

Justin's
TUSCAN
GRILL

Cocktail Party Menu

2017

Cocktail Party

Hors d'Oeuvres & Canapes

*Displayed or Passed on Silver Trays by Wait Staff
(Prices Based on 1 Piece per Person of Each Selection)*

A

*4 Selections from A
@ \$6.00 pp*

- Avocado Tartare | Served on a Leaf of Endive
- Caprese Skewer | Cherry Tomatoes, Basil Pesto & Fresh Mozzarella Beads
- Mini Risotto Ball | Crisp, Fried Risotto Balls Flavored with Basil, Prosciutto & Romano, Served with Warm Marinara Sauce
- Stuffed Mushrooms | With Spinach & Feta, Crabmeat or Sausage Filling
- Vegetable, Chicken or Pork Pot Stickers | With Soy Ginger Dipping Sauce
- Wild Mushroom Tartlets | With Smoked Mozzarella in a Flaky Pastry Cup
- Indonesian Chicken Satay | With Spicy Peanut Sauce
- Spanakopita | Spinach & Feta Wrapped in Phyllo Pastry
- Marinated Tomato Crostini | With Whipped Feta and Fresh Basil

B

*4 Selections from A or B
@ \$7.00 pp*

- Crunchy Tuna Tartare | Served on a Spoon
- Southwestern Chicken Crostini with Guacamole
- Duck and Apple Tartlets | With Caramelized Onions & Smoked Mozzarella
- Asparagus Tips | Wrapped in Prosciutto & Provolone
- Sea Scallops | Wrapped in Bacon, Served with Creamy Horseradish Sauce
- Korean Flank Steak Satay | With Chimichurri Sauce
- Seared Sesame Crusted Ahi Tuna | With Wasabi Crème
- Coconut Crunchy Shrimp | With Chili Apricot Dipping Sauce
- Bartlett Pear Cornets | Wrapped in Prosciutto with Mascarpone & Chopped Mint
- Smoked Salmon | With Mascarpone Cheese & Dill on a Rye Crisp

C

*4 Selections from A, B or C @
\$8.50 pp*

\$6.75 pp

- Chilled Jumbo Shrimp | With Traditional Cocktail Sauce
- Mini Maryland Crab Cakes | With Chili Remoulade Sauce
- Mini Beef Wellington
- Lemongrass Shrimp Satay | With Tequila Lime Dressing
- Tomato Bisque Shooter | With Truffle Grilled Cheese Finger Sandwiches
- Oyster Shooters | Raw Oyster Topped with Vodka & Cocktail Sauce in a Shot Glass
- "Lollipop" Lamb Chops | With Tarragon Dijonnaise Sauce (Add \$2.00 pp)
- Mini Lobster Roll | On a New England Bun (Add \$4.00 pp)
- Shrimp Martini | Jumbo Shrimp Cocktail with Cocktail Sauce, Lemon and Olives, Served in a Martini Glass

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

Cocktail Party

Pascale Featured Displays

\$7.95 pp

- Antipasto Table

A Beautiful, Garnished, Multi-Level Display of Italian Specialties Consisting of:

- Colorful Vegetable Crudités with Dipping Sauces
- Cascades of Red & Green Grapes and Assorted Melons
- Variety of Imported & Domestic Cheeses
- Marinated Roasted Mushrooms
- Bowls of Olives (Plain & Marinated)
- Warm Roasted Garlic Artichoke Gratin
- Bowls of Marinated Roasted Peppers
- Basket of Italian Breads

\$1.25 ea

- Add Additional Items

- Swedish Meatballs | Served in a Rich Sauce, Accented with Sour Cream

\$1.50 pp

- Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze

\$2.00 pp

- Mini Baguette Sandwiches | With Premium Italian Meats

\$2.50 pp

- Platter of Sliced Italian Meats | Salamis, Cappicola, Soppressata

1 Selection \$2.00 pp

2 Selections \$3.00 pp

- Salads Served in Rocks Glasses

- Chopped Salad | Crisp Lettuces, Tomatoes, Onions, Cannellini Beans, Roasted Peppers, Artichoke Hearts, Smoked Bacon, Bleu Cheese & Candied Pecans, Served with Balsamic Vinaigrette
- Beet & Goat Cheese Salad | With Toasted Macadamia Nuts and Champagne Vinaigrette
- Caesar Salad | Romaine Lettuce with Creamy Caesar Dressing, Cherry Tomatoes, and Crisp Herb Croutons
- Cobb Salad | Crisp Lettuces with Diced Tomato, Avocado, Egg, Bacon & Creamy Bleu Cheese Dressing

\$9.50 pp

- Charcuterie Table

A Rustic Display Consisting of:

- Wedges of Imported Cheeses
- Cured Meats, Sausages & Country Pâté
- Cascades of Red Grapes
- House Pickled Vegetables
- Assorted Marinated Olives
- Accompanied by Crisp Crackers, Spanish Breadsticks and Artisanal Breads
- Paired with Whole Grain Mustard, Fruit Preserves & Fresh Honey

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Cocktail Party

Displays

\$2.50 pp

- **Vegetable Crudités** | With Ranch & Creamy Blue Cheese Dressings

\$3.00 pp

- **Fresh Fruit Assortment** | In Season Melons, Berries & Golden Pineapple

\$3.00 pp

- **House Made Guacamole & Salsa** | Served with Tri-Color Tortilla Chips

\$3.50 pp

- **Assortment of Cheeses** | Imported and Domestic, With Baskets of Crackers, Cascades of Grapes and Strawberries

\$5.00 pp

- **Mediterranean Display** | Pita, Crostini & Toppings (Choose 3)
 - Plain, Roasted Garlic, or Sun-Dried Tomato Hummus
 - Olive Tapenade
 - Caponata | Marinated & Diced Mediterranean Vegetables
 - Baba Ghanoush | Roasted Eggplant Spread
 - Avocado Tartare
 - Baked Garlic Artichoke Gratin
 - Herb Ricotta
 - Herb Goat Cheese
 - Marinated Tomato & Sun-Dried Tomato Salad
 - Duck Liver Mousse

\$6.00 pp

- **Flat Bread Pizza Display (Choose 3)**
 - Pepperoni & Sausage
 - Garlic, Olive Oil & Mozzarella
 - Tomato, Basil & Fresh Mozzarella
 - Broccoli, Garlic & Mozzarella
 - Prosciutto, Peppers, Onions & Provolone
 - Mushroom, Artichoke, Roasted Red Peppers & Fontina Cheese
 - Buffalo Chicken & Crumbled Bleu Cheese

\$100.00 ea

- **Wheel of Brie en Croute** | Baked with Chopped Nuts in Puff Pastry, Served with Cascades of Grapes & Sliced Apples (Serves 30-50 People)

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

Fresh Pasta Station

Served with Freshly Grated Parmesan Cheese

1 Selection \$4.00 pp
2 Selections \$6.00 pp

- Pasta
 - Penne
 - Fusilli
 - Farafalle
 - Radiatore
- Sauce
 - Marinara
 - Alfredo or Pesto Alfredo
 - Creamy Tomato Vodka Sauce
 - Chicken Riggies
 - Carbonara | With Bacon & Scallions
 - Primavera | Prepared with Cream, Broth or Olive Oil
 - Bolognese | Beef, Veal & Pork
- Add-Ons
 - Grilled Chicken | Add. \$1.00 pp
 - Meatballs | Add. \$1.00 pp
 - Shrimp | Add. \$2.00 pp
- Also Available
 - Macaroni & Cheese
 - Truffled Macaroni & Cheese | Add. \$1.00 pp
 - Autumn Ravioli | Add. \$1.00 pp

Mashed Potato Station

\$4.75 pp

- Yukon Gold Mashed Potatoes Served in a Martini Glass, With a Selection of Toppings to Include:
 - Madeira Sauce
 - Sour Cream
 - Bacon
 - Scallions
 - Shredded Cheddar Cheese

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Cocktail Party

Asian Flare Station

*Made to Order Stir Fry Requires \$75.00 Chef Fee
Let Us Know if you like it Mild, Medium or Spicy!*

\$6.00 pp

- Entrée (Choose 1) | Served with Jasmine Rice
 - Cashew Chicken | With Scallions, Garlic, Red Peppers, Celery & Cashews
 - Spicy Singapore Shrimp | With Snow Peas, Carrots, Onion, Celery & Scallions
 - Sweet and Sour Pork | With Ginger, Garlic, Pineapple, Red Peppers & Green Peppers
 - General Tso Chicken | With Garlic, Scallions & Broccoli

Carving Station

*Our Premium Meats are Hand Carved to Order
& Served on Freshly Baked Petite Rolls with a Selection of Two Sauces
Parties under 100 Guests Require a \$75.00 Chef Fee*

\$6.00 pp

- Baked Old Fashioned Ham Off the Bone

\$6.00 pp

- Slow Roasted Breast of Carolina Turkey

\$6.00 pp

- Boneless Pork Loin | Rubbed with Southwestern Spices

\$6.95 pp

- Top Round of Angus Beef Au Jus

\$7.50 pp

- Korean Marinated Flank Steak | Marinated with Bourbon, Soy & Sesame

\$9.00 pp

- Roast Tenderloin of Angus Beef

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Cocktail Party

Small Plates

Chef Prepared to Order

Parties under 100 Guests Require a \$75.00 Chef Fee

This station must be served with two other stations

*2 Selections
\$15.00 pp*

- **Chicken Marsala** | Wild Mushrooms over Garlic Mashed Potatoes With a Marsala Wine Sauce
- **Shrimp & Scallop Florentine** | In a Creamy Lemon Butter Sauce with Spinach, Served over Herbed Orzo
- **Fennel Crusted Salmon** | Served with White Beans and Kale, Drizzled with Roasted Tomato-Basil Coulis
- **Seared Ahi Tuna** | Drizzled with Creamy Wasabi, Served over Asian Slaw
- **Lump Crab Cakes** | With Remoulade Sauce Served over Sautéed Spinach & Israeli Cous Cous
- **Marinated Flat Iron Steak** | With Crumbled Gorgonzola & Caramelized Onions over Mashed Sweet Potatoes
- **Roast Tenderloin of Beef** | Over Truffle Mashed Cauliflower and Grilled Asparagus Spears, Drizzled with Wild Mushroom Sauce

Seafood Bar

\$12.00 ea

\$100.00

\$240.00

\$150.00

\$300.00

\$Market

- Steamed Clams (1 doz.) | Served with Drawn Butter
- Peel & Eat Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon
- Chilled Jumbo Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon
- Littleneck Clams on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce & Lemon
- Oysters on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce, Mignonette & Lemon
- Chilled Jonah Stone Crab Claws | Served with Creamy Mustard Sauce & Cocktail Sauce

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Cocktail Party

Enhancements

Accent Your Stations with Any of these Additions!

- | | |
|------------|--|
| \$ 2.00 pp | • Mixed Green Salad With Garden Veggies & Choice of Dressing |
| \$ 2.00 pp | • Caesar Salad With Garlic Croutons |
| \$ 2.00 pp | • Tomato, Cucumber & Red Onion Salad With Italian Herb Dressing |
| \$ 2.00 pp | • Fresh Seasonal Fruit Salad |
| \$ 2.00 pp | • Red Potato Salad With Creamy Dill & Horseradish Dressing |
| \$ 2.50 pp | • Tortellini Salad With Creamy Basil Dressing |
| \$ 3.00 pp | • Orzo Salad Tossed with Artichoke Hearts, Cucumber, Tomato, Olives & Feta in a Zesty Dressing |
| \$ 3.00 pp | • Baby Spinach Salad With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette |
| \$ 3.00 pp | • Apple Walnut Salad Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Champagne Vinaigrette |
| \$ 3.50 pp | • Sliced Tomatoes & Mozzarella Drizzled with Basil Vinaigrette |
| \$ 5.00 pp | • Mediterranean Seafood Salad Calamari, Shrimp, Scallops & Mussels Tossed with Olives, Roasted Peppers, Sweet Onions & Basil Vinaigrette |
| \$ 2.00 pp | • Cauliflower Sautéed with Lemon & Parsley |
| \$ 2.00 pp | • Broccoli Florets With Garlic Butter Crumbs |
| \$ 2.00 pp | • Green Beans Almandine |
| \$ 2.50 pp | • Utica Greens With Prosciutto, Cherry Peppers & Breadcrumbs |
| \$ 3.00 pp | • Platter of Grilled Italian Vegetables Drizzled with Balsamic Glaze |
| \$ 3.00 pp | • Brussels Sprouts |
| \$ 3.50 pp | • Platter Grilled Asparagus Spears With Maytag Bleu Cheese & Sherry Vinaigrette |
| \$ 2.00 pp | • Roasted Potatoes With Herbs & Garlic |
| \$ 2.00 pp | • Roast Garlic Mashed Potatoes |
| \$ 2.50 pp | • Warm Lentil Salad |
| \$ 2.50 pp | • Roasted Sweet Potatoes |
| \$ 3.00 pp | • Three Cheese Potatoes Au Gratin |
| \$ 3.00 pp | • White & Sweet Potato Lyonnaise |
| \$ 3.00 pp | • Harvest Rice White & Wild Rice Pilaf with Almonds & Dried Cranberries |
| \$ 3.00 pp | • Acorn Squash Baked with Butter & Brown Sugar |
| \$ 3.00 pp | • Macaroni & Cheese |

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Cocktail Party

Dessert Display

Accent Your Party with Any of these Additions, Made Fresh at our Pascale Bakehouse!

- \$2.50 pp* • **Assorted Cookies & Brownies** | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
- \$2.50 pp* • **Sheet Cake** | Single Layer Cake with Icing
- \$3.00 pp* • **International Cookies** | Chewy Ginger, Coconut Macaroons, Biscotti, & Chocolate Espresso
- \$3.50 pp* • **Vanilla Berry Gateau** | Vanilla Chiffon Cake Layered with Vanilla Bean Custard and Fresh Berries, Iced with Whipped Cream
- \$3.50 pp* • **Traditional NY Style Cheesecake** | With Berry Compote
- \$3.50 pp* • **Carrot Cake** | With Cream Cheese Frosting
- \$3.50 pp* • **Fruit Tart** | With Fresh Berries
- \$3.50 pp* • **Decadent Chocolate Cake** | Rich Chocolate Cake, Layered with Dark Chocolate Mousse & Iced with Chocolate Ganache
- \$4.00 pp* • **Sundae Bar** | Chocolate & Vanilla Ice Cream with Hot Fudge, Caramel Sauce and Assorted Toppings
- \$4.50 pp* • **Assorted Miniature Desserts (Choose 3)** | A Beautiful, Multi-Level Display of Pascale Bakehouse Signature Desserts

 - Apple Crumb Pie
 - Pecan Tartlets
 - Opera Torte
 - Paris Brest
 - Panna Cotta
 - Bête Noir
 - Fruit Tart
 - Lemon Tart
 - Carrot Cake
 - Chocolate Cups Filled with White Chocolate, Dark Chocolate or Raspberry Mousse
 - Peanut Butter Bar
 - White Chocolate Coconut Brownie
 - Traditional NY Style Cheesecake
 - Pumpkin Cheesecake
 - Raspberry Swirl Cheesecake
 - Espresso Cheesecake
 - Tiramisu Shooter
 - Chocolate Ganache Tartlet
 - Chocolate Covered Strawberries
 - Cannolis
 - Cupcakes
- \$5.50 pp* • **Cheese Cake Display** | A Multi-Level Display of Pascale Bakehouse Cheesecakes Consisting of Traditional, Raspberry Swirl, Espresso, Peanut Butter or Pumpkin Cheesecake with Assorted Toppings
- \$9.00 pp* • **Viennese Table** | A Beautiful Multi-Level Displayed Viennese Table from Pascale Bakehouse, Consisting of Selected Cakes and Tarts, Miniature Pastries, Strawberries Dipped in Chocolate, Assorted Truffles, Fruit & International Cookies

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Specialty Cakes & Mini Desserts

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

*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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Cocktail Party

Beverages

***Bars are based on consecutive hours*

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

BOUTIQUE BRAND OPEN BAR

Kettle One or Grey Goose Vodka, Tanqueray 10 or Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Glenlivet or Johnnie Walker Black Scotch, Maker's Mark Bourbon, Boutique Red and White Wine, Boutique Regular and Light Beers, Soft Drinks and Mixers

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$22.00 pp
- Three Hour Bar | \$29.00 pp
- Four Hour Bar | \$35.00 pp

HOUSE BRAND 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

PREMIUM BRAND OPEN WINE BAR

Premium Red and White Wine, Imported & Domestic Regular and Light Beers, Soft Drinks

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$19.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$29.00 pp

CASH BAR

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

- Soft Drinks | \$1.50 ea
- Beer | \$4.00 and up
- Wine | \$6.00 and up
- Cocktails | \$7.00 and up

Menu Continues Onto Next Page →

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.

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Cocktail Party

Beverages Cont.

SODA & JUICE BAR

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Iced Tea, Cranberry Juice, Orange Juice, Grapefruit Juice & Pineapple Juice

- One Hour Bar | \$3.00 pp
- Two Hour Bar | \$5.00 pp
- Three-Four Hour Bar | \$6.00 pp

CHAMPAGNE

- Toast | \$4.00 pp
- Mimosa | \$45.00 per gallon
- Punch | \$45.00 per gallon
- Fountain | \$75.00 fee plus cost of champagne*

PUNCH

- Non-Alcoholic | \$20.00 per gallon
- Alcoholic | \$45.00 per gallon

WINE SERVICE

Red or white wine served by wait staff to each guest during dinner. Wine is charged by the bottle as consumed.

- House Red or White Wine | \$25.00 per bottle
- Pricing for different varietals is available upon request

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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, 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 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.