



DELAWARE ART MUSEUM



Toscana
Catering
when taste matters



2301 KENTMERE PARKWAY • WILMINGTON, DE • 302.571.9590 • DELART.ORG



Catering Menu

Toscana Catering offers many menu selections to help create events that reflect your personal style. We work closely with facility coordinators from the area's most diverse venues, allowing you to create a unique and memorable experience. Toscana Catering provides handcrafted Italian cuisine with the ability to customize specialty menus, such as a family-style BBQ or a cocktail-style reception.

EVENT STAFF

To ensure that we deliver and execute all aspects of your function, all staffing for your event will be handled through Toscana Catering. An estimated cost will be given to you with your proposal. Generally, the ratio of servers to guests is 1 server per 18 guests. Bartenders average 1 per 70 guests, our chefs and kitchen team average 1 per 25 guests and each event will have an event manager. Toscana Catering charges \$30.00 per hour, per staff member, from port to port (prep through clean-up). If your event falls on a holiday or between Friday and Sunday of a holiday weekend, you will be charged time-and-a-half for staffing; \$45.00 per hour, per staff member.

RENTAL EQUIPMENT

Toscana Catering can handle all arrangements for your rental needs. This may include items such as tents, tables, chairs, linens, glassware, silverware, and cooking/service equipment. We will give you an estimated rental cost with your proposal. This rental estimate will fluctuate depending upon final guest count, final menu and your preferences. Typically, we would estimate around \$20 per guest for standard rentals.

MENU

The following menu features some of our most requested and well-known food items., however, you are not limited to these items or packages. Toscana offers the flexibility of working within most budgets and please feel free to share your ideas and vision with us. Due to the ever-changing market price of food, all prices are subject to change until a signed contract has been received.



Catering Menu

PASSED HORS D'OEUVRES

Cold Hors d'oeuvres – priced per person

- marinated tenderloin on focaccia with creamy horseradish \$2.25
- shrimp and avocado salsa in a corn cup* \$2.25
- smoked duck on blini with sour cream \$2.25
- gorgonzola or smoked salmon profiteroles \$2.25
- individual vegetable cups with basil pesto or hummus \$2.25
- sweet chili glazed shrimp skewers* \$2.25
- mediterranean skewers: tomato, fresh mozzarella, grilled eggplant, pesto* \$2.25
- smoked salmon mousse with caviar on blini \$2.75
- poached shrimp cocktail with house-made cocktail sauce \$3.50
- spicy sesame tuna tartar served in edible mini cones \$3.50
- thai noodle salad with spicy pork in petite take-out box with chopsticks \$3.50
- wakame sesame seaweed salad with crab cocktail \$3.50

Hot Hors d'oeuvres – priced per person

- mushrooms stuffed with spinach and gorgonzola* \$2.25
- pulled pork or chicken cheese steak spring rolls \$2.25
- roasted tomato and brie phyllo cups \$2.25
- spinach and goat cheese fritters topped with fig compote \$2.25
- mustard crusted chicken bites with dijon sauce \$2.25
- goat cheese and caramelized onion phyllo cups \$2.25
- mushroom tartlets with truffle oil \$2.25
- petite maryland style crab cakes with caper remoulade* \$2.75
- tomato bisque shooter topped with mini grilled cheese \$2.75
- bacon wrapped scallops \$2.75
- meatball sliders with pomodoro and arugula \$2.75
- mini cheeseburger sliders with tomato and pickle \$3.50
- marinated grilled mini lamb chops \$3.50

**can be prepared gluten free upon request*



Catering Menu

STATIONARY HORS D'OEUVRES

Each set of hors d'oeuvres serves 25 people.

crostini station with a trio of dips	\$110
chick pea hummus	
creamy spinach and artichoke	
tomato, basil, red onion, olives and capers	
*chilled crab and arugula	*add \$44
domestic cheese board	\$155
variety of domestic cheeses, nuts, fresh fruit, crostini and homemade spreads	
artisan cheese and salumi board	\$200
variety of imported premium cheeses (4 types) with sliced di bruno salamis	
garnished with pickled vegetables, olives, nuts and mustard	
assorted skewer board, 125 pieces – choose three:	\$275
tamarind chicken	
soy/ginger marinated flank steak	
thai chili glazed shrimp	
bourbon bbq chicken	
lemon and shallot marinated vegetables	
hand cut vegetable tray with pesto dip	\$75
fresh fruit slices	\$95
cantaloupe, honeydew, pineapple, grapes and berries	



Catering Menu

BAR OPTIONS

Full bar* – price per person

5-hour	\$28
4-hour	\$25
3-hour	\$23
2-hour	\$21
1-hour	\$18

**includes mixers, ice and garnishes*

Beer, wine, and soda bar – price per person

5-hour	\$23
4-hour	\$22
3-hour	\$21
2-hour	\$18
1-hour	\$16

wine

pinot noir or cabernet blend
pinot grigio, chardonnay or sauvignon blanc

beer

dogfish 60 min ipa, yuengling, amstel light

liquor

svedka vodka, beefeater gin, bacardi rum, captain morgan's spiced rum,
jim beam bourbon, seagram's 7 whiskey, dewars scotch

celebration toast

valdo prosecco

\$5.50

specialty drink options – per gallon

starting at \$125

beverage station – per person

freshly brewed iced tea, lemonade, and infused water

\$4



Catering Menu

SERVED DINNER

\$36 per person. Includes salad with breadstick garnish, one starch, one vegetable, La Colombe coffee and assorted dessert minis

First course – please select one:

house salad

fresh field greens with tomato and cucumber tossed with a light lemon vinaigrette

caesar salad

classic caesar salad of romaine tossed in a tangy garlic-laced vinaigrette with homemade croutons and parmesan cheese

spinach salad

baby spinach tossed with cherry tomatoes, red onion and dusted pistachios in a roasted shallot balsamic vinaigrette

Entrée course (\$4 for an additional entrée selection) – please select two:

grilled chicken with artichokes

with caramelized onions and artichoke hearts finished with shallot and white wine sauce

mustard crusted chicken breast

crusted with grain mustard and sautéed with spinach and tomato white wine butter sauce

chicken “val d’osta”

pounded and pan-fried, topped with ham and fontina cheese accompanied by rich marsala sauce

roasted salmon fillet

with a mediterranean mix of olive oil, fresh tomatoes, capers, olives, lemon and fresh herbs

seabass (add \$4 per person)

oven-roasted to a golden brown served with lemony-herb butter topped with a small frisée salad

7oz grilled beef filet mignon (add \$7 per person)

with madeira demi-glace topped with gorgonzola butter

sliced roasted pork loin

stuffed with spinach, mozzarella and house-roasted peppers with rich pan gravy

tortellini

hand-folded pasta filled with ricotta cheese and imported ham in a sun-dried tomato cream sauce (*spinach and ricotta tortellini is also available as a vegetarian option*)



Catering Menu

BUFFET DINNER

\$45.50 per person. Includes salad with breadstick garnish, one starch, one vegetable, one pasta, La Colombe coffee and assorted dessert minis

First course – please select one:

house salad

fresh field greens with tomato and cucumber tossed with a light lemon vinaigrette

Caesar salad

classic Caesar salad of romaine tossed in a tangy garlic-laced vinaigrette with homemade croutons and parmesan cheese

spinach salad

baby spinach tossed with cherry tomatoes, red onions and dusted pistachios in a roasted shallot balsamic vinaigrette

Entrée course – please select two:

mustard crusted chicken breast

crusted with grain mustard and sautéed with spinach and tomato white wine butter sauce

grilled chicken with artichokes

with caramelized onions and artichoke hearts in a shallot and white wine sauce

herb-roasted pork loin

marinated in garlic and fresh herbs served with natural juices and garnished with shiitake mushrooms

roasted salmon fillet

with a Mediterranean mix of olive oil, fresh tomatoes, capers, olives, lemon and fresh herbs

seabass (add \$2 per person)

oven-roasted to a golden-brown served with lemony-herb butter

grilled sliced flank steak (add \$2 per person)

marinated and finished with sherry tomato demi-glace

roasted sliced pork loin

stuffed with spinach, mozzarella and house-roasted peppers with rich pan gravy

grilled sliced tenderloin of beef (add \$4 per person)

served with roasted garlic mayonnaise and creamy horseradish – *carver required*



Catering Menu

SIDES

Starch:

smashed russet potatoes (roasted garlic optional)

quinoa with roasted peppers and goat cheese

herb roasted rosemary potatoes

Vegetable:

grilled mixed vegetables, eggplant, red and yellow peppers, Spanish onions

roasted cauliflower and broccoli

haricots verts, french green beans steamed with butter

grilled asparagus spears, shaved reggiano (add \$1.25 per person)

Pasta – choose a pasta for buffet only

penne pomodoro

fresh tomatoes, roasted garlic and basil tossed with tuscan olive oil

mac and cheese

white cheddar cream sauce

orecchiette pasta

asparagus, sun-dried tomato and caramelized onions

tortellini (add \$3.50 per person)

hand-turned pasta filled with ricotta cheese and imported ham in a sun-dried tomato cream sauce (*spinach and ricotta tortellini is also available as a vegetarian option*)

ravioli melanzane (add \$3.50 per person)

filled with eggplant and ricotta in a rustic sauce of tomato, mushroom and baby spinach



Catering Menu

DESSERT MINIS

Please select three:

- chocolate mousse cups
- “s’mores” bites
- chocolate covered strawberries or pretzels
- mini jayn’eos – homemade “oreos”
- ganache brownie bites
- tiramisu cups
- chocolate dipped cream puffs
- mini pecan tarts
- lemon meringue
- fruit tarts
- mini cheesecakes: vanilla, nutella, peanut butter or caramel pecan
- mini cupcakes: vanilla, chocolate, lemon or carrot cake
- budino cups – italian pudding, please select a flavor: banana, cookies n’ cream, raspberry grand marnier or coconut chocolate almond (vegan)

Seasonal Sweets:

- mini apple pies
- peaches n’ cream

Please inquire about gluten free dessert options.



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Event Guidelines

Audio Visual

Audio Visual Services such as projectors and microphones are available for rent. Additional services for larger events can be arranged with an outside vendor. Please see your Sales Manager for details.

Coat Check

At your request, coat check may be provided in seasonal weather with one attendant per 150 guests, for \$150 for up to five hours and \$30 for each additional hour thereafter.

Decorations

Signs, posters, flip chart papers or decorations may not be affixed in any way to walls, doors, windows, furniture or any other structure on the premises. No candles, sterno or open flame of any kind are permitted in the Museum. Battery operated lighting is acceptable. No balloons, glitter, decorative paper shredding, excelsior, confetti, thrown rice or birdseed are permitted in the Museum or on the grounds. Floral arrangements are welcome in our event spaces; however, live trees and plants may not be brought into the Museum. This includes potted plants or cut garlands, Christmas trees, fresh-cut garden flowers, or any flowers or plants brought in from an outside location rather than a florist's studio. If lilies are used, stamens must be removed from all open buds before entering the museum. We do not permit live flowers of any kind in the galleries. Outdoor events under tents can be decorated with live trees. Interior floral arrangements should be arranged through a florist.

Event Times

The Delaware Art Museum is available for events in the public space starting at 6:00 p.m. – 12:00 a.m. Food and Beverage events will be booked for the following event windows.

The sellable window for a Breakfast and Lunch event is two hours long
The sellable window for a Cocktail Reception event is one hour long
The sellable window for a Three-course Dinner event is three hours long
The sellable window for a Station Reception event is three hours long
The sellable window for a Four-course Dinner event is four hours long

Should the client request to extend the event time, there will be an additional 3% staffing charge added to the food and beverage purchases per additional hour.

Food and Beverage

The exclusive caterer holds the liquor license and board of health permits for Delaware Art Museum. No outside food or beverage may be brought into or out of the facility. Exceptions may include cakes provided by a licensed bakery. Check with your sales manager for further clarification.



Event Guidelines

Gallery Access

Please inquire about renting access to the art galleries during your event. Rental fees are per event up to four hours and include security. No food or drink is allowed in the galleries at any time. This includes but is not limited to closed water bottles and/or other sealed beverage containers.

Linen

Delaware Art Museum provides tablecloths and napkins in black, white or ivory for all events. A limited palette of napkin colors is available at no charge. Specialty items such as chair covers with sashes, overlays, and custom linen colors are available for an additional charge.

Non-Profit Events

All Non-Profit agencies, clubs, and organizations must provide a current 501C3 status form to receive a 10% discount on the venue rental.

Parking

There are over 85 complimentary parking spaces at Delaware Art Museum, available on a first come, first served basis. Additional Parking is available on Kentmere Parkway, in front of the Museum.

Security

Delaware Art Museum security personnel are present 24 hours per day and will be assigned based upon the size of the group and spaces used in the Museum. Security charges are covered by the room rental fee.

Service Vendors

Delaware Art Museum works with many local vendors and may recommend vendors who are familiar with museum guidelines. All vendors must provide a certificate of insurance, and comply with all museum Vendor Guidelines. Vendors must coordinate available time for load in and load out with your Delaware Art Museum representative.

Smoking

The Delaware Art Museum is a smoke free facility as mandated by state law. Designated outdoor areas are available on the North Terrace for special events.

Staffing

Each event requires specific staffing to meet the needs of the event according to our standards of service. Delaware Art Museum will determine the number of staff required for your event based on your final guaranteed number of guests. The staffing charge is not a gratuity, but recovery against the payroll for staff servicing the event. Gratuity is offered at the sole discretion of the customer. Additional line item labor charges may still apply. Check with your sales manager for further clarification.