Tinucci's Events Menu

Thank you for considering Tinucci's Events to host your event!

Two Entrée Buffet - $26.95

Choose Two Entrées – Side Dishes on the Following Page

Tinucci Baked Chicken
Bone in chicken breasts, thighs, legs & wings lightly breaded and butter baked to perfection.

Champagne Chicken on a Bed of Minnesota Wild Rice
7oz boneless chicken breast, lightly battered and butter baked, served on a bed of Minnesota wild rice and drizzled with our champagne cream sauce.

Chicken Marsala on a Bed of Jasmine Rice
7oz boneless chicken breast, lightly battered and butter baked, served on a bed of Jasmine Rice and topped with our homemade Marsala Wine sauce.

Rotisserie Chicken
Gluten Free
Whole chickens roasted in our rotisserie oven, seasoned with our house blend of herbs & spices, served by the quarter, either white or dark.

BBQ Beef Ribs
Gluten Free
Meaty beef back ribs, dipped in our homemade BBQ sauce.

Grandma's Tender Pot Roast Au Jus
Gluten Free
Sliced tender pot roast served in Au Jus.

Shredded Beef Au Jus
Gluten Free
Super tender beef, served in au jus, ideal for sandwiches.

Homemade Lasagna
Tinucci's homemade lasagna, a family recipe from Grandpa Louie.

BBQ Pulled Pork
Gluten Free
Shredded slow cooked pork shoulder, served in homemade BBQ sauce, ideal for sandwiches.

Italian Sausage & Peppers
Gluten Free
Italian Sausage links, cut in ½, served with our homemade red sauce and sauteed peppers & onions.

Tinucci's Deep Fried Cod
Add $2.00
Icelandic cod, lightly battered and deep fried, served with homemade tartar sauce and fresh lemon wedges.

Salmon Filet
Gluten Free - Add $2.00
4oz Salom Filet, seasoned & oven baked until flakey and tender. Served with Hollandaise sauce on the side.

Deep Fried Shrimp
Add $3.00
Served with Tinucci Tartar & cocktail sauce.

Deep Fried Jumbo Shrimp
Add $5.00
Served with Tinucci Tartar & cocktail sauce.

Carved Round of Beef
Gluten Free - Add $2.00
Slow Roasted Inside Round of Beef Carved to Order.

Carved Honey Baked Ham
Gluten Free - Add $2.00
Honey Glazed Baked Ham Carved to Order.

Carved Pork Tenderloin
Gluten Free - Add $2.00
Pork Tenderloin, Seasoned with Garlic, Rosemary & Other Spices, Carved to Order.

Slow Roasted Prime Rib
Gluten Free – Add $30.00/Person
USDA Choice Prime Rib Carved by the Chef.

Boneless Beef Short Ribs
Add $4.00 – Gluten Free
Fork tender boneless beef short ribs served in au jus.

The Two Entrée Buffet Menu Includes Tinucci's Deluxe Salad Bar & Homemade Chocolate Cake or Freshly Baked Cookies for Desserts. Other Desserts Available for an Upgrade Charge.

Two Entrée Buffet – Side Dish Options

Choose Three Options – A Pasta, Potato & Vegetable are Recommended

Au Gratin Potatoes
Hashbrown potatoes baked in our signature cheese sauce.

Roasted Yukon Gold Potatoes
Gluten Free
Yukon gold potatoes, steamed, seasoned and roasted in the oven.

Mashed Potatoes & Gravy
Gluten Free
Skin on red potatoes, mashed & served with chicken or beef gravy.

Baked Beans
Navy beans & pork sausage slow simmered in our homemade sauce.

Kettle Chips
Gluten Free
Old Dutch kettle chips seasoned with sea salt.

Penne Alfredo
Vegetarian
Penne pasta in in our homemade garlic alfredo sauce.

Penne Marinara
Vegetarian – Dairy Free
Penne pasta in our homemade marinara sauce.

Penne in Tinucci Red Sauce
Penne pasta in our homemade meat red sauce.

Creamy Penne Marinara
Vegetarian
Penne pasta in Tinucci's homemade creamy marinara sauce.

Cheese Tortellini Alfredo
Vegetarian – Add $2.00
Tri-colored cheese tortellini in our homemade alfredo sauce.

Mac N' Cheese
Vegetarian
Classic elbow macaroni & cheese.

Steamed Broccoli
Fresh cut broccoli, steamed, seasoned & buttered.

Baby Carrots & Brown Sugar
Baby carrots steamed, buttered & topped with brown sugar.

Fresh Green Beans
Fresh green beans steamed, buttered & seasoned.

Roasted Vegetable Platter
Gluten Free - Add $3.00
Oven roasted asparagus, Roma tomatoes, zucchini, yellow squash & button mushrooms served chilled.

Caprice Platter
Gluten Free - $4.00
Fresh mozzarella, sliced tomatoes & fresh basil with balsamic vinegar.

Teriyaki Green Beans
Fresh green beans steamed & served in a teriyaki glaze.

Sesame Oyster Green Beans
Fresh green beans steamed & served in a sesame oyster sauce.

Key Biscayne Medley
Fresh green beans, orange & yellow carrots, roasted red peppers & pearl onions, all steamed, buttered & seasoned.

Prince Edward Medley
Fresh green beans, yellow wax beans & baby carrots all steamed, buttered & seasoned.

California Medley
Carrots, broccoli & cauliflower all steamed, buttered & seasoned.

All menus are customizable. The client can make additions or changes very easily. Changes to the menu may result in changes to pricing. All pricing is per person.

Specialty Buffets:

Slow Roasted Prime Rib $54.95

Tinucci's famous prime rib, carved to order with au jus & horseradish sauce. In addition to your choice of one other entrée from the You Pick Two Menu, a chicken entrée is recommended.

Served with:

Deep Fried Shrimp, Penne Alfredo, Deep Fried Cauliflower, Roasted Yukon Gold Potatoes, Au Gratin Potatoes, Steamed Vegetable Medley & Deluxe salad bar included & dessert.

Fajita Bar – Chicken & Beef $26.95

Marinated chicken breast & flank steak, served with authentic Mexican rice, seasoned black beans, flour tortillas, shredded cheese, sour cream, guacamole, jalapenos, shredded lettuce, freshly fried tortilla chips, Pico de Gallo & all the fixings. Deluxe salad bar & dessert included.

Minnesota State Fair $24.95

Corn dogs, chicken tenders, cheese curds, tater tots, mac n' cheese & Homemade Tinucci Onion Rings. Deluxe salad bar & dessert included.

Pasta Bar $24.95

Penne pasta in your choice of three sauces: Homemade Alfredo, homemade red sauce, marinara or creamy penne marinara. Served with garlic toast & your choice of Italian Sausage or Meatballs. Deluxe salad bar & dessert included.

Italian Fiesta $24.95

Homemade Lasagna, Penne Alfredo, Italian Sausage & Peppers, Roasted Asparagus & Garlic Toast. Deluxe salad bar & dessert included.

Brunch Buffet $24.95

Scrambled Eggs, French Toast Bake, Cheesy Hashbrown Potatoes, Biscuits & Gravy, Baked Chicken & Penne Alfredo. Deluxe salad bar & dessert included.

Thanksgiving Dinner Buffet $26.95

Carved Turkey Breast, stuffing, mashed potatoes & gravy, sweet potatoes, green bean casserole & Sweet Corn Bake. Pumpkin pie & whipped cream for dessert. Deluxe salad bar & dessert included.

Chinese Buffet $27.95

Beef Lo Mein, Sesame Chicken, Sweet & Sour Chicken, Fried Rice, Teriyaki Pork Pot Stickers, Cream Cheese Wantons Deluxe salad bar & dessert included.

Burger & Brat Bar $24.95

¼ Pound pub burgers, fresh Johnsonville bratwursts or ¼ pound hot dogs, buns, French fries, homemade baked beans & Mac N' Cheese. Deluxe salad bar & dessert included.

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Heavy Appetizers $34.95

Choose the noted number of items from each column to build your custom menu. A heavy appetizer menu is perfect for fundraisers, cocktail parties & open houses.

Choose Two:

Chicken Drummies
Teriyaki Pot Stickers
Chicken Skewers
Italian Sausage Bites
Boneless Chicken Wings

Choose Three:

Egg Rolls
Garlic Toast
Cheese Curds
Buffalo Chicken Dip & Chips
Spinach & Artichoke Dip & Chips
BBQ Cocktail Meatballs
Swedish Meatballs
Cocktail Wienies

*Choose Four: 4**

Fresh Fruit Display
Veggie & Dill Dip Display
Meat & Cheese Tray
Bruschetta & Crostinis
Caprise Platter
*Citrus Spinach Salad **
*Summer Berry Salad**
*Caesar Salad**
OR Deluxe Salad Bar + One Salad*

Choose One:

Smoked Salmon Tray
Shrimp Cocktail
Bam-Bam Shrimp
Crispy Deep-Fried Shrimp

Choose One:

Homemade Chocolate Cake
Fresh Baked Chocolate Chip Cookies
Assorted Bars – Add $1.50
Homemade Brownies – Add $2.50
Turtle Cheesecake – Add $4.00
Tiger Cake – Add $4.00

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- All menus include unlimited coffee, tea, milk & pop.
- Plated salads, served at the guest tables, can be added or substituted & alterations to the salad bar can be made upon request. Plated salads typically include Caesar salad, Summer Berry Salad or Citrus Spinach Salad. To serve a plated salad, Add $3.00.
- All menus include our homemade chocolate cake or fresh baked cookies. Other dessert options are available, please see page 5 for details.

Available Options:

Linen table clothes & Napkins: $2.00/person

Dance Floor: $750.00 - Approximately 24' x 24'

Salad Bar Options:

Deluxe Salad Bar: Cole Slaw, Italian Pasta Salad, Potato Salad, Antipasta, Buffalo Chicken Salad, Chicken Wild Rice Salad, Cucumber Salad, Pasta Primavera, Pea & Cheese Salad, Taco Salad, Tortellini Salad, Chocolate Pudding, Vanilla Pudding, Fresh Fruit**.** Tossed salad, sunflower seeds, mushrooms, cheese, peas, beats, three bean salad, sliced black olives & croutons. Dressings: Creamy Italian, French, classic Italian, blue cheese & 1000 Island.

Specialty Salads:

Caesar Salad: Fresh cut romaine, shredded parmesan cheese, fresh cracked black pepper, homemade croutons, & tossed in a creamy Caesar dressing.

Citrus Spinach Salad: Baby spinach, spring greens, candied pecans, mandarin oranges, craisins, slivered red onion, feta cheese tossed in a lemon vinaigrette.

Summer Berry Salad: Fresh cut romaine, raspberries, strawberries, blueberries, slivered red onion, candied pecans & tossed on a poppyseed vinaigrette.

If you choose one of the above specialty salads when serving the Deluxe Salad Bar, the salad you choose will replace the tossed salad, toppings & dressings.

Appetizers:

Chicken Drummies	$3.75
Cocktail Meatballs in Spicy BBQ Sauce	$2.10
Deviled Egg Trays	$1.50
Egg Rolls	$1.50
Focaccia Finger Sandwiches	$2.75
Fresh Fruit Trays	$1.80
Fresh Veggies & Dill Dip Trays	$1.50
Italian Sausage Bites	$1.75
Italian Sausage Skewers	$3.75
Meat, Cheese & Cracker Trays	$1.80
Shrimp Cocktail	$6.00
Smoked Salmon Tray	$3.95

Desserts:

Homemade Chocolate Cake - Included	Included
Freshly Baked Chocolate Chip Cookies	Included
Assorted Dessert Bars	$1.00
Homemade Brownies	$2.00
Vanilla Cheesecake	$3.00
Turtle Cheesecake	$4.00
Tiramisu	$4.00
Tiger Cake	$4.00

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Bar Packages:

Cash Bar: Guests pay for the drinks they would like.

Drink Tickets: The host offers to pay for a certain number of drinks per guest. You will be given a roll of tickets to hand out as you see fit to each guest. As they order their drinks, our staff will take the ticket and then add that drink to the host's bill.

Open Bar: The host offers to pay for all drinks for their guests. A limit can be placed on the open bar, whereas once a certain dollar amount has been reached, the host no longer pays for guest's drinks. At this point, the bar goes to a cash bar where guests pay for their own drinks.

Additional Charges & Fees:

Room Rental Fee: Starting at $500.00 – The $500.00 room fee covers most events for four hours, with one additional hour for setup before the guests arrive. The room fee will go up from the $500.00 charge if the event is longer than four hours or if additional customization of the event space is required.

Labor Charge: A 15% labor charge will be applied to all events here at Tinucci's. This is NOT a gratuity for the staff. The Labor Charge covers setup & breakdown of the event space, planning & coordination of the event, cleaning of the event space, wages of the waitstaff, bartenders, bus staff & buffet attendants.

Gratuity: Tip for the Staff is NOT included and is at the discretion of the client.