

## Entrees

Half Tray Serves 10-12 • Full Tray Serves 18-20

Half Tray Full Tray

Chicken Parmigiana.....	75.00	120.00
Veal Parmigiana.....	95.00	150.00
Eggplant Parmigiana.....	65.00	100.00
Eggplant Rollatini.....	75.00	120.00
<i>fresh eggplant rolled with whole milk ricotta and topped with melted mozzarella cheese and fresh tomato sauce</i>		
Grilled Chicken Primavera.....	85.00	130.00
<i>fresh breast of chicken marinated in balsamic vinegar and imported seasonings, grilled and topped with a medley of sautéed fresh vegetables</i>		
Chicken Verdi.....	85.00	140.00
<i>battered breast of chicken sautéed in butter and white wine with fresh broccoli or spinach and melted mozzarella cheese</i>		
Chicken Francese.....	75.00	130.00
Veal Francese.....	95.00	150.00
<i>battered breast of chicken/veal sautéed in lemon, butter and white wine</i>		
Chicken Marsala.....	75.00	130.00
Veal Marsala.....	95.00	150.00
<i>tender breast of chicken/veal sautéed in imported marsala wine and mushroom</i>		
Chicken Sorrentino.....	85.00	140.00
Veal Sorrentino.....	95.00	160.00
<i>layered chicken/veal with breaded eggplant, smoked prosciutto and melted mozzarella simmered in a marsala brown sauce</i>		
Chicken Bruschetta Alla Milanese.....	75.00	130.00
Veal Bruschetta Alla Milanese.....	95.00	160.00
<i>oven baked breaded chicken/veal cutlet topped with fresh diced tomato, red onions, balsamic vinegar, virgin olive oil and fresh basil</i>		
Chicken Alla Vodka.....	85.00	130.00
<i>tender pieces of chicken sautéed in vodka sauce and Portobello mushrooms, topped off with fresh mozzarella</i>		
Chicken Toskana.....	100.00	160.00
<i>tender piece of breaded chicken rolled with sautéed spinach and mozzarella cheese. Lightly fried and oven baked, topped with mushrooms in a marsala sauce</i>		
Scarpello.....	85.00	140.00
<i>juicy strips of char broiled chicken breasts with fire roasted peppers, herb potatoes and grilled Italian sausage infused in a white wine rosemary sauce</i>		
Toskana Shrimp.....	100.00	160.00
<i>battered shrimp in a marsala sauce topped with mushrooms and melted mozzarella cheese</i>		



## Catering Recommendations

### How to order the right amount of food:

You can calculate the amount of servings as  
Number of guests x2 = \_\_\_\_\_

Do not include salads in the above formula.

Full Tray = 20 servings, Half Tray = 10 servings

### Freshness is golden:

The less time the food sits, the better it tastes. We highly recommend having your order picked up or delivered as close to the event as possible.

### Preparing the water trays:

Open the sternos and place on the rack inserts. Fill the deep water trays 1/3 of the way up with water. Light sternos. The food will remain hot for 3 hours approximately. Sternos need roughly 15 minutes to heat up.



248-25 Northern Blvd  
Littleneck, NY 11362

718.225.2887

[www.toskanapizza.com](http://www.toskanapizza.com)

### STORE HOURS:

Monday - Thursday: 10AM - 9PM • Friday: 10AM - 10PM  
Saturday: 11AM - 10PM • Sunday: 11AM - 9PM

Prices subject to change without notice • 3.50% Credit Card Fee

# CATERING MENU

Here at Toskana's, Italian food is made with the  
*finest ingredients - all natural & fresh*



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## Appetizers

Half Tray Serves 10-12 • Full Tray Serves 18-20

	Half Tray	Full Tray
<b>Baked Clams Oreganate</b> .....	<b>65.00</b>	<b>95.00</b>
<i>whole baked little neck clams</i>		
<b>Fried Calamari</b> .....	<b>65.00</b>	<b>95.00</b>
<i>golden fried calamari served with a side of homemade marinara sauce</i>		
<b>Mozzarella Di Casa</b> .....	<b>45.00</b>	<b>70.00</b>
<i>homemade mozzarella, roasted red peppers, tomatoes &amp; basil, virgin olive oil &amp; balsamic vinegar</i>		
<b>Zuppa Di Cozze (Red or White)</b> .....	<b>60.00</b>	<b>85.00</b>
<i>fresh cultivated mussels, steamed &amp; seasoned in a white wine, garlic and herb broth or in a marinara tomato sauce</i>		
<b>Calamari Arrabbiata</b> .....	<b>70.00</b>	<b>100.00</b>
<i>freshly battered calamari tossed with flame roasted peppers sautéed in a "spicy" arrabbiata style plum tomato sauce</i>		
<b>Golden Fried Chicken Fingers</b> .....	<b>60.00</b>	<b>95.00</b>
<i>served with a side of honey mustard sauce</i>		
<b>Mozzarella Sticks</b> .....	<b>55.00</b>	<b>80.00</b>
<i>served with a side of Italian tomato sauce</i>		
<b>Homemade Zucchini Sticks</b> .....	<b>40.00</b>	<b>65.00</b>
<i>served with a side of Italian tomato sauce</i>		
<b>Combo Platter</b> .....	<b>65.00</b>	<b>95.00</b>
<i>zucchini sticks, mozzarella sticks &amp; chicken fingers, served with a side of tomato sauce &amp; honey mustard (Extra charge for substitutions)</i>		
<b>Homemade Riceballs</b> .....	<b>40.00</b>	<b>70.00</b>
<i>stuffed with ground beef, rice and mozzarella cheese served with side of tomato sauce</i>		
<b>Buffalo Chicken</b> .....	<b>60.00</b>	<b>95.00</b>
<i>boneless spicy chicken strips, served with bleu cheese dressing</i>		
<b>Buffalo Wings</b> .....	<b>65.00</b>	<b>95.00</b>
<b>Stuffed Mushrooms</b> .....	<b>50.00</b>	<b>75.00</b>

## Heros

PRICED BY THE FOOT: 3' • 4' • 5' • 6'  
Approx. 8 Slices per Foot

<b>Italian Combo</b> .....	<b>24.95/ft.</b>
<i>Boar's Head Select</i>	
<b>Toscana</b> .....	<b>24.95/ft.</b>
<i>grilled chicken with fresh tomato, fresh mozzarella, fire roasted peppers, and balsamic glaze</i>	
<b>Chicken Francese/ Chicken Parmigiana/ Eggplant Parmigiana</b> .....	<b>24.95/ft.</b>

## Hot Panini/Wraps

12 per tray: 85.00

<b>Broccoli Rabe</b>	<i>sautéed broccoli &amp; fresh mozzarella</i>
<b>Grilled Chicken</b>	<i>grilled chicken, fresh mozzarella, lettuce and tomato</i>
<b>Buffalo Chicken</b>	<i>spicy buffalo chicken and fresh mozzarella</i>
<b>Grilled Eggplant</b>	<i>grilled eggplant with fresh mozzarella and roasted peppers</i>

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## Salads

Half Tray Serves 10-12 • Full Tray Serves 18-20

	Half Tray	Full Tray
<b>Tossed Salad</b> .....	<b>40.00</b>	<b>60.00</b>
<i>assorted lettuce, tomatoes, cucumbers, roasted red peppers, onions olives, mozzarella cheese</i>		
<b>Caesar Salad</b> .....	<b>40.00</b>	<b>60.00</b>
<i>romaine lettuce topped with homemade garlic croutons, Parmesan cheese and Caesar dressing</i>		
<b>Greek Salad</b> .....	<b>40.00</b>	<b>60.00</b>
<b>Baby Spinach Salad</b> .....	<b>50.00</b>	<b>70.00</b>
<i>with fresh mozzarella cheese, roasted peppers, lettuce, tomatoes, onions, olives</i>		
<b>Tricolor Gorgonzola Salad</b> .....	<b>55.00</b>	<b>75.00</b>
<i>mesclun greens, roasted peppers, red onions, cranberries and walnuts, cucumber tomatoes, onions, olives</i>		
<b>Antipasto Salad</b> .....	<b>55.00</b>	<b>75.00</b>

## Dressings

Italian • Ranch • Blue Cheese • Thousand Island • Creamy Italian • Honey Mustard • Caesar Oil & Red Wine Vinegar • Balsamic Vinegar • Creamy Balsamic

## Salad Additions

Available with salads only.

	Half Tray	Full Tray	Half Tray	Full Tray
Shredded Mozzarella.....	15.00	10.00	Grilled or Fried Chicken.....	25.00 40.00
Chopped Salad (addnl.).....	10.00	15.00	Buffalo Chicken Pieces.....	25.00 45.00
Crumbled Gorgonzola.....	15.00	25.00	Jumbo Grilled Shrimp.....	40.00 65.00

## Sides

	Half Tray	Full Tray
<b>"Italian Style" Meatballs &amp; Tomato Sauce</b> .....	<b>55.00</b>	<b>85.00</b>
<b>"Italian Style" Sausage &amp; Tomato Sauce</b> .....	<b>45.00</b>	<b>85.00</b>
<b>French Fries</b> .....	<b>35.00</b>	<b>55.00</b>
<b>Potato Croquettes</b> .....	<b>40.00</b>	<b>60.00</b>
<i>vegetable of your choice sautéed in garlic &amp; extra virgin olive oil</i>		
<b>Spinach</b> .....	<b>65.00</b>	<b>75.00</b>
<b>Broccoli Spears</b> .....	<b>60.00</b>	<b>75.00</b>
<b>Broccoli Rabe (in season)</b> .....	<b>65.00</b>	<b>85.00</b>

## Baked Pasta

	Half Tray	Full Tray
<b>Homemade Meat Lasagna</b> .....	<b>55.00</b>	<b>90.00</b>
<b>Baked Ziti</b> .....	<b>55.00</b>	<b>75.00</b>
<b>Baked Cheese Ravioli</b> .....	<b>65.00</b>	<b>80.00</b>
<b>Baked Manicotti</b> .....	<b>55.00</b>	<b>75.00</b>
<b>Baked Ziti Siciliana (with fresh battered eggplant)</b> .....	<b>60.00</b>	<b>85.00</b>

## Pasta

**CHOICE OF:** Spaghetti • Fettuccine • Rigatoni • Penne • Linguine • Fusilli • Capellini • Farfalle • Whole Wheat Pasta  
Gluten Free Pasta Available (extra charge)

	Half Tray	Full Tray
<b>Penne Oreganate</b> .....	<b>85.00</b>	<b>140.00</b>
<i>fresh shrimp &amp; broccoli sautéed in a classic garlic and white wine scampi sauce topped with toasted bread crumbs</i>		
<b>Penne Bolognese</b> .....	<b>65.00</b>	<b>95.00</b>
<i>freshly ground hearty meat sauce with a touch of cream</i>		
<b>Linguine Clam Sauce (Red or White)</b> .....	<b>85.00</b>	<b>120.00</b>
<i>chopped baby clams sautéed with fresh garlic and oil and with whole shelled Little Neck clams</i>		
<b>Spaghetti Garlic &amp; Oil</b> .....	<b>50.50</b>	<b>75.00</b>
<i>sautéed fresh garlic, extra virgin olive oil &amp; Italian seasoning (Anchovies available by request \$1.50 extra)</i>		
<b>Farfalle Broccoli</b> .....	<b>65.00</b>	<b>95.00</b>
<i>sautéed broccoli with fresh garlic in a light red or white light garlic brodino sauce</i>		
<b>Fettuccine Alfredo</b> .....	<b>60.00</b>	<b>90.00</b>
<i>fettuccine pasta served in a creamy alfredo cheese sauce</i>		
<b>Rigatoni Alla Vodka</b> .....	<b>60.00</b>	<b>90.00</b>
<i>sautéed onions, scallions in a pink vodka cream sauce</i>		
<b>Pesto Rosso Toskana</b> .....	<b>75.00</b>	<b>110.00</b>
<i>Italian San Marzano tomato sauce blended with our homemade pesto di basilico &amp; tender pieces of baked chicken over penne</i>		
<b>Penne Spinaci</b> .....	<b>65.00</b>	<b>95.00</b>
<i>sautéed fresh spinach with fietto di pomodoro sauce and sautéed garlic</i>		
<b>Seafood Linguine (Red or White)</b> .....	<b>95.00</b>	<b>150.00</b>
<i>an old Italian favorite: sautéed shrimp, cultured mussels and clams in a classic marinara sauce or garlic and oil brodino</i>		
<b>Spaghetti Shrimp Marinara</b> .....	<b>95.00</b>	<b>140.00</b>
<i>sautéed shrimp in a fresh marinara sauce over pasta</i>		
<b>Penne Primavera (Red or White)</b> .....	<b>65.00</b>	<b>95.00</b>
<i>fresh assorted vegetables in a light, garden tomato sauce or garlic &amp; oil sauce</i>		
<b>Fusilli Casalinga</b> .....	<b>75.00</b>	<b>110.00</b>
<i>corkscrew shaped pasta tossed with fresh broccoli rabe and grilled chicken strips, sautéed in a light roasted garlic and extra virgin olive oil sauce</i>		
<b>Rigatoni Fiorentina</b> .....	<b>75.00</b>	<b>115.00</b>
<i>baked chicken pieces &amp; sautéed spinach in a creamy pink sauce, tossed with mozzarella</i>		
<b>Spaghetti Calamari Giardino</b> .....	<b>95.00</b>	<b>140.00</b>
<i>calamari sautéed OR fried with marinara sauce over pasta</i>		
<b>Linguine La Toskana</b> .....	<b>95.00</b>	<b>140.00</b>
<i>broccoli rabe, sautéed shrimp, white wine, tossed pignoli nuts, topped off with bread crumbs and served over pasta</i>		
<b>Shrimp Ala Toskana</b> .....	<b>95.00</b>	<b>140.00</b>
<i>Bowtie pasta in vodka sauce combined with green peas</i>		