

*Red & White Catering
at The Villa Tuscana Room*



Offering an intimate, personalized space for your special event!

Birthday Party | Anniversary Party | Baby/Bridal Shower | Retirement Party
Engagement Party | Sports Banquet | Holiday Party | Rehearsal Dinner
Celebration of Life | Business Luncheons | Morning Meetings

- The Villa Tuscana Room is Perfect for Your Event -



When Hosting A Private Event With Us:

The Villa Tuscana Room Rental | \$75 Per Hour includes:

- Accommodations Up to 48 guests • 60" Round Tables
- 8-Foot Rectangle Banquet Tables • White Folding Chairs
- House Linen - Ivory or Black **Additional colors available. Fees apply.* •
- High Quality Disposables • Coffee and Water Service
- House Centerpiece • Pandora Music • 48" TV with A/V Connections • WiFi

Food | Select from our chef crafted menu packages

Beverage | Non-alcohol and full alcohol packages available

China | Available upon request. Additional \$2.50 per guest applies.

Gratuity | All pricing will be subject to 18% gratuity

Tax | 8% New York State sales tax applies

Guest Minimum | Events require a 15-guest minimum.

Social Buffet

SALAD | Served with Fresh Rolls and Butter

House Garden with Ranch and Italian Dressings **or** Spinach with Sweet & Sour Dressing
Caesar Salad Add \$2.00/guest Antipasto Salad Add \$2.00/guest

ENTRÉE |

Chicken Marsala, Chicken Piccata, Chicken Pomodoro, Chicken Parmesan, Baked Chicken Milanese, Marinated Grilled Chicken Breasts (Honey Mustard, Lemon Garlic, Jamaican Jerk, Greek, Italian), Chicken Dijon with Candied Bacon,
Stuffed Chicken (Cord on Bleu, Broccoli Cheddar, Kiev, Greek) Add \$1.00/guest

Roast Beef Au Jus, Tender Beef Brisket, Smothered Black Nugget Skirt Steak

Pork Tenderloin Medallions with Hard Apple Cider Jus, Horseradish Dijon Roast Pork

Grilled Salmon, Broiled Haddock, Crab Stuffed Sole, Herb Encrusted Tilapia

Baked Ziti, Stuffed Shells, Manicotti, Penne Primavera, Penne Alfredo, White Ziti with Broccoli, Penne with Spinach Ricotta Cream Sauce, Homemade Mac & Cheese

Vegetable Lasagna Add \$1.25/guest Homemade Lasagna (with/wo Meat) Add \$1.95/guest

House Specialties: Original City Chicken, Italian Sausage & Peppers, Meatballs Marinara, Chef's Special (Meatballs with Italian Sausage & Peppers in Marinara), Chicken Parm Meatballs, Eggplant Parmesan, Halupki, Sauced City Chicken (Buffalo, Honey Mustard, Sweet Thai Fire, House BBQ, Bourbon) Add \$.50/guest

STARCH SIDE |

Mashed Potatoes, Roasted Garlic Smashed Potatoes, Cheddar Potato Casserole, Salt Potatoes, Roasted Rosemary Potatoes, Traditional Rice Pilaf, Wild Rice, Pulled Pork Baked Beans, Orzo with Vegetables, Penne Marinara

VEGETABLE SIDE |

Green Beans Amandine, Roasted Italian Green Beans, Brown Sugar Glazed Carrots, Roasted Vegetable Medley, Grilled Italian Zucchini

DESSERT |

Assorted Cookies, Fudge Brownies **or** Signature Red & White Whoopie Pies

Package Includes: Salad, Entrées, Starch, Vegetable, Dessert

Two Entrée Package: \$18.95 per guest

Three Entrée Package: \$21.95 per guest

Specialty Themed Buffets

Red & White Deli Combo | \$8.95 per guest

Build Your Own Sub with Assorted Chips, Assorted Cookies

Turkey, Roast Beef, Ham, Italian, Tuna, American, Swiss, Lettuce, Tomato, Onion, Condiments

Pizza Party | \$11.95 per guest

Cheese & Pepperoni Sheet Pizzas, House Garden Salad with Ranch and Italian Dressings,

Assorted Chips, Assorted Cookies

That's A Wrap | \$13.95 per guest

Assorted Wraps, House Garden Salad with Ranch and Italian Dressings, Deli Salad, Assorted

Chips, Assorted Cookies

Simple & Spiedie | \$13.95 per guest

Grilled Chicken or Pork Spiedies with Fresh Italian Bread, House Garden Salad with Ranch and Italian Dressings, Deli Salad, Fresh Fruit Salad

Italian Light Lunch | \$12.95 per guest

Grilled Chicken Milanese, Antipasto Salad, Garlic Parmesan Rolls

Italian Dinner | \$14.95 per guest

Meatballs Marinara, Baked Ziti, House Salad with Ranch and Italian Dressings, Roasted

Vegetable Medley, Garlic Parmesan Rolls

Italian Feast | \$18.95 per guest

Our Signature Chef Special (Meatballs, Italian Sausage & Peppers in Marinara Sauce),

Homemade Lasagna, Chicken & Broccoli Alfredo, Antipasto Salad, Roasted Vegetable Medley,

Garlic Parmesan Rolls

Southern Comfort | \$19.95 per guest

House Smoked Pulled Pork BBQ, Pimiento Mac & Cheese, Baked Beans, Potato Salad, Coleslaw,

Cornbread

19th Hole | \$19.95 per guest

Marinated Chicken Breast, Grilled Italian Sausage with Peppers & Onions, Baked Ziti, Salt

Potatoes

Steakhouse Grill Combo | \$24.95 per guest

Grilled Ribeye Steaks, Lemon Garlic Shrimp, R&W Chopped Salad, Green Beans with Garlic &

Red Pepper, Loaded Salt Potatoes, Rolls & Butter

MORNING-BRUNCH BUFFET



Continental Breakfast | \$10.95 per guest

Regular & Decaf Coffee, Hot Tea, Orange & Cranberry Juices, Assorted Muffins, Pastries, Bagels & Cream Cheese, Fresh Fruit Salad **or** Yogurt

Hot Breakfast | \$14.95 per guest

Regular & Decaf Coffee, Hot Tea, Orange & Cranberry Juices, Assorted Muffins, Pastries, Bagels & Cream Cheese, Fresh Fruit Salad **or** Yogurt, Home Fries, Scrambled Eggs

Choice of: Crispy Bacon, Breakfast Sausage, Grilled Ham

Choice of: Pancakes, French Toast, Waffles

Brunch | \$18.95 per guest

Regular & Decaf Coffee, Hot Tea, Orange & Cranberry Juices

Assorted Muffins, Pastries, Fresh Fruit Salad

Cheddar Potato Casserole

Egg - Select Scrambled Eggs **or** Quiche – Tuscan, Greek **or** Denver

Meat - Select Crispy Bacon, Breakfast Sausage **or** Grilled Ham

Salad - Select House with Ranch & Italian Dressings **or** Spinach with Sweet & Sour Dressing

Entrée - Select one from available selections

Morning Brunch Enhancements

Yogurt Parfait Bar | \$4.95 per guest

Vanilla Yogurt, Sliced Strawberries, Raspberries, Blueberries, Cinnamon Granola

Oatmeal Bar | \$3.95 per guest

Oatmeal, Strawberries, Blueberries, Raisins, Brown Sugar, Candied Walnuts

Crepe Station | \$5.95 per guest

Crepes, Strawberry, Peach, Harvest Apple, Whipped Cream

Omelet Station | \$6.95 per guest

Spinach, Bacon, Sausage, Ham, Tomatoes, Onions, Peppers, Mushrooms, Cheddar, Feta

Soup Station | \$4.95 per guest

Select Two: Cream of Broccoli Cheddar, Loaded Baked Potato, Creamy Chicken with Rice, Sausage Philly, Pasta Fagioli, Minestrone, Creamy Tomato Basil, Chicken Noodle, Chicken Vegetable, Chicken Tortilla, Pork Wonton

Beverage Packages



Soft Drink | \$2.50 per guest

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea

House Beer | \$15 per 12 pack

Budweiser, Yeungling Lager, Bud Light, Coors Light, Miller Light

Premium Beer | \$20 per 12 pack

Ultra, Sam Adams, Angry Orchard Apple, White Claw Variety

House Wine | \$22 per bottle

Sutter Home Pinot Grigio, Pink Moscato, Cabernet

Premium Wine | \$25 per bottle

Woodbridge Pinot Grigio, White Zinfandel, Cabernet

Mimosa Bar | First Hour \$7.95, Each Additional Hour \$1.25

Juices: Orange, Cranberry, Grapefruit *Seasonal options available

Garnish: Strawberry, Raspberry, Oranges *Seasonal options available

Brunch Cocktails | First Hour \$10.95, Each Additional Hour \$3.25

Bloody Mary with Celery & Olive, Orange Juice Mimosa, White or Red Sangria

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