



BANQUET MENUS & PARTY TRAYS

1250 Hooper Ave Toms River, NJ, 08753
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BANQUET MENU

BANQUET MENU

❁ **Buono Lunch Menu** ❁

14.99 Per Person

Available weekdays 11:30-3:00 PM

Salad

Our signature house salad
Served family style



**Each guest may choose
one entree and one dessert**

Entree

Fettuccini Alfredo
Rigatoni with Vodka
Cavatelli with Ricotta
Chicken Parmigiana
Chicken with Lemon Butter
Chicken Marsala
Chicken Downtown

Dessert

Rice Pudding
Icebox Cake
Cannoli

All menus, add one dollar for soda, coffee, and tea.

For each menu, please add New Jersey sales tax and 18% service charge.

A non-refundable \$250 deposit is required to confirm reservations.

BANQUET MENU

Molto Bene Menu

23.99 Per Person

Salad

Pre-select one to be served family style

Tuscan House • Spinaci • Caesar

Appetizer

Choose Two

Calamari
Zucchini Fritti
Fried Ravioli
Fried Mozzarella
Rice Balls
Mussels Bianco or Fra Diavolo
Scarpariello Wings
Stuffed Mushroom Poppers

Pasta

Choose One

Paparadella Bolognese
Warm Pasta Salad
Fettuccini Alfredo
Rigatoni with Vodka
Penne Vegetale
Cavatelli with Ricotta

Entree

Choose One

Chicken Parmigiana
Chicken with Lemon Butter
Chicken Marsala
Chicken Scarpariello
Chicken Downtown

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BANQUET MENU

Tuscan "Ala Carte" Menu

26.99 Per Person

Salad

Pre-select one to be served family style

Tuscan House • Spinaci • Caesar

Appetizer

Pre-select two to be served family style

Calamari • Zucchini Fritti • Fried Mozzarella
Rice Balls • Mussels Bianco or Fra Diavlo • Fried
Ravioli • Scarpariello Wings • Mushroom Poppers



Entree

Pre-select one to be served family style

Paparadella Bolognese • Rigatoni with Vodka
Cavatelli with Ricotta • Chicken Downtown
Salmon Genovese • Eggplant Parmigiana
Chicken Marsala • Chicken Parmigiana
Warm Pasta Salad

(Add 3.99 for these items)

Veal Parmigiana

Veal Marsala

Osso Buco *(slow braised pork shank)*

NY Strip Strip Steak *(Add \$5.99 per order)*

All menus, add one dollar for soda, coffee, and tea.

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BANQUET MENU

Lucca Menu

30.00 Per Person

Salad

Pre-select one to be served family style

Tuscan House • Spinaci • Chopped Antipasto
Pear and Gorgonzola • Caesar

Appetizer

Choose Two

Calamari • Zucchini Fritti • Fried Ravioli
Fried Mozzarella • Rice Balls • Mussels Bianco or
Fra Diavlo • Scarpariello Wings
Mushroom Poppers

Pasta

Choose Two

Paparadella Bolognese • Warm Pasta Salad
Fettuccini Alfredo • Rigatoni with Vodka
Linguini with Red or White Clam Sauce
Orrechetti with Sausage and Broccoli Rabe
Penne Vegetale • Cavatelli with Ricotta

Entree

Choose One

Chicken Parmigiana • Chicken with Lemon Butter
Chicken Marsala • Eggplant Parmigiana
Chicken Scarpariello • Chicken Downtown

(Add 3.99 for these items per order)

Veal Parmigiana

Veal Marsala

Osso Buco (*slow braised pork shank*)

(Add \$5.99 per order)

NY Strip Strip Steak

Sides

Choose Two

Broccoli Rabe • Seasonal Vegetable • Fries
Garlic Mashed Potatoes • Meatball • Escarole
Roasted Potatoes

All menus, add one dollar for soda, coffee, and tea.

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BANQUET MENU

Florence Menu

35.00 Per Person

Salad

Choose Two

Tuscan House • Spinaci • Chopped Antipasto
Pear and Gorgonzola • Caesar

Appetizer

Choose Two

Calamari • Zucchini Fritti • Fried Ravioli
Fried Mozzarella • Rice Balls • Mussels Bianco or
Fra Diavlo • Scarpariello Wings • Mushroom Poppers

Pasta

Choose Two

Paparadella Bolognese • Warm Pasta Salad
Fettuccini Alfredo • Rigatoni with Vodka • Linguini
with Red or White Clam Sauce • Orrechetti with
Sausage and Broccoli Rabe • Penne Vegetale
Cavatelli with Ricotta • Italian Mac and Cheese

Carne or Forno

Choose Two

Chicken Parmigiana • Chicken with Lemon Butter
Chicken Marsala • Roasted Chicken • Eggplant
Parmigiana • Chicken Scarpariello • Chicken
Downtown • Shrimp Scampi • Flank Steak Milanese

(Add 3.99 for these items per order)

Veal Parmigiana

Veal Marsala

Osso Buco *(slow braised pork shank)*

(Add \$5.99 per order)

NY Strip Strip Steak

Sides

Choose Two

Broccoli Rabe • Seasonal Vegetables • French Fries
Garlic Mashed Potatos • Meatball • Escarole
Roasted Potatoes • Stuffed Baked Potatoes

All menus, add one dollar for soda, coffee, and tea.

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BANQUET MENU

Hors D'Oeuvres **Cocktail Party**

35 per person includes a two hour
open bar and choice of hors d'oeuvres
Minimum 25 people

Choose Five Items

Scarpariello Wings

Scarpariello, garlic
parmesan bleu cheese,
or sweet balsamic glazed

Calamari

Golden fried squid tossed
with fried hot peppers and
tomatoes, fresh marinara
sauce on side. Traditional
calamari also available

Zucchini Fritti

Homemade zucchini
fritters with our
lemon aioli

Stuffed Mushroom Poppers

Stuffed mushrooms filled
with mozzarella and
Italian sausage

Fried Ravioli

Fried cheese ravioli
served with marinara
sauce for dipping

Sliders

Mini sandwiches featuring
angus beef, Italian meats
and cheeses, sausage and
cheese steak

Crostini Sampler

Crispy toasted bread
serviced with a trio of
toppings, brushecetta,
spinach dip, and
tomato-herb goat
cheese spread

Fried Mozzarella

Fresh mozzarella slices
breaded with homemade
breadcrumbs and lightly
sautéed. Served on a bed of
marinara sauce

Rice Balls

The Best of the Shore!
"Arancini" stuffed with
imported arborio rice,
mozzarella and peas,
served on a bed of our
vodka sauce, or marinara
upon request

Wood - Fired Pizza Selections

Made using imported
Italian "00" flour, San
Marzano tomatoes, and
fresh Mozzarella di Bufala

**For the following items add
3.50 per person for each selection.**

Shrimp cocktail • Crab cocktail • Mini lamb chops
Sliced beef tenderloin served on crostini

All menus, add one dollar for soda, coffee, and tea.

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BANQUET MENU



Banquet Bar Package

Open Bar

10 first hour | 9 each additional hour

Per person includes:

Tuscan House Signature Wines

A selection of Cabernet Sauvignon
Merlot • Chardonnay • Pinot Grigio
Montevina White Zinfandel

Domestic Beer

Coors Light • Miller Light • MGD 64
Budweiser • Bud Light

Cocktails and Mixed Drinks

Premium spirits available for
an additional charge

*If you would like to add a bartender to any party, a
\$75.00 service charge will be added to your bill.*

*Entertainment, flowers, linens, etc. are available,
please inquire.*

All menus, add one dollar for soda, coffee, and tea.

For each menu, please add New Jersey sales tax and 18% service charge.

A non-refundable \$250 deposit is required to confirm reservations.

PARTY TRAYS

ANTIPASTI

Chicken Wings

Scarpariello, garlic parmesan bleu cheese, or sweet balsamic glazed

½ Tray 35 | Serves 20-30

Full Tray 70 | Serves 40-50

Golden Fried Calamari

Golden fried squid tossed with fried hot peppers and tomatoes, fresh marinara sauce on side. *Traditional calamari with a side of marinara also available*

½ Tray 50 | Serves 20

Full Tray 100 | Serves 40

Homemade Zucchini Fritters

Homemade zucchini fritters with our lemon aioli

½ Tray 40 | Serves 25

Full Tray 80 | Serves 50

Mussels Bianca or Fra-Diavlo

Black mussels sautéed with garlic and wine or tossed with spicy marinara

½ Tray 35 | Serves 15

Full Tray 70 | Serves 30

Italian Potato Skins

Potato skins topped with fresh bruschetta, fried pancetta bacon and baked with mozzarella

½ Tray 23 | Serves 12

Full Tray 45 | Serves 24

Mushroom Poppers

Stuffed mushrooms filled with mozzarella and Italian sausage

½ Tray 25 | Serves 15

Full tray 50 | Serves 30

Fried Cheese Ravioli

Fried cheese ravioli served with marinara sauce for dipping

½ Tray 30 | Serves 15-20

Full Tray 60 | Serves 30-35

Fresh Mozzarella Slices

Fresh mozzarella slices breaded with homemade breadcrumbs and lightly sautéed. Served with a side of marinara

½ Tray 15 | Serves 10

Full Tray 30 | Serves 20

Rice Balls

The Best of the Shore! "Arancini" stuffed with imported arborio rice, mozzarella and peas, served with your choice of vodka sauce or marinara

½ Tray 25 | Serves 12

Full Tray 50 | Serves 24

Tomato Bruschetta

Presented in a bread bowl, served with garlic crostini

40 Pc | Serves 15-20

All serving suggestions are estimates only

PARTY TRAYS

SALADS

Tuscan House Salad

Field greens, tomatoes, reggiano, red onions, bell peppers, fresh mozzarella tossed with our signature house vinaigrette

½ Tray 30 | Full Tray 60

Warm Pasta Salad

Warm penne pasta tossed with olives, capers, fresh arugula, sun dried tomatoes, reggiano cheese and extra virgin olive oil

½ Tray 39 | Full Tray 78

Antipasto Salad

Chopped iceberg tossed with pepperoni, mortadella, feta, reggiano, pepperoncini, kalamata olives, red onion, provolone, cucumber, and our house vinaigrette

½ Tray 34 | Full Tray 68

Pear and

Gorgonzola Salad

Field greens tossed with fresh pears, gorgonzola, caramelized walnuts, red onion, house vinaigrette

½ Tray 34 | Full Tray 68

Classic Caesar Salad

Romaine and garlic croutons tossed in a classic Caesar dressing, topped with reggiano cheese

½ Tray 30 | Full Tray 60

Caprese Salad

Sliced tomatoes, fresh mozzarella, roasted peppers or sun dried tomatoes basil, extra virgin olive oil and balsamic vinegar

Small 45 | Large 90



Spinach Salad

Baby spinach, caramelized onions, candied walnuts, tomatoes, reggiano cheese, crispy prosciutto dressing. A house favorite, served with a gorgonzola puff pastry

½ Tray 34 | Full Tray 68

Add Chicken, Shrimp or Steak to any salad

Chicken



½ Tray 10 | Full Tray 20

Shrimp

½ Tray 15 | Full Tray 30

Steak

½ Tray 20 | Full Tray 40

 **½ Tray Feeds 15-20 People** 
Full Tray Feeds 30-40 People

PARTY TRAYS

PASTA

Paparadella Bolognese

Ribbon pasta tossed with reggiano in a rich meat sauce. Served with a scoop of mascarpone

½ Tray 39 | Full Tray 78

Fettuccini Alfredo

A classic dish of fettuccini pasta tossed with reggiano and cream

½ Tray 35 | Full Tray 70

Rigatoni Vodka

Fresh rigatoni tossed in a vodka cream sauce with a hint of prosciutto. Our best seller

½ Tray 39 | Full Tray 78

Orrechetti with Sausage and Broccoli Rabe

Ear-shaped pasta with sautéed broccoli rabe, sweet sausage, and reggiano

½ Tray 45 | Full Tray 90

Cavatelli with Ricotta

Homemade cavatelli tossed with marinara and fresh ricotta, served with an extra scoop of ricotta on top

½ Tray 39 | Full Tray 78

Penne Vegetale

Penne pasta with peas, onions, carrots, zucchini, arugula and mushrooms sautéed in garlic and finished with white wine and reggiano cheese

½ Tray 39 | Full Tray 78

Lasagna

Ribbon pasta, layered with reggiano, marinara, mozzarella and sausage

½ Tray 39 | Full Tray 78

Baked Ravioli

Cheese-filled ravioli tossed in marinara and topped with mozzarella

½ Tray 39 | Full Tray 78



Baked Ziti

Penne pasta tossed with marinara, mozzarella, and ricotta

½ Tray 39 | Full Tray 78

Add Sausage or Pepperoni

½ Tray 10 | Full Tray 20

Italian Mac & Cheese

Rigatoni mixed with a blend of sweet ricotta, provolone, mozzarella and reggiano

½ Tray 39 | Full Tray 78

Add Chicken or Shrimp to any Pasta

Chicken

½ Tray 10 | Full Tray 20

Shrimp

½ Tray 15 | Full Tray 30

PARTY TRAYS

SPECIALTIES

Homemade Meatballs

1/2 pound each

5 Each | 48/Dozen

Chicken or Veal Parmigianino

Thin, lightly breaded cutlets sautéed until golden and baked with marinara and mozzarella

Chicken Breast

1/2 Tray 40 | Full Tray 80

Veal

1/2 Tray 65 | Full Tray 105

Chicken or Veal with Lemon Butter

Sautéed with fresh lemon, cream, white wine, and capers

Chicken Breast

1/2 Tray 40 | Full Tray 80

Veal

1/2 Tray 65 | Full Tray 105

Sausage, Peppers, and Onions in tomato sauce

Homemade sausage simmered with peppers, onions and tomato sauce. Great for sandwiches or by itself

1/2 Tray 57 | Full Tray 115

Chicken or Veal Marsala

Sautéed with mushrooms in sweet marsala sauce

Chicken Breast

1/2 Tray 40

Full Tray 80

Veal

1/2 Tray 65

Full Tray 105

Chicken Scarpariello

Tender chicken on the bone with white wine, spicy peppers, and sausage

Chicken on the Bone

1/2 Tray 50 | Full Tray 100

Chicken Breast

1/2 Tray 65 | Full Tray 130

“Chicken Downtown”

Thin breaded chicken cutlets sautéed until golden and topped with spinach, mushrooms, ricotta, tomato, and provolone. Baked to perfection

Chicken Breast

1/2 Tray 50 | Full Tray 100

Chicken, Flank Steak or Veal Milanese

Thin, lightly breaded cutlets sautéed until golden and lightly dressed with extra virgin olive oil. Served with an arugula salad, lemon, and shaved reggiano cheese

Chicken Breast

1/2 Tray 40 | Full Tray 80

Veal or Flank Steak

1/2 Tray 65 | Full Tray 105

SIDES

Available by the pound

Serves four people

Broccoli Rabe | 11

Fresh Green Beans | 9

**Garlic Mashed
Potatoes | 9**



Roasted Potatoes | 9

**Fresh Seasonal
Vegetables | 11**

Polenta | 11

Risotto | 11

**Loaf of bread and
dipping sauces | 10**

 **Full tray feeds 25-30 people** 

PARTY TRAYS

SANDWICH PLATTERS

Bianco Panini (Pressed)

Grilled panella, provolone, fresh mozzarella, roasted peppers and tomato with basil mayo

Small 49 | Large 98

Add Prosciutto

Small 10 | Large 20

Chicken “Downtown” Sandwich

Thin breaded chicken cutlets sautéed until golden and topped with spinach, mushrooms, ricotta, tomato, and provolone on grilled panella bread with marinara for dipping

Small 71 | Large 126

Eggplant Parmigiano

Lightly sautéed eggplant layered with marinara, reggiano and mozzarella cheese on a toasted garlic roll

Small 71 | Large 126

Chicken Cutlet

Thin breaded chicken cutlets sautéed until golden with melted provolone and hot peppers, served on grilled panella.

Small 71 | Large 126

B.L.T Sandwich

Our grilled panella bread with mayo, pancetta bacon, lettuce and tomato

Small 70 | Large 140

Grilled Vegetable Panini (Pressed)

Rosemary ciabatta grilled with warm portobello, zucchini, tomato, eggplant, and provolone

Small 71 | Large 126

Grilled Chicken Panini (Pressed)

Rosemary ciabatta grilled with sliced chicken, arugula, tomato, and a ricotta-gorgonzola spread

Small 71 | Large 126

 **Small 16 Pieces | Large 32 Pieces** 

CHEESE, MEAT & VEGETABLE PLATTERS

Selection of Italian Cheeses

Fresh mozzarella, sharp provolone, reggiano, gorgonzola, fontina, mozzarella di bufala

Small 60 | Large 120

Selection of Cured Italian Meats

Capicola, prosciutto di Parma, genoa salami, mortadella, soppressata

Small 50 | Large 100

Grilled Vegetables

Eggplant, red peppers, yellow squash, red onions, carrots and zucchini marinated in a balsamic vinaigrette dressing

Small 39 | Large 78

Fresh Vegetable Crudite

Assorted seasonal vegetables with sundried tomato or spinach artichoke dip.

Small 39 | Large 78

PARTY TRAYS

SEAFOOD

Salmon Genovese

Fresh roasted salmon served with sundried tomatoes and pesto cream

½ Tray 78 | Serves 6
Full Tray 155 | Serves 12

Shrimp Parmigianina

Lightly breaded shrimp baked with marinara and mozzarella, served over baby spinach

½ Tray 70 | Serves 15
Full tray 140 | Serves 30

Shrimp Scampi

Lightly sautéed shrimp with white wine, garlic, and fresh lemon. Served with a garlic crostini

½ Tray 70 | Serves 25
Full Tray 140 | Serves 50

Mussels Bianca or Fra-Diavlo

Black mussels sautéed with garlic and wine or tossed with spicy marinara served over a bed of linguini

½ Tray 35 | Serves 15
Full Tray 70 | Serves 30

Linguini with Clam Sauce

Littleneck clams steamed with garlic, white wine, parsley red with fresh marinara served over a bed of linguini

½ Tray 55 | Serves 15
Full Tray 110 | Serves 30

Linguini Frutti di Mare

“Fruits of the sea”, steamed clams, mussels, calamari, shrimp and scallops in a spicy marinara served over a bed of linguini

½ Tray 75 | Serves 15
Full Tray 150 | Serves 30

Fresh Fish

(Daily Specials)

Prepared plank roasted with fresh roasted fennel, green onions, olive oil, lemon and garlic
or

Acqua Pazza

(fish of the day)

Prepared with sauteed white beans, olives and fresh tomato broth

½ Tray 70 | Serves 25
Full Tray 140 | Serves 50

DESSERTS

Tiramisu

Lady fingers soaked in espresso and rum with mascarpone cream and cocoa powder

½ Tray 30 | Full Tray 60

Ice Box Cake

Chocolate pudding and graham crackers layered into a cake.

½ Tray 25 | Full Tray 50

Rice Pudding

Creamy homemade rice pudding with cinnamon and whipped cream

½ Tray 25 | Full Tray 50

