

SALVATORE'S

ITALIAN GARDENS RESTAURANT

**PROM PACKAGES • SPORTS BANQUETS • AWARDS DINNERS
2019 – 2020**

**EXCEEDING EXPECTATIONS
ONE DETAIL AT A TIME.**

6461 TRANSIT ROAD, BUFFALO, NEW YORK 14043 | 716-683-7990 | 877-456-4097

WWW.SALVATORES.NET



SPORTS BANQUET AND AWARDS DINNER

INCLUDES: Unlimited soda all evening, rolls & butter, coffee & tea.

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
lemon cucumber orzo	meatballs
green beans with roasted red peppers	chicken francaise
glazed carrots	sliced roast beef
mac and cheese	

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

ADD A CARVING STATION TO YOUR BUFFET

TOP ROUND OF BEEF · 1.50 PER PERSON

ROASTED FRENCH TURKEY · 2.50 PER PERSON

PRIME RIB · 6 PER PERSON

RACK OF LAMB · 6 PER PERSON

BEEF TENDERLOIN · 9 PER PERSON

A 20% administration fee is included in your price.
Please let us know if you are tax exempt.

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

ENHANCEMENTS

DOMESTIC CHEESE DISPLAY · 3 PER PERSON

FRUIT & CHEESE DISPLAY · 4.50 PER PERSON

ADDITIONAL HORS D'OEUVRES LISTED ON PAGE 4

LATE NIGHT STATIONS LISTED ON PAGE 5

Salvatore's
Signature Sparkler
Parade

\$25
PER SPARKLER

25
PER PERSON
MINIMUM
GUARANTEE
APPLIES



PROM BUFFET DINNER

INCLUDES: Unlimited soda all evening, rolls & butter, coffee & tea.

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
lemon cucumber orzo	sliced roast beef
green beans with roasted red peppers	penne pasta with marinara sauce
glazed carrots	mashed potato

CHICKEN SELECTION (CHOOSE ONE)

chicken française italian herb chicken bourbon chicken

DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

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

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ENHANCEMENTS

DOMESTIC CHEESE

DISPLAY · 3 PER PERSON

FRUIT & CHEESE

DISPLAY · 4.50 PER PERSON

ADDITIONAL HORS D'OEUVRES
LISTED ON PAGE 4

LATE NIGHT STATIONS
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Salvatore's
Signature Sparkler
Parade

\$25
PER SPARKLER

39 MINIMUM
PER PERSON GUARANTEE
APPLIES



PROM SIT-DOWN DINNER

INCLUDES: Unlimited soda all evening, rolls & butter, coffee & tea.

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 FRANÇAISE

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)

Roasted Rosemary Baby Red Potatoes Mini Yukon 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

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Please let us know if you are tax exempt.

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

ENHANCEMENTS

DOMESTIC CHEESE
DISPLAY · 3 PER PERSON

FRUIT & CHEESE
DISPLAY · 4.50 PER PERSON

ADDITIONAL HORS D'OEUVRES
LISTED ON PAGE 4

LATE NIGHT STATIONS
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Salvatore's
Signature Sparkler
Parade

\$25
PER SPARKLER

40
PER
PERSON MINIMUM
GUARANTEE
APPLIES



HORS D'OEUVRES PRESENTATIONS

DOMESTIC CHEESE DISPLAY · 3 PER PERSON

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

CRUDITE DISPLAY · 3.50 PER PERSON

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

SEASONAL FRESH FRUIT AND DOMESTIC CHEESE DISPLAY · 4.50 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

BRUSCHETTA BAR · 4.50 PER PERSON

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

"TASTE OF ITALY" ANTIPASTO · 6 PER PERSON

salami, soppressata, mortadella, capicola, asiago, fresh pesto mozzarella, and provolone, with oven roasted tomatoes, and marinated vegetables

JUMBO SHRIMP TOWER · 590 PER 200 PIECES

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

HOT HORS D'OEUVRES

PER 100 PIECES

CRAB CAKES · 300

BACON WRAPPED SCALLOPS · 275

SHRIMP SCAMPI · 230

CLAMS CASINO · 175

WILD MUSHROOM AND FONTINA CHEESE FLATBREAD · 160

VEGETABLE EGGROLLS · 180

STUFFED MUSHROOM CAPS · 130

ARTICHOKES FRANCAISE · 130

SWEDISH MEATBALLS · 125

CHICKEN CORDON BLEU BITES · 125

CHICKEN KABOBS · 125

CHICKEN WINGS · 150

BRUSCHETTA BREAD · 110

MINI REUBEN'S · 225

CHICKEN KABOBS · 125

STEAK KABOBS · 140

TENNESSEE BOURBON PULLED PORK CROSTINI · 125

MINI SLIDERS · 250

BLT BITES · 225

POUTINE CUPS · 175

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 · 125

CAPRESE SKEWERS · 125

BAGUETTE WITH BRIE CHEESE & SUNDRIED TOMATO · 125

ROASTED GARLIC HUMMUS CUPS · 125

BUFFALO CHICKEN WING BITES · 125

BEEF ON WECK CROSTINI · 125

BOURSIN CHEESE AND PROSCIUTTO PHYLLO CUPS · 125

ANTIPASTO SKEWERS · 140

SWEET POTATO WITH GUACAMOLE · 140

TUNA SASHIMI SHOOTERS · 300

CRANBERRY AND GOAT CHEESE ON WHEATBERRY · 130



LATE NIGHT STATION

Our late night selections are displayed approximately 90 minutes after your dinner service

SWEET STATIONS

SERVED WITH REGULAR & DECAF COFFEE AND TEA

THE COOKIE JAR · 4 PER PERSON

chocolate chip cookies, peanut butter cookies, m&m cookies, and brownie bites- served with milk, coffee and tea

HOT CHOCOLATE STATION · 5 PER PERSON

hot chocolate, mini marshmallows, peppermint, crushed peanut butter cups, chocolate shavings, caramel sauce, whipped cream, sprinkles, cinnamon sticks, and sea salt served with assorted cookies

SIGNATURE SWEETS TABLE · 6.5 PER PERSON

salvatore's classic mini cannoli, caramel oatmeal bar, lemon bar, raspberry streusel, 7 layer bar, chocolate mousse cups, vanilla berry cups, deluxe brownie bites, raspberry cheesecake squares, and chocolate peanut butter dream squares

APPLE CIDER STATION · 5 PER PERSON

hot apple cider with a variety of Paula's doughnut holes

CARNIVAL DELIGHT · 7 PER PERSON

hot funnel cakes with vanilla ice cream, chocolate sauce, caramel sauce, whipped cream, strawberries, blueberries, sprinkles and chocolate shavings. oreo popcorn and maple bacon popcorn

S'MORES STATION · 7 PER PERSON

marshmallows, honey graham crackers, chocolate graham crackers, chocolate chip cookies, creamy peanut butter, hershey's milk chocolate, ghirardelli chocolate squares. dark chocolate mint, dark chocolate sea salt caramel, milk chocolate caramel

SAVORY STATIONS

SERVED WITH REGULAR & DECAF COFFEE AND TEA

HOT DOG HAPPY HOUR · 5 PER PERSON

hot dogs with ketchup, mustard, relish and french fries.

HOT PRETZELS STATION · 4 PER PERSON

mini hot pretzels with nacho and cheddar cheese, honey mustard, cinnamon sugar butter

PIZZA PARTY · 5 PER PERSON

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

BEEF ON WECK BAR · 5 PER PERSON

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

"TACO IN A BAG" STATION · 5 PER PERSON

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



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

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.
- 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 all boxes or containers with your name, date of the event and ballroom name.
- 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 all 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

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 Event 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.
- All times rented from an outside vendor must be set-up and taken down by that vendor.
- Set-up charges will be applied to your bill should our staff have to clear a space for an item that was rented and then re-set that space once your event is over.



TERMS OF AGREEMENT

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 specific date and ballroom.
9. No confetti or bubbles allowed! \$200.00 charge will be added to your bill.
10. Sales Tax (8.75%) and an Administration Charge (20%) will be added to your bill. The Administration Charge is not a gratuity of tip. This is not distributed to the employees providing your service. The Administration Charge will be retained by Salvatore's Italian Gardens to pay competitive wages and enhance amenities.
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 we discourage email communication during the week leading up to your event.
14. Salvatore's is not responsible for decorations used at your event. Decorations or items used for your event must be picked up within 5 days of your event. After that time Salvatore's will donate or dispose of items remaining.
15. Salvatore's Italian Gardens is not responsible for setting up items rented from an out-side vendor. Additional charges may be applied to your invoice if your rental involves our staff to prepare for the set-up of the item(s) you rented and/or the clean-up the area once the item(s) are removed.