



Tuscano's

ITALIAN KITCHEN

14919 NORTH KELSEY STREET
MONROE
360-805-5453
WWW.TUSCANOSITALIAN.COM

LARGE PARTY INFORMATION

Tuscano's is a great place for your Rehearsal Dinner,
Bridal Shower, Birthday Celebration, Anniversary Party
or any other event or celebration.
Call us today!

MAKE TUSCANO'S YOUR CELEBRATION PLACE!

TUSCANO'S ITALIAN KITCHEN
14919 NORTH KELSEY STREET - MONROE - 360-805-5453
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LARGE PARTY POLICIES

We are here to make your Rehearsal Dinner, Birthday Party, Graduation Celebration, etc. a great success. We have handled many events at Tuscano's and have received great reviews from our guests regarding our outstanding service and delicious food. We take great pride in making the event a tremendous success for all involved and understand the importance of exceeding the expectations of the host as well as every guest in attendance. Please review this booklet for details and if you have any questions, please don't hesitate to ask.

- Customized Menus are required for parties of 15 or more. The menu will include the entrees, appetizers, etc. which you choose and can also include a photo and/or event title. There is a one-time \$30 charge for designing/printing customized menus.
- Please review our sample menus within this document. You can choose one of these menus or we are happy to help you select the right entrees for your special event. At Tuscano's, we have a policy of charging for only what you/your group orders (with the exception of our no show fee and late arrival labor charges – see details below).
- ◆ Options:
 - ◆ Appetizers: Would you like to start your event with a selection of delicious appetizers (served family style; please limit apps to 3 or less)? Our appetizers, entrée selections, etc. can be viewed on our website under "MENUS" (www.Tuscanositalian.com)
 - ◆ Salad + Focaccia Bread: We offer two options for salads; choose one of the following (a) Dinner Salad with homemade Pesto-Ranch Dressing served on the side OR (b) Tuscano's Caesar Salad. If you would like bread served with the salad (or with dinner), we offer baskets of our homemade Focaccia Bread, served with zesty Herb Dipping Oil (\$6.49 per basket of eight slices).
 - ◆ Entrees: Please choose 3-4 Entrées to offer your guests. (Sorry no pizzas . . . Due to longer cook times and the size of our pizza oven.)
 - ◆ Beverages: Beverage options can be found on Page 10. If you choose to bring your own wine, champagne or sparkling wine, the Corkage Fee is \$20 per bottle.
 - ◆ Desserts: Options can be found on Page 11 (please limit dessert offerings to 1 or 2 options). If host chooses to provide their own dessert/cake, there will be a \$2 per person service charge (for plateware, flatware, service, etc.) Food Substitutions are not permitted unless extreme dietary needs/food allergies
- Please note: Menu prices are subject to change based on periodic menu updates.
- Guest Count - We will schedule serving and kitchen staff and order food based on the Guest Count provided by the event Host, when making the reservation. If the original count changes, please be sure to contact us at least 5 days prior to your event to avoid our \$30 'No Show' charge. If on the day of your event, the number of guests drops below the final Guest Count provided, there will be a \$30 per person charge for 'no-shows'.
- We will provide one total check for your event (no separate checks). This final check will include taxes as well as a 20% gratuity; however, you are always welcome to add an additional gratuity if you feel staff was exceptional.
- If your event is booked for lunch any day of the week or for dinner Sunday->Thursday (for 20+ guests), you will be provided the entire event space. On weekends our dinners are very busy and we use our upper area event seating for regular dinner service. If your event is during our prime dinner hours on a weekend night (Fri/Sat - 5pm to 7:30pm), we may need to accommodate other guests and seat them in the upper area during your event. If you prefer to have the event space exclusive to your party during prime weekend dinner hours, there is a food/beverage minimum of \$2,000 (plus tax and gratuity).
- The timeline for large parties is 2-2½ hours.
- Labor/Late Charges: Our promise to you is we will have the appropriate number of extra support staff, servers and kitchen staff on the payroll ready to serve you and execute to our high standards at the agreed-upon start time. In the event you/your guests are delayed by 30 or more minutes, there will be an additional labor charge added to your bill at the rate of \$75 per every 30 minutes we are delayed. These late fees help offset our losses for the additional labor costs while waiting for your late arrival and keep us competitive and affordable.
- Note: When planning on decorations, please know we do not allow lighted flame candles nor anything adhered to our walls..

We appreciate your understanding of our policies and thank you for choosing Tuscano's for this important event.



WHEN PLANNING YOUR EVENT, HERE ARE SOME THINGS TO THINK ABOUT:

- What is the date and time of your event?
- How many people will be attending?
- Do you any of your guests need special accommodations (i.e. wheelchair)? Please note: There are two steps from our main floor to our event area.
- Will there be children at the event? Will you need any highchairs and/or booster seats?
- Who will be the main contact for the event? Who will be the on-site contact for the event?
- How do you want to handle beverages for your event?
- Do you want to include appetizers for your guests?
- Do you want to include a starter salad and/or baskets of Focaccia Bread for your guests?
- Do you want to include dessert for your guests?
- Would you like a photo, event name, etc. on the customized menu specially designed for your event?
- Do you want prices listed on the menu? (We assume no, so let us know if otherwise.)
- Does anyone in your group have food allergies or restrictions?
- Do you want to arrive early to add centerpieces or anything else to the tables?
Please Note: We do not allow lighted flame candles.
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BELOW ARE SOME OF THE COMMENTS WE HAVE FROM OUR CUSTOMERS . . .

Hello everyone on the Tuscano's Team:

I just wanted to thank each of you, for ALL of your hard work and efforts into making last night's Dinner such a SUCCESS.

The room looked wonderful. The table set-up worked very well. Thank you for the special menus: they looked wonderful and were well received. The food all tasted great and came out so well timed; I deeply appreciate however that happened.

Our waitress, Shannon, knocked it out of the park! PLEASE share my gratitude with the cooks and kitchen staff!! The whole team on hand was literally, perfect!

Everyone had a wonderful night and I am deeply appreciative and grateful for it.

All the best,

Dean

I stopped on our way out to thank the manager but wanted to follow up with a note of thanks as well. Our Rehearsal Dinner on Saturday was the best! Everyone loved the menu with our photo and can't wait to go back to your restaurant again. They all talked about the yummy food and great service at our wedding!

Please thank Kelly, our server, for her wonderfully kind ways with my elderly grandfather. She was so patient with him and he was so happy (and so were we!).

Our deepest thanks!

Fran and Pete

Tuscano's:

Just wanted to thank you, your wife and your wonderful staff for a perfect rehearsal dinner!! Everything was great! Everyone loved the food and we had a great time! A special thank you to Carmen who was so very attentive to everyone's needs!

Best Wishes!!

Wendy

To Everyone At Tuscano's

We all had a wonderful time at my mom's birthday party last weekend at Tuscano's. The food was delicious and everyone enjoyed the specialty cocktails and great selection of beers on tap, they were a big hit.

Thanks for your efforts with the special menu. My mom is adding one to her scrapbook!

Can't say enough about your staff. We felt so taken care of.

Thanks again,

John

THANK YOU TUSCANO'S!!!!!!!!!!

On behalf of our entire company, we wanted to say thank you to everyone at Tuscano's. We all enjoyed having our Christmas Party there and will certainly return next year. Thanks to Connor for helping us choose the appetizers and entrees and the wine selections. We appreciate having the upstairs area for our team which allowed us to have a few quick speeches and present gifts to our employees.

Thanks again and please hold December 20th for us for next year!



MATT AND RACHELLE REHEARSAL DINNER JANUARY 9, 2026



~APPETIZERS~

Baskets of Tuscano's Homemade Focaccia Bread with herb dipping oil

~ENTREES~

Entrees include Tuscano's Caesar Salad!

Chicken Fettuccine Alfredo

Fettuccine pasta tossed with Grilled Marinated Chicken in our homemade rich creamy Garlic Parmesan Cheese Sauce.

Pollo con Fresca

Marinated grilled chicken breast served with Italian herb linguini topped with sundried tomatoes. Includes a side of tomato bruschetta and grilled asparagus.

Chicken Parmesan

Two tender chicken breasts lightly breaded and fried. Topped with homemade Marinara Sauce and Mozzarella cheese. Served over a bed of spaghetti tossed with more Marinara.

Traditional Spaghetti Bolognese

An Italian classic served with our homemade Bolognese Sauce. Topped with Parmesan Cheese!

~BEVERAGES~

Tuscano's offers assorted Juices, Soft Drinks, Coffee, Tea, Lemonade and Iced Tea.

NO HOST BAR | YOUR SERVER WILL START A TAB

Tuscano's has a fully-stocked bar with delicious Cocktails, 24 Beers & Hard Ciders on tap and an extensive Wine selection.



ANNA AND RILEY REHEARSAL DINNER OCTOBER 10, 2025



~APPETIZERS~

Wicked Shrimp
Tomato Bruschetta

~ENTREES~

Entrees start with a Caesar Salad or House Salad with Tuscano's homemade Pesto Ranch

Traditional Spaghetti Bolognese

An Italian classic served with our homemade Bolognese Sauce. Topped with Parmesan Cheese. Don't forget to add Two Jumbo Meatballs!

Chicken Saltimbocca

Pan-seared chicken breast medallions topped with prosciutto slivers, artichoke hearts, and our Lemon Butter Caper Sauce. Served with linguini noodles tossed with herbs and sundried tomatoes.

Tuscano's Chopped Salad

Crisp romaine, Mozzarella cheese, Genoa salami, prosciutto, garbanzo beans, tomatoes, black olives, and red onions, all tossed in our Italian Vinaigrette.

Salmon Picatta

Grilled Wild Alaskan Salmon topped with homemade Lemon Butter Caper Sauce. Served with sauteed vegetables and Garlic Parmesan Mashed Potatoes

~DESSERT~

Limoncello Mascarpone Cake

Sicilian lemon infused sponge cake layered with Italian Mascarpone and white chocolate curls.

Vanilla Bean Panna Cotta

Creamy custard topped with caramel sauce and whipped cream. A smooth, delicious Italian classic.

~BEVERAGES~

Compliments of your Host, enjoy 23+ Craft Beers and Hard Ciders on tap, house wines-by-the-glass, as well as Coffee, Tea, Ice Tea, Lemonade, Soft Drinks, and Juices.

ALSO AVAILABLE - NO HOST BAR

Tuscano's features a great selection of Cocktails from our fully-stocked bar. Please order from your Server who will then start a separate tab for you.



ABC COMPANY



CHRISTMAS PARTY

DECEMBER 20, 2025



APPETIZERS

Hand-Made Fried Mozzarella

Lightly breaded Mozzarella triangles, flash fried and served with homemade Marinara sauce.

Crispy Calamari

Hand-cut Calamari rings and tentacles lightly floured and flash fried golden. Served with Tuscano's Pesto Ranch dipping sauce.

ENTREES

All Entrees start with Tuscano's Caesar Salad and our homemade Focaccia Bread served with Herb Dipping Oil

Chicken Fettuccine Alfredo

Fettuccine pasta tossed in our homemade creamy Garlic Parmesan Cheese Sauce, topped with a Grilled Chicken Breast.

Salmon Picatta

Grilled Wild Alaskan Salmon topped with homemade Lemon Butter Caper Sauce.

With sautéed seasonal vegetables and Garlic Parmesan Mashed Potatoes.

Cajun Chicken Pasta

Blackened Chicken Breast served over Rigatoni pasta, tossed with Arrabiatta Sausage and sliced mushrooms in our spicy Cajun cream sauce. Topped with diced tomatoes, Parmesan cheese and fresh chopped basil. If you like Spicy, give it a try!

Italian Cobb Salad

Crisp Romaine lettuce, grilled chicken breast, grape tomatoes, real bacon pieces, black olives, hard-boiled egg & Gorgonzola cheese crumbles.

Served with homemade Ranch dressing.

CHILDREN'S MENU

Mac & Cheezy

Spaghetti With A Jumbo Meatball

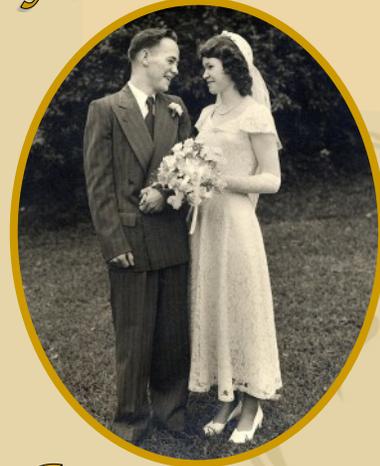
BEVERAGES

Tuscano's features a fine selection of Wines-by-the-Glass, 24 Craft Beers and Hard Ciders on tap and a fully-stocked bar for your enjoyment. Plus

Tea, Coffee, Assorted Soft Drinks, Ice Tea and Lemonade



Happy 50th Anniversary!



John & Mary

November 25, 2025

ENTREES

All Entrees start with Tuscano's Caesar Salad and our homemade Focaccia Bread served with Herb Dipping Oil

Steak Marsala

Tender Filet Medallions lightly seasoned and served on a bed of Garlic Parmesan Mashed Potatoes. Topped with our homemade Marsala Sauce with roasted garlic and portabella mushrooms.

Cheese Raviolis

Cheese Raviolis filled with Mozzarella cheese, topped with our homemade Alfredo sauce.

Chicken Parmesan

Tender Chicken Breast lightly breaded and fried, then topped with our homemade Marinara Sauce and Mozzarella cheese.

Served with a side of spaghetti.

Spaghetti Bolognese with Meatballs

An Italian classic with homemade Bolognese Meat Sauce and our homemade jumbo Meatballs.

BEVERAGES

Coffee, Tea, Iced Tea and Assorted Soft Drinks

DESSERTS

Caramel Pecan Turtle Cheesecake

Rich and delicious cheesecake sits atop a yummy chocolate crust. Topped with pecans and drizzled caramel and chocolate.

Vanilla Bean Panna Cotta

A creamy Italian custard topped with caramel sauce and whipped cream. Silky smooth and delicious.



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ITALIAN KITCHEN



HAPPY BIRTHDAY JORDYN

JANUARY 31, 2026



~APPETIZERS~

Mozzarella Triangles
Tomato Bruschetta
Homemade Focaccia Bread

~ENTREES~

Entrees start with a Caesar Salad or House Salad with Tuscano's homemade Pesto Ranch

Traditional Spaghetti

An Italian classic served with your choice of our homemade Bolognese Sauce (*Meat Sauce*) or Marinara Sauce. Topped with Parmesan Cheese. Don't forget to add Two Jumbo Meatballs!

Spicy Cajun Chicken Pasta

Blackened Chicken Breast served over Rigatoni and tossed with Arrabiatta Sausage and sliced mushrooms in our spicy Cajun Cream sauce. Topped with diced tomatoes, Parmesan cheese and fresh chopped basil.

Fettuccine Alfredo

Fettuccine pasta tossed in our homemade rich creamy Garlic Parmesan Cheese Sauce. Let your server know if you would like to add grilled chicken.

Prime Rib Dip Sandwich

Delicious slow-roasted prime rib layered on a toasted baguette, then smothered with melted Mozzarella. Served with rich, homemade au jus and fries.

~DESSERT~

Limoncello Mascarpone Cake

Sicilian lemon infused sponge cake layered with Italian Mascarpone and white chocolate curls.

Tiramisu

Made with Italian ladyfingers soaked in Espresso and a hint of Liqueur, layered with Mascarpone cream and dusted with Cocoa powder.

~BEVERAGES~

Tuscano's has a fully-stocked bar with delicious Cocktails, 23 Beers & Hard Ciders on Tap and an extensive Wine selection. Other offerings include: Coffee, Tea, Ice Tea, Lemonade and assorted Juices & Soft Drinks.

No Host Bar | Your server will start a tab

Tuscano's

ITALIAN KITCHEN



AMBER'S BABY SHOWER

AUGUST 1, 2025

ENTREES

Please Choose One Entrée

All Entrée Choices Start with Caesar Salad and Fresh-Baked Focaccia Bread with Herb Dipping Oil

Chicken Saltimbocca

Pan-seared chicken breast medallions topped with smoked prosciutto slivers, artichoke hearts and our Lemon Butter Caper Sauce. Served with linguini tossed with herbs & sundried tomatoes.

Tuscano's 8 Layer Lasagna

Eight hearty layers of pasta, meat sauce, ricotta, mozzarella, provolone and Parmesan cheeses layered with spicy Italian sausage in the center.

Salmon Picatta

Grilled Wild Alaskan Salmon topped with homemade Lemon Butter Caper Sauce. With sautéed seasonal vegetables and Garlic Parmesan Mashed Potatoes.

Mamma's Mac & Cheese with Grilled Chicken

Squiggly pasta, smoked prosciutto (*Italian style bacon*), grilled chicken and a blend of zesty cheeses topped with crispy Italian breadcrumbs. Baked to perfection.

BEVERAGES

Tuscano's also offers a fully stocked Bar, a wonderful selection of Cocktails, 24 Beers and Hard Ciders on Tap and a complete Wine List. Also available Coffee, Tea, Iced Tea, Juices and Assorted Soft Drinks.

DESSERTS

Caramel Pecan Turtle Cheesecake

Rich and delicious cheesecake sits atop a yummy chocolate crust. Topped with pecans and drizzled caramel and chocolate.

Limoncello Mascarpone Cake

Sicilian lemon infused sponge cake layered with Italian Mascarpone and topped with European white chocolate curls.

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ITALIAN KITCHEN

Cheers!
to
MELISSA
&
ANDY



HAPPY 50th & 54th BIRTHDAYS!

~APPETIZERS~

Piccante Italian Wings \$15.49

Tender wings & drumettes coated in our spicy herb-infused sauce. Includes our Pesto Ranch Dipping Sauce.

Wicked Shrimp \$16.49

Eight shrimp lightly dusted in Cajun Seasoning, seared to perfection in garlic butter and tossed in our rich Garlic Cream Sauce. Served with toasted baguettes basted with our yummy dipping oil.

Tuscano's Caprese \$12.99

Local vine-ripened tomatoes, sweet basil and fresh Mozzarella cheese, drizzled with extra virgin olive oil and honey balsamic reduction.

~ENTRÉE SELECTIONS~

All Entrées Start With Tuscano's Caesar Salad \$5.49

Homemade Eight Layer Lasagna \$22.99

Eight hearty layers of pasta, meat sauce, Ricotta, Mozzarella, Provolone and Parmesan cheeses, layered with spicy Italian sausage in the center.

Large Seasonal Salad \$16.99

Crispy spring mix tossed with Tuscano's Strawberry Blush Wine dressing. Topped with fresh strawberries, candied walnuts and goat cheese.

Chicken Fettuccine \$26.49

Fettuccine tossed in our rich creamy Garlic Parmesan Cheese Sauce. Topped with grilled marinated chicken.

Salmon Piccata \$26.99

Grilled Wild Alaskan Salmon topped with homemade Lemon Butter Caper sauce. Served with sauteed vegetables and Garlic Parmesan Mashed Potatoes.

Pollo Con Fresca \$18.99

Fresh and healthy! Grilled chicken breast plus Italian herb linguini topped with sundried tomatoes. Includes grilled Asparagus and a scoop of our tomato bruschetta.

~BEVERAGES~

Tuscano's has a fully-stocked bar with delicious Cocktails, 24 Beers & Hard Ciders on Tap and an extensive Wine selection. Other offerings include: Coffee, Tea, Ice Tea, Lemonade and assorted Juices & Soft Drinks.

No Host Bar | Your server will start a tab

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ITALIAN KITCHEN



CONGRATULATIONS ON YOUR RETIREMENT! PHIL

Happy Retirement!

SALAD

All Entrée Choices Start with Caesar Salad and Fresh-Baked Focaccia Bread with Herb Dipping Oil

ENTREES

Salmon Picatta

Grilled Wild Alaskan Salmon topped with homemade Lemon Butter Caper Sauce.

With sautéed seasonal vegetables and Garlic Parmesan Mashed Potatoes.

Steak Marsala

Tender Filet Medallions lightly seasoned and cooked to order, served on a bed of Garlic Parmesan Mashed Potatoes. Topped with our house made Marsala Sauce with roasted garlic and portabella mushrooms.

Cajun Chicken Pasta

Blackened Chicken Breast served over Rigatoni pasta, tossed with Arrabiatta Sausage and sliced mushrooms in our spicy Cajun cream sauce. Topped with diced tomatoes, Parmesan cheese and fresh chopped basil.

If you like Spicy, give it a try! It's delicious!

Chicken Fettuccine Alfredo

Fettuccine pasta tossed in our homemade creamy garlic Parmesan cheese sauce and topped with grilled chicken.

BEVERAGES

Tuscano's also offers a fully stocked Bar, a wonderful selection of Cocktails, 24 Beers and Hard Ciders on Tap and a complete Wine List. Also available Coffee, Tea, Iced Tea, Juices and Assorted Soft Drinks.

DESSERTS

Ask Your Server For Today's Selection

PLEASE INFORM YOUR WAIT STAFF OF ANY FOOD ALLERGIES

Tuscano's

ITALIAN KITCHEN





~BEVERAGE OPTIONS~

Tuscano's offers a great selection of Cocktails, Craft Beers on Tap (many of which are locally-brewed), Hard Ciders on Tap, delicious Wines and a variety of soft drinks and juices as well as coffee, hot tea, iced tea, lemonade and more. Here are options to consider for your Beverage Service.

1	Hosted Bar	With this option Guests can choose any beverage we offer (Non-Alcoholic Beverages + Wine + Beer + Cocktails) and all will be included in the Host's tab.
1a	Hosted Bar – Limit of Two Beverages	Some Guests choose Option 1 with a two beverage limit for all Guests. This is generally done by providing two 'tickets' at each place setting for guests to use when ordering their selected beverage from their Server. With this selection, guests will have the option of ordering anything additional from our Bar. They will order from their Server, who will then start an individual tab for that guest.
2	Any Wines-by-the-Glass + Tap Beers/Hard Ciders + Non-Alcoholic Beverages	Guests can choose any of our Wines-by-the-Glass + any of our Beers-on-Tap, Hard Ciders-on-Tap + all Non-Alcoholic Beverages. These charges will be included in the Host's tab. With this selection, guests will have the option of ordering anything else from our Bar. They will order from their Server, who will then start an individual tab for that guest. (Note: Some hosts have chosen this option but limit their guests to two drinks . . .same for option 1 above.)
2a	House Wines + Tap Beers/ Hard Ciders + Non-Alcoholic Beverages	Same as #2 but guests are limited to our House Wines (which include a Chardonnay, House Red and Chianti). With this selection, guests will have the option of ordering anything else from our Bar. They will order from their Server, who will then start an individual tab for that guest.
3	Wine-By-The-Bottle + Non-Alcoholic Beverages	Wine By the Bottle - Host will choose one Red Wine and one White Wine to feature, along with non-alcoholic beverages (soft drinks, juices, coffee, tea, etc.). Our service staff will pour these wines at the table for your guests as needed. We only charge for the opened bottle.
3a	Wine-By-The-Bottle + Non-Alcoholic Beverages + Any Tap Beer/Hard Ciders	Same as #3 but guests can also order any Beer/Hard Cider on Tap.
4	House Wines + Tap Beers/ Hard Ciders + Non-Alcoholic Beverages	Same as #2 but guests are limited to our House Wines (which include a Chardonnay, House Red and Chianti). With this selection, guests will have the option of ordering anything else from our Bar. They will order from their Server, who will then start an individual tab for that guest.
5	Non-Alcoholic Beverages Only + No Host Bar	Guests can choose any Non-Alcoholic Beverage and these will be included in the Host's tab. With this option, guests will have the option of ordering something outside of what the Host is offering from our Bar. They will order from their Server, who will then start an individual tab for that guest.



Our full **DINNER MENU** can be found at

www.TuscanosItalian.com

Please Note: Menu Items and Prices shown on website are subject to change.

~DESSERTS~

Below are our current dessert selections for Large Parties

Tiramisu

Tiramisu (*Italian for "Pick Me Up"*) is a rich creamy Italian favorite. Made with Italian ladyfingers soaked in Espresso and a hint of Liqueur, layered with Mascarpone cream and dusted with Cocoa powder.

Caramel Pecan Turtle Cheesecake

Rich and delicious cheesecake sits atop a yummy chocolate crust. Topped with pecans and drizzled caramel and chocolate.

Limoncello Mascarpone Cake

Sicilian lemon infused sponge cake layered with Italian Mascarpone and topped with European white chocolate curls.

Spumoni or Vanilla Bean Ice Cream

Please note: If host chooses to provide their own dessert/cake, there will be a \$2 per person charge
(to cover our expenses for plateware, flatware, service, etc.)

MAKE TUSCANO'S YOUR CELEBRATION PLACE!