



Wine Cellar Menus



Tray Passed

Cold Hors d' Oeuvres

Minimum 25 Pieces Each | Priced per Piece

Cheese Puff with Chives on Sourdough | \$6

Fingerling Potato Filled with Caviar and Crème Fraiche (GF) | \$6

Wild Mexican Shrimp Cocktail (GF, DF) | \$7

Ahi Tuna Shooters with Kalbi Sauce and Scallions (GF, DF) | \$7

Mini Salmon Tartare Tacos with Lemon Crème Fraiche (GF) | \$7

Filet Mignon Steak on BLT Crostini with Applewood Bacon Tomato Compote | \$7

Mini Vegetarian Vegetable Tacos with Chipotle Aioli (GF) | \$6

Seared Peppered Rare Ahi Tuna on a Wonton Crisp and Mango Chutney (GF) | \$7

Bruschetta Caprese on Mini Baguette | \$6

Seasonal Melon and Prosciutto (GF, DF) | \$6

Tuna Poke in Cucumber Cup (GF, DF) | \$7

Prosciutto Wrapped Zucchini with Mango Chutney (GF, DF) | \$6

Watermelon Bites, Feta Cheese and Balsamic Syrup (GF) | \$6



Tray Passed

Hot Hors d' Oeuvres

Minimum 25 Pieces Each | Priced per Piece

Coconut Shrimp with Orange Dipping Sauce | \$7

Parmesan Cheese Arancini with White Truffle Aioli | \$6

Tuscan Pancetta Wrapped Shrimp with Basil Dijon Sauce (GF) | \$7

Mini Crab Cake with Whole Grain Mustard Aioli | \$7

Vegetarian Egg Roll with Orange Dipping Sauce (GF, V) | \$6

Mini Chicken Breast Wellington | \$6

Bacon Wrapped Dates with Blue Cheese (GF) | \$6

House made Pig in the Blanket with Dijon Mustard | \$6

Oriental Chicken on Wonton Crisp & Asian Slaw (GF) | \$7

Asian Duck Confit Tacos with Basil Dijon Sauce (GF) | \$7

Mini Cheeseburger on Brioche | \$7

Mini Pulled Pork BBQ on Brioche | \$7

Mini Beef Wellingtons | \$7

Assorted Mini Flatbreads: Margarita, Pepperoni, or Rustica | \$7 (*Minimum of 12 Pieces*)



Private Dining in the Wine Cellar

Private parties in the Wine Cellar require a food and beverage minimum of \$2500 before service charge and tax. There is a room rental fee of \$500 to secure the room.

The Wine Cellar is not available on evenings when Il Forno is closed.

A \$500 Opening Fee applied on dark nights.

Create Your Own Four Course Chef's Tasting Dinner | \$125 per person

Choose one item from each Category for the Entire Party

Please note any allergies or special requests

First Course

Choose one of the following

Local Citrus Vegetarian Salad (GF)

Organic Watercress, Endive, Avocado, Toasted Almonds, Meyer Lemon Vinaigrette

Traditional Wild Mexican Shrimp Cocktail (GF) * **Toscana Classic**

Lemon Wedges, Spicy Cocktail Sauce

Heirloom Tomato Salad

Hydro Cress, Caperberries, Vegan Green Goddess Dressing

Heirloom Beet Salad (GF)

Micro Beet Green, Marcona Almonds

Point Reyes Bleu Cheese Sauce Vert

Wild Arugula Salad

Laura Chenel Goat Cheese, Croutons, Shaved San Daniele Prosciutto Toasted

Pinenuts, White Truffle Vinaigrette

Heirloom Tomatoes & Fresh Dungeness Crab Salad (GF) * **Chefs Favorite**

Avocado, Radishes, Fresh Herb Vinaigrette



Second Course

Choose one of the following

Roasted Maine Lobster Tail (GF) * **Chef's Favorite**
Sautéed Salsify, King Mushroom, Watercress, Lemon Beurre Monte

Miso Wild Black Cod * **Toscana Classic**
Petite Vegetable Salad, Yuzu-Citrus Hollandaise Sauce

Wild European Dover Sole (GF)
Sautéed Heirloom Carrots, Spinach, Sauce au Champagne

Seared Wild New Zealand John Dory (GF)
Roasted Sunchoke with Fresh Hon Shimeji Mushrooms
Vierge-Vermouth Butter Sauce

Provençale Wild Jumbo Maine Sea Scallops (GF)
Bayaldi Vegetable, Shaved Fennel, Pernod Butter Sauce

Third Course

Choose one of the following

Riviera Style Allen Brothers Petit Filet (GF)
Daube Jus, Swiss Chard, Shallots, Duchesse Potatoes (Also Available as a 6 oz New York)

Allen Brothers Filet Mignon Wellington * **Toscana Classic**
Roasted Fingerling Potato, Grilled Imported Artichoke, Bordelaise Sauce

Seared Wild Chilean Seabass * **Chef's Favorite**
Grilled Artichoke with Tomato Concasse, Fried Zucchini Blossom Fresh Pesto

Roasted Veal Chop
Robuchon Style Potato Puree, Asparagus Tips, Micro Pea Greens

Scottish Salmon Souffle Medallion
Lemon Zest, Roasted Cauliflower, Watercress Sauce

Seared Wild Mediterranean Branzino (GF)
Celery Root Risotto Carbonara Style, Mushroom Parmesan Emulsion



Fourth Course

Choose one of the following

Warm Apple Crostata
Vanilla Gelato

Le Choco Coco Napoleon (GF) * **Chef's Favorite**
Coconut Gelato, Dark Chocolate Ganache

Warm Chocolate Lava Cake (GF) * **Toscana Classic**
Salted Caramel Ice Cream, Crème Anglaise

Dark Warm Chocolate Soufflé (GF)
Side of Amaretto Crème Anglaise

Pain Perdu French Toast
Filled with Fig Puree. Fresh Berries, Honey de Gelato

Limoncello Crème Brûlée (GF)
Fresh Berries Salad with Fresh Lime and Mint

Vegetarian Menu

First Course

Heirloom Beet Tartare (GF)
Puff Rice, Micro Cilantro, Sauce Verte

Second Course

Roasted Sunchoke & Japanese Mushroom (GF)
Grilled Artichoke, Shaved Parmesan, Mushroom Broth

Third Course

Trio of Celery (GF)
Celery Root Steak, Topped with Sauteed Celery, Celery Leaves, Ginger Emulsion

Fourth Course

Dessert of the Day



General Information

Guarantee Policy

An approximate guest count is required at the time of booking. Confirmation of the number of the guests attending must be made no later than five (5) business days prior to the scheduled function. If a guarantee is not called in, you will be charged for the higher of the actual guest count or the original estimate.

Deposit

The Member will be charged a non-refundable deposit of 20% at the time the event is booked. The deposit will be applied to the balance of the event. Remaining balance will be charged to the account unless other arrangements are made in advance.

Food and Beverage

No food and beverage of any kind, unless purchased from the Club, may be consumed on the Club's premises at any time. Exceptions such as wedding or other specialty cake are permitted with approval from the Director of Food and Beverage. A cake cutting fee of \$4.00 plus service charge and tax will apply per person. The Club will provide a large selection of wines to complement your event. If the wine desired is unavailable, Member may bring in wine for a nominal corkage fee of \$25.00 plus service charge and tax per 750ml bottle or less. Please note all alcoholic beverages may not be removed from the Club premises under any circumstances.

Damage to the Club

All repair work resulting from injury to the Club property will be done by persons or firms selected and supervised by the management. Members who injure the property of the Club will be required to pay for the cost of the repairs or replacement thereof, and Members are at all times responsible for the actions of their guests or organizations which they have sponsored for use of the Club facilities.

Payment

Toscana Country Club does not accept cash or credit cards. The final payment of the estimated charges is due five (5) business days prior to the Event. Toscana Country Club Members may charge to their Member Account, but arrangements must be made prior to the event.

Service Charge and Tax

In addition to your food and beverage charges, a 20% service charge and local sales tax will be added to the private party banquet food and beverage sales.

Room and Applicable Charges

Rooms rented with no food and beverage service will incur a set up and breakdown fee. Set fee will be determined by the Social Events and Catering Director.



General Information

Entertainment

All Entertainment engaged by the Club or the client must adhere to all of the Terms and Conditions of the Club contract. Entertainment, photographers, florists and other vendor's support is to be coordinated directly with the Social Events and Catering Director. Vendors will have venue access to load and unload in the designated areas at designated times. Special arrangements can be made to feed contracted service providers.

The Club does not allow vendors to partake in the guest presentations or to consume alcoholic beverages during the event. The Club reserves the right to control the noise level of the music service. Smoke machines are not permitted. The Member is to accept full financial obligation for damage to Club property by equipment caused from the music service. (Insurance Certificates for all vendors and contractors are the sole responsibility of the Member.

Dress Code

Our goal at Toscana is to create a casual and enjoyable multi-generational, family-friendly resort club atmosphere. We recognize that styles and tastes vary from Member to Member and across generations. Please be aware of the surroundings, atmosphere and activities in the various areas of the Club and dress accordingly. As an example, torn and ragged clothing is not allowed. Please remind your family members and guests of the dress code.

Smoking

Cigarette, Cigar and Vape smoking is prohibited in the interior areas of the Club Facilities and in any food and beverages service areas. Smoking on the Club premises is discouraged.

Mobile Phones

The use of mobile devices to make or receive phone calls is prohibited inside all Club buildings (except in the Golf Locker Rooms and Administrative office area) and in all outdoor areas of the Club property, including the golf courses and golf practice facilities (except in the outdoor walkways, parking lots, pool/bocce area to order food and beverages from La Cucina and Il Caffè and in emergency situations).

Additional Equipment

Parties with 100 or more guests will require additional equipment to accommodate larger groups at the expense of the Host. Additional equipment may include temporary restroom facilities, additional labor, lighting, electrical power, storage facilities, etc. The need for additional equipment will be at the discretion of the Social Events and Catering Director who will assist with equipment leasing.

Children

Children should be appropriately dressed and follow Club dress code. Children under 14 years of age are not permitted in the Locker Rooms. Children under 21 years of age are not permitted in Il Forno Lounge. Parents are expected to exercise supervision and adequate control of their children while at the Club.