

# 2012 Catering Menus

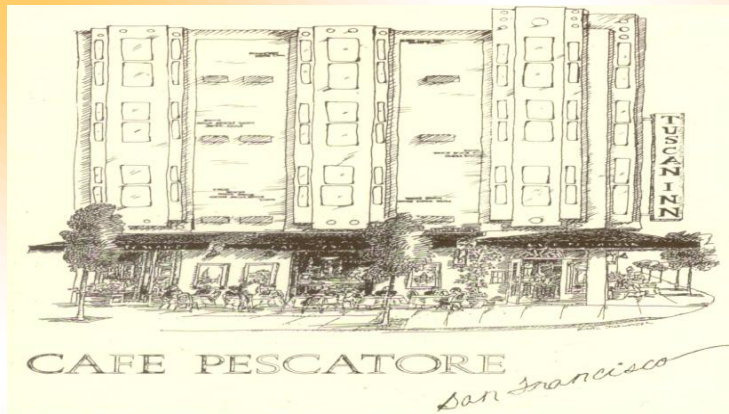


Exclusively Catered By



**BEST WESTERN PLUS**  
**The Tuscan Inn**  
A KIMPTON® HOTEL

BW PLUS Tuscan Inn - Cafe Pescatore - 425 North Point Street (at Mason) – San Francisco, CA 94133  
(415) 561-1100 Fax (415) 292-4549 [www.tuscaninn.com](http://www.tuscaninn.com) [www.cafepescatore.com](http://www.cafepescatore.com)



## **Ciao ! Benvenuto !**

The Tuscan Inn is a charming boutique hotel ideally located in the heart of Fisherman's Wharf and within walking distance to the fun of Pier 39, Chinatown, North Beach and downtown.

There are 221 air-conditioned warm & welcoming guestrooms decorated in simple dramatic colors, red, white & black and charming plantation window shutters. Each cozy guestroom has a Flat screen TV, pay movies, Nintendo games, telephone, mini-bar, hairdryer, iron & ironing board, coffee maker and internet access.

This unique boutique hotel combines warm European ambience with exceptional service while evoking the charm of an Italian countryside villa. The hotel has a central garden courtyard and is perfectly located, steps from the waterfront, cable cars and whatever fun awaits you in this exciting City.

## **Buon Appetito !**

Café Pescatore serves up Rustic Italian cuisine focusing on simple style and big flavor in a casual Italian trattoria with seasonal outdoor dining, semi-private dining room with space for up to 30 people or private dining in banquet room up to 80 people.

The restaurant can accommodate up to 85 people including bar, heated outdoor patio and open kitchen seating with view of wood fire pizza oven.

Updated menu features fresh seafood, pasta, wood oven pizza and regional specialties. Moderately priced a la carte menu, with every item made to order makes Café Pescatore the perfect place for pasta, seafood and more!

*All Food and Beverage prices are subject to a 8.5% Sales Tax, 17% Gratuity and a 4% Administrative Fee.  
Prices subject to change. .*

# Breakfast & Break Packages

## Full Day Break Packages Buffet Style

### Continental Breakfast

Chilled Juice

Fresh Sliced Fruit

Assorted Pastries/Muffins/Croissants

Coffee/ Tea/ Decaf

\*\*To Substitute Bagel & Cream Cheese \$1.50 Extra Per Person

(Add \$7.00 per person-Full American Breakfast)

or

### The Natural

Chilled Juice

Fresh Chopped Fruit

Assorted Individual Yogurts

Granola

Coffee/ Tea/ Decaf

### Morning Break

Coffee/ Tea/ Decaf Refresh

### Afternoon Break

Coffee/Tea/Decaf

Assorted Soft Drinks

Choice of (1)

Assorted Cookies, Pretzels and/or Peanuts, Brownies

**\$33.00 Per Person**

### Continental Breakfast \$18.00 Per Person

Chilled Juice, Fresh Sliced/ Chopped Fruit, Assorted Pastries/Muffins/Croissants,

Coffee/ Tea/ Decaf

(To Substitute Bagel & Cream Cheese, add \$1.50 Per Person)

Groups of 6 or Less, Breakfast will be Plated

### The Natural \$18.00 Per Person

Chilled Juice, Fresh Chopped Fruit, Bowl of Granola, and Yogurt, Coffee/Tea/Decaf

### Full American Breakfast \$25.00 Per Person

Chilled Juice and Fresh Sliced Fruit, Scrambled Eggs, Choice of Country Ham, Applewood Smoked

Bacon, or Spicy Italian Sausage, Potatoes, Assorted Pastries, Coffee/ Tea/ Decaf

(Minimum of 10 People)

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## Breakfast & Breaks Enhancements

Coffee/ Decaffeinated Coffee/Hot Tea per Gallon (Serves 10-15)	\$ 68.00
Assorted Pastries/Croissants & Muffins Each	\$ 4.00
Assorted Bagels & Cream Cheese, Each	\$ 4.85
Fresh Fruit Slices Platter (Serves 10-15)	\$ 53.00
Fresh Squeezed Juice, Per Quart	\$ 27.00
Orange or Grapefruit, Apple or Cranberry Granola Bars, Per Bar	\$ 3.25
Assorted Yogurts, Individual	\$ 3.75
Assorted Diet & Regular Soft Drinks, Each (Based on Consumption)	\$ 3.95
Assorted Crystal Geyser Water, Each (Based on Consumption)	\$ 3.95
Sparkling Mineral Waters, Each (Based on Consumption)	\$ 4.25
Assorted Juices, Per Quart	\$ 26.00
Apple, Orange, Grapefruit, Pineapple, or Cranberry	
Assorted Cookies or Brownies, Per Dozen	\$ 34.00
Assorted Whole Fresh Fruit, Each	\$ 3.00
Pretzels and/or Peanuts, Per Bowl	\$ 19.00
Fruit, Cheese & Cracker Platter (Serves 15-20)	\$135.00
Cheese & Crackers Platter (Serves 15-20)	\$110.00
Pinzimonio, Per Platter (Serves 15-20) (Fresh Vegetables with Dipping Sauce)	\$ 75.00
Selection of Focaccia Pizzas (See Reception Menu)	\$90.00/Platter
½ Platter	\$ 60.00

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# Working Buffet & Luncheon Packages

## Full Day Meeting Package

**Continental Breakfast or The Natural**  
(Add \$7.00 per person-Full American Breakfast)

**Morning Break**  
Coffee/Tea/Decaf Refresh

**Lunch Buffet (Choice of One)**  
Includes Soft Drink and Coffee Service

**Venezia**  
**Piemonte**  
**Lombardia**  
**Fusilli Mediterranean**

**Salad Choices (Choice of 2)**  
Pasta Primavera (Pesto Salad)  
Roasted New Potato Salad  
Mixed Seasonal Greens with Balsamic  
Vinaigrette  
Fresh Fruit Salad

**Desserts (Choice of 1)**  
Sorbetto  
Gelato alla Vaniglia  
Gelato alla Cioccolata  
Tiramisu  
Brownies  
Assorted Cookies  
Panna Cotta

**Afternoon Break**  
Coffee/Tea/Decaf  
Assorted Soft Drinks/ Bottled Waters  
Choice of (1)  
Assorted Cookies or Brownies or  
Pear Bread Pudding w/Caramel Sauce & Currants  
Pretzels and/or Peanuts or Potato Chips

**\$58.00 Per Person**

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# Working Buffet Luncheons

## Buffet Luncheons

Includes Soft Drink, Coffee Service and a Choice of Two Salads and One Dessert.

### Piemonte

**\$25.00**

Create Your Own Sandwich from an Assortment of Roast Beef, Smoked Turkey, Ham, Cheddar, Mozzarella, Tomatoes, Onions, Lettuce, Aioli and Mustard

### Fusilli Mediterranean

**\$30.00**

Seared Chicken Breast, Eggplant, Olives, Marinara Sauce, Ricotta Salata Cheese .

### Venezia

**\$28.00**

An Assortment of Housemade Foccacia Sandwiches

- ❖ Grilled Eggplant, Zucchini, Roasted Peppers, Basil and Fresh Mozzarella with an Olive Tapenade
- ❖ Prosciutto, Sopressata, Mozzarella, Fontina, Lettuce, Tomato and Mustard Aioli
- ❖ Grilled Chicken Breast with Roasted Peppers, Onion and Fontina

### Lombardia

**\$30.00**

Baked Lasagna Filled with Ricotta, Mozzarella, Spinach and Tomato Sausage Sauce.

Includes Foccacia Bread.  
(Minimum of 10 People)

### Dessert

Gelato alla Vaniglia  
Gelato alla Cioccolata  
Sorbetto  
Tiramisu  
Brownies  
Assorted Cookies  
Panna Cotta

### Salads

Pasta Primavera (Pesto Salad)  
Roasted New Potato Salad  
Mixed Seasonal Greens  
with Balsamic Vinaigrette  
Fresh Fruit Salad

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# Receptions

## Hors D'oeuvres

### Hot Selections

Priced Per Dozen

Grilled Marinated Vegetable Skewers	\$ 40.00
Grilled Chicken Skewers with Dijon Aioli	\$ 47.00
Grilled Sirloin Skewers with Horseradish Aioli	\$ 57.00
Grilled Prawns with Basil Aioli	\$ 57.00

### Foccacia Pizza

\$ 90.00 per 50 Portions

Bianca - Four Cheeses, Seasonal Mushrooms
Rustica - Italian Sausage, Mushrooms and Peppers
Margherita - Fresh Tomato, Basil, Mozzarella
Verde - Baby Spinach, Red Onion, Pesto Sauce, Mozzarella Cheese
Vegetarian - Roasted Eggplant, Peppers, Mushrooms, Onions, Marinara and Mozzarella

### Cold Selections

Priced Per Dozen

Roasted Green Mussels with Pinenut Crust	\$ 40.00
Oysters on the Half Shell with Mignonette	\$ 57.00
Shrimp Cocktail Shooters	\$ 46.00
Crab Cakes with English Cucumbers & Spicy Aioli	\$ 46.00
Smoked Salmon Crostini	\$ 40.00
Tomato, Basil and Mozzarella Crostini	\$ 29.00
Eggplant Caponata Crostini	\$ 29.00
Herbed Goat Cheese Crostini	\$ 28.00
Portobello Mushroom Crostini	\$ 29.00

### Assorted Platter Items

Serves 25-30

Fresh Vegetable Platter with Dipping Sauces	\$135.00
Fruit, Cheese & Cracker	\$170.00
Italian Antipasti Platter	\$175.00
Array of Seasonal Vegetables, Cured Meats, Regional Cheese	

<b>Bartender Fee</b>	<b>\$175.00</b>
<b>Well/Call Brand Drinks</b>	<b>\$7.50/\$8.50</b>
<b>Premium Drink</b>	<b>\$10.00</b>
<b>House Wine (Red &amp; White)</b>	<b>\$8.00</b>
<b>Domestic/Imported Beers</b>	<b>\$5.25/\$6.50</b>
<b>Corkage Fee</b>	<b>\$15.00 per bottle</b>

# SPECIAL EVENTS DINNER MENU A

**\$42.00 PER PERSON**

*Includes Three-Course Meal and Coffee Service*

## INSALATE

*(Please choose one for group)*

### ***Insalata Mista***

*Mixed Greens with Balsamic Vinaigrette*

### ***Insalata Cesare***

*Romaine Salad with Caesar Dressing, Anchovies, Grana and Croutons*

## ENTREES

*(Please choose two for the group)*

### ***Meluzzo Arrosto***

*Pan Roasted Rock Cod, Yukon Potatoes, Rapini,  
Pinenuts, Lemon Caper Sauce*

### ***Pollo Alla Marsala***

*Seared Chicken Breast, Crimini Mushrooms, Baby Spinach, Marsala Sauce*

### ***Fusilli Mediterranean***

*Seared Chicken Breast, Eggplant, Olives, Marinara Sauce, Ricotta Salata Cheese*

### ***Penne Alla Bolognese***

*Penne Pasta with Hearty Tomato Meat Sauce, Fresh Herbs, Parmesan Cheese*

### ***Fettucini Con Frutti Di Mare***

*Mussels, Clams, Shrimp, Calamari and Fresh Fish tossed in a  
Spicy Marinara Sauce with Fettucini*

## DOLCI

*(Please choose one for group)*

### ***Tiramisu***

*Rum Soaked Sponge Cake with Mascarpone Cream*

### ***Sorbetto***

*Italian Sherbert*

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# **SPECIAL EVENTS DINNER MENU B**

**\$50.00 PER PERSON**

*Includes Four-Course Meal and Coffee Service*

## **SHARED ANTIPASTI**

### ***Antipasti del Giorno***

*A Daily Selection of Seasonal Vegetables and Regional Cheeses*

### ***Calamari Fritti***

*Deep-Fried Calamari and Lemon with Dipping Sauce*

## **INSALATE**

*(Please choose one for entire group)*

### ***Insalata Mista***

*Mixed Greens with Balsamic Vinaigrette*

### ***Insalata Cesare***

*Romaine Salad with Caesar Dressing, Anchovies, Grana and Croutons*

## **ENTREES**

*(Please choose two for entire group & advise GTY 72 hrs. prior)*

### ***Meluzzo Arrosto***

*Pan Roasted Rock Cod, Yukon Potatoes, Rapini,*

*Pinenuts, Lemon Caper Sauce*

### ***Vitello Scallopine***

*Veal Medallions with Wild Mushrooms, Caramelized Onions, Lemon and Sage  
in a Light Marsala Broth over Whipped Potatoes*

### ***Pollo Alla Marsala***

*Searched Chicken Breast, Crimini Mushrooms, Baby Spinach, Marsala Sauce*

### ***Ravioli Con Granchio***

*Dungeness Crab filled Raviolis, Herb Butter Broth, Parmesan Cheese*

### ***Fettucini Con Frutti Di Mare***

*Mussels, Clams, Shrimp, Calamari and Fresh Fish tossed in a  
Spicy Marinara Sauce with Fettucini*

### ***Penne Alla Bolognese***

*Penne Pasta with Hearty Tomato Meat Sauce, Fresh Herbs, Parmesan Cheese*

## **DOLCI**

*(Please choose one for group)*

### ***Tiramisu***

*Rum Soaked Sponge Cake with Mascarpone Cream*

### ***Sorbetto***

*Italian Sherbert*

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# SPECIAL EVENTS DINNER MENU C

**\$56.00 PER PERSON**

*Includes Four-Course Meal and Coffee Service*

## **SHARED ANTIPASTI**

*(Please choose two for group)*

### ***Antipasti del Giorno***

*A Daily Selection of Seasonal Vegetables and Regional Cheeses*

### ***Calamari Fritti***

*Deep-Fried Calamari and Lemon with Dipping Sauce*

### ***Cozze E Fagiola***

*Steamed Mussels with Garlic, Fresh Herbs, White Wine*

## **INSALATE**

*(Please choose one group)*

### ***Insalata Mista***

*Mixed Greens with Balsamic Vinaigrette*

### ***Insalata Cesare***

*Romaine Salad with Caesar Dressing, Anchovies, Grana and Croutons*

## **ENTREES**

*(Please choose two for group )*

### ***Bistecca Alla Griglia***

*Grilled Center Cut NY Strip, Garlic Mashed Potatoes, with Vegetables and Chianti Butter*

### ***Vitello Scallopine***

*Veal Medallions with Wild Mushrooms, Caramelized Onions, Lemon and Sage  
in a Light Marsala Broth over Whipped Potatoes.*

### ***Meluzzo Arrosto***

*Pan Roasted Rock Cod, Yukon Potatoes, Rapini,  
Pinenuts, Lemon Caper Sauce*

### ***Pollo Alla Marsala***

*Seared Chicken Breast, Crimini Mushrooms, Baby Spinach, Marsala Sauce*

### ***Ravioli Con Granchio***

*Dungeness Crab filled Raviolis, Herb Butter Broth, Parmesan Cheese*

### ***Fettucini Con Frutti Di Mare***

*Mussels, Clams, Shrimp, Calamari & Fresh Fish tossed in a Spicy Marinara Sauce with*

### ***Penne Alla Bolognese***

*Penne Pasta with Hearty Tomato Meat Sauce, Fresh Herbs, Parmesan Cheese*

## **DOLCI**

*(Please choose one for group)*

### ***Tiramisu***

*Rum Soaked Sponge Cake with Mascarpone Cream*

### ***Sorbetto***

*Italian Sherbert*

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# **SPECIAL EVENTS LUNCH MENU**

**\$32.00 PER PERSON**

*Includes Three-Course Meal and Coffee Service*

## **INSALATE**

*(Please choose one for group)*

### ***Insalata Mista***

*Mixed Greens with Balsamic Vinaigrette*

### ***Insalata Cesare***

*Romaine Salad with Caesar Dressing, Anchovies, Grana and Croutons*

## **ENTRÉES**

*(Please choose two for the group)*

### ***Pollo Alla Parmigiana***

*Seared Chicken Breast, Parmesan Crust, Marinara Sauce,  
Ricotta Salata Cheese*

### ***Ravioli Con Granchio***

*Dungeness Crab filled Raviolis, Herb Butter Broth, Parmesan Cheese*

### ***Linguini Frutti Di Mare***

*Rich Tomato Seafood Stew, Green Olives, Fresh Herbs, White Wine*

### ***Penne Alla Bolognese***

*Penne Pasta with Hearty Tomato Meat Sauce, Fresh Herbs, Parmesan Cheese*

## **DOLCI**

### ***Sorbetto***

*Italian Sherbert*

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