



WEDDINGS + EVENTS

For weddings and events big and small, from casual to formal, Toma Catering offers customizable packages for every way to celebrate!

TomaMojoGrill.com/catering | email: catering@TomaMojoGrill.com | phone: 952.405.9179

APPETIZERS

All appetizers priced per 25 pieces

HOT APPETIZERS

Smokey Pork Meatballs
Mojo Chicken Skewer with Green Mojo
Piri Chicken Pintxo with Creamy Herb Aioli
Bacon Wrapped Blue Cheese Dates
Mozzarella in Carozza
Swedish Meatballs
Black and Bleu Steak Skewer
Ginger Portobello Skewer

SLIDERS AND SAMMYS

Pulled Pork on Hawaiian Buns
Pulled Chicken on Hawaiian Buns
Cheeseburger with Brava Sauce
Beyond Burger
Prosciutto and Brie
Truffle Brie and Prosciutto Cicchetti
Reuben Slider
Mortadella Balsamic and Blue tramezzino
Ham with Salsa Piccanti Tramezzino
Oil Cured Tuna with Olive and Egg Tramezzino

COLD APPETIZERS

Caprese Skewer with Balsamic Reduction
Manchego and Membrillo Pintxo
Goat Cheese and Red Pepper Crostini
Artichoke and Spinach Crostini
Bruschetta on Crostini
Avocado Toast with Radish
Shrimp Ceviche on Tortilla Chip
Prosciutto Wrapped Melon
Shrimp in Saor Cicchetti
Tomato and Mozzarella Cicchetti
Beef Carpaccio Rolls
Artichoke on Grilled Polenta



FINGER FOOD STATIONS

All snacks priced per 25 people

CHILLED DIPS

French onion dip, hummus, and spinach dip with chips and crackers

CHEESE PLATE

Local and imported cheese with fruit, honey and crackers

ARTISANAL MEATS

Charcuterie with pickles, mustard and crackers

CRUDITE

Fresh veggies with hummus and Creamy Herb Aioli

SEASONAL FRUIT

A mix of fresh, seasonal fruit

SNACKOS

Chex Mix, M&Ms, gummy worms and chips

DISPLAY STATIONS

Small plates to impress! Perfect for cocktail events. Priced per person.

FANCY MAC BAR

Toma Mac and Cheese for guest to top with:

- Seasoned Bread Crumbs
- Parmesan Cheese
- Cheddar Cheese
- Diced Bacon
- Roasted Peppers
- Diced Tomato
- Scallions
- Chopped Jalapenos
- Hot Sauces

Make it an Entrée Buffet:

- Roast Chicken
- Smoked BBQ Beef
- Truffled Garlic Shrimp

MASHED POTATO BAR

Mashed potatoes for your guest to top with:

- Homemade Gravy
- Seasoned Sour Cream
- Parmesan Cheese
- Cheddar Cheese
- Diced Bacon
- Roasted Corn
- Roasted Peppers
- Diced Tomato
- Scallions

Make it an Entrée Buffet:

- Roast Chicken
- Smoked BBQ Beef
- Truffled Garlic Shrimp

VENICE CICCHETTI BAR

A wide selection of classic Italian small bites:

- Porchetta and Radicchio Tramezzino
- Tuna with olive and Egg Tramezzino
- Ham with Salsa Piccanti Tramezzino
- Truffle Brie and Prosciutto Cicchetti
- Mortadella Balsamic and Blue Cicchetti
- Shrimp in Saor Cicchetti
- Tomato and Mozzarella Cicchetti
- Pear Brie and Walnut Cicchetti
- Prosciutto Wrapped Melon
- Beef Carpaccio Rolls
- Artichoke on Grilled Polenta
- Mozzarella in Carozza

ENTRÉE BUFFETS

All buffets priced per person

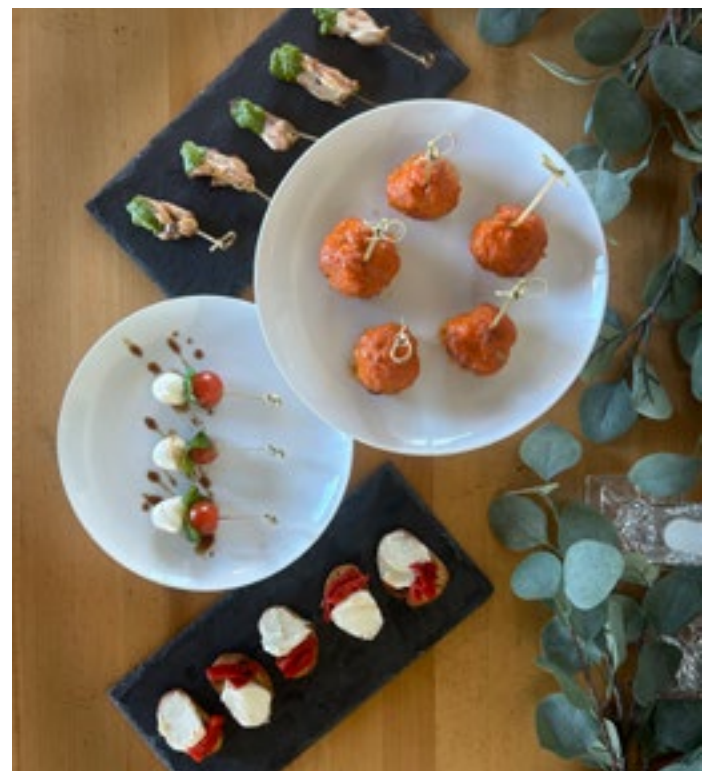
PASTA BUFFET

Choose 3 pastas, includes chef's garden salad and garlic bread

- Penne Marinara
- Chicken Alfredo with Penne
- Rigatoni with Sausage and Peppers
- Old School Lasagna Bolognese
- Famous Roasted Veggie Lasagna
- Truffled Gemelli with Braised Beef, Parmesan and Mushrooms (+6)
- Braised Chicken Gemelli with Spinach, Corn and Basil in Tomato Cream

CLASSIC TOMA BUFFET

- Pulled Chicken
 - Pulled Pork
 - Northern Beans and Rice
 - Braised Kale and Chickpeas
 - Tomato Cucumber Salad
 - Pita Bread
 - Hummus
 - Various Toma Sauces
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MAIN COURSE

Your choice of:

- Up to 3 Entrées
- 1 Salad
- 1 Vegetable Side
- 1 Starch Side (*except for pasta entrées)

All entrées include bread and butter

Buffets and Family Style Pricing:
Price of the highest chosen entrée

CHICKEN ENTRÉES

- Mojo Chicken
- Chardonnay Chicken
- Chicken Marsala
- Bruschetta Chicken
- * Braised Chicken Gemelli with Spinach, Corn and Basil in Tomato cream
- * Chicken Alfredo with Penne

PORK ENTRÉES

- Apple glazed Pork Loin
- Mustard Pork Tenderloin

BEEF ENTRÉES

- Fillet Mignon in Red Wine Demi
- Herb-Roasted Sirloin with French Onion Sauce
- Short Rib with Rosemary Glaze
- * Old School Lasagna Bolognese

SEAFOOD ENTRÉES

- Roasted Salmon with Citrus Butter Sauce
- Roasted Walleye with Remoulade
- * Shrimp Linguine

VEGETARIAN ENTRÉES

- Stuffed Eggplant with Tomato Sauce
- * Spinach Cannelloni with Tomato Sauce
- * Penne with Brown Butter, Squash, Sage and Brie
- * Famous Roasted Veggie Lasagna

SALAD CHOICE

- **Chef's Garden Salad**
Mixed greens, tomato, carrot, and onion with red wine dressing
- **Caesar Salad**
Romaine, Parmesan, lemon, and croutons with Caesar dressing
- **Spinach Salad**
Spinach, radish, and cucumber with raspberry dressing
- **Watermelon Feta Salad**
Cucumber, mixed greens with lemon honey dressing
- **Fall Harvest**
Spinach, apples, pumpkin seeds, white cheddar, raisins with apple cider dressing
- **Caprese**
Tomato, mozzarella, basil, balsamic dressing and mixed greens

VEGETABLE SIDE CHOICE

- **Summer Veggie Mix**
Bell pepper, onion, zucchini, asparagus
- **Roasted Brussels Sprouts**
with a lemon butter glaze
- **Winter Root Vegetable Mix**
Carrots, sweet potato, and Squash
- **Green Beans**
Cooked with garlic, parsley, and lemon
- **Roasted Broccoli**
Lemon and Parmesan seasoned
- **Spring Italian Mix**
Artichokes, peas, and white beans cooked with lemon and olive oil

KIDS' MEALS

Priced independent of main course options.
All kids meals include a side of fruit.

- Roast Chicken Breast with Mashed Potatoes and Corn
- Breaded Chicken Strips with Roasted Potatoes
- Mac and Cheese

STARCH SIDE CHOICE

- Wild Rice Pilaf
 - Buttermilk Mashed Potatoes
 - Herb roasted Fingerling potato
 - Truffle Mashed potato
 - Polenta
 - Sweet Potato Puree
 - Grain Salad
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FAQ

HOW DO YOU HANDLE DIETARY RESTRICTIONS?

While we don't have a completely allergen free kitchen we will do our best to accommodate every allergen request. Please let us know at least a week before the event. We cannot guarantee that we will be prepared to serve allergies that we are made aware of after that time and will likely be highly limited on what is available at that point.

HOW DO WE ARRANGE TASTINGS?

To taste items only available on our special event menu, please schedule with your point of contact at Toma Mojo Grill at least a week ahead of time. Choose 4 appetizers, 3 entrées, 2 salads, 2 vegetable sides and 2 starch sides for \$100.

DO YOU TAKE SPECIAL REQUESTS?

We are happy to take special requests, its your event! We will take any and all special requests that we can feasibly execute. We will assess what the charge might be and create custom for you.

WHAT IS REQUIRED TO RESERVE TOMA'S SERVICES?

To secure your event date, we require a signed event contract and a non-refundable \$1,000 deposit.

WHAT IS INCLUDED IN THE SERVICE CHARGE?

Table linens and linen napkins available in white, black or ivory. Cocktail napkins. Plates, flatware, water glasses and water carafes as menu dictates.

DO YOU HAVE A DESSERT SERVICE FEE?

Yes we have a dessert fee. We have different fees for setting up a dessert station, cutting cakes and for full dessert service.

DO YOU HAVE A MINIMUM FOR SERVICE?

Yes we have a \$2,000 minimum for service off the special events menu. We are also happy to schedule a drop off for smaller events.

DO YOU CATER SMALL PARTIES?

Yes! We can schedule drop offs or make other accommodations for smaller events.

DO YOU OFFER BAR SERVICE AND STAFF?

No, but we can recommend other groups to handle your bar services.

WHEN IS FINAL PAYMENT DUE?

One week before the day of the event we will need final payments as well as final counts for all items. We cannot guarantee that we can accommodate any additions or subtractions after that time.

