

BANQUET MENU FEATURES

Served with soup or salad. Caesar salad may be substituted for 1.99

Short Rib

7-hour burgundy braised short rib - roasted carrots, onions, roasted potato - rosemary demi glaze (GF) 25

Maple Salmon*

Maple Dijon glaze, pistachio crumble - roasted potato & broccolini (GF) 25

Tomahawk Pork Chop*

roasted apple butter, crispy bacon, cranberry compote, goat cheese - roasted carrots & roasted potatoes (GF) 28

Tuscan Chicken

Chicken, bacon, roasted tomato, mushroom, parmesan cream sauce - broccolini, creamy polenta (PGF) 22

Filet Mignon*

Seared 8oz Filet, mushroom Marsala sauce - roasted potato & carrots (PGF) 34
Add Jumbo Crabmeat 9

Pork Cutlet

Crispy pork with lemon, capers, roasted potatoes and apple slaw 22

Chicken Marsala

Sauteed with mushrooms in a Vermont Maple Marsala wine reduction. Roasted potatoes and broccolini. 22

Chicken Parmesan

Hand breaded chicken cutlet, topped with tomato sauce and provolone cheese 22

Chicken Romano

Romano battered chicken in a white wine lemon sauce, roasted potatoes and broccolini 22

"English" Style Cod

Lemon baked Cod topped with seasoned bread crumbs, With Roasted potatoes and broccolini. 23

Chicken Gnocchi

Chicken cutlet - Vodka tomato cream or pesto cream sauce - ricotta gnocchi and parmesan 22

Gnocchi Flight

House ricotta gnocchi 3 ways - Alfredo sauce, Vodka tomato cream, Pesto cream 22

Tuscan Jaffre

Shrimp, jumbo crabmeat, scallops, brandy cream sauce - Mafalda pasta - Parmesan breadcrumbs (PGF) 27

Alfredo*

Parmesan-Fontinella cream sauce, Mafalda Pasta (PGF) 19
Add Chicken 21, Filet Tips 23 Salmon 23 Shrimp 23 Crabmeat 23

Campanelle Chicken

Chicken, banana pepper, onion, pea, and bacon in a tomato cream reduction - horn shaped pasta (PGF) 21

Pappardelle Bolognese

Fresh egg noodles in a traditional Tuscan style meat sauce with sausage & Parmesan (PGF) 21

Short Rib Ravioli

Crimini mushroom cream sauce, crispy shallots & parmesan 21

Pappardelle Crabmeat

Fresh egg noodles in olive oil & garlic sauce with roasted tomato, crabmeat & Parmesan (PGF) 25

Baked Campanelle

Campanelle pasta, tomato sauce, meatballs, baked with mozzarella 21

DESSERT CHOICES:

(Included)

Tiramisu, Bread Pudding, Fried Dough, Chocolate Cake, Lemon Berry Ricotta Cake

BEVERAGES:

Coffee, Iced Tea, Soft Drinks
are available \$2.75/beverage/person

BAR OPTIONS

open bar
cash bar
limited bar

We look forward to sharing in your special occasion. If you have a special request or need please let us know and we will try to accommodate you to the best of our ability.

Thank You

Michael & Jackie Jaffre

Menu

Tuscan Table & Tavern

BANQUET MENU

202 N Diamond St Mount Pleasant PA
f i (724) 542-4087 x4

Please choose **3-4** Features
all selections and final counts
are required 2 weeks in advance
deposit required to secure reservation



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS **MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.