



Tinucci's Wedding Catering Menu



651-459-3211

www.tinuccis.com

396 21st St. Newport, MN 55055



Tinucci's Wedding Menu 2024

All menus served buffet style and include fresh baked bread choice & butter.

Menus with more than one entrée allow for guest to enjoy both entrees.

(V)=Vegetarian, Gluten Free Rotisserie Chicken available upon request.

Tinucci's Famous Baked Chicken

Chicken Breasts, thighs, legs & wings lightly breaded, buttered & baked to perfection. Three Side Dish Choices Included.

\$17.95

Homemade Lasagna

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

Served with your choice of three sides.

\$17.95

Deluxe Pasta Bar (Choose 2)

Penne in Tinucci Red Sauce, Tinucci Alfredo (V), Penne, Marinara (V), Or Creamy Marinara (V). Served with Homemade Meatballs or Italian Sausage Two Side Dish Choices Included.

\$17.95

Shredded Beef or Pulled Pork Sandwiches

Shredded Tender Pot Roast Au Jus or Slow Roasted Pulled Pork in Tinucci BBQ Sauce. Serve both +\$2.00

Three Side Dish Choices Included.

\$17.95

South of the Boarder Fajita Bar

Seasoned Chicken Breast & Flank Steak served with flour tortillas, black beans, authentic Mexican Rice, freshly fried tortilla chips and Pico de Gallo and all the toppings.

Side dishes listed above.

\$19.95

Grandma's Tender Pot Roast

Sliced Tender Pot Roast served in Au Jus Add Tinucci Baked Chicken +\$3.00

Three Side Dish Choices Included.

\$18.95

Champagne Chicken Served on MN Wild Rice

Butter baked boneless chicken breast, served on a bed of Minnesota wild rice with our champagne cream sauce.

Three Side Dish Choices Included.

\$18.95

Chicken Marsala

Butter Baked Boneless Chicken Breast served over Jasmine Rice with our Savory Marsala Wine Sauce.

Your choice of three sides included.

\$18.95

Italian Fiesta

Homemade Lasagna, Tinucci Alfredo & Italian Sausage & Peppers (Vegetarian Lasagna Available)

Two Side Dish Choices Included.

\$19.95

Tinucci Baked Chicken & BBQ Beef Ribs

Chicken Breasts, thighs, legs & wings Lightly breaded, buttered & baked to perfection and slow cooked meaty beef ribs dipped in our homemade BBQ sauce.

Corn bread muffins available.

Three Side Dish Choices Included.

\$24.95

Champagne Chicken Served on MN Wild Rice & Grandma's Tender Pot Roast

Butter baked boneless chicken breast, served on a bed of Minnesota wild rice with our champagne cream sauce & Sliced Tender Pot Roast served in Au Jus. Three Side Dish Choices Included.

\$24.95

Champagne Chicken & Salmon Filet

Butter baked boneless chicken breast with our champagne cream sauce and roasted salmon filets served in champagne cream or hollandaise sauce. Three Side Dish Choices Included.

\$26.95

Boneless Beef Short Ribs (GF)

Boneless beef short ribs served in either au jus or beef gravy. Three Side Dish Choices Included.

\$23.95

Slow Roasted Carved Prime Rib

Slow roasted prime rib carved by our staff. We've been famous for it for 60 years!

Four Side Dish Choices Included.

Market Price



Sides

Starch Options: Additional Choice + \$2.00

Au Gratin Potatoes

Hashbrown potatoes baked in our signature cheese sauce

Roasted Yukon Gold Potatoes (GF)

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

Mashed Potatoes & Gravy (GF)

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

Potato Salad (GF)

Our classic homemade potato salad

Kettle Chips (GF)

Old Dutch kettle chips seasoned with sea salt

Baked Beans

Navy beans & pork sausage slow simmered in our homemade sauce

Penne Marinara (Vegetarian)

Penne pasta in our homemade marinara sauce

Penne in Tinucci Red Sauce

Penne pasta in our homemade meat red sauce

Creamy Penne Marinara +\$1.00 (Vegetarian)

Penne pasta in Tinucci's homemade creamy marinara sauce.

Penne Alfredo +\$1.00 (Vegetarian)

Penne pasta in our garlic alfredo sauce

Cheese Tortellini Alfredo +\$2.00 (Vegetarian)

Multi colored cheese tortellini in our garlic alfredo sauce

Mac N' Cheese +\$1.00 (Vegetarian)

Classic elbow macaroni & cheese

Salad Options: Additional Choice + \$2.00

Antipasta

Broccoli, carrots, cauliflower, zucchini, red onion, salami celery and other veggies in vinegar & oil

Italian Pasta Salad

Gemelli pasta with red & green bell peppers, zucchini, squash & green olives in Caesar dressing

Creamy Cole Slaw

Fresh shredded green cabbage in our creamy dressing

Fresh Veggies & Dill Dip

Carrots, broccoli, cauliflower, cucumbers & cherry tomatoes with our homemade dill dip

Relish Tray

Celery, carrots, black olives, pickles & radishes

Fresh Fruit Platter +\$2.00

Cantaloupe, honeydew, pineapple, strawberries & grapes

Caesar Salad

Chopped romaine, black pepper, parmesan cheese & croutons in creamy Caesar dressing

Summer Berry Salad w/Poppyseed Vinaigrette +\$1.50

Chopped romaine, strawberries, blackberries, raspberries, candied pecans & red onion served with poppyseed vinaigrette

Tinucci's Citrus Spinach Salad +\$1.50

Baby spinach, spring greens, feta cheese, crasins, mandarin oranges, slivered red onion & candied pecans in a citrus vinaigrette.

Roasted Vegetable Platter +\$4.00

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

Caprice Platter +\$4.00

Fresh mozzarella, sliced tomatoes & fresh basil with balsamic vinegar



Vegetable Options:

Steamed Broccoli

Fresh cut broccoli steamed, seasoned & buttered

Steamed Broccoli & Cauliflower

Fresh cut broccoli & cauliflower steamed, seasoned & buttered

Baby Carrots & Brown Sugar

Baby carrots steamed, buttered & topped with brown sugar

Fresh Green Beans

Fresh green beans steamed, buttered & seasoned

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 include premium white plastic plates, stainless steel flatware wrapped in a quality white paper napkin, sealed with a black band with a white Tinucci's Catering logo on it & placed at the end of the buffet.

Linen napkins are available in a variety of colors for \$1.50 per person.

Pricing does NOT include - sales tax: local sales tax, service charge: 18% or facility fee if applicable to your venue.

*Tipping Policy: Our recommended tipping policy is \$70 per Tinucci's staff member on site the day of the wedding
Tips are to be paid on the day of the wedding or before.*

3.5% Credit Card processing fee applies to all payments excluding the deposit.



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