

DESSERTS

DESSERT MINIS serves 10-12 (25 pieces) may include: tiramisu cups, fruit tarts, chocolate covered strawberries & lemon meringue	\$32
HOUSE MADE MINI CANNOLIS 1 dozen	\$18
HOUSE BAKED COOKIES 1 dozen	\$12
BROWNIES 1 dozen	\$12

CHAFING DISHES

CHAFING DISHES & STERNOS return the chafing dish frames to Toscana To Go & receive a \$10 rebate gift card.	\$20 EACH
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BREAKFAST

CONTINENTAL small serves ~10/large serves ~20 assorted muffins, danish & bagels with butter, cream cheese & jelly	\$50/\$95
YOGURT & FRESH GRANOLA small serves ~10/large serves ~20 with fresh fruit	\$40/\$75
FRESH HOUSE MADE QUICHE serves 6 to 8 • spinach, mushroom & goat cheese • asparagus & swiss cheese • bacon, leeks & onion	\$24

EFFORTLESS

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for your next
special event
and we'll
deliver

**REALLY
GOOD
FOOD!**

entertaining

DANbutler
danbutler@bigchefguy.com



in-shop pick up & delivery

**CASUAL
CATERING**
menu

toscana
to go
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PICK UP/DROP OFF



DELIVERY



PERFECT FOR
OFFICE & HOME

ENTERTAINING

TRAYS FOR ENTERTAINING

HORS D'OEUVRES (min 2doz/selection)	\$27/DOZ
• Mushrooms & gorgonzola	
• Roasted tomato & brie phyllo cups	
• Phyllo cups with goat cheese & caramelized onion	
• Tomato & mozzarella skewers	
• Mini crab cakes with remoulade*	
• Grilled shrimp skewers*	
• Bacon wrapped scallops (+\$12/doz)	
• Asparagus & tallegio tartlet	
• Mushroom tartlet	
*items may require 72 hour notice	
DOMESTIC CHEESE TRAY	\$40/\$75
small serves ~15/large serves ~30	
cheddar, swiss, blue cheese,	
herbed goat cheese garnished with	
fresh fruit and crostini	
ARTISAN CHEESE & SALUMI	\$65/\$125
small serves ~15/large serves ~30	
artisanal cheeses: shropshire,	
delice de bourgogne & reggiano with	
sliced imported salumi, cornichons, nuts,	
olives & gourmet crackers	
JUMBO CHICKEN ROASTER WINGS	\$50
serves 10 (5 lb. tray)	
basted in orange & fresh herb marinade	
SHRIMP COCKTAIL	\$90
serves 10-12 (30 pieces)	
jumbo gulf shrimp, traditional cocktail sauce	
GRILLED & GLAZED JUMBO SHRIMP	\$75
serves 10 (35 pieces)	
grilled & glazed in thai chili sauce	
ITALIAN MEATBALLS (BEEF)	\$40
serves 10 (30, 1 oz. pieces)	
in fresh pomodoro sauce	
ANTIPASTO TRAY	\$35/\$65
small serves ~10/large serves ~20	
grilled vegetables including zucchini,	
asparagus, artichokes, roasted peppers,	
roasted garlic hummus, olives & crostini	
FRESH VEGETABLE TRAY	\$40/\$60
small serves ~10/large serves ~20	
with basil pesto dip	
FRESH FRUIT TRAY	\$35/\$65
small serves ~10/large serves ~20	
sliced melons, pineapple, kiwi, grapes &	
fresh berries	

TRIO OF DIPS	\$45
includes: crispy baguette crostini,	
gourmet crackers, red grapes	
choose three (1 pint each) – serves ~20	
• Roasted garlic hummus	
• Artichoke & spinach	
• Tomato & basil bruschetta	
• Eggplant, olive & roasted pepper tapenade	
• Bacon & horseradish dip	

SANDWICH TRAYS

GOURMET SANDWICHES	\$50/\$95
12" tray serves 6 (20 pieces)	
18" tray serves 12 (40 pieces)	
choose 5 varieties	
• Ham & brie with honey mustard	
• Salami & swiss with dijon mustard	
• Sliced tenderloin with red onion & boursin	
• Grilled chicken & fontina with	
oven-dried tomatoes	
• Tacchino- turkey, pancetta, provolone,	
oven roasted tomatoes and spicy mayo	
• Baked eggplant & basil pesto with	
herbed focaccia	
• Hummus & vegetable wrap- tomato,	
cucumber, roasted red pepper & spinach	
• Grilled portobello, roasted red pepper,	
lettuce, provolone & horseradish sauce	
• Fresh avocado spread, tomato, spinach	
and cheddar	
• Toscana chicken salad wrap	
herbed cream cheese, lettuce & tomato	
• Chicken caesar wrap	
(add a 10" bowl of potato salad or rainbow	
pasta for half price)	

ACCOMPANYING SALADS

serves 12 (10" bowls)	
RAINBOW PASTA SALAD	\$30
fresh bell peppers, tomatoes & feta	
FRESH FRUIT SALAD	\$40
golden pineapple, melon & fresh berries	
RED BLISS POTATO SALAD	\$25
dill & curry yogurt	
LINGUINE & PESTO	\$30
kalamata olives & sundried tomatoes	

BUFFET SALADS	SERVINGS	(S) 6	(M) 12	(L) 24
CESARE		\$15	\$30	\$60
crisp romaine, grated parmesan, hand made croutons				
tossed with a light garlic vinaigrette				
MIXED GREEN SALAD		\$15	\$30	\$60
mixed greens, tomatoes & roasted shallot balsamic vinaigrette				
CAPRICCIOSA		\$18	\$35	\$70
mixed greens, artichoke hearts, mushrooms, hearts of palm				
and tomatoes tossed with a mild lemon vinaigrette				
CAPRESE		\$18	\$35	\$70
house made mozzarella, cherry tomatoes, capers				

ENTRÉES	SERVINGS	(S) 6	(M) 12	(L) 24
SESAME CHICKEN		\$35	\$70	\$140
marinated chicken breast, sautéed & finished				
in a sesame sauce with toasted sesame seeds				
CHICKEN FRANCESE		\$35	\$70	\$140
pan fried boneless chicken breast in a				
light lemon butter sauce				
CHICKEN PARMESAN		\$35	\$70	\$140
breaded & fried, topped with pomodoro & provolone				
MUSTARD CRUSTED CHICKEN		\$35	\$70	\$140
artichokes, caramelized onions, white wine				
GRILLED TENDERLOIN		\$80	\$160	\$320
sliced thin with creamy horseradish, served room temperature				
MARINATED FLANK STEAK		\$48	\$96	\$192
sliced & drizzled with ginger, garlic & soy				
CRAB CAKES		\$60	\$120	\$240
lump crab meat barely held together accompanied				
by spicy remoulade sauce				
GRILLED SALMON FILLET		\$42	\$84	\$168
finished with a shallot-herb butter				

PASTAS

serves 4-6, "buffet style" in a 12" x 9" pan	
BAKED "MAC & CHEESE"	\$36
made with rich cream & gooey mozzarella	
TORTELLINI	\$42
hand folded pasta filled with mortadella	
and ricotta in a sun-dried tomato cream	
sauce	
LASAGNA	\$42
choice of beef, chicken, or vegetarian	
add pomodoro sauce (1 quart) + \$10	
PENNE POMODORO	\$30
penne with pomodoro, basil & parmigiana	
PENNE BOLOGNESE	\$36
penne with veal pomodoro sauce, basil	
and parmigiana	

SIDES

serves 6	
BRUSSELS SPROUTS	\$25
roasted with garlic & shallots	
GRILLED MARINATED VEGETABLES	\$25
zucchini, peppers, eggplant & onion	
in extra virgin olive oil	
ASPARAGUS PARMIGGIANO	\$25
with lemon vinaigrette & topped	
with shaved grana padano	
ROASTED POTATOES & CARROTS	\$25
seasoned with fresh rosemary	
QUINOA	\$25
with house-roasted peppers	