

Tinucci's Events

High School Banquet Menu

Two Entrée Buffet - \$25

All the Extras are INCLUDED!

- ❖ Coffee, Tea, Milk & Pop
- ❖ No Charge for the Space
- ❖ Homemade Chocolate Cake for Dessert
- ❖ Deluxe Salad Bar
- ❖ Cash Bar Available - No Charge for Bar Tenders
- ❖ Linen Tablecloths & Napkins in School Colors
- ❖ Two Wireless Microphones
- ❖ Use of All 5 Screens for Your Presentation
- ❖ One Hour of Setup Before Guests Arrive

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 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.

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.

BBQ Pulled Pork

Gluten Free

Shredded slow cooked pork shoulder, served in homemade BBQ sauce, ideal for sandwiches.

BBQ Beef Ribs

Gluten Free

Meaty beef back ribs, dipped in our homemade BBQ sauce.

Homemade Lasagna

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

Italian Sausage & Peppers

Gluten Free

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

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.

Tinucci's Deep Fried Cod

Add \$3.00

Icelandic cod, lightly battered and deep fried, served with homemade tartar sauce and fresh lemon wedges.

Deep Fried Shrimp

Add \$3.00

Served with Tinucci Tartar & cocktail sauce.

Salmon Filet

Gluten Free - Add \$2.00

4oz Salom Filet, seasoned & oven baked until flakey and tender. Served with Hollandaise sauce on the side.

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.

Penne in Tinucci Red Sauce

Penne pasta in our homemade meat red sauce.

Roasted Vegetable Platter

Gluten Free - Add \$3.00

Oven roasted asparagus, Roma tomatoes, zucchini, yellow squash & button mushrooms served chilled.

Roasted Yukon Gold Potatoes **Gluten Free**

Yukon gold potatoes, steamed, seasoned and roasted in the oven.

Creamy Penne Marinara **Vegetarian**

Penne pasta in Tinucci's homemade creamy marinara sauce.

Caprice Platter

Gluten Free - \$4.00

Fresh mozzarella, sliced tomatoes & fresh basil with balsamic vinegar.

Mashed Potatoes & Gravy **Gluten Free**

Skin on red potatoes, mashed & served with chicken or beef gravy.

Cheese Tortellini Alfredo **Vegetarian – Add \$2.00**

Tri-colored cheese tortellini in our homemade alfredo sauce.

Teriyaki Green Beans

Fresh green beans steamed & served in a teriyaki glaze.

Baked Beans

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

Mac N' Cheese **Vegetarian**

Classic elbow macaroni & cheese.

Sesame Oyster Green Beans

Fresh green beans steamed & served in a sesame oyster sauce.

Kettle Chips **Gluten Free**

Old Dutch kettle chips seasoned with sea salt.

Steamed Broccoli

Fresh cut broccoli, steamed, seasoned & buttered.

Key Biscayne Medley

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

Penne Alfredo **Vegetarian**

Penne pasta in our homemade garlic alfredo sauce.

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

Prince Edward Medley

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

Penne Marinara **Vegetarian – Dairy Free**

Penne pasta in our homemade marinara sauce.

Fresh Green Beans

Fresh green beans 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:

Minnesota State Fair \$25.00

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

Pasta Bar \$25.00

*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 \$25.00

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

Brunch Buffet \$25.00

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

Thanksgiving Dinner Buffet \$25.00

*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.*

Burger & Brat Bar \$25.00

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.

Fajita Bar – Chicken & Beef \$30.00

*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.*

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Deluxe Salad Bar - Included

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, beans, three bean salad, sliced black olives & croutons. Dressings: Creamy Italian, French, classic Italian, blue cheese & 1000 Island.

Duration of Event:

When hosting your event at Tinucci's, your group has reserved the space for a total of 5 hours. The first hour is for set-up & decoration. Then the main body of the event consists of the remaining four hours. If the client's event runs longer than the allotted time, there is a \$300.00 fee. The set-up & decoration time cannot be shortened and have that time added to the main body of the event.

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