

## ❧ 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*

## ◆◆ 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  
**\$10.95 per person**

### BBQ Potatoes

slow smoked Brisket & baked potatoes  
add your own toppings  
BBQ sauce, butter, bacon bits, chives,  
cheese & sour cream  
**\$9.95 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  
**\$8.95 per person**

Call to schedule a Consultation & Tour  
or a Friday night 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](http://www.TuscanGardensWeddings.com)

# Tuscan Gardens

## Menu Brochure

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

#### II

\*Add \$3 per guest for each selection  
Sour Cream Butter Biscuits w/Ham  
Chicken Quesadillas ~ Mini Quiche Mini  
Mini Egg Roll ~ Chicken Salad on Croissant

#### III

\*Add \$4 per guest for each  
Bacon-wrapped Chicken Bites  
Grilled Shrimp ~ Shrimp Cocktail  
Antipasto Skewers ~ Ham & Cheese Pastries

#### 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

## ~ Specialty 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 ~

Choice of Two:  
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 Pasta @ \$3/guest  
Add an additional Sauce @ \$2/guest  
Substitute Wheat Pasta for \$1/guest