



GRAND TUSCANY HOTEL

12801 Northwest Freeway, Houston TX 77040

713.462.9977

www.grandtuscany.com



**All prices subject to a 24% service charge and 8.25% tax. Prices are subject to change at any time without notice*

BEVERAGES

Freshly Brewed Coffee, Regular & Decaf by the Gallon

Premium Minuti Italian Brewed Regular & Decaf Coffee by the Gallon

Iced or Hot Herbal Tea Service Gallon by the Gallon

Assorted Sodas Regular & Diet

Bottled Water

Sparkling Water

Iced Bottled Frappuccino's & Coffees

Assorted Juices: Orange | Cranberry | Apple

Naked Bottled Juice

V-8 Tomato Juice

Regular & Sugar-Free Red Bull

Whole, 2%, Soy, & Chocolate Milk

Fruit Punch or Lemonade

A' LA CARTE SNACKS

Freshly Baked Cookies by the Dozen

Dessert Bars or Brownies by the Dozen

Individual Bags of Assorted Potato Chips by the Dozen

Fresh Whole Fruit (Bananas, Apples, Oranges)

Salsa & Chile Con Queso with Homemade Tortilla Chips by the QT

Peanuts or Mixed Nuts by the LB.

Chocolate Covered Strawberries by the Dozen



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SPECIALTY BREAKS

A minimum of 10 people required for Breaks.

Additional charge for Chocolate Covered Strawberries to any Break

FRESH & HEALTHY BREAK

Seasonal Fruit & Cheese Display with Yogurt Dip & Assortment of Crackers | Fresh Vegetable Tray with Classic Hummus Dip | Assorted Soft Drinks | Water Bottles | Hot Herbal Teas

ENERGY BOOST BREAK

Granola Bars | Oatmeal Cookies | Trail Mix | Protein Bars | Whole Fruit Apples & Bananas | Red Bull Energy Drinks | Iced Frappuccino & Coffee Bottles | Water Bottles

DON'T FORGET THE DIP

Lump Crabmeat Dip | Spinach and Artichoke Dip | Warm Tortilla Chips | Bagel Chips | Mixed Nuts | Chilled Sodas Water Bottle | Ice Tea

TEX – MEX BREAKS

Assorted Tortilla Chips | Chili con Queso | Homemade Salsa | Guacamole | Pico De Gallo | Assorted Chilled Sodas Water Bottle | Iced Tea

GELATO BAR & SWEETS

Assorted Gelato | Fresh Brownies | Freshly Baked Cookies | Vanilla & Chocolate Milkshakes | Assorted Chilled Sodas | Water Bottle | Iced Tea



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GRAND TUSCANY BREAKFAST OPTIONS

25 guests minimum is required. If less than 25 guest a charge will be applied per person

CLASSIC CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit | Assorted Danishes | Muffins & Croissant | Bagels | Butter | Cream Cheese | Fruit Preserves | Orange | Cranberry | Apple Juice | Regular & Decaf Coffee | Hot Herbal Tea

OMELETE STATION (Requires an Attendant Fee/Per Hour)

(20 Person minimum)

Station Includes: Bacon | Pork Link Sausage | Breakfast Potatoes

Individually prepared Omelets with your choice of Diced Ham | Red & Green Bell Peppers | Onions Jalapenos | Spinach | Tomatoes | Mushrooms | Cheddar Cheese

SMOKED SALMON BAR

Sliced Smoked Salmon | Cream Cheese | Whipped Garlic & Herb Cheese | Red Onion | Tomato | Capers | Chopped Hardboiled Egg | Toasted Assorted Breads and Bagels

FRENCH TOAST BAR

Chef prepared Golden French Toast Tossed in Egg Batter with Cinnamon. Includes: Butter | Maple Syrup & The Following Toppings:

- **Strawberries**
- **Fresh Black Berries & Blueberries**
- **Chopped Pecans**
- **Whipped Cream**

HOT OATMEAL BAR

Classic Rolled Oats | Brown Sugar | Toasted Pecans | Sliced Almonds | Toasted Walnuts | Dried Cranberries | Raisins | Honey | Hot Cream or Milk



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BREAKFAST THEMES

25 guests minimum is required. If less than 25 guest a charge will be applied per person

All Breakfast themes include:

Freshly Brewed Regular & Decaf Coffee | Orange, Cranberry & Apple Juice | Milk | Hot Herbal Tea

AMERICAN HOT BREAKFAST

Scrambled Eggs with Cheese | Breakfast Potatoes | Whole Wheat & White Toast Bread and YourChoice of One: Apple Wood Smoked Bacon or Sausage patties.

SOUTHERN STYLE BREAKFAST

Scrambled Eggs with Onions and Peppers Applewood Smoked Bacon | Chicken Apple Sausage | Breakfast Potatoes | Country Sausage with Gravy and Biscuits |

HEALTHY START

Seasonal Fresh Fruit | Seasonal Berries | Assortment of Yogurts | Granola | Bran Muffins
Warm Oatmeal | Grits & Cheese | Cream of Wheat Served with Brown Sugar | Honey | Raisins | Pecans & Walnuts.

TEXANS BREAKFAST

Sliced Fresh Fruit | Breakfast Pastries | Scrambled with Chorizo or Sausage | Refried Beans | Breakfast Potatoes | Sliced Jalapenos | Roasted Tomato Salsa | Sour Cream | Shredded Cheddar Cheese | Flour Tortillas



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BREAKFAST ENHANCEMENTS

Breakfast Croissant Sandwiches by the Dozen

Ham, Egg & Cheese | Bacon, Egg & Cheese | Egg & Cheese

Breakfast Tacos by the Dozen

Eggs, Chorizo & Black Beans | Eggs, Potato & Cheddar Cheese | Eggs, Cheddar Cheese with Bacon Or Sausage

Quiche by the Dozen

Spinach & Egg or Quiche Lorraine

Yogurt Granola & Seasonal Fruit Parfaits per person

Assorted Bakery Goods by the Dozen

Danish | Muffins | Croissants | Whipped Butter | Fruit Preserves

Bagels per person

Plain | Cinnamon Raisin Bagels | Butter | Cream Cheese | Fruit preserve

Assorted Individual Yogurts per person

Scrambled Eggs per person

Breakfast Potatoes per person

Smoked Apple chicken Sausage per person

Link Pork Sausage per person

Hickory Smoked Bacon per person

Fresh Seasonal Fruit & Berry Display per person

Cheese Blintzes with Berry Compote per person

Smoothie Shots per person



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LIGHT & CASUAL LUNCH

25 guests minimum is required. If less than 25 guest a charge will be applied per person

All lunches include:

Chips | Homemade Cookie | Pasta or Potato Salad | Bottled Water

Buffet: Choose 3 Item Options

Plated: Choose 3 Item Options

Box Lunch: Lunch Box Includes Whole Fruit

GRILLED STEAK WRAP

Tomato Wrap Tortilla | Ranch Dressing | Chopped lettuce tomatoes | Grilled sirloin Steak.

GRILLED CHICKEN CAESAR WRAP

Spinach Wrap Tortilla | Homemade Caesar Dressing | Romaine Lettuce | Parmesan Cheese
| Grilled Chicken.

GRAND TUSCANY CLUB SANDWICH

Roasted Chicken Breast | Honey Baked Ham | Apple Smoked Bacon | Lettuce | Tomatoes
| Creamy Feta Spread on
Wheat Bread

SHAVED ROAST BEEF SANDWICH

Roast Beef | Melted Swiss Cheese | Lettuce | Tomatoes | On Fontina Bread

ITALIAN COLD CUT SANDWICH

Sliced Turkey | Salami | Ham | Provolone Cheese | Lettuce | Tomatoes | Italian Dressing on
Focaccia Bread

SALMON SALAD WRAP

Spinach Wrap Tortilla | Mixed Lettuce | Cucumbers | Feta Cheese

GRILLED VEGETABLE SANDWICH

Egg Plant | Zucchini | Roasted Sweet Pepper | Red Onions | Fresh Mozzarella Cheese |
Pesto vinaigrette on Focaccia Bread



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HOT ENTREES

25 guests minimum is required. If less than 25 guest a charge will be applied per person

All Entrée Includes: Garden Salad | Chef's Selection of Seasonal Fresh Vegetable & Starch | Rolls & Butter | Chef's selection of Dessert | Freshly Brewed Regular & Decaf Coffee | Iced Tea.

LONDON BROIL

Marinated Flank Steak Grilled to Perfection, Topped with Sherry Mushroom Sauce.

FILET SOLE

File Sole pan fried, covered with white wine Sauce

CHICKEN PICATTA

Pounded Chicken Breast Lightly Dusted with Flour Topped with a Lemon Caper Butter Sauce

SHRIMP SCAMPI

Sautéed Shrimp with Garlic, Parsley and Butter

BEEF STROGANOFF

Beef tips, braised in mushroom sauce until tender

FRIED CAT FISH WITH COCKTAIL SAUCE

Lightly dusted fish Fillet in cornmeal

CHICKEN TUSCANY

Stuffed chicken breast with spinach, roasted peppers and prosciutto

BREADED VEAL MARSALA

Lightly Breaded Veal Cutlets Covered with Marsala Sauce



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GRAND TUSCANY THEMED BUFFETS

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All Themed Buffets Include: Regular & Decaf Coffee | Iced Tea | Water | Hot Herbal Tea

BBQ BUFFET

Salad:

Potato Salad & Cole Slaw
Corn Bread & Fresh Rolls

Entrée:

BBQ Brisket
Smoked Sausage with Peppers & Onions
BBQ Chicken

Sides:

Corn O'Brian
Baked Beans
Pickles, Jalapenos & Onions

Dessert:

Pecan Pie and Peach Pie

ALL AMERICAN

Soup & Salad:

Tossed Green Salad with Choice of Ranch or Vinaigrette
Navy Bean Soup
Fresh Rolls

Entrée:

Chicken Fried Steak with Rich Gravy Sauce
Chicken Fried Chicken with Rich Gravy Sauce
Honey Baked Ham

Sides:

Garlic Mashed Potatoes
Green Beans

Dessert:

Apple Pie and Cherry Pie

CREATE YOUR OWN DELI BUFFET

Deli Display:

An Array of Smoked Turkey, Salami, Roast Beef, Oven Roasted Ham
Variety of Sliced American, Swiss & Monterey Jack Cheese

Assortment of Breads:

Kaiser Rolls, Buns, Wheat Bread, Focaccia & White Bread

Sides:

Served with Potato Salad, Pasta Salad
Lettuce, Tomatoes, Onions, Pickles, Jalapenos
Mayonnaise, Creole Mustard, Pesto Mayonnaise, Yellow Mustard, Chipotle Mayonnaise

Dessert:

Fruit Delight (with whipped cream)



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LITTLE ITALY BUFFET

Soup & Salad:

Cesar Salad & Tossed Green Salad with your Choice of Dressing

Minestrone Soup

Served with Garlic Bread

Entrée:

Beef Lasagna or Vegetarian Lasagna

Fettuccini Chicken Alfredo

Spaghetti Meat sauce

Sides:

Zucchini and Squash

Buttered Carrots

Dessert:

Italian Cream Cake & Tiramisu Cake

MEXICAN BUFFET

Soup & Salad:

Roasted Corn and Black Bean Salad

Tortilla Soup

Entrée:

Beef & Chicken Fajitas Covered with Sautéed Onions & Peppers

Sides:

Spanish Rice

Borracho & Refried Beans

Served with Flour Tortillas

Guacamole and Salsa

Dessert:

Sopapillas with Caramel Sauce

(Fried flat dough with Sugar and Cinnamon)



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RECEPTION DISPLAYS & STATIONS

FRESH FRUIT DISPLAY

Seasonal Sliced Fresh Fruit | Seasonal Fresh Berries | Yogurt Dip

VEGGIE GARDEN DISPLAY

Baby Carrots | English Cucumbers | Heirloom Cherry Tomatoes | Broccoli | Cauliflower | Sweet Peppers | Haricot Verts | Beech Mushrooms | Green Goddess Dip or Classic Ranch Dip

CHEESE DISPLAY

Brie Cheese | Manchego Cheese | Maytag Blue Cheese | Smoked Gouda Cheese | Marinated Bocconcini Mozzarella | Smoked Almonds | Seasonal Berries | Assorted Crackers | Sliced Baguette

ANTIPASTO DISPLAY

Rolled Salami | Fresh Mozzarella | Provolone Cheese | Sliced Salami | Marinated Artichoke Hearts | Herbed Mushrooms | Black Kalamata Olives | Roasted Red Peppers | Fresh Italian Bread | Light Italian Vinaigrette Dipping Sauce

THE MEDITERRANEAN

Baba Ghanoush | Hummus | Roasted Pepper & Artichoke Salad | Assorted Olives & Nuts | Pita Chips | Grilled Pita

SLIDER DISPLAY

Premade Sandwiches Served with Fries and onion rings

1. Classic Beef Slider | Cheddar Cheese | Grilled Onions |
2. BBQ Pulled Pork | Jalapenos | Coleslaw
3. Grilled Chicken | Bacon | Swiss Cheese | Grilled Pineapple

Additions:

Ketchup | Dijon Mustard | American Yellow Mustard | Sliced Tomatoes | Shaved Red Onions | Seasonal Greens | Pickle Chips | Brioche Buns |

PASTA STATION FLAVOR COMPOSITIONS:

CHICKEN FARFALLE PASTA

Grilled Marinated Chicken | Basil | Asiago Cheese | Tomato-Kalamata Olive Sauce | Farfalle Pasta

SPAGHETTI BOLOGNESE

Meat Bolognese Sauce | Parmesan Cheese | Spaghetti Pasta

4 CHEESE MAC-N-CHEESE

House Blend 4 Cheese Sauce | Roasted Chicken | Chive | Elbow Pasta

FETTUCINI PRIMAVERA

Grilled Zucchini & Yellow Squash | Heirloom Cherry Tomatoes | Roasted Broccoli | Grilled Asparagus | Parmesan Cheese | Basil Pesto | Fettuccini Pasta

SHRIMP LINGUINE

Shrimp | Cremini Mushrooms | Basil | Spinach | Toasted Walnuts | Toasted Garlic Oil | Linguine Pasta

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CARVING STATION

Each Carving stations requires an attendant for and additional fee

Prime Rib – Serves 80

Pork Loin – Serves 80

Beef Tenderloin – Serves 80

Au Jus Sauce, Mustard & Mayo, Horse Radish Cream, Silver Dollar Rolls and Butter

Honey Glazed Baked Ham - Serves 80

Served with Dollar Rolls, Mustard and Mayonnaise

Roasted Breast of Turkey - Serves 80

With Mustard and Mayonnaise, Silver Dollar Rolls and Butter



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HOR'S D' OERVRES

50-Piece minimum per item

HOT

Spanakopita

Potato Samosa
(Mint Cilantro Chutney)

Mini Empanadas
(Spinach and Queso with chimichurri Sauce)

Santa Fe Eggroll
(Chicken, Spinach, Peppers, Black Beans in a Fried Wonton)

Vegetarian Spring Roll
(Cabbage, Carrots, Broccoli, Onions, in a Crisp Wonton)

Grilled Lime Shrimp
(Drizzled with mango Thai Chili Sauce)

Bacon wrapped Scallop
(Seared Scallop Wrapped in Applewood Bacon)

Petit Crab Cakes
(with Creamy Cajun Sauce)

Lamb Lollipops
(Drizzled with Chimichurri Sauce)

Miniature Beef Wellington
(Bite sized tenderloin, Baked in a puff pastry)

Individual Petit Quiches

Marinated BBQ Sausages

Breaded Mushrooms

Breaded Artichoke Hearts

Fried Mozzarella Cheese Sticks

Chicken Drumettes

Swedish Meatballs

Sweet & Sour Meatballs

COLD

Assorted Canapes (Minimum 300)

Assorted Finger Sandwiches

Snow Crab Claws

French Onion Dip with Chips

Avocado Dip with Chips

Cold Boiled Shrimp
(Peeled with Cocktail Sauce)

Mini Salmon Lox Cup
(Smoked salmon, Cheese Mousse, Capers, Sliced Onions)

Shrimp Ceviche
(with Avocado Pico Shooter)



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