

Justin's  
TUSCAN  
GRILL

*Shower Menu*

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*2017*

# Shower Menus

## Buffet

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

*Menu 1*  
*\$15.25 pp*

- **Salads (Choose 3)**
  - Mixed Green Salad | With Garden Veggies & Choice of Dressing
  - Classic Caesar Salad | With Garlic Croutons
  - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
  - Fresh Seasonal Fruit Salad
  - Red Potato Salad | With Creamy Dill & Horseradish Dressing
  - Sweet Potato Salad | Tossed in an Herb Vinaigrette
  - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
- **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

*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
  - 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
  - Roast Chicken Salad | With Candied Walnuts, Dried Cranberries & Sliced Grapes
  - Tuna Salad | White Albacore Tuna, Crunchy Veggies, Fresh Herbs & Lemon Mayo
  - Egg Salad
- **Freshly Baked Pascale Bakehouse Assorted Scones**
- **Pascale Bakehouse International Cookies** | Chocolate Espresso, Biscotti, Macaroons & Chewy Ginger

*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.*

Justin's Tuscan Grill | 6400 Yorktown Circle, East Syracuse NY 13057 | 315.437.1461 x 4 | [www.justins-grill.com](http://www.justins-grill.com)

# Shower Menus

## Buffet

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

*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)**
  - 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
  - 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)**

## Add a Station

*Chef Prepared to Order*

*Served with Assorted Toppings*

*Parties under 100 Guests Require a \$75.00 Chef Fee*

- Pancake Station | Add. \$3.50 pp
- Waffle Station | Add. \$3.50 pp
- Omelet Station | Add. \$4.00 pp
- Crepe Station | Add \$4.00 pp

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# Shower Menus

## Brunch Buffet

*Buffet Brunch Includes Coffee & Tea, Assorted Juices and Artisan Breads from Pascale Bakehouse*

*Brunch Menu 1*  
*\$20.95 pp*

- **Salads (Choose 2)**
  - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Balsamic Vinaigrette
  - Classic Caesar Salad | With Garlic Croutons
  - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
  - Platter of Sliced Seasonal Fruits
  - Sweet Potato Salad | Tossed in an Herb Vinaigrette
  - Tomato & Fresh Mozzarella Salad | With Basil & Olive Oil (Add. \$1.00 pp)
- **Breakfast Entrée (Choose 2)**
  - Scrambled Eggs
  - Frittata
  - Assorted Quiche
  - Challah French Toast Bake | With Golden Raisins, Cinnamon & Pecans, Served with Fruit Compote & Maple Syrup
  - Buttermilk Pancakes | With Maple Syrup
  - Eggs Benedict
- **Choice of Breakfast Sausage Links, Turkey Sausage, Bacon Strips or Canadian Bacon**
- **Vegetable and Starch (Choose 2)**
  - Sautéed Green Beans
  - Broccoli Florets | With Garlic Butter Crumbs
  - Breakfast Potatoes | Tossed with Onions & Peppers
  - Roasted Potatoes | With Herbs & Garlic
  - Homestyle Biscuits | With Sausage Gravy
  - White & Wild Rice Pilaf
- **Lunch Entree (Choose 1)**
  - Roast Breast of Carolina Turkey | Sliced and Served at Room Temperature with Petite Rolls & Assorted Condiments
  - Baked Sugar-Cured Ham | With Pineapple Orange Glaze
  - Roasted Lemon Garlic Chicken
  - Chicken Florentine | Boneless Chicken Breast Stuffed with Mushrooms & Spinach, in a Creamy Mornay Sauce
  - Vegetable Lasagna | Grilled Italian Vegetables and Fresh Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Sauce
  - Creamy Tomato Vodka Sauce | Served with Freshly Grated Parmesan Cheese
  - Chicken & Broccoli Alfredo | Served with Freshly Grated Parmesan Cheese
- **Pascale Bakehouse Sweet Breakfast Breads** | With Butter & Preserves
- **Pascale Bakehouse International Cookies** | Chocolate Espresso, Biscotti, Macaroons & Chewy Ginger
- **Chicken & Waffle Sliders** | Fried Chicken on Belgian Waffles, Drizzled with Maple Syrup (Add. \$2.50 pp)

*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.*

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*Brunch Menu 2*  
*\$24.95 pp*

## Brunch Buffet

*Buffet Brunch Includes Coffee & Tea, Assorted Juices and Artisan Breads from Pascale Bakehouse*

- **Salads (Choose 2)**
  - Signature Salad | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
  - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Balsamic Vinaigrette
  - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
  - Platter of Sliced Seasonal Fruits
  - Tri-Color Tortellini Salad | With Creamy Basil Dressing
  - Sweet Potato Salad | Tossed in an Herb Vinaigrette
  - Caprese Orzo Salad | With Fresh Mozzarella, Cherry Tomatoes & Fresh Basil, Tossed in Basil Vinaigrette
- **Breakfast Entrée (Choose 2)**
  - Frittata
  - Assorted Quiche
  - Challah French Toast Bake | With Golden Raisins, Cinnamon & Pecans, Served with Fruit Compote & Maple Syrup
  - Eggs Benedict
- **Choice of Breakfast Sausage Links, Turkey Sausage, Bacon Strips or Canadian Bacon**
- **Oatmeal Station** | Steel Cut Oats with Assorted Toppings to Include: Raisins, Fresh Berries, Brown Sugar, Honey, Walnuts & Granola
- **Vegetable and Starch (Choose 1)**
  - Sautéed Green Beans
  - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
  - Breakfast Potatoes | Tossed with Onions & Peppers
  - Roasted Potatoes | With Herbs & Garlic
  - Homestyle Biscuits | With Sausage Gravy
  - White & Wild Rice Pilaf
- **Chef Station (Choose 1) | Add. \$60.00 per Carver for Parties Under 50**
  - Omelet Station | Made to Order and Served with Assorted Toppings
  - Belgian Waffle Station | Made to Order and Served with Assorted Toppings
  - Crepe Station | Made to Order and Served with Assorted Toppings
  - Carving Station | Roast Carolina Turkey or Marinated Flank Steak, Carved to Order and Served with Petite Rolls
  - Pasta Station | Prepared to Order in a Wheel of Parmesan
- **Pascale Bakehouse Sweet Breakfast Breads** | With Butter & Preserves
- **Assorted Pascale Bakehouse Cupcakes**

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## Beverages

- \$ 3.00 pp* • Assorted Juices | Orange, Cranberry & Grapefruit
- \$ 3.00 pp* • Unlimited Pitchers of Assorted Soda & Iced Tea
- \$ 1.50 ea* • Assorted Cans of Soda
- \$ 2.00 ea* • Bottled Sparkling Water
- \$ 20.00 per gallon* • Non-Alcoholic Punch
- \$ 45.00 per gallon* • Champagne Punch
- \$ 25.00 per bottle* • House Wine by the Bottle
- \$ 4.00 pp*  
*+ \$ 27.00 per Bottle* • **Mimosa Bar** | Make your own Mimosa Bar with Chilled Bottles of Champagne or Prosecco, Assorted Juices & Fresh Fruit and Berries, Served with Champagne Glasses

*Pascale Catering is licensed to serve alcoholic beverages both on and off premises. Prices are based on consecutive hours of service.  
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## Specialty Cakes & Cupcakes

- **Cake Flavors**

- Black & White (Alternating Layers of Chocolate & Vanilla)
- Chocolate
- Vanilla
- Carrot
- Pumpkin
- Coconut
- Cinnamon Spice Chiffon
- Lemon Chiffon
- Mocha Chiffon
- German Chocolate
- Red Velvet
- Almond\*
- Pistachio\*
- Hazelnut\*

- **Icings**

- Caramel Buttercream
- Chocolate Buttercream
- Chocolate Hazelnut Buttercream
- Lemon Buttercream
- Mocha Buttercream
- Coconut Buttercream
- Vanilla Buttercream
- White Chocolate Buttercream
- Liquor Infused Buttercream
- Bettercrème
- Chantilly Cream
- Cream Cheese Frosting
- Vanilla Frosting
- Dark Chocolate Glaze
- Fondant\*\*

- **Fillings**

- Caramel Mousse
- Chocolate Hazelnut Mousse
- Dark Chocolate Mousse
- Milk Chocolate Mousse
- Lemon Cream Mousse
- Peanut Butter Mousse
- Raspberry Mousse
- White Chocolate Mousse
- Mascarpone Mousse\*
- Cannoli Custard Filling\*
- Mint Chocolate Fudge
- Chocolate Fudge
- Coconut Cream
- Cream Cheese Frosting
- Fresh Berries
- Lemon Curd
- Vanilla Bean Custard
- Preserves (Raspberry, Strawberry or Apricot)

\* Extra \$1.00 pp  
\*\* Extra \$2.00 pp

## Pricing

- **Round Cakes (3 Layers)**

- 8" | Serves 10-12 pp | \$38.00
- 10" | Serves 15-20 pp | \$50.00
- 12" | Serves 25-30 pp | \$75.00
- 14" | Serves 30-35 pp | \$90.00
- 16" | Serves 40-50 pp | \$100.00

- **Sheet Cakes (2 Layers)**

- Half Sheet | Serves 50-60 pp | \$70.00
- Full Sheet | Serves 110-120 pp | \$115.00

- **Tiered Round Cakes**

- Starting at \$4.00 pp

- **Square/Hexagonal Cakes**

- Extra \$1.00 pp

- **Cupcakes**

- Regular for \$2.00 ea
- Mini for \$1.00 ea
- 1 Doz. Minimum Order

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# 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, Pascale Catering reserves the right to reassign a more appropriate sized function room. Pascale Catering 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 two 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 third 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.