

Breakfast Catering

ULTIMATE BRUNCH BUFFET serves 10-12 • \$240

assorted breakfast pastries and muffins
chicken franaise
french toast (with syrup)
breakfast potatoes
applewood smoked bacon
breakfast flatbreads

Breakfast Wraps & Sandwiches

by the dozen • \$60

CHOOSE 2 (FROM LIST BELOW)

egg, ham and swiss on Costanzo's roll
sausage, egg and provolone on Costanzo's roll
bacon, egg and cheddar on Costanzo's roll
spinach, provolone and egg white wrap
egg, ham and swiss wrap
sausage, egg and provolone wrap

Beverages

BOTTLED WATER \$1.50 per bottle

SODA \$3 per 20 oz bottle

pepsi • diet pepsi • ginger ale
sierra mist • iced tea • bottled water

PREMIUM BOTTLED WATER \$3 PER BOTTLE

san pelligrino • acqua panna

COFFEE • \$20

10 servings • includes cups, cream, and sugar

A \$20.00 DELIVERY FEE WILL BE ADDED TO ALL ORDERS WITHIN
A 10 MILE RADIUS.

CUTLERY AND PLATES \$2.50 PER PERSON
INCLUDES ROLLED SILVERWARE, PLATES AND NAPKINS

ALL ORDERS INCLUDE APPROPRIATE SERVING UTENSILS.



Pick-Up | Drop-Off



(716) 683-7990

ORDER ONLINE:

www.salvatorecatering.net

6461 Transit Road, Depew, NY 14043

DELIVERY FEE: \$20 within a 10 mile radius

Wraps & Sandwiches

\$45 • Per Platter

CHOOSE A VARIETY OF 3
each platter includes 6 wraps/sandwiches
cut in half for a total of 12 pieces
includes mayo, mustard and pickle spears

Wraps

GRILLED VEGGIE

fresh grilled vegetables with pesto and hummus

CHICKEN CAESAR

sliced grilled chicken, fresh cut romaine
with asiago cheese and our homemade
caesar dressing

TUNA SALAD WRAP

tuna salad with onions, celery,
lettuce and tomato

ROASTED RED PEPPER AND TURKEY

turkey with mixed greens, roasted red peppers,
smoked gouda and a roasted red pepper aioli

Sandwiches

ROAST BEEF

freshly sliced roast beef and provolone
served with our homemade horseradish
mayonnaise on foccacia

HAM & SWISS

classic ham and swiss
served on Costanzo's loaf

ITALIAN ASSORTED

ham, salami, capicola and provolone with
italian dressing served on a sesame loaf

WALDORF CHICKEN SALAD

diced chicken, arugula, apples, dried cranberries
and red onion on wheatberry bread with
creamy Waldorf dressing

CLASSIC TURKEY

freshly sliced turkey breast, provolone,
lettuce, and tomato served on a sesame loaf
with seasoned italian oil

TUNA SALAD SANDWICH

tuna salad with onions, celery, lettuce,
tomato and American cheese on wheat bread

Platters • 10-12 guests

SEASONAL FRUIT PLATTER \$45
a seasonal selection of fresh fruit and berries
with our cannoli dip

**IMPORTED AND DOMESTIC
CHEESE DISPLAY** \$50
our chef's selection of 3 cheeses
displayed with crostini and crackers.

CRUDITE DISPLAY \$45
celery, carrots, zucchini, yellow squash,
red pepper and broccoli served with our
roasted vegetable dip and garlic hummus

ITALIAN CHARCUTERIE \$70
cured Italian meats and imported cheeses
displayed with crostini and crackers

SHRIMP COCKTAIL PLATTER \$95
30 jumbo shrimp served with
lemons and cocktail sauce

Signature Bread • \$12 per loaf

EACH LOAF SERVES APPROXIMATELY 3 - 4 GUESTS

GARLIC ~ SPINACH ~ BRUSCHETTA

SAUSAGE ~ 1/2 SPINACH & 1/2 SAUSAGE

our signature breads can be served warm
and ready to go or can be refrigerated with
warming instructions for you when you are
ready to serve

Homemade Flatbreads • \$15 each

FLATBREADS ARE CUT INTO 8 SLICES AND
SERVES APPROXIMATELY 4 GUESTS

CRUMBLLED MEATBALL

crumbled meatball, fresh parsley,
fresh mozzarella, homemade red sauce
topped with fresh arugula

CARAMELIZED BLUE

tuscan olive oil, caramelized onions, crumbled blue
cheese, mascarpone cheese & fresh parsley

MARGARITA

mozzarella cheese, homemade red sauce & fresh basil

Prime Sit-Down Dinner

\$275

10-12 guests • Includes rolls and butter

CHATEAUBRIAND

served with our signature butter

CHOICE OF 3 SIDES

Salvatore's classic caesar	italian chop salad
baked rigatoni	fettuccini alfredo
parmesan brussels sprouts	grilled asparagus

Backyard Bash

\$190

10-12 guests • Includes rolls and butter

ENTREES (CHOOSE 2)

- sliced top round of beef (includes kimmelweck rolls and condiments)
- bourbon chicken
- Tennessee bourbon pulled pork

SIDES (CHOOSE 3)

Salvatore's classic caesar	fresh garden salad
mediterranean couscous	mac n cheese
mini yukon potatoes	garlic green beans

Hot Buffet

\$200

10-12 guests • Includes rolls and butter

ENTREES (CHOOSE 2)

- | | |
|--------------------------------|-----------------------|
| chicken française | chicken parmigiana |
| fettucini alfredo (Vegetarian) | mini Mimi's meatballs |
- sliced top round of beef (includes kimmelweck rolls and condiments)

SIDES (CHOOSE 3)

Salvatore's classic caesar	fresh garden salad
baked rigatoni	mini yukon potatoes
garlic green beans	seasonal vegetables

Deli Buffet

\$170

Serves 10-12 guests • Includes Cookie & Brownie Platter

WRAP AND SANDWICH PLATTER (CHOOSE 3)

grilled veggie wrap	chicken caesar wrap
roasted red pepper turkey wrap	roast beef sandwich
classic turkey sandwich	tuna salad sandwich

SIDES (CHOOSE 2)

fresh garden salad	caesar salad
mediterranean couscous	Italian pasta salad

Cold Hors D'oeuvres • by the dozen

GF MELON BALL PROSCIUTTO SPOONS \$24
cantaloupe and honeydew with prosciutto di parma

GF HEIRLOOM CAPRESE SKEWERS \$21
fresh mozzarella, heirloom tomatoes and basil with a balsamic glaze

BEEF ON WECK CROSTINI'S \$18
sliced roast beef on a crostini served with a horseradish cream sauce and kosher salt

ROASTED HUMMUS CUPS \$18
phyllos cups of hummus and julienne vegetables

PEAR BAGUETTE \$18
baguette with brie, pear and balsamic

Hot Hors D'oeuvres • by the dozen

CRAB CAKES \$36
served with old bay aioli

STUFFED MUSHROOMS \$18
spinach and ricotta stuffed mushrooms

ARTICHOKE FRANÇAISE \$18
parmesan, breadcrumbs and garlic butter

GF LOADED BAKED POTATO BITES \$18
sliced baked potatoes topped with sour cream, scallions, cheddar cheese, and applewood smoked bacon

Salads • 10-12 guests

SALVATORE'S CLASSIC CAESAR \$45
fresh romaine lettuce with our homemade caesar dressing and homemade croutons

GF FRESH GARDEN SALAD \$45
mixed greens, cucumber, shredded carrots and cherry tomatoes with a red wine vinaigrette

GF ITALIAN CHOP SALAD \$50
fresh iceberg chiffonade, pancetta bacon, shredded mozzarella, diced red onion, basil tomatoes and garbanzo beans tossed in a dijon mustard vinaigrette

GF VERMONT SALAD \$60
baby greens, sharp cheddar cheese, candied pecans, fresh apples and dried cherries tossed in vermont maple dressing

Pasta • 10-12 guests

MEDITERRANEAN COUSCOUS \$45
couscous, cucumber, red onion, tomato and feta with lemon vinaigrette

ITALIAN PASTA SALAD \$50
Tri colored rotini, tomato, black olives, cucumber, goat cheese and pepperoni with Italian Vinaigrette

MAC N CHEESE \$50
homemade mac n cheese with ritz cracker topping

BAKED RIGATONI \$45
with marinara, parmigiano and baked mozzarella

FETTUCCINE ALFREDO \$45
creamy alfredo sauce served with fettuccine, topped with parmigina cheese and basil

FAVORITES:

LOBSTER MAC N CHEESE \$85
our homemade mac n cheese with fresh lobster

BOLOGNESE \$75
rigatoni with slow cooked beef, pork and pancetta

Starch • 10-12 guests

GF TWICE BAKED POTATOES \$40
our famous potato

GF MINI YUKON POTATOES \$30
mini yukon golds, seasoned and baked in olive oil

GF GARLIC MASHED \$30
Salvatore's famous garlic mashed

Vegetables • 10-12 guests

GF SEASONAL VEGETABLES \$40
our chef's selection of seasonal vegetables, lightly seasoned.

GF GARLIC GREEN BEANS \$40
green beans with garlic salt, pepper and sliced red pepper garnish

GF BRUSSELS SPROUTS \$45
roasted with parmesan cheese

GF GRILLED ASPARAGUS \$45
seasoned with salt, pepper and garlic

Entrées • 10-12 guests

CHICKEN FRANÇAISE \$65
seasoned chicken breast seared and topped with a lemon-caper sauce and garnished with fresh parsley

CHICKEN MILANESE \$65
panko crusted chicken topped with tomatoes, red onion, shaved asiago & balsamic glaze

CHICKEN PARMIGIANA \$65
breaded and baked, then topped with marinara sauce and fresh mozzarella cheese

GF BOURBON CHICKEN \$90
french chicken breast served with bourbon glaze and garnished with fresh pineapple

GF TUSCAN CHICKEN \$90
french chicken breast seasoned with garlic, sage, rosemary, kosher salt and ground pepper

ROAST BEEF \$75
slow roasted sliced sirloin served with rolls, horseradish and au jus

GF FRESH SALMON \$65
severed with our lemon herb sauce

MINI MIMI'S MEATBALLS \$55
house ricotta, our red sauce and basil garnish

CHATEAUBRIAND • \$120
serves 10-12 guests
beef tenderloin, baked medium,
served with rolls and
Salvatore's steak butter

Desserts

MINI CANNOLI • PER DOZEN \$30

CHOCOLATE COVERED STRAWBERRIES • PER DOZEN \$36

ASSORTED DESSERT PLATTER serves 10-12 \$45
a variety of Salvatore's favorite desserts

COOKIES AND BROWNIES \$35
brownie bites with one dozen assorted cookies