



DISTINCTIVE BANQUETS

Toscana 52 will assure that your next banquet, party, or corporate affair will be a success. Our trained & experienced staff will guide you through the selection process & optimally customize your event. Here are some of our features:

- A Plethora of Customized Banquet Selections
- At least 4 Entrée Choices on Each Menu (no pre-ordering necessary)
- Customized Printed Menus with a Title for Your Event
- Award Winning Design
- Gourmet Italian Cuisine
- Expertly Trained Staff
- Corporate Hosting

**CALL TO RESERVE YOUR SPACE TODAY. ASK FOR THE BANQUET
MANAGER 215-942-7770 | 215-942-7787**

PACKAGES INCLUDES CHOICE OF ONE ENTREE AS WELL AS:

- AUTHENTIC TUSCAN BREAD
- GOURMET INFUSED DIP
- UNLIMITED SOFT DRINKS & FRESHLY BREWED ICED TEA
- UNLIMITED GOURMET COFFEE & HERBAL TEAS

CORPORATE HOSTING

With the availability of multimedia technologies such as **PowerPoint ready digital projectors, slide projectors, projection screens & laser pointers**, Toscana 52 is prepared to take care of any contingency. Special deluxe tasting menus packages are available to enhance your company event. Ask a manager for our corporate hosting package or visit us at TOSCANA52.com for further information.

DINNER MENU 'A' \$30.95

- SELECTION 1)** TILAPIA MANGO SALSA
- SELECTION 2)** CHICKEN PARMESAN
- SELECTION 3)** EGGPLANT ROLLATINE
- SELECTION 4)** RAVIOLI DI MAMMA

DINNER MENU 'B' \$33.95

- SELECTION 1)** SEAFOOD MANICOTTI
- SELECTION 2)** VEAL OR CHICKEN PARMIGIANA
- SELECTION 3)** CEDAR PLANK SALMON
- SELECTION 4)** CHAMPAGNE PEAR SACCHETTI

DINNER MENU 'C' \$37.95

- SELECTION 1)** TUSCAN KEBAB
- SELECTION 2)** CRAB CRUSTED TILAPIA
- SELECTION 3)** VEAL OR CHICKEN PICCATA SPECIALE
- SELECTION 4)** ALFREDO WITH SHRIMP OR CHICKEN

DINNER MENU 'D' \$46.95

- SELECTION 1)** FILET BLUE
- SELECTION 2)** SICILIAN DUCK
- SELECTION 3)** BRANZINO ACQUAPAZZA
- SELECTION 4)** VEAL OR CHICKEN TOSCANA

WEEKEND 3 & 4 COURSE DINNER PACKAGES

AVAILABLE FRIDAY THROUGH SUNDAY EVENINGS

WEEKEND MENU A (3 COURSE) \$58.95

ALL GUESTS WILL RECEIVE A MENU & MAY CHOOSE ANY OF THE FOLLOWING APPETIZERS, ENTREES & DESSERTS THE NIGHT OF THE EVENT

PACKAGE INCLUDES:

- AUTHENTIC TUSCAN BREAD
- GOURMET INFUSED DIP
- UNLIMITED SOFT DRINKS & FRESH BREWED ICED TEA
- UNLIMITED COFFEE & TEA

APPETIZERS

- SELECTION 1)** LOBSTER BISQUE
- SELECTION 2)** STUFFED MUSHROOMS
- SELECTION 3)** TUNA GIALLO
- SELECTION 4)** BRUSCHETTA WITH MOZZARELLA

ENTREES

- SELECTION 1)** CRAB CRUSTED TILAPIA
- SELECTION 2)** SEAFOOD MANICOTTI
- SELECTION 3)** SCAMPI RAPINI
- SELECTION 4)** VEAL OR CHICKEN PARMIGIANA

DESSERTS

- SELECTION 1)** TIRAMISU
- SELECTION 2)** TUSCAN BREAD PUDDING
- SELECTION 3)** PANNA COTTA
- SELECTION 4)** ITALIAN GELATO

WEEKEND MENU B \$79.95

ALL GUESTS WILL RECEIVE A MENU & MAY SELECT 1 ITEM FROM EACH CATEGORY THE NIGHT OF THE EVENT. NO PRE-ORDERING IS NEEDED

PACKAGE INCLUDES:

- AUTHENTIC TUSCAN BREAD
- GOURMET INFUSED DIP
- UNLIMITED SOFT DRINKS & FRESH BREWED ICED TEA
- UNLIMITED COFFEE & TEA

SOUP OR SALAD

SELECTION 1) LOBSTER BISQUE

SELECTION 2) PASTA FAGIOLI

SELECTION 3) CAESAR SALAD

APPETIZERS

SELECTION 1) CRAB CHEESECAKE

SELECTION 2) SHRIMP ELEGANTE

SELECTION 3) SALUMERIA

SELECTION 4) ROAST CAPRESE

ENTREES

SELECTION 1) FILET BLUE

SELECTION 2) SICILIAN DUCK

SELECTION 3) BRANZINO ACQUAPAZZA

SELECTION 4) VEAL OR CHICKEN TOSCANA

DESSERTS

SELECTION 1) TIRAMISU

SELECTION 2) TUSCAN BREAD PUDDING

SELECTION 3) PANNA COTTA

SELECTION 4) ITALIAN GELATO

TOSCANA BANQUET EXTRAS

THE FOLLOWING CAN BE ADDED TO ANY OF OUR BANQUET MENUS:

APPETIZERS:

BRUSCHETTA	\$2.95 P/P
ANTIPASTO MISTO ELEGANT COMBINATION OF BRUSCHETTA, STUFFED MUSHROOMS, FRESH MOZZARELLA & TOMATO & 18 MONTHS AGED PROSCIUTTO DI PARMA.....	\$8.95 P/P
CRUDO SAMPLER COMBINATION OF OUR ORIGINAL CRUDO DISHES: TUNA GIALLO, OYSTERS MOSCATO & SHRIMP ELEGANTE	\$10.95 P/P
CUP OF PASTA FAGIOLI OR LOBSTER BISQUE	\$4.95/5.95 P/P

DESSERTS:

ITALIAN GELATO VANILLA, CHOCOLATE OR LEMON.....	\$4.95 P/P
ADD DESSERT FROM OUR TRAY	\$6.99 P/P
CUTTING, SERVICE, CLEANING FEE	\$ 1.95 P/P

BAR OPTIONS:

RUN A TAB: PAY AS YOU GO

OPEN BAR: 1ST HOUR \$14

2ND HOUR \$12

3RD HOUR \$10

(2 HOUR MINIMUM)

Premium Bar: Featuring top shelf vodka, rum, gin & tequila (Add \$2.50 per hour)

LIMITED: LIMIT EVENT TO JUST BEER & WINE ON A TAB

TOSCANA 52 (215) 942-7770 (215) 942 7783
4603 STREET ROAD, FEASTERVILLE, PA 19053

MENU ITEM DESCRIPTIONS

FOUR SEASON SALAD Mixed baby greens with red grapes, pears, pears, dried cranberries, corn, pine nuts, & Tuscan goat cheese. Tossed with a shallot sherry vinaigrette

ALFREDO DI ROMA CLASSICO Homemade fettuccine tossed in a mascarpone crema

APPLE & WALNUT SALAD Baby greens with candied walnuts, Fuji apple, crisp bacon, Italian blue cheese & a raspberry walnut vinaigrette

CEDAR PLANK SALMON Wood fire grilled herb crusted Atlantic salmon on a cedar plank accompanied by potato fontina & grilled asparagus

CHICKEN or VEAL MARSALA Sautéed with aged Marsala wine & wild mushrooms over spaghetti

CHICKEN PARMIGIANA The Italian Classic, topped with fresh mozzarella & served with baked pasta bianca

CHICKEN or VEAL PICCATA SPECIALE Tender chicken or veal medallions sautéed with roast tomatoes & wild mushrooms in a Tuscan wine sauce topped with Tuscan cheeses. Served over artisan pasta.

CHICKEN or VEAL TOSCANA Fresh chicken or veal sautéed with jumbo shrimp in a butter “Vernaccia” wine sauce with artichoke, wood fired tomato, Pecorino cheese & fine herbs over spaghetti

CHAMPAGNE PEAR SACCHETTI Homemade pear & ricotta stuffed pasta sacks, tossed in a delicate walnut champagne cream sauce

CRAB & AVOCADO SALAD Jumbo lump crabmeat, avocado, roma tomatoes, mango, baby arugula, & cucumber tossed in a soy balsamic vinaigrette

CRAB CRUST TILAPIA Jumbo lump crabmeat crusted tilapia finished with a white wine chive butter sauce. Served with grilled asparagus & risotto cake

EGGPLANT ROLLATINE Rolled eggplant filled with ricotta & greens, then topped with a light tomato sauce. Served with baked pasta bianca

FILET BLUE Certified Angus filet mignon topped with a Tuscan blue cheese crust

GNOCCHI POMODORO Potato pasta dumplings served in a pomodoro basil sauce with a sprinkling of parmesan

MACCHERONI AL FORNO Artisan pasta tubes, classic meat sauce, baked with Tuscan cheese

RAVIOLI DI MAMMA Homemade ricotta stuffed ravioli topped with our homemade tomato sauce & parmesan shavings

SCAMPI RAPINI Jumbo shrimp, broccoli rabe, & oven roasted tomatoes sautéed in a garlic white wine sauce.

BRANZINO FLORENTINE Mediterranean seabass pan seared & served with grilled mushroom polenta & wilted spinach in a light champagne pomodoro broth

SEAFOOD MANICOTTI Fresh homemade crepes stuffed with ricotta, shrimp, scallops, & crabmeat. Baked with a light parmesan tomato cream crust

TILAPIA MANGO SALSA Fire grilled rainforest tilapia topped with an executive chef mango salsa.

TUSCAN KEBOB Sausage, jumbo shrimp, & marinated chicken with seasonal vegetables grilled on a skewer. Served with potato torta