

BACI GRILL
134 BERLIN ROAD
CROMWELL, CT. 06416
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Banquet Menu

Appetizers – based on 50 pieces

Zucchini & Feta Fritters – chipotle aioli 100
Traditional Potato Skins – cheddar, sour cream, scallions 75
Pulled Pork Potato Skins – cheddar, sour cream, scallions 100
Vegetable Spring Rolls - raspberry dipping sauce 50
Zucchini Fries – marinara sauce 35
Caprese Skewer – fresh mozzarella, grape tomato, balsamic drizzle, basil 50
Waldorf Chicken Salad – endive cup 75
Parmesan Artichoke Hearts - tomato dipping sauce 65
Lamb Meatballs – tahini dipping sauce 180
Potsticker – Pork or Kale & Vegetable 65
Ham & Swiss or Asiago Primavera Arancini Balls 90
Panko Crusted Fried Ravioli - tomato dipping sauce 50
Smoked Salmon Crostini – scallion, cream cheese, capers 140
Crab Cakes - lemon aioli dipping sauce 115
Sea Scallops wrapped in bacon 130
Crabmeat Stuffed Mushroom Caps 90
Spinach Stuffed Mushroom Caps 75
French Onion Stuffed Mushroom Caps 75
Fried Mozzarella 50
Guinness Marinated Steak Skewers 120
Bourbon BBQ Glazed Sirloin Meatballs 55
BBQ Baby Back Ribs (2 per piece) 90
Clams Casino - bacon, red pepper, asiago cheese, bread crumbs 90
Pesto Glazed Chicken Skewers – red pepper aioli dipping sauce 65
Eggplant Tower - layered with roasted peppers, garlic spinach, mozzarella 75
Buffalo Chicken Strips - blue cheese dipping sauce, celery sticks 50

Sliders:

Pulled Pork – caramelized onions, cheddar cheese 90
Slow Roasted Tenderloin of Beef - horseradish mayonnaise 190
Roasted Turkey Breast - cranberry mayonnaise 100
Waldorf Chicken Salad – walnuts, apple, dried cranberries, tarragon mayonnaise 85

Display - priced per person

Continental Cheeses and Fresh Fruits 4.00
Garden Vegetables with parmesan peppercorn dip 2.50
Crudit  – continental cheeses, fresh fruits, garden vegetables, parmesan peppercorn dip, assorted crackers 5.00
Bruschetta – rustic bread brushed with pesto, topped with kalamata olive, plum tomato, and asiago cheese 3.50
Cornmeal Dusted Fried Calamari - marinara dipping sauce 3.75
Antipasto – Italian cured meats and cheeses, roasted peppers, fresh mozzarella, artichoke hearts, olives, garlic crostini's 7.50
Warm Artichoke and Asiago Cheese Dip - assorted crackers 3.25
Truffle Fries - shaved parmesan OR Loaded Fries - bacon, cheddar, scallions, sour cream 3.50

PLATED LUNCHEON MENU

Luncheon includes salad, warm rustic Italian bread and brewed hot beverage

Salad – choice of one

Tuscan House Salad

Field greens with tomato, carrots, croutons

Balsamic Dijon Vinaigrette

Caesar Salad

Romaine leaves, classic Caesar dressing, croutons

Waldorf Salad

Field greens, sliced apples, dried cranberries, candied walnuts, gorgonzola cheese,

Honey Orange Vinaigrette

Spinach Salad

Baby spinach, mushrooms, Bermuda onion, tomato

Creamy Parmesan Peppercorn

Entrees – choice of four

Orecchiette Tuscany - sweet Italian sausage, diced grilled chicken and broccoli florets, tossed with orecchiette pasta in an Alfredo cream sauce 19

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce 18

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheeses with house made marinara over penne 19

Chicken Ala Vodka – roasted garlic and peppers in a vodka cream sauce, penne pasta 20

Chicken Cacciatore - sauté peppers and onions in a plum tomato sauce over penne pasta 20

Chicken Piccata –artichoke hearts, capers, and tomato tossed in white wine and olive oil, penne pasta 20

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce, penne pasta 20

Chicken Marsala - mushrooms, garlic, tomato, scallions, Marsala wine sauce, mashed potato and vegetable medley 20

Honey Balsamic Chicken - brown sugar, honey and balsamic reduction, mashed potato and vegetable medley 20

Herb Marinated Grilled Chicken – grilled vegetables, basil risotto 20

New York Strip Steak – mashed potato, vegetable medley, house demi glace 24

Baked Stuffed Filet of Sole – mashed potato, vegetable medley, seafood stuffing, creamy shrimp sauce 20

Grilled Salmon – Chef's Seasonal Presentation - roasted potato, vegetable medley 22

Enhance your luncheon with dessert at an additional charge of 4.00 per person

Choose One:

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli,

Caramel Apple Torte, Key Lime Pie, Cappuccino Layer Cake, Chocolate Peanut Butter Pie

LUNCHEON BUFFET MENU

Served until 2:00pm - Minimum of 25 Guests
20 per person

Includes choice of one salad, choice of three entrees, warm rustic Italian bread and brewed hot beverage

**Any buffet may be customized or enhanced with additional entrées or stations
Such customizations may include seafood, carving stations, or sliced roast prime rib**

Salad – choice of one

Tuscan House Salad - field greens with tomato, carrots, croutons, Balsamic Dijon Vinaigrette

Caesar Salad - romaine leaves, classic Caesar dressing, croutons

Spinach Salad - baby spinach, Bermuda onion, tomato, Creamy Parmesan Peppercorn

Entrees – choice of three

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce

Margherita Penne – plum tomato, fresh mozzarella, tossed in garlic and olive oil

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheese, house made marinara sauce

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce

Ravioli Bolognese – cheese filled pasta pillows in a hearty tomato sauce with pork, sirloin and veal

Gourmet Macaroni and Cheese- penne pasta tossed with cheddar, asiago, and parmesan

Chicken Ala Vodka – roasted garlic and peppers in a vodka cream sauce

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce

Chicken Cacciatore – topped with sauté peppers and onions in a plum tomato sauce

Tuscan Chicken – sauté artichoke hearts, capers, and tomato in white wine and olive oil

Chicken Marsala - boneless breast sauté in a Marsala wine sauce with mushrooms, garlic, tomato and scallions

Honey Balsamic Chicken – deglazed with brown sugar, honey and balsamic reduction

Sirloin Tips Au Poivre – mushrooms, onions, brandy cream sauce

Sirloin Tips Pizziola – onions, peppers, garlic, red wine tomato sauce

Baked Stuffed Filet of Sole – seafood stuffing, laced with a creamy shrimp sauce

Tilapia Mediterranean – spinach, marinated tomato and kalamata olives, garlic and white wine sauce topped with feta cheese

Enhance your buffet with dessert at an additional charge of \$4 per person

Choose one:

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli,

Caramel Apple Tort, Key Lime Pie, Cappuccino Layer Cake, Chocolate Peanut Butter Pie

SUPPER BUFFET MENU

Served from 2:00pm – 3:30pm – Minimum of 25 Guests - 23.75 per person

Includes choice of one salad, choice of four entrees, choice of Chef's potato or seasonal vegetable medley, warm rustic Italian bread and brewed hot beverages.

Any buffet may be customized or enhanced with additional entrées or stations.

Such customizations may include seafood, carving stations, or sliced roast prime rib.

Salad – choice of one

Tuscan House Salad - field greens, tomato, carrots, croutons, Balsamic Dijon Vinaigrette

Caesar Salad - romaine leaves, classic Caesar dressing, croutons

Waldorf Salad - field greens, sliced apples, dried cranberries, candied walnuts, gorgonzola cheese, Honey Orange Vinaigrette

Spinach Salad - baby spinach with mushrooms, Bermuda onion, tomato, Creamy Parmesan Peppercorn

Entrees – choice of four

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce

Orecchiette Tuscany – sweet Italian sausage, diced grilled chicken and broccoli florets, tossed with orecchiette pasta in an Alfredo cream sauce

Margherita Penne – plum tomato, fresh mozzarella, tossed in garlic and olive oil

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce

Ravioli Bolognese – cheese filled pasta pillows served in a hearty tomato sauce with pork, sirloin and veal

Gourmet Macaroni and Cheese- penne pasta tossed with cheddar, asiago, and parmesan

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheeses topped with our house made marinara sauce

Chicken Ala Vodka – roasted garlic and house roasted peppers in a vodka cream sauce

Chicken Cacciatore – topped with sautéed peppers and onions in a plum tomato sauce

Tuscan Chicken – sautéed artichoke hearts, capers, and tomatoes in a white wine and olive oil

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce

Chicken Marsala - boneless breast sautéed in a Marsala wine sauce with mushrooms, garlic, tomato and scallions

Honey Balsamic Chicken – deglazed with brown sugar, honey and balsamic reduction

Pork Bracciola – stuffed with ricotta, peppers, spinach, hard boiled eggs, roasted garlic

Sirloin Tips Au Poivre – mushrooms, onions, brandy cream sauce

Sirloin Tips Pizziola – onions, peppers, garlic, red wine tomato sauce

Tilapia Mediterranean – spinach, marinated tomato and kalamata olives, garlic and white wine sauce topped with feta cheese

Baked Stuffed Filet of Sole – seafood stuffing, laced with a creamy shrimp sauce

Grilled Salmon – Chef's seasonal presentation

Enhance your buffet with dessert at an additional charge of \$4 per person – choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli,

Caramel Apple Tort, Key Lime Pie, Cappuccino Layer Cake, Chocolate Peanut Butter Pie

DINNER BUFFET MENU

Minimum of 25 Guests - 28.75 per person

Includes choice of one salad, choice of four entrees, warm rustic Italian bread, Chef's potato and a julienne sauté of seasonal vegetable, choice of one dessert and brewed hot beverages

**Any buffet may be customized or enhanced with additional entrées or stations
Such customizations may include seafood, carving stations, or sliced roast prime rib**

Salad – choice of one

Tuscan House Salad - field greens, tomato, carrots, croutons, Balsamic Dijon Vinaigrette

Caesar Salad - romaine leaves, classic Caesar dressing, croutons

Waldorf Salad - field greens, sliced apples, dried cranberries, candied walnuts, gorgonzola cheese, Honey Orange Vinaigrette

Spinach Salad - baby spinach, mushrooms, Bermuda onion, tomato, Creamy Parmesan Peppercorn

Entrées – Choice of four

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce

Margherita Penne – plum tomato, fresh mozzarella, tossed in garlic and olive oil

Orecchiette Tuscany - sweet Italian sausage, diced grilled chicken and broccoli florets, tossed with orecchiette pasta in an Alfredo cream sauce

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce

Ravioli Bolognese – cheese filled pasta pillows served in a hearty tomato sauce with pork, sirloin, and veal

Gourmet Macaroni and Cheese- penne pasta tossed with cheddar, asiago, and parmesan

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheese, topped with house made marinara sauce

Chicken Ala Vodka – roasted garlic and peppers in a vodka cream sauce

Chicken Cacciatore – topped with sauté peppers and onions in a plum tomato sauce

Tuscan Chicken – sauté artichoke hearts, capers, and tomato in white wine and olive oil

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce

Chicken Marsala - sauté in a Marsala wine sauce with mushrooms, garlic, tomato and scallions

Honey Balsamic Chicken - deglazed with brown sugar, honey and balsamic reduction

Pork Bracciola – stuffed with ricotta, peppers, spinach, roasted garlic, hard boiled eggs

Sirloin Tips Au Poivre – mushrooms, onions, brandy cream sauce

Sirloin Tips Pizziola – onions, peppers, garlic, red wine tomato sauce

Baked Stuffed Filet of Sole – seafood stuffing, laced with a creamy shrimp sauce

Tilapia Mediterranean –spinach, marinated tomato and kalamata olives, garlic and white wine sauce topped with feta cheese

Grilled Salmon – Chef's seasonal presentation

Dessert - choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli, Caramel Apple Tort, Key Lime Pie, Cappuccino Layer Cake, Chocolate Peanut Butter Pie

PLATED DINNER MENU

Includes choice of one salad, choice of four entrees, warm rustic Italian bread, whipped potato or penne pasta and a julienne sauté of seasonal vegetables, choice of one dessert and brewed hot beverages

Salad – choice of one

Tuscan House Salad - field greens with tomato, carrots, croutons, Balsamic Dijon Vinaigrette

Caesar - romaine leaves, classic Caesar dressing, croutons

Waldorf Salad - field greens, sliced apples, dried cranberries, candied walnuts, gorgonzola cheese, Honey Orange Vinaigrette

Spinach Salad - baby spinach, mushrooms, Bermuda onion, tomato, Creamy Parmesan Peppercorn

Entrées – choice of four

Margherita Penne – plum tomato, fresh mozzarella, tossed in garlic and olive oil 22

Orecchiette Tuscany – sweet Italian sausage, diced grilled chicken and broccoli florets, tossed with orecchiette pasta in an Alfredo cream sauce 24

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce 23

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheese, topped with house made marinara sauce 23

Chicken Ala Vodka – roasted garlic and peppers in a vodka cream sauce 25

Chicken Cacciatore – sauté peppers and onions in a plum tomato sauce 25

Chicken Piccata – artichoke hearts, capers and tomato in white wine and olive oil 25

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce 25

Chicken Marsala - mushrooms, garlic, tomato and scallions, Marsala wine sauce 25

Honey Balsamic Chicken – deglazed with brown sugar, honey and balsamic reduction 25

Grilled Filet Mignon – laced with béarnaise sauce 36

Black Angus NY Strip Steak – with our house demi glaze 34

Roasted Prime Rib of Beef – herb encrusted and served with natural au jus 37

Bistro Filet – 6 oz. teres major tenderloin topped with our house demi glaze 33

Stuffed Pork Chop Milanese - spinach, red peppers and gorgonzola, house demi glaze 28

Veal Saltimbocca – scaloppini of veal topped with prosciutto, sage and asiago cheese 29

Traditional Veal Parmesan – topped with mozzarella, marinara 28

Baked Stuffed Sole - seafood stuffing, laced with a creamy shrimp sauce 25

Grilled Mahi Mahi – basil scented tomato butter sauce 28

Baked Stuffed Shrimp – seafood stuffing, laced with a creamy shrimp sauce 32

Grilled Salmon - Chef's Seasonal Presentation 29

Dessert - choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli, Caramel Apple Tort, Key Lime Pie, Cappuccino Layer Cake, Chocolate Peanut Butter Pie

BEVERAGE SERVICES

Bar Options:

Cash Bar – beverages are purchased individually

Hosted Bar – charge is based on consumption

Open Bar – charge is based on per hour per person

Bartender Fee: 50.00

Drink Prices:

Soda & Juice - 1.50

Bottled Beer – Domestic - 4.00, IPA - 6.00

Martinis or On the Rocks - 9.00

Mixed Drinks - 7.00

House Wine - 6.00

Champagne Toast - 4.50

Open Bar Rates:

One Hour 16.00 per person

Two Hour 22.00 per person

Three Hour 26.00 per person

Four Hour 32.00 per person

Additional Hour 6.00 per person

Beverage Stations

Soda Station - 6.50 per pitcher

House Wine Station - 26.00 per carafe

Chardonnay, Pinot Grigio, Cabernet, Merlot, White Zinfandel

Berry Red Sangria or White Peach Sangria – 32.00 per pitcher

Draft Beer Station –

Domestic 20.00 per pitcher

Craft or Imported 28.00 per pitcher

Fruit Punch 3.00 per person

Vodka or Rum Punch – 6.00 per person

Mimosa Punch – 6.00 per person

Upgraded wine and pricing available upon request

- Ivory linen table cloths and napkins are included with silk floral centerpieces
- Custom color napkins are also available
- Custom menu enhancement proposals available to compliment your special occasion
- Any buffet may be enhanced with additional entrees or stations
Such customizations may include seafood, carving stations, or sliced roast prime rib
- We can accommodate Gluten Free Diets
- Please inform banquet manager of any food allergies
- Menu items may contain some ingredients not listed

Please add 18% Service Charge and 6.35% Connecticut Sales Tax to all pricing

For more information please contact us at
860-346-7096 or tuscgrill@aol.com

Visit our website: www.tuscanygrill.com for a tour of our restaurant and banquet facilities

**Please note: Prices and offerings are subject to change and availability
Please contact Tuscany Grill for the most up to date menu information**

Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food borne illness