



550 S. Milwaukee Avenue, Wheeling, IL 60090
847.465.9988 Fax 847.465.8446

General Banquet Information

Thank you for choosing Tuscany. We are confident that you will take pleasure in our comfortable trattoria featuring mouthwatering northern Italian specialties such as pastas, gourmet pizzas baked in a wood burning oven and tender veal grilled to perfection.

We offer three beautifully decorated private rooms that can accommodate anywhere from 20-80 people for sit down dinners and are able to accommodate up to 100 people reception style. Our entire restaurant is available for Saturday and Sunday afternoon events, which can hold up to 300 people. You may also host a cocktail and “antipasti” reception “al fresco.” Our outdoor patio has space for up to 80 people.

Whether you or someone you know is looking for space to hold an adult mitzvah, rehearsal dinner, entertaining clients or bringing the staff out for “job well done”, Tuscany Wheeling would be delighted to meet and exceed your expectations.

We believe that our success depends on exceeding our guests’ expectations. At Tuscany each and every guest is treated with a personal touch. It is this personal touch that distinguishes us and guarantees to all of our guests an unforgettable experience.

Contact Information

Brandi Kmiec
Banquet & Catering Manager
Tuscany Restaurant
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Wheeling, IL 60090
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Party Guidelines

To reserve a private room, there is a 20 person minimum (exceptions may be made)

Groups of 25 or more require a set menu, (Exceptions may be made). We are able to create custom menus for any group.

A deposit is due at the time of the reservation. The deposit is non-refundable within 14 days of the function date. The deposit requirements are as follows:

\$200.00 deposit for parties during lunch

\$500.00 deposit for parties during dinner

All menu prices are subject to 20% gratuity and 10% State Sales Tax.

Final count must be received by a manager seven (7) days prior to your function. The final charge will be for the original guarantee number or the confirmed guest count, whichever is greater.

Tuscany's policy is to prohibit any food or beverage prepared outside of our establishment to be consumed on the premises. At the discretion of our management, some exceptions might be made. Exceptions refer to specific circumstances such as religious necessities, or other particular needs, including, (but not limited to), special cakes or dietary restrictions. In accordance to federal, state and/or local laws, guests might bring their own bottle of wine, if the specific brand is not available to purchase at our restaurant. Otherwise, there will be an additional charge of \$25.00 corkage fee per bottle (750ml).

Other Services

Parking: Valet parking available. Additional charges may apply.

Coat Check: Tuscany will provide coat check for your event at current rates.

Audio – Visual: Tuscany could provide audio – video equipment. Advanced notification is necessary.

Customized Menus: We provide our guests with menu cards printed on standard white copy paper. Specialty papers may be provided for an additional \$.50 (fifty cents) each menu card. Guests may also provide us with the specific paper that they prefer at no additional cost.

Driving Directions

Coming from **355 south** go north to **53-north** exit at Palatine Rd east (right) Take Palatine to Milwaukee Ave and go left (North) we are located about 1 ½ miles north on the left side (west side of Milwaukee Ave.)

Traveling from **294 south** exit at Lake Cook Rd. and go west (right) to Milwaukee Ave and make a left (south) we are about 1 ½ south on the right hand side

Traveling on **294 north (Tri-state)** exit at Willow Rd. West (left) Make a right on to Milwaukee Ave. (north) we are 1 ½ north of Willow Rd.

From Chicago take **90 west (Kennedy)** go to **94 north (Edens)** exit at Willow Rd. West to Milwaukee Ave (5-7 miles) make a right (north) we are 1 ½ north of Willow Rd.

***Remember we are 4 blocks south of Dundee Rd. (Route 68)

***Remember we are 1 ½ north of Willow Rd. (Palatine Rd.)

***Remember we are located at **550 S. Milwaukee Ave.** (Route 21)

Appetizers/Hors D' Oeuvres

Minimum 2 dz. per order	
Mini Crab cakes	\$40/dz
Bacon wrapped blackened sea scallops	\$30/dz
Baked clams	\$14/dz
Bruschetta	\$10/dz
Grilled sun-dried tomato Polenta with gorgonzola	\$18/dz
Caprese-cherry tomato and Mozzarella skewers	\$16/dz
Sausage and Pepper skewers	\$24/dz
Chicken Portobello skewers	\$24/dz
Asparagus wrapped with salmon	\$38/dz
Belgium endive with goat cheese mousse	\$18/dz
Shrimp Cocktail (cold)	\$42/dz
Shrimp Grilled (hot)	\$42/dz

Serves 20-25 people	
Fried Calamari	\$95
Fried Zucchini	\$65
Antipasti platter	\$95
Mozzarella Sticks	\$60
Fresh Seasonal Fruit	\$85
Meatballs	\$70

Pizza

Thin crust pizza from our wood burning oven, sliced into 8 triangles

Margherita (mozzarella and tomato sauce)	\$7
Regina (mozzarella, tomato sauce, sausage, peppers and mushroom)	\$9
Prosciutto (mozzarella, tomato sauce and prosciutto)	\$9
Ortolana (mozzarella, tomato sauce and vegetables)	\$8
Affumicata (chicken, bacon, mozzarella, romana cheese and tomato sauce)	\$9
Tuscany (mozzarella, tomato sauce, Portobello mushroom, goat cheese and sun-dried tomatoes)	\$8

Cocktail Party Package

Minimum 20 people served buffet style. Package is priced for a 2 hours long event; \$5 per person each additional hour

Appetizers (choose three): Fried Calamari, Bruschetta, Sausage and Pepper skewers, Caprese-cherry tomato and mozzarella skewers, or any style pizza

Italian Classics (choose two): Penne Marinara, Rigatoni al Pesto, Farfalle Cipriani, Fettuccine Alfredo, Ravioli Quattro, Sausage and Pepper, Pollo Vesuvio, Pollo Piccata, Pollo Marsala.

Dolce (choose two) Tiramisu`, Cannoli, Spumoni, Profiteroles, Chocolate Oreo Mousse Cake, Cheesecake with fresh berries, White Chocolate Mousse Cake, or Assorted mini pastries

Wines & Beers: Includes imported and domestic beers; house Cabernet, Merlot, Chardonnay, and Pinot grigio.

Martinis & Cocktails (add \$ 5.00 per person): Includes our signature and classic martinis and cocktails, made with premium brands.

\$38.95 per person,

This price includes American coffee, tea and soft drinks (does not include lemonade).

- All other non-alcoholic and alcoholic beverages will be charged upon consumption.

-A 20% gratuity before taxes will be automatically added to the final bill.

-A 15% gratuity will be automatically added to individual checks when using cash-bar.

-Cook County tax of 10% will also be added.

-The final charge will be for the guarantee guest count or confirmed guest count, whichever is greater.

Family Style Lunch Package 1

*Available 7 days a week from 11:00 a.m. to 3 p.m.
Served with fresh bread and butter*

Salad *Served individually plated (choose one):* House Salad, Caesar Salad

Entrée *Served family style (choose one):* Pollo Vesuvio, Pollo Piccata, Pollo Marsala, Pollo oreganato, Pollo Parma.

Pasta sides *(Choose one):* Fettuccine Alfredo, Pennine Brivido, Rigatoni Primavera, Farfalle cipriani.

Vegetables or Potatoes *Additional \$ 2.00 per person (Choose one):* Grilled mixed vegetables, Grilled asparagus, Roasted Potatoes, Mashed Potatoes, Sautéed Spinach, Steamed or Sautéed Broccoli.

Dessert *Served individually plated (Choose one):* Tiramisu`, Cannoli, White Chocolate mousse cake.

Sauces Descriptions:

Alfredo – cream cheese sauce

Brivido – Spicy tomato sauce

Cipriani - Tomato, basil, brandy and touch of cream sauce

Limone - white wine and lemon sauce

Marsala – marsala wine and mushrooms sauce

Oreganato – oregano white wine sauce

Parmigiana – tomato sauce

Piccata – white wine, lemon and capers sauce

Primavera – garlic and oil with mixed vegetables sauce

Vesuvio white wine, garlic and herbs sauce

\$19.95 per person

- This price includes American coffee, tea and soft drinks (does not include lemonade).

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KIDS 12 AND UNDER MAY HAVE SAME MENU FOR HALF PRICE

Family Style Lunch Package 2

Available 7 days a week from 11:00 a.m. to 3 p.m.

Served with fresh bread and butter

Salad *Served individually plated: Caesar Salad*

Entrée *Served family style (Choose two): Pollo Vesuvio, Pollo Piccata, Pollo Marsala, Pollo oreganato, Salmone Portofino, Salmone Michelangelo, Tilapia Oreganata, Tilapia livornese, Tilapia Vesuvio.*

Pasta sides *(Choose one): Fettuccine Alfredo, Pennine Brivido, Rigatoni Primavera, Farfalle cipriani.*

Vegetables or Potatoes *Additional \$ 2.00 per person (Choose one): Grilled mixed vegetables, Grilled asparagus, Roasted Potatoes, Mashed Potatoes, Sautéed Spinach, Steamed or Sautéed Broccoli.*

Dessert *Served individually plated (Choose one): Tiramisu`, Cannoli, White Chocolate mousse cake.*

Sauces Descriptions:

Alfredo – cream cheese sauce

Brivido – Spicy tomato sauce

Cipriani - Tomato, basil, brandy and touch of cream sauce

Livornese- white wine with a touch of tomato and Italian herbs sauce

Marsala – marsala wine and mushrooms sauce

Michelangelo – white wine sauce with mushrooms, asparagus and sun-dried tomato

Oreganato – oregano white wine sauce

Piccata – white wine, lemon and capers sauce

Primavera – garlic and oil with mixed vegetables sauce

Vesuvio white wine, garlic and herbs sauce

\$23.95 per person

- *This price includes American coffee, tea and soft drinks (does not include lemonade).*

- *All other non-alcoholic and alcoholic beverages will be charged upon consumption.*

- *A 20% gratuity before taxes will be automatically added to the final bill.*

- *A 15% gratuity will be automatically added to individual checks when using cash-bar.*

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Chef's Lunch Menu

Salad

Served individually plated, pre-select one to be served

Tuscany Salad

Mixed greens tossed with a light bleu cheese dressing, sun-dried tomatoes, black olives, hearts of palm, garbanzo beans and provolone cheese

Cesare Salad

Traditional Caesar Salad

Entree

Served individually plated, pre-select four

Guests to have choice of four the afternoon of event

Vitella al Limone - Sautéed veal medallions with white wine and lemon

Salmon Michelangelo - Sautéed salmon with white wine, sun-dried tomatoes, asparagus and mushrooms

Farfalle Primavera - Bow tie pasta tossed with garlic-olive oil and grilled vegetables

Melanzane alla Parmigiana - Traditional Eggplant Parmesan

Pollo ai Porcini - Sautéed chicken breast with porcini mushroom sauce

Filetto alla Griglia - 10oz. filet mignon **(Additional \$7.00)**

Above will be served with Chef selected vegetable or starch

Dessert

Served individually plated, pre-select one to be served

Add a choice of a second dessert for \$1.00/person

Cannoli, Spumoni, Tiramisu or Profiteroles

\$24.95 per person,

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Plated Dinner Option

Paste

Served individually plated, pre-select one to be served

Farfalle Cipriani - bow tie pasta tossed in a tomato, basil, brandy and touch of cream sauce

Pennine al Brivido - baby mostaccoli tossed with a light spicy tomato sauce

Rigatoni Amatriciana - rigatoni tossed with tomato sauce, bacon and onions

Agnolotti di Granchio - round ravioli filled with crab meat tossed in a cream pesto sauce *(additional \$3)*

Raviolini ai Quattro Formaggio - meat ravioli tossed with our four cheese sauce *(additional \$1.25)*

Ravioli Pera alla Giorgio - pear and parmigiano stuffed ravioli in a mascarpone cheese sauce with pine nuts, walnuts, cashews, sun dried tomatoes, and sliced pears *(additional \$1.25)*

Insalata

Served individually plated, pre-select one to be served

House Salad

Caesar Salad

Tuscany Salad - mixed greens tossed with sun-dried tomatoes, black olives, provolone cheese, hearts of palm and bleu cheese vinaigrette *(additional \$1.00)*

Spinach Salad - fresh spinach with caramelized walnuts, bleu cheese and a roasted red bell pepper dressing *(additional \$1.00)*

Entree

Served individually plated, pre-select four and type of preparation

Guests to have choice of four the evening of event

Sautéed Tilapia - please see below list of preparation

Sautéed Atlantic Salmon - please see below list of preparation

Veal Scaloppine - please see below list of preparation

Chicken Breast - please see below list of preparation

Eggplant Parmigiana

Sausage and Peppers

10oz. Filet mignon *(additional \$7 per person)*

16oz New York Strip Steak *(additional \$7 per person)*

Pretzel Crusted Chilean Sea Bass Filet *(additional \$5 per person)*

Portofino~ sautéed with white wine, basil, sun-dried tomatoes & roasted pine nuts

Piccata~ sautéed with white wine, lemon and capers

Livornese~ sautéed with tomato, white wine, garlic and rosemary

Marsala~ sautéed with Marsala wine and mushrooms

Limone~ sautéed with white wine and lemon

Saltimbocca~ sautéed with white wine, sage and prosciutto

All entrees will be plated with chef selected vegetable or potato

Dolce

Served individually plated, pre-select one to be served

Add a choice of a second dessert for \$1.00/person

Tiramisu

Spumoni

Cannoli

Chocolate Oreo Mousse Cake

Cheesecake with fresh berries

White Chocolate Mousse Cake

\$34.95 per person

- *This price includes American coffee, tea and soft drinks (does not include lemonade).*

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Sorry no left over food will be permitted to-go

Family Style Dinner Menu 1

Salad

Served individually plated

Insalata della Casa

Iceberg and Romaine Lettuce tossed with our house vinaigrette,
shaved carrots, diced tomatoes and croutons

Entrée

Served family style

Pollo allo Spiedo

Whole roasted quartered chicken

Salmone Piccata

Sautéed salmon with white wine, lemon sauce with capers

Pennine Pomodoro

Baby mostaccoli tossed with our fresh tomato-basil sauce

Vegetables or Potatoes

Additional \$ 2.00 per person (Choose one)

Grilled mixed vegetables, Grilled asparagus, Roasted Potatoes, Mashed Potatoes, Sautéed Spinach, Steamed or Sautéed Broccoli.

Dessert

Served individually plated

Tiramisu

\$25.95 per person

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Family Style Dinner Menu 2

Pasta

Served individually plated

Farfalle Cipriani

Bow tie shaped pasta tossed with a tomato, brandy, touch of cream and fresh basil

Salad

Served individually plated

Tuscany Salad

Mixed green in a light bleu cheese vinaigrette with sun-dried tomatoes, hearts of palm, black olives, and provolone cheese

Entrée

Served family style

Pollo alla Marsala

Sautéed breast of chicken with Marsala wine and mushrooms

Tilapia Portofino

Sautéed tilapia with white wine, basil, sun-dried tomatoes and roasted pine nuts

Tagliata

Pre-marinated NY strip steak, thinly sliced

All entrees will be served with chef selected vegetable or potato

Dessert

Served individually plated

Torta di Frutta

Italian fruit tart with a pecan crust filled with dark chocolate and topped with fresh berries

\$32.95 per person

- This price includes American coffee, tea and soft drinks (does not include lemonade).

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Menu:

*For young adults
(12-yrs and younger)*

Mozzarella Sticks...\$6.95

Chicken Fingers and Fries...\$9.95

Cheese Pizza...\$8.95

Buttered Noodles...\$6.95

Pasta with Tomato Sauce...\$7.95

Spaghetti Marinara Sauce...\$7.95

Mezzaluna (cheese ravioli) Cipriani...\$8.95

Tuscany

Italian White Wines

<i>MezzaCorona Pinot Grigio, Trentino</i>	26
<i>Lungarotti Pinot Grigio, Umbria</i>	32
<i>Santa Margherita Pinot Grigio, Valdadige</i>	50
<i>Terre Di Tufi, Toscana</i>	47
<i>Gavi Di Gavi La Scolca, Piemonte</i>	85

Italian Red Wines

<i>Ruffino "Aziano" Chianti Classico, Toscana</i>	29
<i>Ruffino Riserva Ducale "Tan Label", Toscana</i>	46
<i>Frescobaldi Pomino Rosso, Toscana</i>	52
<i>Banfi Brunello di Montalcino, Toscana</i>	99
<i>Ruffino Riserva Ducale "Golda Label"</i>	80
<i>Baroli Barolo, Piemonte</i>	74
<i>Bolla Amarone, Veneto</i>	60
<i>MezzaCorona Merlot, Trentino</i>	26
<i>MezzaCorona Cabernet Sauvignon, Trentino</i>	26

California White Wines

<i>Mondavi Private Selection Chardonnay, C.Coast</i>	32
<i>Geyser Peak, Chardonnay, Sonoma</i>	36
<i>Jordan Chardonnay, Sonoma</i>	60
<i>Stags Leap Chardonnay, Napa</i>	65
<i>Rodney Strong Sauvignon Blanc, Sonoma</i>	30
<i>Ferrari Carano Fume Blanc, Sonoma</i>	36

California Red Wines

<i>Geyser Peak Cabernet Sauvignon, Sonoma</i>	36
<i>Franciscan Cabernet Sauvignon, Napa</i>	54
<i>Jordan Cabernet Sauvignon, Sonoma</i>	95
<i>Wild Horse Pinot Noir, Central Coast</i>	48
<i>Sterling Merlot</i>	29
<i>Rutherford Hill Merlot, Napa</i>	49
<i>Markham Merlot, Napa</i>	48
<i>Coppola Syrah, Napa</i>	36
<i>Valley of the Moon Zinfandel, Sonoma</i>	34
<i>Cosentino "The Zin" Zinfandel, Lodi</i>	49

Champagne and Sparkling Wines

<i>Rotari Brut Reserva, Trentino</i>	30
<i>Candoni Prosecco, Friuli</i>	28
<i>Moet & Chandon "White Star"</i>	70

Extensive wine list, reserves and vintages available upon request

Bar Packages

All packages based upon 3 hours open bar

Well Brands \$21/person

Includes all House liquor brands,
Red/white wine and domestic beer

Each additional hour \$3/person

Call Brands \$24/person

i.e. Absolut, Stolli, Tanqueray, J&B, Johnny Walker Red, Bacardi,
Red/white wines and domestic beer

Each additional hour \$5/person

Premium & Super Premium Brands \$28/person

I.e. Grey Goose, Bombay, McCallan, Johnny Walker Black,
Red/white wines, domestic and imported beer

Each additional hour \$6/person

Champagne Toast...\$4.00/person

Luncheon package

Champagne, mimosa...\$5.50/person

Buffet~Brunch

Saturday or Sunday Only

12:00 pm-3:00 pm

\$25.95 per person

Includes Soft drinks, American coffee and Tea

Minimum 75 people

Double~sided Buffet

12:00 pm-2:00 pm

Appetizers:

Choice of five

Bruschetta, Stuffed Mushrooms, Margherita Pizza, Chicken Skewers, Sausage-Pepper Skewers, Tomato-Mozzarella Skewers, Oysters Rockefeller, Fried Zucchini, Fried Calamari, Mozzarella Sticks

Shrimp Cocktail (additional \$2/person), Asparagus Wrapped with Smoked Salmon with honey-mustard (additional \$2/person), Bacon Wrapped Blackened Sea Scallops (additional \$2/person)

Pancakes, French toast, waffles, bacon, sausage links, scrambled eggs

Mezzaluna Cipriani - half moon shaped pasta filled with chicken and parmesan cheese, tossed with our signature sauce; tomato, brandy, touch of cream and fresh basil

Pennine Pomodoro - baby mostaccoli tossed with our tomato-basil sauce

Homemade sausage and peppers

Chicken Breast - in a white wine, lemon sauce

Grilled Vegetables and Mashed Potatoes

Omelette Station

Attended by Uniformed Chef

Choice of Ingredients:

Bacon, sausage, mushrooms, onions, green and red peppers, spinach, cheddar and mozzarella cheese

Dessert Station

2:00 pm - 2:45 pm

Pannacota, Tiramisu, Cheesecake, Oreo Chocolate Mousse Cake,
Profiteroles and Fresh Fruit

****Additional stations available****

Carving Station

Attended by Uniformed Chef:

\$4/person

Roasted Turkey, Roasted Pork and NY strip steak

Seafood Station

\$6/person

Whole Smoked Salmon Display

Garnished with shrimp, oysters and mussels

Bagels, cream cheese, sliced tomatoes, red onions and cucumber

Liquor package

\$5.50/adult

Includes unlimited house red/white wine, champagne and mimosa

Personnel

Set-up fee: 75-149 people ~ \$150

150+ ~ \$200

Event Supervisor (10:00-4:00) ~ \$60

Uniformed Chef (10:00-4:00) ~ \$75/chef

**20% gratuity will be added to the final bill
before the applicable 10% Illinois Sales Tax**