Wedding Packages

Toscana operates with a commitment to fresh, local ingredients, making them the sound choice when taste matters. Toscana is owned by Chef Dan Butler, Delaware’s most decorated name in the kitchen, and led by our friendly and experienced catering team. At the Delaware Art Museum, we work directly with you to prepare an amazing and memorable dining experience for you and your guests.

PACKAGES INCLUDE

- One hour hors d’oeuvre and cocktail reception
- Served or buffet dinner
- Uninterrupted open bar
- All staffing charges
- Gift, placecard, sweetheart and cake tables
- Battery-operated votive candles (no open flames allowed in the Museum)
- Elegant floor length table linens and napkins in white or ivory
- White padded folding chairs
- Free parking
- Bridal and Groomsmen suites
- Uplighting for Fusco Hall
- One-year Museum membership for the wedding couple which includes free Museum admission, 10% discount to Museum Store, and invitations to special events
- One-day Museum passes for all wedding guests
- Packages are for 75 guests or more
- Reception hours are between 6:00 p.m. and midnight

ADDITIONAL COSTS

- Venue rental starting at $2,500
- Wedding cake (Tier I & II)
- Décor, flowers, music, or additional lighting
- Sculpture Garden/Labyrinth Rental
- Tenting the North Terrace
Wedding Packages

TIER I
$99 per guest

STATIONARY HORS D’OEUVRES

PLEASE CHOOSE ONE

Flatbread Station with a Trio of Dips
chick pea hummus
creamy spinach and artichoke
tomato, basil, red onion, olives and capers

Domestic Cheese Board
a variety of domestic cheeses, nuts, fresh fruit, homemade spreads and crostini

Fresh Vegetable Display
a colorful seasonal assortment may include bell peppers, celery, carrots, cucumbers, broccoli and cauliflower served with pesto dip

Fresh Fruit
sliced melons, pineapple, grapes and berries

PASSED HORS D’OEUVRES

PLEASE CHOOSE THREE

Chilled
marinated tenderloin on focaccia with creamy horseradish
crab and avocado salsa in a corn cup
gorgonzola or smoked salmon profiteroles
sweet chili glazed shrimp
individual vegetable cups with pesto dip or hummus
tomato, fresh mozzarella & grilled eggplant skewers with pesto

Warm
mushrooms stuffed with spinach and gorgonzola
roasted tomato and brie phyllo cups
spinach and goat cheese fritters with fig jam
mustard crusted chicken bites with dijon sauce
goat cheese and caramelized onion phyllo cups
mushroom tartlets with truffle oil
TIER I

SERVED OR BUFFET DINNER

includes choice of salad, an entrée, penne pomodoro starch, a vegetable, breadsticks and a coffee station

SALAD COURSE

House Salad
fresh field greens with tomato and cucumber in a light lemon vinaigrette

Caesar Salad
classic caesar with romaine in a tangy garlic laced vinaigrette with homemade croutons and parmesan cheese

ENTRÉE COURSE

Mustard Crusted Chicken Breast
with artichokes, caramelized onions, white wine and shallot butter

Chicken Parmigiana
tender pan fried chicken with marinara, melted mozzarella & reggiano

Roasted Salmon Filet
finished with a leek and herb butter sauce

Sliced Roasted Pork Loin
stuffed with spinach, mozzarella and house roasted peppers in a rich pan sauce

Tortellini
hand folded pasta filled with ricotta cheese and imported ham in a roasted tomato cream sauce also available with spinach as a vegetarian selection

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

grilled mediterranean vegetables
with extra virgin olive oil
roasted cauliflower & broccoli
french green beans
steamed with sweet cream butter
roasted brussels sprouts
with shallots

COFFEE STATION

freshly brewed coffee, decaf and hot tea
with creamer and assorted sweeteners
Wedding Packages

TIER II

$109 per guest

STATIONARY HORS D’OEUVRES

PLEASE CHOOSE TWO

Flatbread Station with a Trio of Dips
  chick pea hummus
  creamy spinach and artichoke
  tomato, basil, red onion, olives and capers

Domestic Cheese Board
  a variety of domestic cheeses, nuts, fresh fruit, homemade spreads and crostini

Artisan Cheese and Salumi Board
  a variety of imported premium cheeses, sliced imported and artisanal smoked and cured meats
  garnished with pickled vegetables, olives, nuts and mustard

Fresh Vegetable Tray with Pesto Dip
  a colorful seasonal assortment may include bell peppers, celery, carrots, cucumbers,
  broccoli and cauliflower

Fresh Fruit
  sliced melons, pineapple, grapes and berries

Grilled Vegetable Display
  seasonal selections may include eggplant, green and yellow squash, bell peppers,
  cauliflower, broccoli and fennel served with a balsamic drizzle
TIER II

PASSED HORS D’OEUVRES

PLEASE CHOOSE FOUR

Chilled
marinated tenderloin on focaccia with creamy horseradish
shrimp and avocado salsa in a corn cup
sweet chili glazed shrimp
individual vegetable cups with pesto dip or hummus
tomato, fresh mozzarella, grilled eggplant skewers with pesto
smoked duck on blini with cranberry chutney
crab cocktail with sesame wakame salad
thai noodle salad with spicy pork in a petite take out box with chopsticks
spicy sesame tuna tartar in edible mini cones

Warm
mushrooms stuffed with spinach and gorgonzola
roasted tomato and brie phyllo cups
spinach and goat cheese fritters with fig jam
mustard crusted chicken bites with dijon sauce
goat cheese and caramelized onion phyllo cups
mushroom tartlets with truffle oil
petite crab cakes with caper remoulade
marinated grilled mini lamb chops
tomato bisque shooter with mini grilled cheese
asparagus and tallegio tartlet
TIER II

SERVED OR BUFFET DINNER

includes choice of salad, two entrées, a starch, a vegetable, breadsticks and a coffee station
buffet dinners also include a pasta entrée

SALAD COURSE

House Salad
fresh field greens with tomato and cucumber in a light lemon vinaigrette

Caesar Salad
classic caesar with romaine 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 Breast
with artichokes, caramelized onions, white wine and shallot butter

Chicken Parmigiana
tender pan fried chicken with marinara, melted mozzarella & reggiano

Pan Roasted Chicken Breast
with kalamata olives, capers, onions and tomatoes

Chicken Val D’Osta
pounded and pan-fried, topped with ham and fontina cheese accompanied by rich marsala sauce

Sea Bass
oven-roasted to a golden brown served with lemony-herb butter topped with a small frisée salad

Roasted Salmon Fillet
finished with a leek and herb butter sauce

Sliced Roasted Pork Loin
stuffed with spinach, mozzarella and house roasted peppers in a rich pan sauce

Grilled Sliced Flank Steak
marinated and finished with a cherry tomato vinaigrette
TIER II
SERVED 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
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

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

grilled mediterranean vegetables
with extra virgin olive oil
roasted cauliflower & broccoli
french green beans
steamed with sweet cream butter
grilled asparagus spears
shaved reggiano
roasted brussels sprouts
with shallots

COFFEE STATION

freshly brewed coffee, decaf and hot tea
with creamer and assorted sweeteners
TIER III
$129 per guest

STATIONARY HORS D’OEUVRES

PLEASE CHOOSE TWO

**Flatbread Station with a Trio of Dips**
- chick pea hummus
- creamy spinach and artichoke
- tomato, basil, red onion, olives and capers

**Domestic Cheese Board**
a variety of domestic cheeses, nuts, fresh fruit, homemade spreads and crostini

**Artisan Cheese and Salumi Board**
a variety of imported premium cheeses, sliced imported and artisanal smoked and cured meats
garnished with pickled vegetables, olives, nuts and mustard

**Assorted Skewers**
- *your choice of three*
- tamarind chicken
- soy ginger marinated flank steak
- thai chili glazed shrimp
- bourbon bbq chicken
- lemon and shallot marinated vegetables

**Fresh Vegetable Tray with Pesto Dip**
a colorful seasonal assortment may include bell peppers, celery, carrots, cucumbers, broccoli and cauliflower

**Fresh Fruit**
sliced melons, pineapple, grapes and berries

**Grilled Vegetable Display**
seasonal selections may include eggplant, green and yellow squash, bell peppers, cauliflower, broccoli and fennel served with a balsamic drizzle
TIER III

PASSED HORS D’OEUVRES

PLEASE CHOOSE SIX

Chilled
marinated tenderloin on focaccia with creamy horseradish
shrimp and avocado salsa in a corn cup
gorgonzola or smoked salmon profiteroles
sweet chili glazed shrimp
individual vegetable cups with pesto dip or hummus
tomato, fresh mozzarella & grilled eggplant skewers with pesto
smoked duck on blini with cranberry chutney
crab cocktail with sesame wakame salad
thai noodle salad with spicy pork in a petite take out box with chopsticks
smoked salmon mousse on blini with caviar
smoked shrimp & gazpacho shooter
spicy sesame tuna tartar in edible mini cones
mini new england lobster rolls

Warm
mushrooms stuffed with spinach and gorgonzola
roasted tomato and brie phyllo cups
spinach and goat cheese fritters with fig jam
mustard crusted chicken bites with dijon sauce
goat cheese and caramelized onion phyllo cups
mushroom tartlets with truffle oil
petite crab cakes with caper remoulade
marinated grilled mini lamb chops
tomato bisque shooter with mini grilled cheese
bacon wrapped scallops
asparagus and tallegio tart
Wedding Packages

TIER III

SERVED OR BUFFET DINNER

includes choice of salad, two entrées, a starch, a vegetable, breadsticks and a coffee station

buffet dinner also include a pasta entrée

SALAD COURSE

House Salad
fresh field greens with tomato and cucumber in a light lemon vinaigrette

Caesar Salad
classic caesar with romaine 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 Breast
with artichokes, caramelized onions, white wine and shallot butter

Pan Roasted Chicken Breast
with kalamata olives, capers, onions and tomatoes

Chicken Val D’Osta
pounded and pan-fried, topped with ham and fontina cheese accompanied by rich marsala sauce

Sea Bass
oven-roasted to a golden brown served with lemony-herb butter topped with a small frisée salad

Roasted Salmon Fillet
finished with a leek and herb butter sauce

Sliced Roasted Pork Loin
stuffed with spinach, mozzarella and house roasted peppers in a rich pan sauce

Herb Roasted Pork Loin
marinated in garlic and fresh herbs, served with natural juices and shiitake mushrooms

Grilled Sliced Flank Steak
marinated and finished with a sherry tomato vinaigrette

Grilled Beef Tenderloin
with creamy horseradish

Beef Short Rib
in a rustic vegetable sauce
TIER III
SERVED 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
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

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

grilled mediterranean vegetables
with extra virgin olive oil

roasted cauliflower & broccoli

french green beans
steamed with sweet cream butter

grilled asparagus spears
shaved reggiano

roasted brussels sprouts
with shallots

COFFEE STATION

freshly brewed coffee, decaf
and hot tea
with creamer and assorted sweeteners

ADDITIONAL INCLUSIONS IN TIER III

wedding cake by Michele Mitchell of Michele Mitchell Pastry Designs

celebration toast
ALL PACKAGES INCLUDE
served dinner or buffet dinner
standard rentals including linens, glassware, and china
professional event staff including on site event manager
four hour open bar

FOUR HOUR OPEN BAR INCLUDES

Wine
pinot noir and cabernet blend
pinot grigio and chardonnay or sauvignon blanc

Beer
dogfish 60 min ipa, yuengling, amstel light

Liquor
tito’s vodka, beefeater gin, bacardi rum, captain morgan's spiced rum,
jack daniels tennessee bourbon, crown royal canadian rye whiskey, dewars scotch
mixers, soft drinks, ice and garnishes

BEVERAGE UPGRADES

5 hour reception with open bar
$10 per guest

celebration toast
valdo prosecco
$6

soft beverages dispenser station
freshly brewed iced tea, lemonade, and infused water
$5

specialty drinks
$125 per 25 servings

wine service with dinner
$7 per guest

other liquor, beer & wine labels are available, prices may vary
DESSERT UPGRADES

DESSERT MINI STATION

PLEASE CHOOSE THREE

- chocolate mousse cups
- chocolate covered strawberries or pretzels
- ganache brownie bites
- tiramisu cups
- chocolate dipped cream puffs
- mini pecan tarts
- lemon meringue
- fruit tarts
- mini apple tarts
- berry and lemon curd parfait
- mini 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

$5 per guest

WEDDING CAKE

by renowned local pastry chef Michele Mitchell of Michele Mitchell Pastry Designs

FIVE CAKE STYLES TO CHOOSE FROM

- Rustic Butter Cream
- Icing Ribbons
- Pearl Beads
- Rose Swirls
- Ivory Elegance
CAKE FLAVORS

Traditional Vanilla Pound Cake
flavored with orange liqueur, filled with raspberry preserves and iced with swiss meringue butter cream

Chocolate Decadence Cake
rich dark chocolate cake, flavored with crème de cocoa liquor, filled with swiss chocolate cream and iced with swiss meringue butter cream

Refreshing Citrus
lemon pound cake, flavored with the zest and juice of lemons, filled with zesty lemon curd and iced with swiss meringue butter cream

Chips off the Chocolate Block
chocolate chip pound cake, flavored with crème de cocoa, filled with dark chocolate truffle ganache and iced with swiss meringue butter cream

Nuts for Nuts
traditional vanilla pound cake baked with your choice of toasted almonds or hazelnuts, flavored with the corresponding liqueur – amaretto or frangelico, filled with apricot preserves, and iced with swiss meringue butter cream

Swirled Marble
traditional vanilla pound cake marbled with swirls of chocolate cake, flavored with crème de cocoa, filled with chocolate buttercream and iced with swiss meringue butter cream

Spiced Carrot
carrot cake with cinnamon, spice, and everything nice, filled with classic cream cheese filling and iced with swiss meringue butter cream

$8 per guest

a charge of $2 per guest will be applied for cakes brought in from outside vendors

Other upgrades including specialty rentals are available
please ask your sales manager
INVITE US TO YOUR NEXT PARTY!

Within these packages we offer a price range and menu variety. These packages were carefully crafted and cannot be deviated from. Outside of these packages we have the ability to offer specialty menus such as a family style bbq or a cocktail style reception. Please ask your sales manager about these options.

EVENT STAFF

To ensure that we deliver and execute all aspects of your function, all staffing for your event will be handled through Toscana Catering. Catering Sales Managers provide in guest, telephone, and electronic support for planning your event. This includes a professional on-site manager the day of your event. Our professional kitchen staff prepares and presents all menu items. Our certified bartenders and servers set-up, serve, clear, and cleanup before and after your event.

RENTAL EQUIPMENT

Toscana Catering can handle all arrangements for your rental needs. Your package includes reception items such as tables, chairs, linens, glassware, silverware, and cooking/service equipment. Any upgraded items such as a tent, ceremony chairs, dance floor, specialty bar items and farmhouse tables can be rented for an additional cost.

WEDDING TASTING

All of our couples are invited to one of the two tastings that we hold a year at Piccolina Toscana. For contracted couples the tastings are complimentary. If you have not signed a contract the cost is $30 per guest. This cost will be credited to your invoice if you do contract. Family and friends are welcome for $30 each.

*These packages are available for receptions of 75 or more guests.*