Tosca

Platters & Stationary Items

These items are a la carte and can be added to any of our menus. They make a wonderful first impression for your guests and are designed to complement any of our menus.

* Whipped Ricotta Dip
Virgin Olive Oil, Aged Balsamic, Focaccia Toasts *(Serves 6 – 8)*
25.

Calamari
Spiced Aïoli, Broccoli Rabe Leaves Crudo *(Serves 15 - 18)*
55.

* Serious Shrimp Cocktail
Wild Gulf of Mexico White Shrimp, Fennel Cocktail Sauce *(50 Count)*
199.

* Prince Caspian Oysters
Topped with Mignonette, Fennel Cocktail Sauce (50 *Count)*
175.

Wood Oven Fired Pizzas
Choice of Classics *(16 Slices)*
23.

* Cheese Platter Classico
Assortment of Hand Selected Noshes
Small (10-12) | ***80 .*** *Large (18-20)* | ***150.***

** Crudité Platter
Assortment of Sliced Vegetables, House Garlic Dressing
Small (10-12) | ***55 .*** *Large (18-20)* | ***95.***

* Hand Carved Lamb Rack Chops
American Lamb, Balsamic & Rosemary *(16 Bones)*
140.

Panini & Slider 'Tree'
Creative Presentation of Small Sandwiches;
Prime Cheeseburger Sliders & Smoked Chicken Paninis *(Approx. 80 pieces)*
225. ***Add Lobster Rolls (+ $ Per Piece at Market Price)***

Antipasto Misti
Prosciutto di Parma, Cured Meats, Seasonal Olives, Cheese & Salads ***(Priced per person)***
8.

* = *(Can be Made Gluten Friendly)* | ** = *(Can be Made Vegan)*