



Platters to Go





Appetizers

All Platters for 10 People

All Togo Platters on Toscana Disposable Platters and Bowls

Vegetable Crudités | \$90

Fresh Market Vegetables with Ranch Dip

Fresh Fruit Platter | \$90

Melons, Pineapple and Berries

International and Domestic Cheese Tray | \$115

Spanish Manchego, Maytag Blue Cheese, Cheddar, Pepper Jack, Swiss, Smoked Gouda, Brie, Boursin, Fresh Grapes, Crackers, Lavosh, and Baguettes

Seared Ahi Tuna | \$205

Wasabi, Soy Sauce and Pickled Ginger

Wild Mexican Shrimp Cocktail | \$185

(30 Pieces) Traditional Cocktail Sauce & Lemons

House Cured Salmon | \$180

Scottish Salmon with Capers, Onions, Chopped Eggs, Cream Cheese, Plain Bagels

Antipasto | \$170

Grilled Zucchini and Asparagus, Marinated Mushrooms, Assorted Marinated Olives, Prosciutto di Parma, Genoa Salami, Mortadella, Caperberries, Cornichons, Grilled Bread

Artichoke Dip | \$75

Served with Pita Chips

Assorted Sandwiches | \$90

Turkey & Cheese, Chicken Salad or Tuna Salad with Lettuce and Tomato
Served on Multigrain and Sourdough Breads
(Available as Gluten Free Wrap upon request)



Salads

Serves 10 People

All Togo Platters on Toscana Disposable Platters and Bowls

Mixed Green Salad (GF DF V) | \$65

Grape Tomato, Pecans, Champagne Vinaigrette

Gluten Free Caesar Salad | \$70

Romaine Lettuce, Parmesan Crisps, Balsamic Caesar Dressing

Wedge Salad (GF) | \$70

Iceberg Lettuce, Bacon, Onions, Bleu Cheese Crumbles, Cherry Tomatoes, Bleu Cheese Dressing

Caprese Salad (GF) | \$100

Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

Grilled Chicken Caesar (GF) | \$145

Crisp Romaine Lettuce, Chicken Strips, Parmesan Crisps, House Made Balsamic Caesar Dressing

Organic Salmon Caesar (GF) | \$220

Crisp Romaine Lettuce, Grilled Salmon, Parmesan Crisps, House Made Balsamic Caesar Dressing

California Cobb (GF) | \$145

Grilled Mary's Farm Chicken, Bacon, Bleu Cheese, Avocado, Tomato, Hard Boiled Egg, House Vinaigrette

Thai Chicken (GF DF) | \$145

Grilled Mary's Farm Chicken, Napa Cabbage, Cucumber, Soy Beans, Green Onions, Peanut Dressing

Mexican Chop (GF DF) | \$145

Romaine Lettuce, Mary's Farm Chicken, Black Beans, Jicama, Radish, Bell Pepper
Corn Tortilla Strips, Honey Lime Dressing

Cornucopia Salad | \$145

Chopped greens, celery, cranberries, Mandarin orange, Fuji apples, local dates, avocado,
spicy almonds, blue cheese crumbles, champagne vinaigrette

California Power Salad | \$145

Red quinoa, chopped greens, soy beans, avocado, hearts of palm, shaved Brussels sprouts,
heirloom tomatoes, lemon balsamic vinaigrette



Entrees

Serves 10 People and Includes Fresh Rolls and Butter

House made Gnocchi Pomodoro | \$110

Fresh Tomato, Garlic, Basil, Parmesan Cheese

Deep Dish Veal Lasagna Bolognese | \$175

Applewood Bacon, Pancetta, Mozzarella Cheese, Ground Veal, Tomato Sauce

Deep Dish Vegetarian Lasagna | \$145

Mozzarella Cheese, Spinach, Vegetables, Tomato Sauce

Toscana Beef Meatloaf | \$175

Mushroom Marsala Sauce

Chicken Piccata (GF) | \$185

Chicken Cutlets, Lemon, Caper, Wine Sauce

Seared Scottish Salmon (GF) | \$215

Chimichurri Buerre Blanc

Sides

Serves 10 People

Creamed Spinach | \$60

Grilled Asparagus (GF DF V) | \$70

Sauté Brussel Sprouts with Heirloom Carrots (GF DF V) | \$60

Sauté Green Beans (GF DF V) | \$60

Garlic Mashed or Plain Mashed Potatoes or Roasted Fingerling Potatoes (GF) | \$60

Pasta Salad (DF) | \$70

Ditalini with Fresh Vegetables, Balsamic Herb Vinaigrette

Coleslaw (GF) | \$55



Desserts

Cookie Party Platter (30 Mini Cookies) | \$35

Chocolate Chip, Peanut Butter, and Oatmeal

Cookie Plate (Dozen) (GF) | \$35

Chocolate Chip, Peanut Butter, and Oatmeal

Mini Chocolate Brownies (30 Pieces) (GF) | \$50

Whole Apple Pie | \$60

3 Layer Carrot Cake (10" Round) | \$60

General Information

All To Go orders will be on Toscana disposable platters and/ or bowls.

Whether your party is spur-of-the-moment or planned in advance, a weekend event or an after work gathering, holiday party trays and platters from Toscana are a great way to make your day!

Please order by phone and call 72 hours in advance to guarantee availability and pick-up times at the Valet.

All party trays and platters are subject to a 20% service charge and local sales tax. All cancellations within 24 hours will result in a 50% cancellation charge of the order.

Off Property Wait Staff Fee

One provided for every 25 guests (varies based on plated or buffet)

Additional staff fee - \$200 per waiter per four-hour event

Off Property Fee

\$500 Includes one server, China, glassware, flatware and house linens for up to 25 people.

Food minimum of \$1,000 will apply

Off Property Delivery and Pickup Fee

\$100 for any food or equipment delivery and pickup from Member's home.

Bartender Fee

\$200 per four-hour event