

2017

Sit-Down Lunch-Cold Entrées

Cold Entrees	Sit-Down Entrées Include 1 Choice of Dessert, Coffee & Tea, And Artisan Breads from Pascale Bakehouse (Choose 2)
\$12.95 pp	California Wrap Roast Turkey Breast, Lettuce, Tomato, Bacon, Monterey Jack, and Spicy Avocado Mayo, Served with Red Potato Salad or Sliced Fruit
\$13.95 _{PP}	Asian Flank Steak Wrap Marinated Flank Steak, Baby Spinach, Roasted Red Peppers, Frizzled Onions and Wasabi Mayo, Served with Red Potato Salad or Sliced Fruit
\$13.95 рр	Chicken Salad Wrap Roasted Chicken with Dried Cranberries, Sliced Grapes and Pecans in a Tarragon Mayo with Leaf Lettuce, Served with Red Potato Salad or Sliced Fruit
\$13.95 pp	Albacore Tuna Sandwich White Tuna with Crunchy Veggies and Fresh Herbs in a Lemon Mayo with Leaf Lettuce, Served with Red Potato Salad or Sliced Fruit
	 Traditional Caesar Salad Romaine Tossed with Creamy Caesar Dressing, Cherry Tomatoes, Croutons and Parmesan Cheese With (Choose 1) Grilled Chicken \$12.95 pp Grilled Salmon \$13.95 pp Grilled Shrimp \$14.95 pp
\$14.95 pp	 Korean Steak and Spinach Salad 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
\$14.95 pp	Apple Walnut Tuna Salad Mixed Baby Greens, Diced Apples, Candied Walnuts & Gorgonzola, Served with Champagne Vinaigrette & A Scoop of our Tuna Salad
\$14.95 рр	 Grilled Chicken Chopped Salad Sliced Chicken Breast over Crisp Lettuces, Tomatoes, Onions, Cannellini Beans, Roasted Peppers, Artichoke Hearts, Smoked Bacon, Bleu Cheese & Candied Pecans, Served with Balsamic Vinaigrette
\$14.95 pp	 Mixed Berry Salad with Grilled Chicken or Tuna Salad Sliced Chicken Breast over Baby Lettuces, Tossed with Strawberries, Blueberries, Toasted Pistachios, Gorgonzola and Raspberry Vinaigrette

Add a Cup of Soup or a House Salad Add. \$2.00 pp

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.

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

Sit-Down L	.unch-Hot	Entrées
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	Sit-Down Lunch-Hot Littlees
Hot Entrees	Sit-Down Entrées Include 1 Choice of Dessert, Coffee & Tea, And Artisan Breads from Pascale Bakehouse (Choose 2)
\$ 12.95 pp	The International Sandwich All-American Turkey Breast and Swiss Cheese On Warm Garlic French Bread, Served With a Side of Russian Dressing And Red Potato Salad
\$13.95 _{PP}	French Dip Sandwich Shaved Roast Beef and Provolone Cheese, Served Warm on A Garlic Herb Baguette with Au Jus for Dipping and Cole Slaw
\$ 13.95 pp	Penne Pasta With Creamy Tomato Vodka Sauce and Served With Freshly Grated Parmesan Cheese
\$14.95 рр	 Vegetable Lasagna Grilled Italian Vegetables and Fresh Pasta Sheets Layered With Four Cheeses, Fresh Herbs and Marinara Sauce
\$ 15.95 рр	Chicken Breast Milanaise Lightly Fried Chicken Breast Topped with Tomato Cucumber Salad and Served with Herbed Orzo
\$15.95 рр	Chicken Florentine Boneless Breast Stuffed With Spinach and Mushrooms, Served With White and Wild Rice Pilaf and a Creamy Mornay Sauce
\$ 16.95 pp	Roasted Salmon Boneless Fillet Rubbed With Jerk Spices, Topped With Papaya Citrus Salsa, Served With Coconut Ginger Rice
\$18.95 pp	Prime Rib Slow Roasted Boneless Rib Eye of Angus Beef with Madeira Sauce and Roasted Potatoes
	Family Style Desserts
	 Assorted Cookies & Brownies Chocolate Chip, Oatmeal Raisin, Sugar & Peanut Butter International Cookies Chewy Ginger, Chocolate Espresso, Biscotti & Coconut Macaroons Assortment of Miniature Desserts (Add. \$1.50 pp)
	Served Desserts
	 Traditional NY Style Cheesecake With Berry Compote Carrot Cake With Cream Cheese Frosting

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Decadent Chocolate Cake | Rich Chocolate Cake, Layered With Dark Chocolate Mousse & Iced

Lemon Tart | With Fresh Berries

With Chocolate Ganache

Lighter Fare

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 1 \$ 14.25 pp

- Salads (Choose 2)
 - o Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - o Classic Caesar Salad | With Garlic Croutons
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Fresh Seasonal Fruit Salad
 - o Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - o Red Potato Salad | With Creamy Dill & Horseradish Dressing
 - Sweet Potato Salad
- Platter of Premium Cold Sliced Meats | Roast Turkey Breast, Sugar Cured Ham, Roast Beef & Genoa Salami
- Platter of Cheeses | Domestic & Imported; Swiss, Provolone, Pepper Jack & American
- Assorted Condiments & Toppings
- Potato Chips
- Assorted Cookies | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar

Add. \$ 2.00 pp

- Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese
 - Spicy Plum Tomato Sauce
 - o Creamy Alfredo Sauce
 - o Pesto Alfredo Sauce
 - o Creamy Tomato Vodka Sauce
 - o Primavera | Prepared with Olive Oil, Garlic & Herbs or Pesto Alfredo Sauce
 - o Pesto Sauce | Prepared with Extra Virgin Olive Oil, Garlic, Basil & Pine Nuts

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

Lighter Fare

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

Menu 2 \$17.25 pp

Green Salad (Choose 1)

- Classic Caesar Salad | With Garlic Croutons
- Signature Salad | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans &
 Stilton Cheese, Drizzled with Champagne Vinaigrette
- Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- Pasta Salad (Choose 1)
 - Caprese Orzo Salad | With Fresh Mozzarella, Cherry Tomatoes & Fresh Basil,
 Tossed in Basil Vinaigrette
 - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - o Tri-Color Tortellini Salad | With Creamy Basil Dressing
- Fresh Seasonal Fruit Salad | Served in Rocks Glasses
- Assorted Quiche
- Lunch Entrees (Choose 2) | Served with Croissants & Rolls
 - o Roast Chicken Salad | With Candied Walnuts, Dried Cranberries & Green Grapes
 - o Tuna Salad | White Albacore Tuna, Crunchy Veggies, Fresh Herbs & Lemon Mayo
 - o Egg Salad
- Freshly Baked Pascale Bakehouse Assorted Scones
- Pascale Bakehouse International Cookies | Chocolate Espresso, Biscotti, Macaroons & Chewy Ginger

Menu 3 \$23.95 pp

- **Signature Salad** | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
- Freshly Cut Tropical Fruits & Berries | Served in Rocks Glasses
- Platter of Grilled Italian Vegetables | With Portobello Mushrooms, Roasted Peppers & Fresh Mozzarella, Drizzled with Balsamic Glaze
- Salad (Choose 1)
 - o Tri-Color Tortellini Salad | With Creamy Basil Dressing
 - Orzo Salad | Tossed with Artichoke Hearts, Cucumber, Tomato, Olives & Feta in a
 Zesty Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
 - o Watermelon & Feta Salad | With Balsamic Drizzle
- Platters of Roast Tenderloin | With Creamy Horseradish Sauce
- Poached Filet of Salmon | Served Chilled with a Creamy Dill Sauce
- Freshly Baked Pascale Bakehouse Scones, Croissants & Rolls
- Assorted Miniature Desserts from Pascale Bakehouse (Choose 3)

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.

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

Hot Buffet

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 4 \$16.95 pp

Salads (Choose 2)

- o Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
- Classic Caesar Salad | With Garlic Croutons
- Greek Salad | Mixed Lettuces with Feta Cheese, Kalamata Olives, Tomato, Red
 Onion and Chick Peas, Drizzled with Greek Vinaigrette
- Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
- o Fresh Seasonal Fruit Salad
- o Roasted Brussels Sprout Salad
- o Red Potato Salad | With Creamy Dill & Horseradish Dressing
- Sweet Potato Salad

Vegetable or Starch (Choose 1)

- o Broccoli & Cauliflower Florets | With Garlic & Butter Crumbs
- Roasted Brussels Sprouts
- o Roasted Potatoes | With Herbs & Garlic
- Roast Garlic Mashed Potatoes
- o Three Cheese Potato Au Gratin
- White & Wild Rice Pilaf

Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese

- Spicy Plum Tomato Sauce
- o Creamy Alfredo Sauce or Pesto Alfredo Sauce
- o Creamy Tomato Vodka Sauce
- o Carbonara Sauce | With Bacon & Scallions
- o Primavera | Prepared with Olive Oil, Garlic & Herbs

• Entrée (Choose 1)

- Roast Carolina Turkey | With Home-style Gravy
- o Baked Sugar-Cured Ham | With Pineapple Orange Glaze
- o Roasted Lemon Garlic Chicken
- Chicken Florentine | Boneless Chicken Breast Stuffed with Mushrooms & Spinach in a Creamy Mornay Sauce

• Dessert (Choose 1)

- Assorted Cookies & Brownies | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
- Carrot Cake | With Cream Cheese Frosting
- o Fruit Tart | With Fresh Berries
- Decadent Chocolate Cake | Rich Chocolate Cake, Layered With Dark Chocolate
 Mousse & Iced With Chocolate Ganache

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.

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

Hot Buffet

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 5 \$20.95 pp

Salads (Choose 2)

- Signature Salad | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese,
 Drizzled with Champagne Vinaigrette
- Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- Greek Salad | Mixed Lettuces with Feta Cheese, Kalamata Olives, Tomato, Red Onion and Chick Peas, Drizzled with Greek Vinaigrette
- o Fresh Seasonal Fruit Salad
- o Sweet Potato Salad | Tossed in an Herb Vinaigrette
- Roasted Brussels Sprout Salad (Seasonal)
- o Green Bean & Cannellini Bean Salad

• Vegetable/Starch (Choose 2)

- o Green Beans Almondine
- Broccoli Florets | With Garlic & Butter Crumbs
- o Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze
- Roasted Potatoes | With Herbs & Garlic
- o Roast Garlic Mashed Potatoes
- Herbed Orzo | With Extra Virgin Olive Oil & Fresh Herbs
- White & Wild Rice Pilaf

• Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese

- o Primavera | Prepared with Olive Oil, Garlic & Herbs or Creamy Pesto Sauce
- Pesto Alfredo Sauce
- Creamy Tomato Vodka Sauce
- o Carbonara Sauce | With Bacon & Scallions
- o Bolognese | Beef, Veal and Pork Ragu, Simmered with Roma Tomatoes and Fresh Herbs
- Vegetable Lasagna | Grilled Italian Vegetables and Fresh Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Sauce

• Entrée (Choose 2)

- Eggplant Rollatini | Baked Ricotta Stuffed Eggplant, Served with Mozzarella & Tomato Sauce
- Roast Carolina Turkey | Sliced and Served at Room Temperature with Petite Rolls & Assorted Condiments
- o Chicken Marsala | Boneless Chicken Sautéed with Mushrooms in a Marsala Wine Sauce
- Chicken Florentine | Boneless Chicken Breast Stuffed with Spinach & Mushrooms, with a Creamy Mornay Sauce
- Maple Glazed Pork Loin | With Spiced Cider Sauce
- o Roast Top Round of Angus Beef Au Jus

Dessert (Choose 1)

- o Assorted Cookies & Brownies | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
- Traditional NY Style Cheesecake | With Berry Compote
- Carrot Cake | With Cream Cheese Frosting
- Fruit Tart | With Fresh Berries
- o Decadent Chocolate Cake | Rich Chocolate Cake, Layered with Dark Chocolate Mousse

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$3.00/pp upcharge.

Parties under 30 guests will require an additional \$5.00/pp upcharge.

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

Themed Buffets

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Italian Feast \$16.95 pp

- Salads (Choose 3)
 - Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - o Classic Caesar Salad | With Garlic Croutons
 - Fresh Seasonal Fruit Salad
 - o Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Utica Greens
- Pasta (Choose 1)
 - Creamy Tomato Vodka Sauce
 - o Baked Ziti | With Ricotta & Mozzarella
 - o Lasagna | Traditional or Vegetarian
- Lunch Entree (Choose 1)
 - Eggplant Rollatini | Baked Ricotta Stuffed Eggplant, Served with Mozzarella and Tomato Sauce
 - o Meatballs | With Marinara
 - o Sweet Italian Sausage | With Sautéed Peppers & Onions
 - o Chicken Parmesan
 - o Roasted Lemon Garlic Chicken
- Homemade Cannolis and Assorted Biscotti from Pascale Bakehouse

Southern Hospitality \$17.95 pp

- Mixed Green Salad | With Garden Veggies & House Lemon Vinaigrette
- Creamy Coleslaw
- Collard Greens
- Starch (Choose 1)
 - o Roasted Potatoes | With Herbs & Garlic
 - Yukon Gold Mashed Potatoes
 - Homestyle Macaroni & Cheese
- Lunch Entrée (Choose 1)
 - Southern Fried Chicken | Served with Hot Sauce on the Side
 - BBQ Pulled Pork | Slow Cooked & Covered in BBQ Sauce
- Country Style Cheddar Biscuits
- Dessert (Choose 1)
 - Apple Crumb Pie
 - o Pecan Pie

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.

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

Beverages

NON-ALCOHOLIC BEVERAGE STATIONS

- Assorted Cans of Soda | \$1.50 ea
- Bottled Sparking and Still Water | \$2.00 ea
- Unlimited Pitchers of Soda & Iced Tea | \$3.00 pp
- Iced Tea & Flavored Lemonade Station | \$4.00 pp

OPEN WINE BAR

House Red and White Wine, Regular and Light Beer, Soft Drinks

- One Hour Bar | \$10.00 pp
- Two Hour Bar | \$14.00 pp
- Three Hour Bar | \$18.00 pp
- Four Hour Bar | \$22.00 pp

HOUSE BRAND OPEN BAR

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, House Red and White Wine, House Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$12.00 pp
- Two Hour Bar | \$16.00 pp
- Three Hour Bar | \$20.00 pp
- Four Hour Bar | \$24.00 pp

PREMIUM BRAND OPEN BAR

Skyy or Absolut Vodka, Tanqueray or Beefeater Gin, Bacardi Rum, Seagram's VO or Canadian Club Whiskey, Dewar's or Johnnie Walker Red Scotch, Jim Beam Bourbon, Premium Red and White Wine, Premium Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$14.00 pp
- Two Hour Bar | \$20.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$30.00 pp

CASH BAR

There is a \$90.00 Bartender Fee, per tender, for Cash Bars

- Soft Drinks | \$1.50 ea
- Beer | \$3.50 and up
- Wine | \$5.50 and up
- Cocktails | \$7.00 and up

Pascale Catering is licensed to serve alcoholic beverages both on and off premises. Prices are based on consecutive hours of service.

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

Policies & Procedures

LINENS: We have a variety of table linen and napkin colors available at no additional fee. Please consult with our Sales Office for color availability. Coordinating overlays, chair covers and linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in your choice of white or black skirting.

ROOM & SETUP FEES: Function Rooms are assigned based on the anticipated number of guests. If there is a fluctuation in the number of guests attending, Justin's Tuscan Grill reserves the right to reassign a more appropriate sized function room. Justin's Tuscan Grill also reserves the right to charge an additional fee for meeting room set-ups with extensive labor requirements. A room rental fee will be charged where applicable.

MINIMUMS: Events held at Justin's Tuscan Grill have a minimum food and beverage expenditure. Please consult with our sales manager on dates and requirements.

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 Sit Down meal you may offer guests a choice of <u>two</u> entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a <u>third</u> 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.

DEPOSITS & PAYMENT: To reserve a date for your event on a definite basis, Justin's Tuscan Grill requires a non-refundable deposit. This deposit will be credited towards your final invoice. Final payment is due the day of the event. You may pay by check written out to Justin's Tuscan Grill or cash.

CANCELLATION POLICY: In the event of a cancellation, all deposits received are non-refundable and non-transferrable.

In addition, should you decide at any time to cancel your event within 7 days prior to the scheduled event, there will be a penalty charge of 25% of the anticipated revenue due.

*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 the administration of the special function/banquet and is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. No other labor fee or charge is a gratuity for employees. A gratuity is not required or expected. We pride ourselves on providing our employees competitive compensation.

For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

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.

ADDITIONAL LABOR: All dinner prices are based on a four-hour function. Breakfast, lunch and reception prices are based on a three-hour function. Events extending beyond will be subject to additional labor fees.

FOOD / BEVERAGE: All food and beverage products must be supplied and prepared by Justin's Tuscan Grill. Pascale Bakehouse has been creating custom designed cakes and specialty desserts to compliment every occasion for over 20 years. 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. We take great care to bring you our full attention in food, wine, service and culinary presentation.

STAFFING: An Event Manager will be assigned to your function and will coordinate your entire evening to your standards and satisfaction.