

# **SALVATORE'S**

ITALIAN GARDENS RESTAURANT

PROM PACKAGES • SPORTS BANQUETS • AWARDS DINNERS  
2017 – 2018

EXCEEDING EXPECTATIONS  
ONE DETAIL AT A TIME.

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[www.SALVATORES.NET](http://www.SALVATORES.NET)



# SPORTS BANQUET AND AWARDS DINNER

INCLUDES: COFFEE, TEA AND SODA, ROLLS AND BUTTER

## SALAD (CHOOSE ONE)

### INDIVIDUALLY SERVED

#### CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing and homemade croutons

#### FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

## BUFFET INCLUDES

fresh fruit medley	penne pasta with marinara sauce
olive salad	meatballs
green beans with roasted red peppers	chicken francaise
glazed carrots	turkey with gravy
mashed potato	sliced roast beef

## ENTRÉE UPGRADES:

each entrée selection will be added to your buffet presentation

#### ITALIAN SAUSAGE

WITH PEPPERS AND ONIONS · 2 PER PERSON

**BROILED WHITE FISH · 3.50** PER PERSON

served with a white wine butter sauce

**FRESH SALMON · 6** PER PERSON

served with lobster dill sauce

## UPGRADED CARVING STATION

ENTREE SELECTION WILL REPLACE TOP ROUND OF BEEF

**PRIME RIB · 6** PER PERSON

**RACK OF LAMB · 6** PER PERSON

**BEEF TENDERLOIN · 9** PER PERSON

## DESSERT (CHOOSE ONE)

### INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

cheesecake with strawberry or raspberry topping

vanilla ice cream

## INCLUDED AMENITIES

Salvatore's Italian Gardens will also provide the following at no additional charge upon request

Audio Visual Equipment

Riser with Microphone and Podium

Complementary WiFi

Colored Napkins

Room Rental

Centerpieces

**For Hors D'oeuvres and additional dessert options please see pages 4 and 5**

**25** COMPLETE TAXES & GRATUITY INCLUDED PER PERSON MINIMUM GUARANTEE APPLIES



## PROM BUFFET DINNER

includes: coffee, tea and soda, rolls and butter

### SALAD (CHOOSE ONE)

#### INDIVIDUALLY SERVED

##### CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing and homemade croutons

##### FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

### BUFFET INCLUDES

fresh fruit medley	meatballs
olive salad	chicken fraicaise
green beans with roasted red peppers	turkey with gravy
glazed carrots	sliced roast beef
mashed potato	
penne pasta with marinara sauce	

### ENTRÉE UPGRADES:

each entree selection will be added to your buffet presentation

**ITALIAN SAUSAGE  
WITH PEPPERS AND ONIONS · 2** PER PERSON

**BROILED WHITE FISH · 3.50** PER PERSON  
served with a white wine butter sauce

**FRESH SALMON · 6** PER PERSON  
served with lobster dill sauce

### DESSERT (CHOOSE ONE)

#### INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream  
chocolate peanut butter dream  
deluxe brownie  
cheesecake with strawberry or raspberry topping  
vanilla ice cream

### INCLUDED AMENITIES

Salvatore's Italian Gardens will also provide the following at no additional charge upon request

Audio Visual Equipment

Complementary WiFi

Dance Floor

Colored Napkins  
To Go With Your Theme

Room Rental

Stage For DJ or Band

Centerpieces

**For Hors D'oeuvres and  
additional dessert options  
please see pages 4 and 5**

**38** COMPLETE  
PER PERSON TAXES & GRATUITY  
INCLUDED  
MINIMUM GUARANTEE  
APPLIES



## PROM SIT-DOWN DINNER

includes: coffee, tea and soda, rolls and butter

### SOUP (CHOOSE ONE)

Italian Wedding Soup      Fresh Fruit Cup      Minestrone Soup

### SALAD (CHOOSE ONE)

#### CLASSIC CAESAR SALAD

fresh romaine lettuce with our homemade dressing and homemade croutons

#### FRESH GARDEN SALAD

mixed greens with our homemade tomato vinaigrette dressing

### ENTRÉE SELECTIONS (CHOOSE THREE)

#### CHICKEN FRANCAISE

chicken breast sauteed in a seasoned egg batter, served with a lemon caper sauce

#### PESTO CHICKEN

breast of chicken marinated with pesto and topped with mozzarella cheese and diced tomatoes.

#### CHICKEN MILANESE

panko breaded chicken, topped with tomatoes, red onion, shaved asiago then drizzled with a balsamic glaze

#### BOURBON CHICKEN

boneless chicken breast with sweet bourbon glaze garnished with fresh mango & pineapple

#### SLICED PORK

served with a cran-apple chutney

#### TILAPIA FILET

seasoned and topped with our bruschetta and asiago cheese

#### ROASTED VEGETABLES

with a Mediterranean orzo

### STARCH (CHOOSE ONE)

Twice Baked Potatoes      Mini Yukon Potatoes  
Roasted Rosemary      Mediterranean Orzo  
Baby Red Potatoes

### VEGETABLE (CHOOSE ONE)

Seasonal Chef's Blend of Vegetables      Glazed Carrots  
Green Beans with Roasted Red Peppers

### DESSERT (CHOOSE ONE)

apple cobbler with salted caramel ice cream  
chocolate peanut butter dream  
deluxe brownie  
cheesecake with strawberry or raspberry topping  
vanilla ice cream

### INCLUDED AMENITIES

Salvatore's Italian Gardens will also provide the following at no additional charge upon request

Audio Visual Equipment

Complementary WiFi

Dance Floor

Colored Napkins

To Go With Your Theme

Room Rental

Stage For DJ or Band

Centerpieces

**For Hors D'oeuvres and additional dessert options please see pages 4 and 5**

**40** COMPLETE TAXES & GRATUITY INCLUDED PER PERSON MINIMUM GUARANTEE APPLIES



## HORS D'OEUVRES

### HORS D'OEUVRES PRESENTATIONS

#### **JUMBO SHRIMP TOWER · 590 PER 200 PIECES**

jumbo shrimp displayed on our tower and served with lemons and cocktail sauce

#### **IMPORTED CHEESE AND FRUIT PRESENTATION · 5.50 PER PERSON**

Yancey's Fancy XXX cheddar, dill havarti, smoked gouda, cranberry stilton, watermelon, pineapple, honeydew and cantaloupe garnished with fresh grapes and strawberries and served with a variety of crackers

#### **"TASTE OF ITALY" ANTIPASTO · 5 PER PERSON**

salami, soppressata, prosciutto, mortadella and capicola, provolone, gouda and dill havarti served with salvatore's signature olive salad

#### **SEASONAL FRESH FRUIT AND DOMESTIC CHEESE DISPLAY · 4 PER PERSON**

cheddar, swiss and hot pepper jack cheeses, watermelon, pineapple, honeydew and cantaloupe garnished with fresh grapes and strawberries and served with a variety of crackers

#### **BRUSHETTA BAR · 4 PER PERSON**

eggplant caponata, olive tapanade, Salvatore's classic bruschetta, caprese bruschette and Baked Brie served with crostinis and fresh Italian bread

#### **CRUDITE DISPLAY · 3 PER PERSON**

celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip and garlic hummus

#### **DOMESTIC CHEESE DISPLAY · 2.50 PER PERSON**

cheddar, swiss and hot pepper jack cheeses and served with a variety of crackers

#### **BRIE WHEEL · 60 PER WHEEL**

served with dried fruit, assorted nuts and baked with a honey clover sauce  
(SERVES 30-40 GUESTS)

#### **PASSED COLD HORS D'OEUVRES · 3 PER PERSON**

a variety of four of our chef's signature cold hors d'oeuvres

## HOT HORS D'OEUVRES

PER 100 PIECES

**CRAB CAKES · 300**

**BACON WRAPPED SCALLOPS · 275**

**SHRIMP SCAMPI · 225**

**CLAMS CASINO · 175**

**WILD MUSHROOM AND FONTINA CHEESE FLATBREAD · 160**

**VEGETABLE EGGROLLS · 180**

**STUFFED MUSHROOM CAPS · 125**

**ARTICHOKES FRANCAISE · 125**

**SWEDISH MEATBALLS · 120**

**CHICKEN CORDON BLEU BITES · 125**

**CHICKEN KABOBS · 120**

**SWEET CHILI CHICKEN SATAYS · 125**

**ASIAN BEEF SATAYS · 130**

**CHICKEN WINGS · 150**

**BRUSCHETTA BREAD · 110**

## COLD HORS D'OEUVRES

PER 100 PIECES

**JUMBO SHRIMP COCKTAIL SHOOTERS · 310**

**JUMBO SHRIMP COCKTAIL · 280**

**MELON BALL PROSCIUTTO SKEWER · 150**

**LOADED BAKED POTATO BITES · 100**

**CAPRESE SKEWERS · 110**

**BAGUETTE WITH BRIE CHEESE & SUNDRIED TOMATO · 125**

**ROASTED GARLIC HUMMUS CUPS · 100**

**BUFFALO CHICKEN WING BITES · 125**

**BEEF ON WECK CROSTINI · 110**

**BOURSIN CHEESE AND PROSCIUTTO PHYLLO CUPS · 120**

**ANTIPASTO SKEWERS · 125**

**CRANBERRY-PORT WINE RELISH AND GOAT CHEESE CROSTINI · 110**



## SWEET AND SAVORY TABLES

### SIGNATURE SWEETS TABLE · 6 PER PERSON

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#### SERVED WITH REGULAR & DECAF COFFEE AND TEA

salvatore's classic mini cannoli	cream puffs
eclairs	caramel oatmeal bar
lemon bar	raspberry streusel
7 layer bar	chocolate mousse cups
vanilla berry cups	deluxe brownie bites
raspberry cheesecake squares	

### HOT FUNNEL CAKE STATION · 5 PER PERSON

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funnel cakes	ice cream
whipped cream	sprinkles
strawberries	cherries
chocolate syrup	caramel syrup
powdered sugar	

### PIZZA PARTY · 5 PER PERSON

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homemade cheese pizza	homemade pepperoni pizza
salvatore's parmesan italian	chicken wings
carrots, celery and bleu cheese	

### BEEF ON WECK BAR · 5 PER PERSON

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roast beef served with kummelweck rolls,  
accompanied with au jus and horseradish  
french fries served with ketchup and mustard

### "TACO IN A BAG" BUFFET · 5 PER PERSON

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frito's, dorrito's, ground beef, shredded lettuce,  
diced tomatoes, shredded cheese, salsa, sour cream

### COFFEE STATION

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provided later in the evening with your wedding cake,  
your cookies and our coffee

**UP TO 150 PEOPLE · 100**

**150 - 250 PEOPLE · 150**

**OVER 250 PEOPLE · 200**



## Thank you for considering Salvatore's Italian Gardens for your upcoming event.

Salvatore's Italian Gardens provides an elegant atmosphere and experienced staff with a desire to provide you with an enjoyable, unique and successful event. Through the years, we have developed a number of guidelines and policies to assist you with your event planning and help us ensure that you will be completely satisfied. Please do not hesitate to contact us with any questions or concerns. We look forward to serving you and your guests.

### **GUIDELINES AND POLICIES**

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#### **GENERAL INFORMATION:**

- Please advise your baker, DJ/Band and Florist that deliveries must be made the day of the event.
- Salvatore's assumes no responsibility for any items delivered or left on premise. All items will be removed the night of your event unless prior arrangements have been made with our banquet coordinators.
- We reserve the right to control music volume if it becomes necessary.
- Please notify us of any guests that have dietary restrictions. Advise your guests to notify their servers of their meal restrictions at the start of dinner.
- New York State Law does not permit smoking in this establishment.
- Price quotations cannot be guaranteed until the year of the event.
- The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received and recognize we discourage email communication during the week leading up to your event.

#### **SEATING DIAGRAM / ATTENDANCE:**

- An estimated number of guests is due 15 days prior to your event. A guaranteed number is due 8 days prior.
- We suggest that all weddings assign guests to tables to ensure proper seating and organization.
- We will provide you with a seating diagram 15 days prior to your event. Please complete the seating chart (number of people at each table) and return it to us with your guaranteed number 8 days prior to event.
- We will also provide a bridal party announcement sheet if applicable.
- Your guaranteed number is the basis of which you will be charged regardless of attendance. If your attendance is greater than your guarantee, you will be charged accordingly.
- We will provide service for up to 5% over the guaranteed number of guests.

#### **ONE DAY PRIOR**

- Any items that you would like us to set out for your event must be delivered to us between 9:30 am & 4:00 pm the day before your event.
- Please mark any boxes or containers with your name & date of the event.
- Please provide us with detailed written lists of instructions for these items.
- Our staff will set up the items according to your instructions.
- We will be happy to assist you in placing your assembled centerpieces on tables.
- Please remove any wrapping from candles that you would like us to setup.
- If you are using place cards, they must be alphabetized. Please do not fold.
- If you are having a head table, separate those place cards and include a list of the order you would like the cards to be arranged at the Head table.
- Please notify us of any last minute tables changes.



## GUIDELINES AND POLICIES

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### ADULT BEVERAGES:

Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment.

- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others.
- The legal drinking age is 21 and we are required to proof any individual whose age is in questions. Lack of proof will result in lack of service.
- We do not serve shots at any of our banquet bars.
- Your music, band and/or DJ must end at the same time as your bar.
- If you extend your bar you must also extend your music.
- An Open or Cash Bar can be extended to the maximum of 5 hours.
- Bar extensions will be based on your guaranteed number of guests, not how many guests are remaining at your event.
- The use of an Ice Luge will require a member of our staff to be present at the luge. A \$200 fee will be added to all events utilizing an ice luge .

### PAYMENT

- We will provide you with an estimated balance due 8 days before your event.
- Full payment shall be made in the form of a certified check or bank draft the day before the function. Credit card payment is not accepted unless credit has been established to the satisfaction of Salvatore's Italian Gardens.
- We suggest that you bring a personal check or credit card on the night of your wedding to cover any additional expenses, such as increased number of guests over the guarantee, additional hours of bar, etc.
- Corporate/Group Representatives should consult with our Banquet Coordinators regarding payment arrangements.

### MISCELLANEOUS

- Please notify us 8 days prior to your event of any special dietary restrictions.
- Advise your guests with dietary restrictions to notify their servers at the start of dinner.
- Guests arriving late to dinner will be served the course being served & remaining courses.
- Your guests will be asked to check their coats when they arrive. Coats placed on the back of chairs in the banquet rooms not only detract from the ambiance of your event, but are a safety hazard to our staff and your guests.





## TERMS OF AGREEMENT

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1. The quotation herein is subject to a proportionate increase to meet increased cost of foods, beverages and other increase in present commodity prices, labor costs, taxes or currency values. Quotations cannot be guaranteed until the year of the function.
2. Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment. We allow a maximum of 5 hours of any bar.
3. Full payment shall be made in the form of a certified check or bank draft the day before the function. Credit card payment is not accepted unless approved by Salvatore's Italian Gardens. A processing fee will be added to all credit card payments greater than \$2,000.
4. An estimated number of guests attending your function must be given 15 days prior to the event. If your event requires assigned seating, we will provide you with a room layout at this time.
5. The final, guaranteed number of guests attending the function must be given 8 days prior to the event. Once we have received this number we will provide you with an estimated balance.
6. You are responsible for the guaranteed number of guests. If your attendance is greater, you are then responsible for the total number served. We can accommodate a maximum of 5% over the guaranteed count.
7. Tax Exempt Organizations must present the tax exempt certificate prior to the day of event. Payment must be made with a check that matches the name of the tax exempt organization.
8. In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another party of similar value for that particular date.
9. No confetti or bubbles allowed! \$200.00 charge will be added to your bill.
10. Sales Tax (8.75%) and an Administrative Fee (18%) will be added to your invoice. This is not a gratuity. Our Service Staff is compensated accordingly. Additional gratuity is not required.
11. People arriving late for dinner will only be served the course being served and remaining courses.
12. In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event contract should your projected attendance fall below the original estimate.
13. The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received and recognize we discourage email communication during the week leading up to your event.