

## WINTER 2018-2019 HORS D'OEUVRES MENU



Here at Tutoni's, we take pride in our food, making everything completely from scratch. From our sauces to our stocks and signature handmade pasta, our chefs work tirelessly to deliver a meal made with care.

Our menu of creative dishes and new spins on traditional Italian standards, rooted in our region's abundant agricultural scene, offers guests an experience they can't find anywhere else. We embody the farm to table movement and take pride in working with local farms and farmers. Together let's create an experience that you will always remember!

EXECUTIVE CHEF | DAVID CLARKE  
GENERAL MANAGER | AMANDA MISITI

## HORS D'OEUVRES & SMALL BITES

(3-4 options recommended. 10-12 pieces per guest per hour recommended)

- Arancini - \$2ea
- House-made Meatball- pomodoro sauce | parmesan - \$3ea
- Beef Tartare Crostini - \$3ea
- House-made Mozzarella Canapé- balsamic | olive oil | sun-dried tomato - \$3ea
- Bruschetta Station (3 seasonal toppings)- \$6 per guest
- Crab & cucumber canapé \$4 ea.
- Oysters on the half shell \$3 ea.
- Chilled poached shrimp \$4 ea.

## TAPAS OPTIONS

- \$36 per person for a seasonal variety of 5 chef's choice family style tapas
- \$48 per person for a seasonal variety of 7 chef's choice family style Tapas

## APPETIZER OPTIONS

(serves 10 guests)

- Roasted Mushroom Bruschetta - ricotta | garlic | parsley - \$60
- Burrata - truffled beats | beet crudo | maldon - \$65
- Roasted Brussels Sprouts - cranberry | gorgonzola | pancetta | kale | apple | sherry vinegar  
& reduction - \$60
- Mussels - fennel | tomato | crispy salami | chili flake - \$70
- Cauliflower Fritte - pecorino | pomodoro - \$45
- Cheese & Salumi - accompanied by seasonal accoutrements - \$160

# BAR & BEVERAGE



## **COCKTAIL BAR**

Enjoy access to Tutoni's Bar Menu. Your guests will be able to taste craft cocktails of Tutoni's and you will be billed on your guests consumption.

## **PUNCH & SANGRIA**

Seasonal Sangria- \$70 per gallon. 2 gallon minimum. 1 gallon = 20 servings

Seasonal Punch- \$80 per gallon 2 gallon minimum. 1 gallon = 20 servings

Signature Cocktail Punch- \$140 per gallon. 2 gallon minimum. 1 gallon = 20 servings

## **LIMITED MENU**

An abridged menu with a few great options. Charged based on consumption.

## **CUSTOM COCKTAIL**

Add something special to your event by choosing a custom cocktail specially crafted for your event, created by our expert in house mixologists!

## **CUSTOM WINE PAIRINGS**

Wine Pairings from one of our in house sommeliers based on your menu selections.

## **BUBBLES & WINE**

Wines & Champagnes by the bottle.

## **AUTOMATED IN-HOUSE WINE MACHINES**

Try 1, 3 or 5 ounces of wines from all over the world with our automated wine machines. Pre-purchase gift cards in amounts of \$25, \$50 & \$75 for your guests to have their own interactive tasting!

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## **COFFEE SERVICE**

\$4 PER PERSON

COFFEE | CAPPUCCINO

HOT TEA | LATTE

ESPRESSO | DOPPIO ESPRESSO

MACCHIATO

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## **BEVERAGE OPTIONS**

\$6 PER PERSON

SAN PELLEGRINO SPARKLING or SPRING WATER | SAN PELLEGRINO SODAS

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## **PLEASE NOTE:**

- 6% Sales Tax, 20% Gratuity, and Room Fee & Service Fees are not included in per person pricing.
- Minimums do apply
- Menus are always subject to change based on time of year and product availability
- Final Head Counts must be given 5 days prior to in house events If less guests attend than the final guest count, there will still be a charge for the final guest count previously given, as this is the number of people we will be staffed for, as well as the number of people we will have food prepared for.. Should guest count exceed the estimate, we will do our best to accommodate. Additional per person charges will apply.
- Dates will NOT be held without a deposit & signed contract.

**Amanda Misiti**

**General Manager**

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