crackers  
\$12.50 per person

### **Cocktail Brazilian Rock Lobster Tails**

Market Price

### **Cracked, Chill Main Lobster Cocktail**

Market Price

### **Lump Crabmeat Cocktail in a Martini Glass**

Market Price

## **HOT SEAFOOD BAR CHOOSE FIVE**

### **Clams Casino**

### **Stuffed Clams,**

### **Clams Oreganata**

### **Fried Calamari**

### **Cajun Popcorn Shrimp**

### **Scampi**

### **Fried Shrimp**

### **Oysters Rockefeller**

### **Mussels with White Wine and Garlic Butter**

### **Stuffed Shrimp**

### **Crab Cakes**

### **Bouillabaise**

### **Seafood Fra Diavlo**

### **Linguine Red or White Clam Sauce**

\$12.50 per person

Combination of Seafood Station and Hot Seafood Bar \$19.95 per person

## ADDITIONS TO THE COCKTAIL HOUR

### Crudité

Bouquet Arrangement of Seasonal Variety of Crisp Vegetable With Dips

### International Cheese Display

Varied Selection of Cheese from Around the World  
Seasonal Fruits and Berries  
Assorted Breads and Crackers

### Sushi and Sashimi Bar

Sushi Chefs from Tosca's Popular Bar Prepare  
A Selection from our Sushi Menu  
\$14.95 per person

### Caviar and Iced Vodka

"Frozen" Top Shelf Vodka  
Accompanied by Sevruga Sturgeon Caviar  
Russian Blinis, Crème  
Fraiche and Traditional Caviar Garnishes  
Market Price

### Martini Bar

Selected from Tosca's Specialty Martini Menu  
\$5.00 per person

## DINNER MENU

### CHOOSE ONE APPETIZER, ONE RISOTTO OR ONE PASTA

### APPETIZERS

#### Antipasto Alla Tosca

Sopressata, Prosciutto, Genoa Salami, Fresh Mozzarella, Roasted peppers, Grilled Vegetables, Aged Provolone, Sun Dried Tomatoes and Pepperoncini

#### Open Faced Ravioli

Duck Confit, Portabello Mushroom and Roasted Shallots  
Morel Vin Blanc

#### Seared Miso Glazed Sea Scallops

Vermicelli with Asian Vegetable Julienne and Lemongrass  
Red Thai Chili Broth

#### Grilled Vegetable Terrine

Fresh Mozzarella, Portabello Mushroom Cap, Roma Tomato and Wild Arugula, Aged Balsamic Reduction

#### Maryland Crab Cakes

Roasted Corn and Shrimp Salsa  
Roasted Pepper Rémoulade

#### Roast Pulled Chicken and Gorgonzola in Phyllo

Leaf Spinach, hickory Smoked Bacon Lardons and Apples

#### Salmon "Lasagna"

Layered with Leaf Spinach and Smoked Mozzarella  
Wild Mushroom Vin Blanc

#### Stuffed Portabello Mushroom Cap

Ratatouille, Risotto, Basil and Mozzarella Cheese  
Roasted Tomato Broth

### RISOTTO SELECTIONS

#### Risotto al Funghi

Arborio Rice Simmered in a Chicken Porcini Broth  
Wild Mushrooms, Fontina Cheese, Parmesan, Herbs and Sweet Butter

#### Risotto Donna

Asparagus Risotto with Shrimp and Vine Ripened Cherry Tomatoes

#### Risotto Siciliana

Risotto with Eggplant, Roasted Peppers, Olives, Capers, Plum Tomatoes and Basil

#### Risotto Alla Carciof

Risotto with Artichoke, Prosciutto Ham, Sweet Peas and Sage

## PASTA SELECTIONS

### Penne Alla Vodka

Tossed with Parma Prosciutto and Pepper Flakes  
Finished with Vodka, Parmesan Cheese and Light Cream Tomato Sauce

### Rigatoni Bolognese

Hearty Meat Sauce with Plum Tomatoes, Basil,  
a Touch of Cream and Parmesan Cheese

### Sun Dried Tomato and Cheese Ravioli

Light Roma Tomato Sauce, Fresh Mozzarella,  
Toasted Garlic and Basil Oil

### Conchette Alla Siciliana

Medium Shell Pasta Tossed with Roasted Eggplant, Peppers, Grilled Onion, Capers, Plum Tomatoes, Italian Parsley and Parmesan Cheese

### Orecchiette with Rapini

"Ear" Shaped Pasta with Anchovy, Garlic and Chili Pepper Flakes  
Then Tossed with Broccoli Rabe, Turnip Greens and Chicken Broth

### Farfalle Primavera Al Pesto

Bow Tie Pasta Tossed with Basil Pesto, Pignoli Nuts and Olive Oil,  
Topped with Lightly Sautéed "Jardinière" of Fresh Vegetable

## SALADS CHOOSE ONE

### Classic Caesar Salad

Hearts of Romaine Lettuce Dressed with Anchovy and  
Lemon Scented Caesar Dressing, Garlic Croutons and Parmesan Crisp

### Tri Color Salad

Radicchio, Baby Arugula and Frisse Lettuces  
Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

### Chopped Salad

English Cucumber, Crisp Bell Pepper, Roma Tomato and Fresh Vegetables Tossed with hearty Romaine and Crisp Iceberg,  
Champagne Vinaigrette

### Baby Spinach Salad

Baby Spinach Leaves Tossed with Crisp Bacon, Apple,  
Chopped Egg and Frizzled Onion, Cider Vinaigrette

## ENTREES GUESTS' CHOICE OF THREE ENTREES CHOOSE ONE FROM EACH CATEGORY

### ENTREES BEEF · VEAL · LAMB · PORK

#### Grilled Filet Mignon

Chive Whipped Potatoes, Leaf Spinach, Roasted Shallots  
Sauce Bordelaise

#### Herb Crusted Roast Rack of Lamb

Provence Vegetable Ratatouille, Rissole Potato  
Port Wine Demi Glace  
\$5.00 per person

#### Seared Sirloin Steak Au Poivre

Potato Gratin and Stuffed Zucchini  
Green Peppercorn Sauce

#### Veal Chop Milanese

Pan Fried "Milanese Style" with Wild Mushroom Risotto and Roasted Roma Tomato  
Brown Butter Sauce  
\$5.00 per person

#### BBQ Glazed Short Ribs of Beef

Braised Short Ribs Lightly Glazed with BBQ Sauce  
Roast Yukon Gold Potatoes with Crisp Bacon and Shallots and Swiss Chard  
Sauce Merlot

#### Sliced Roast Sirloin of Beef

Lyonnais Potatoes and Asparagus Au Gratin  
Wild Mushroom Sauce

#### Stuffed Pork Chop Valdostana

Seared Center Cut Pork Rib Chop Stuffed with Portabello and Fontina  
Tomato Orzo, Pork Jus

### **Sliced Roast Filet of Beef**

Seared Whole and Roasted  
Potato Leek Cake, Roasted White Mushrooms and French Beans  
Sauce Marsala

### **Boneless Roast Prime Rib**

Sliced Roast Rib Eye of Beef  
Croquette Potatoes and Creamed Spinach  
Au jus

### **Grilled Veal Chop**

Rib Chop of milk Fed Veal  
Wild Mushroom Fettuccine Tossed in Butter, Cream and Parmesan  
\$7.00 per person

### **Grilled Rib-Eye Steak**

Potato Simmered in Consommé with Grilled Onions and Roasted Eggplant, Pinot Noir Sauce

### **Tournedos of Pork Loin**

Broccoli Rabe and Soft Polenta, Morel Pork Jus

### **Veal Saltimbocca**

Sautéed Pockets of Milk Fed Veal Pounded and Folded with Prosciutto, Fresh Sage  
Gorgonzola Cheese Polenta Cake and Baby Carrots, Sauce Merlot

## **ENTREES FISH**

### **Fillet of Branzino Marichara**

Sautéed Fillet with Cultured Mussels, Capers, Tomato onion, Garlic and White Wine  
Broccoli Rabe Garlic and Oil

### **Crabmeat Stuffed Fillet of Sole**

Asparagus Risotto  
Sauce Beurre Blanc

### **Sautéed Fillet of Strip Bass**

Beluga Lentils Braised with Smoked Pork  
Grilled Spring Onion and Swiss Chard  
Vin Blanc

### **Grilled Fillet of Atlantic Salmon**

Glazed with Sweet Soy Miso  
Sticky Rice and Shiitake Mushrooms  
Toasted Sesame and Snow Peas Tops

### **Roast 1 ½ lb. Lobster Thermidor**

Stuffed with Super Lump Crabmeat, Garlic Butter and Lemon  
Truffled Potato Croquette and Leaf Spinach  
Market Price

### **Florida Grouper Provencale**

Roasted with Nicoise Olive Tapenade, Garlic and Anchovy Crust  
Vine Rip Tomato and White Wine

### **Grilled Fillet of Mahi-Mahi**

Glazed with Tamarind Marmalade  
Papaya and French Green Bean Salad  
Couscous

### **Sautéed Fillet of Red Snapper**

Caponata of Eggplant, Roasted Red Pepper, Roma Tomato and Marjoram

### **Fillet of Sole Francese**

Risotto with Parma Prosciutto, Peas and Fontina  
Lemon Butter Sauce

### **Baked Stuffed Shrimp**

Super Lump Crabmeat, Lemon and Garlic Butter  
Leaf Spinach and Potato Croquette

## **ENTREES POULTRY**

### **Roast French Breast of Chicken and Confit Leg**

Boulangerie Potatoes, Leeks, Crimini Mushrooms  
Natural Jus

### **Medallions of Chicken Breast Marsala**

Oyster Mushrooms, Herbed Orzo and Rapini

### **Pollo Francese**

Toasted Almond and Chive Rice Pilaf, Leaf Spinach  
Lemon Butter Sauce

### **Tuscan Stuffed Cornish Game Hen**

Stuffed with Olives, Roasted Eggplant, Sun Dried Tomatoes, Anchovy and Marjoram  
Madiera Jus Lie

### **Roast Long Island Duckling**

Based with Gran Marnier  
Blended Wild Rice with Sun Dried Cranberries and Pecans/Swiss Chard  
Sauce L'Orange

### **BBQ Bangkok Half Chicken**

Marinated with Garlic, Ginger, Coriander and Soy  
Jasmine Rice and Baby Bok Choy  
Chili Sauce

### **Stuffed French Breast of Chicken**

Stuffed with Spinach, Oven Roasted Tomato, Mozzarella and Grilled Zucchini  
Soft Polenta  
Natural Jus

### **Porcini Crusted Breast of Chicken**

Wild Mushroom Risotto  
Haricot Vert, Braised Baby Carrots and Truffle Oil

### **Chicken Milanese**

Thinly Pounded French Breast of Chicken, Breaded and Pan-Fried  
Spinach Fettuccine Alfredo and Sauce Meunière

### **Seared Breast of Duckling Aux Cassoulet**

Tender Breast of Duckling Served Over a Cassoulet of White Beans, Tomato, Chorizo Sausage, Onions, Aromatics and White Wine

## **COMBINATION ENTREES**

### **Florida Grouper and Tournedo of Pork Loin**

Spanish Style with Chorizo Sausage, Saffron Rice, Potato "Chips"  
Garlic Salsa Verde

### **Crabmeat Stuffed Sole and Charred Tournedo of Beef**

Herb Rice Pilaf and Grilled Portabella Cap  
Sauce Beurre Blanc

### **Schnitzel of Veal and Stuffed Chicken Breast**

Rolled with Grilled Eggplant and Mozzarella  
Mushroom Orzo with Parmesan Cheese and Cream Roasted Tomato  
Olive Broth

### **Classic Surf and Turf**

Mignonette of Beef and Brazilian Rock Lobster Tail  
Potato Gratin and Asparagus Tips  
Lemon Brown Butter Sauce  
Market Price

### **Miso Glazed Chilean Sea Bass and Thai Peppered Chicken Skewers**

Marinated with Ginger, Garlic and Sweet Soy  
Jasmine Rice with Scallions and Toasted Sesame  
Baby Bok Choy

### **Sea and Shore**

Petite Sirloin Steak and Grilled Ocean Shrimp  
Potato Croquette and Baked Vidalia Onion  
Cracked Pepper Demi Glace

### **Maryland Crab Cake and Grilled Chicken Paillard**

Horseradish Whipped Potato and Flat Leaf spinach, Anchovy Aioli

### **Grilled Atlantic Salmon and Breast of Chicken Francais**

Wild Mushroom Risotto with Fontina and Broccoli Rabe  
Lemon Butter Sauce

## DESSERTS

### Tiramisu

Espresso and Amaretto Soaked Lady Fingers  
Layered with Mascarpone and Chantilly Cream

### New York Cheesecake

Traditional Philadelphia Cream Cheese Cake with  
Fresh Berries and Raspberry Coulis

### Chocolate Molten Lava Soufflé

Rich Chocolate Cake with "Molten" Center  
Served Alla Mode with Berry Coulis

### Warm Apple Strudel

Caramelized Apples and Plumped Golden Raisins  
Baked in Phyllo Pastry with Cinnamon Dusted Vanilla Bean Ice Cream

### Paris Brest

Traditional French Pate a Choux Almond Disk  
Filled with Pastry Cream Sliced Strawberries and Whipped Cream

### Panna Cotta

Amaretto Scented Custard Bathed in a Wild Berry Sauce

### Chocolate Mousse

Classic Dessert of Valrhona Chocolate, Coffee Meringue scented with  
Kahlua  
Whipped Cream

### Crème Brûlée

Baked Vanilla Custard with Candied Raw Sugar

## \$59.95 PER PERSON • MINIMUM 50 GUESTS

Monday through Thursday · Friday & Sunday Evening add \$10.00 per person · Saturday Evening add \$15.00 per person  
Must Choose Either: Wine, Beer and Soda \$10.00 per person or  
Open Bar \$18.95 per person, for premium add \$5.00 per person  
Service Charge 20%, plus Tax

ALSO INCLUDED: PIN SPOT LIGHTING TO HIGHLIGHT YOUR TABLE CENTERPIECES · STAGE LIGHTING  
MARQUEE SOUND SYSTEM FOR YOUR IPOD PLAYLIST · CHOICE OF COLOR LINENS · VALET PARKING  
"CHIAVARI STYLE" BALLROOM CHAIRS NO EXTRA CHARGE · ROUND BANQUET TABLES WITH TABLECLOTHS TO THE FLOOR

