



Still Life with Fruit (detail), c. 1865
Severin Poesen (c. 1815–c. 1872)
Oil on canvas, 33 3/4 x 43 3/4 inches
Delaware Art Museum. Acquired through the
bequest of Miss Ellen Buckelew, 1970



DELAWARE ART MUSEUM

Toscana
Catering
when taste matters

Menu

Thank you for choosing Toscana Catering.

“Taste always matters” and we’re pleased to provide it for your event!

On these pages, you’ll find our a la carte offerings. We will happily guide you through all the options and pricing. Keep in mind that we can customize your menu to fit your theme, preferences and budget. On the final page of this packet, you’ll find some rules of thumb for pricing of labor and rental equipment that will help you come up with some preliminary budgeting for your event.

STATIONARY HORS D’OEUVRES

each selection serves 25 guests for one hour

Flatbread Station with Dips

your choice of three
roasted garlic hummus
creamy spinach and artichokes
tomato, basil and tuscan olive oil
olive tapenade
bacon and horseradish
chilled crab & arugula (add \$30)
\$90

Trio of Mexican Dips

house made guacamole
blackbean and corn dip
chunky tomato and jalapeno salsa
served with housemade tortilla chips
\$95

Domestic Cheese Board

variety of domestic cheeses, nuts, fresh fruit, berries and crostini
\$120

Artisan Cheese & Salumi Board

variety of premium imported cheeses, toscana’s boursin spread, smoked and cured meats, cornichons, olives, nuts, mustard sauce, crackers and crostini
\$185

Fresh Vegetable Tray with Pesto Dip

a colorful seasonal assortment may include carrots, bell peppers, celery, cucumbers and cauliflower
\$65



DELAWARE ART MUSEUM



Menu

STATIONARY HORS D'OEUVRES (CONTINUED)

Assorted Skewer Board

your choice of three

lemon and shallot marinated vegetables

bourbon bbq chicken

tamarind chicken

soy ginger marinated flank steak

thai chili glazed shrimp

\$240

Fresh Fruit Tray

sliced melons and pineapple, grapes and seasonal berries

\$75

Grilled Vegetable Display

seasonal selections may include eggplant, green and yellow squash, cauliflower,

fennel and assorted colorful bell peppers drizzled with balsamic

\$75

Baked Brie

baked on site and served with mostarda and crostini

\$105

Shrimp Cocktail

jumbo gulf shrimp, traditional cocktail sauce

\$190

Petite Sandwich Trays

caprese - roasted tomato, fresh mozzarella, and basil pesto

tacchino - turkey, pancetta, provolone, roasted tomato with a spicy mayo

tenderloin sliders - roasted beef with creamy herbed boursin

\$165

Bruschetta

diced plum tomatoes, red onion and sweet basil marinated in balsamic vinaigrette

served on toasted baguette

\$65

Warm Maryland Crab Dip

served with housemade tortilla chips

\$140



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PASSED HORS D'OEUVRES

*\$12 per guest for one hour
your choice of five from hot or cold*

Cold Hors D'oeuvres

marinated tenderloin on focaccia with creamy horseradish, truffle oil and microgreens
shrimp and avocado ceviche in a corn cup
smoked duck on blini with cranberry chutney
red grapes with creamy blue cheese and pistachio
individual vegetable cups with basil pesto or hummus
sweet chili glazed shrimp skewers
tomato, fresh mozzarella, grilled eggplant & pesto skewers
smoked salmon mousse with caviar on blini
spicy sesame tuna tartar on a wonton crisp
*poached shrimp cocktail with house-made cocktail sauce
*thai noodle salad with spicy pork in petite take-out box with chopsticks
*crab cocktail with sesame wakame salad
smoked shrimp & gazpacho shooter
*mini lobster rolls
watermelon and feta with balsamic and calabrian pepper
deviled egg with smoked salmon and capers

Hot Hors D'oeuvres

mushrooms stuffed with spinach and gorgonzola
roasted tomato and brie phyllo cups
spinach and goat cheese fritters topped with fig compote
mustard crusted chicken bites with dijon sauce
goat cheese and caramelized onion phyllo cups
mushroom tartlets with truffle oil
tomato bisque shooter topped with mini grilled cheese
*petite maryland style crab cakes with caper remoulade
*bacon wrapped scallops
*marinated grilled mini lamb chops
asparagus and tallegio tart
lemon basil arancini with fresh mozzarella
cheddar, apple and candied bacon baked in a corn cup
*lamb and bleu cheese meatballs with fresh mint

*add \$1 per guest
many items can be prepared gluten free upon request



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2301 Kentmere Parkway | Wilmington, Delaware 19806 | 302.571.9590 | delart.org

Menu

SERVED DINNER

includes choice of salad, entrée, starch, vegetable, breadstick, coffee and tea service and dessert minis
\$35 per guest
\$4 per guest for a second entrée selection

OR

BUFFET DINNER

includes choice of salad, 2 entrées, pasta, starch, vegetable, breadstick, coffee and tea service and dessert minis
\$39 per guest

FIRST COURSE

house salad

fresh field greens with tomato and cucumber tossed with a light lemon vinaigrette

caesar salad

classic caesar salad of romaine tossed in a tangy garlic-laced vinaigrette with homemade croutons and parmesan cheese

spinach salad

baby spinach tossed with cherry tomatoes, red onion and pistachios in a roasted shallot balsamic vinaigrette

ENTRÉE COURSE

mustard crusted chicken

caramelized onions and artichoke hearts finished with shallot and white wine sauce

chicken breast firenze

tomatoes, kalamata olives and capers

chicken val d'aosta

pounded and pan-fried, topped with ham and fontina cheese and accompanied by rich marsala sauce

roasted salmon fillet

finished with a leek and herb butter sauce

sea bass

oven-roasted to a golden brown served with lemony-herb butter topped with a small frisée salad
add \$3.50 per guest



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Menu

SERVED DINNER OR BUFFET DINNER (CONTINUED)

grilled, sliced flank steak

marinated and finished in a cherry tomato demi-glace
add \$2 per guest

filet mignon, 7oz grilled

madeira demi-glace topped with gorgonzola butter
add \$10 per guest

sliced roasted pork loin

stuffed with spinach, mozzarella and house-roasted peppers with rich pan sauce

tortellini

hand-folded pasta filled with ricotta cheese and imported ham in a roasted tomato cream sauce
vegetarian option available

beef short rib

braised in a rustic vegetable sauce
add \$4 per guest

STARCH

smashed russet potatoes

roasted garlic

rosemary roasted potatoes

quinoa

cooked in a rich vegetable stock with fresh herbs

mashed sweet potatoes

finished with sweet cream butter

VEGETABLE

mediterranean vegetables

grilled and tossed with extra virgin olive oil

roasted cauliflower & broccoli

french green beans

steamed with sweet cream butter

grilled asparagus spears

brussels sprouts

roasted with garlic and shallots



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SERVED DINNER OR BUFFET DINNER (CONTINUED)

PASTA (WITH BUFFET)

penne pomodoro

fresh tomatoes, roasted garlic and basil tossed with tuscan olive oil

orecchiette pasta

asparagus, roasted tomato and caramelized onions

tortellini

hand-turned pasta filled with ricotta cheese and imported ham in a roasted tomato cream sauce

add \$3 per guest

spinach and ricotta tortellini is also available as a vegetarian selection

ravioli melanzane

filled with eggplant and ricotta in a rustic sauce of tomato, mushroom and baby spinach

add \$3 per guest

COFFEE STATION

freshly brewed coffee, decaf and hot tea

creamer

assorted sweeteners

DESSERT MINIS

your choice of three

chocolate mousse cups

chocolate covered strawberries or pretzels

ganache brownie bites

tiramisu cups

chocolate dipped cream puffs

pecan tarts

lemon meringue tarts

fruit tarts

apple tarts

berry and lemon curd parfait

cheesecakes

vanilla, nutella, peanut butter or caramel pecan

mini cupcakes

vanilla, chocolate, lemon or carrot cake

budino cups – italian pudding

banana, cookies n' cream,
raspberry grand marnier or white chocolate
peppermint



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Menu

COCKTAIL RECEPTION STATIONS

three stations for two hours with a coffee & mini desserts station \$55 per guest

FROM THE SEA

warm, creamy crab & artichoke dip with tortilla chips
poached salmon with lemon dill sauce
shrimp & white bean salad with spinach

PAN ASIAN

sweet chili glazed shrimp skewers
soy ginger marinated flank steak skewers
tamarind chicken skewers
rice noodle & veggie salad in petite take-out boxes with chopsticks
roasted and salted edamame

LA FIESTA

chili lime braised chicken
spicy pulled pork
guacamole, pico de gallo & queso blanco
flour tortillas & housemade tortilla chips
refried beans & steamed rice

HAND CARVED

roasted turkey with cranberry mayo
smoked ham with honey mustard
petite brioche rolls
grilled seasonal vegetable salad
beef tenderloin, horseradish sauce, add \$3 per guest, an attendant is required

SEAFOOD SHACK

add \$3.50 per guest
new england clam chowder sips
mini lobster rolls
red bliss potato salad vinaigrette
salsa mussels
corn on the cob wheels



DELAWARE ART MUSEUM



Menu

COCKTAIL RECEPTION STATIONS (CONTINUED)

PASTA

caesar salad
mini breadsticks
shaved parmesan
meatballs pomodoro
your choice from the following:
tortellini filled with ricotta & ham coated in roasted tomato cream
ravioli filled with grilled eggplant & ricotta, tossed with olive oil, wilted swiss chard, fresh tomato and roasted garlic
penne pomodoro
orecchiette with chicken, gorgonzola, roasted tomatoes & caramelized onion tossed with olive oil
short rib ravioli (add \$2 per guest)

ANTIPASTI

artisan cheeses
imported smoked and cured meats
cornichons, nuts and fig jam
housemade spreads & dips
grilled seasonal vegetables & marinated artichoke hearts
herbed flatbreads & crostini

BARBEQUE

smoked & spicy pulled pork
garlicky braised greens
cole slaw
cheddar mac & cheese
baked beans
corn bread



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COCKTAIL RECEPTION STATIONS (CONTINUED)

DESSERT MINIS

your choice of three

chocolate mousse cups

chocolate covered strawberries or pretzels

ganache brownie bites

tiramisu cups

chocolate dipped cream puffs

pecan tarts

lemon meringue tarts

fruit tarts

apple tarts

berry and lemon curd parfait

cheesecakes

vanilla, nutella, or raspberry

cupcakes

vanilla, chocolate, lemon or carrot cake

budino cups – italian pudding

banana, cookies n' cream, raspberry grand marnier or white chocolate peppermint



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BEVERAGE OPTIONS

*includes ice, mixers and garnishes
priced per guest – fee will apply for an additional bar set up*

FULL BAR WITH SOFT DRINKS

5 hour – \$26
4 hour – \$24
3 hour – \$22
2 hour – \$20

BEER AND WINE BAR WITH SOFT DRINKS

5 hour – \$23
4 hour – \$21
3 hour – \$19
2 hour – \$17

LIQUOR

tito's vodka
beefeater gin
bacardi rum
captain morgan spiced rum
crown royal canadian rye whiskey
jack daniel's tennessee bourbon
dewar's blended scotch

WINE

red

your choice of two
gertrude la malaina super tuscan
primaterra pinot nero
milbrandt cabernet sauvignon

white

your choice of two
corte fresca pinot grigio
farnese fantini chardonnay
ferrari carano fume blanc

BEER

dogfish 60 minute
yuengling lager
amstel light

Other liquor available upon request, prices may vary



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ADDITIONAL BEVERAGE OPTIONS

celebration toast

valdo prosecco \$6 per guest

specialty drink

\$125 per 25 guests

wine service with dinner

\$7 per guest

dispenser beverage station

freshly brewed iced tea, lemonade, infused water
\$5 per guest for two hours

soft drink station

assorted canned sodas
\$3 per guest for two hours

coffee station

coffee, decaf and hot tea
\$4 per guest

RULES OF THUMB

STAFFING

\$35 per hour per event manager

\$30 per hour per staff member port to port

allow for 2 hours for set-up and 1.5 hours for clean up

1 server per 20 guests

1 bartender per 70 guests

RENTALS

Basic rentals include linens and some cooking and serving equipment.
A firm rental quote will be calculated once all the details are finalized.



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