

❧ Banquet Facility ❧

Beautiful Tuscan enhanced Banquet Hall
Since 2004

“Providing a classy country setting that will
be a part of you and your guests’ memories
for years to come”

Tuscan Arches & Decor
Vaulted Ceilings & Chandeliers
Old Fashioned Soda Fountain

Lighted Gardens & Courtyard
Lush Landscaping in every Season
Romantic Rock Waterfall
Quaint Bride’s Quarters
Rustic Outdoor Bar

Call for pricing and availability!
(281) 831-2597



Chocolate Fountains

Unique...Elegant...FUN!

Your guests will enjoy the sweet aroma...
the rich tastes...
and mostly the thrill of dipping...

Strawberries, Cherries, Marshmallows,
Cookies, Pretzels and more!

**“Turn an ordinary event into
extraordinary”**

Rentals starting at \$200

Add a Pineapple/Strawberry Tree for only \$100

Custom Cakes

Designed by you...Created by us!

Estimates by appointment only!

◆◆ Barbeque ◆◆

All Barbeque meals are served with
Iced Tea & water
Buffet style setup and service
disposable plates, napkins, silverware, & cups

BBQ Plates

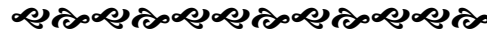
slow smoked Brisket & Sausage
served with choice of Beans
& homemade Potato Salad
onions, pickles & sliced bread
\$9.95 per person

BBQ Potatoes

slow smoked Brisket & baked potatoes
add your own toppings
BBQ sauce, butter, bacon bits, chives,
cheese & sour cream
\$7.95 per person

Baked Potato & Salad Bar

Baked Potato with BBQ sauce, butter, chives,
Bacon bits, cheese & sour cream
Fresh Greens Mixed Salad
served with tomatoes, croutons, bacon bits
and choice of two dressing
\$7.95 per person



**Call to schedule a consultation & tour
or a private tasting at**

30291 FM 1488, Waller, Texas 77484

281.831.2597 or 936.372.2700

Jenelle Ochsner, owner
Offices: 28154 Lynnwood Lane
Hempstead, TX 77445
www.TuscanGardensWeddings.com

*Tuscan
Gardens
&
Best Friends Catering*

~ Tuscan Nights ~

Chicken Fettuccine Alfredo

Perfect al' dente Fettuccine with a creamy Alfredo sauce
Topped with pan seared chicken

Herbal Chicken con Broccoli

Specialty pasta tossed with broccoli florets & baby carrots
in a garlic herb sauce, topped with pan seared chicken

Homemade Lasagna

Family recipe features beef & sausage slow simmered in a homemade
sauce...slathered with fresh Ricotta, Parmesan & Mozzarella cheeses

All Tuscan Menus served with a crisp Caesar salad, Garlic
bread, Antipasto Tray(s) & freshly grated Parmesan cheese

Plastic dinnerware, utensils & napkins
(Iced Tea and Coffee Stations with Uniformed wait-staff
Included for Onsite events only)

\$15/guest per each Entrée
Add an additional entrée for \$3/guest

~ Southern Hospitality ~

Slow-Cooked Roast Beef

red-skinned mashed potatoes, Green Beans, Mixed Greens Salad
& Dinner Rolls

Sour Cream Baked Chicken

Rice Pilaf, Steamed Vegetables, Mixed Greens Salad
& Dinner Rolls

Herb-crusted Pork Loin

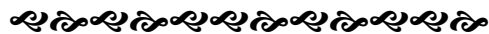
Roasted New Potatoes and Green Beans Amandine
Mixed Greens Salad
& Dinner Rolls

Plastic dinnerware, utensils & napkins
(Iced Tea and Coffee Stations with Uniformed wait-staff
Included for Onsite events only)

\$15/guest per each Entrée
Add an additional entrée for \$3/guest

~ Custom Premier Menu ~

Choice of Salad * Choice of Soup
Filet Mignon, Creamed Asparagus & New Potatoes
\$39/guest w/Servers & China



~ Just Hors d'oeuvres ~

Fruit, Vegetable & Cheese Display

Strawberries, grapes, pineapple & melon
Carrots, celery, broccoli, & tomatoes
Cubed cheeses with assorted crackers
Peppers, mushrooms, Baby dills & olives
Served with Vegetable and Fruit dips
\$10 per guest

*Make selections from the *A La Carte Menu*



Cocktail Party Package

Add your choice(s) to the
"Just Hors d'oeuvres" display above

2 items from category I
2 items from category II
1 item from category III
and 1 salad

Plastic Dinnerware, utensils & napkins
(Tea, Coffee, Buffet service included Onsite)
\$15/guest per CPP

A La Carte Menu

I

* Add \$2 per guest for each selection

Crostini with Feta & Sun Dried Tomato topping
Sweet 'n Sour Meatballs ~ Chicken Tenders
Cocktail Weenies ~ Pigs-in-a-blanket

II

*Add \$3 per guest for each selection

Mini Egg Roll ~ Chicken Salad on Croissant
Mini Biscuits n Ham ~ Chicken Quesadillas
Bacon Wrapped Chicken Bites ~ Mini Quiche

III

*Add \$4 per guest for each

Grilled Shrimp ~ Shrimp Cocktail
Anti Pasta Skewers

Salads

*Add \$2.00 per guest for each
Bow-Tie Antipasto

Caesar Tortellini ~ Marinated Vegetable
Greek Salad ~ Caesar Salad
Mixed Greens Salad w/choice of two dressings

~ Specially Stations ~

~ Monterey ~

Fajita Bar

Beef and Chicken Fajitas
Guacamole Sour Cream Pico de Gallo
Cheese Jalapeños Flour Tortillas
Spanish Rice and Refried Beans

Mashed Potato Martini Bar

Creamy Mashed Potatoes & beef fajitas
served in a Grande Martini glass
with Bacon, Chives, Sour Cream & Cheese

Quesadilla Bar

Fresh flour tortillas filled with your choice of:
Chicken, Onions, Black Olives,
Bell Peppers Tomatoes & Cheese

\$15/guest per Station
Add second station for \$5/guest

~ Pastas Bar ~

Angel Hair, Fettuccine, Penne'
or Spaghetti Pasta

Choice of One:
Beef Ravioli, Herb-filled Ravioli,
Chicken or Cheese Tortellini

Choice of Two:
Alfredo, Marinara, Meat or Pesto Sauce
All choices include:
Fresh Caesar Salad
Fresh Bread and Olive Oil
Antipasto Tray(s)

\$15/guest per Station
Add to Tuscan/Southern Menus for
\$7.50/guest

Add an additional Sauce @ \$2/guest
Substitute Wheat Pasta for \$1/guest