

# The Brickhall

IN THE HOLLOW

EVENT MENUS 2021



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

[www.salvatores.net](http://www.salvatores.net)



**MINIMUM GUARANTEE APPLIES**

includes beverage service: orange juice, regular and decaf coffee and tea

**Brunch Buffet · 27** PER PERSON

Available 10 a.m. - 1 p.m.

Displayed selections

- |                             |   |
|-----------------------------|---|
| Assorted Breakfast Pastries | French Toast                                  |
| Assorted Muffins            | Eggs Benedict With<br>Fresh Hollandaise Sauce |
| Seasonal Fresh Fruit        | Scrambled Eggs                                |
| Garden Salad                | Breakfast Potatoes                            |

**CHOICE OF TWO**

- |                   |                        |
|-------------------|------------------------|
| Breakfast Sausage | Applewood Smoked Bacon |
| Chicken Francaise | Bourbon Chicken        |

Enhancements

**Omelette Station · 6** PER PERSON

MINIMUM 50 GUESTS

freshly made omelette with your choice of peppers, onions, cheese, ham, mushrooms and diced tomatoes

**The Cookie Jar · 6** PER PERSON

chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites

— served with regular & decaf coffee and tea

**Signature Sweets Table · 8** PER PERSON

A variety of Salvatore's favorite desserts including, mini cannoli, cheesecake, lemon bars, dessert cups and more — served with regular & decaf coffee and tea

**Bloody Mary Bar**

Absolut, celery sticks, jumbo olives, dill pickles, pepperoncini, fresh mini mozzarella, pepperoni, hot sauce

**One Hour · 10** PER PERSON

**Two Hour · 14** PER PERSON

**Mimosa Bar**

Champagne, strawberries, blueberries and pineapple customized by your guests and made to order.

**One Hour · 8** PER PERSON

**Two Hour · 11** PER PERSON



**MINIMUM GUARANTEE APPLIES**

includes: bread and butter service

AVAILABLE 11 A.M. - 2 P.M.

## First Course

**CHOICE OF ONE**

Italian Wedding Soup

Minestrone soup

Fruit Cup

Classic Caesar Salad

fresh romaine lettuce with our homemade dressing and homemade croutons

Fresh Garden Salad

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

Greek Salad

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

## Starch

**CHOICE OF ONE**

Twice Baked Potato

Roasted Potato Medley

Mini Yukon Potatoes

Mashed Potatoes

## Vegetable

**CHOICE OF ONE**

Seasonal Vegetable

Garlic Green Beans

Seasoned Broccoli

Parmesan Brussels Sprouts

## Hot Entrées SERVED BY OUR STAFF

**CHOICE OF ONE**

5 oz Filet Mignon · 32 PER PERSON

the most tender of all cuts, with Salvatore's demi-glace

Prime Rib · 28 PER PERSON

8 oz boneless cut, served with au jus

Chicken Milanese · 21 PER PERSON

panko breaded chicken with arugula, tomatoes, asiago, cucumber and white balsamic

Bourbon Chicken · 21 PER PERSON

grilled chicken breast served with our sweet bourbon glaze and garnished with fresh pineapple salsa

Chicken Française · 21 PER PERSON

seasoned chicken breast seared and then topped with a lemon sauce and garnished with fresh parsley.

Chicken Parmigiana · 21 PER PERSON

breaded chicken breast with tomatoes and marinara sauce topped with melted provolone served with rigatoni and red sauce

Fresh Salmon · 23 PER PERSON

served with a lemon herb sauce

Vegetable Napoleon · 20 PER PERSON

eggplant, portabella mushroom, roasted red peppers and zucchini



**\$23**  
PER GUEST

**MINIMUM GUARANTEE APPLIES**

includes: bread and butter service  
AVAILABLE 11 A.M. - 2 P.M.

**First Course** INDIVIDUALLY SERVED

**CHOICE OF ONE**

**Italian Wedding Soup**

Minestrone soup

**Fruit Cup**

**Classic Caesar Salad**

fresh romaine lettuce with our homemade dressing and homemade croutons

**Fresh Garden Salad**

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

**Greek Salad**

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

**Buffet Includes**

Seasonal Fresh Fruit

Whipped Mashed Potatoes

Seasonal Vegetables

Baked Rigatoni

**Meats**

**CHOICE OF TWO**

Bourbon Chicken

Roast Beef Served With Rolls

Chicken Francaise

Meatballs

Chicken Milanese

Italian Sausage

Chicken Parmigiana

Add a third meat selection to your buffet · 3.50 PER PERSON

**Enhancements**

**Breakfast**

**Pastries** · 3 PER PERSON

assorted danish and muffins displayed on a station or served on a platter to each table

**Bloody Mary Bar**

Absolut, celery sticks, jumbo olives, dill pickles, pepperoncini, fresh mini mozzarella, pepperoni, hot sauce

**One Hour** · 10 PER PERSON

**Two Hour** · 14 PER PERSON

**Mimosa Bar**

Champagne, strawberries, blueberries and pineapple customized by your guests and made to order

**One Hour** · 8 PER PERSON

**Two Hour** · 11 PER PERSON



**\$21**  
PER GUEST

**MINIMUM GUARANTEE APPLIES**  
includes: bread and butter service  
AVAILABLE 11 A.M. - 2 P.M.

## First Course

**CHOICE OF ONE**

**Classic Caesar Salad**

fresh romaine lettuce with our homemade dressing and homemade croutons

**Fresh Garden Salad**

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

**Greek Salad**

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

## Wraps & Sandwiches

**CHOICE OF THREE**

**Chicken Caesar Wrap**

**Roasted Red Pepper Turkey Wrap**

**Grilled Veggie And Hummus Wrap**

**Roast Beef Of Foccocia**

**Classic Turkey On Sesame Loaf**

**Waldorf Chicken Salad**

## Sides

**CHOICE OF THREE**

**Seasonal Fresh Fruit**

**Potato Salad**

**Tomato-Cucumber Salad**

**Homemade Potato Chips**

**Italian Pasta Salad**

**Lemon Cucumber Orzo**



## Hors D'oeuvre Presentations

**Jumbo Shrimp Tower · 625 PER DISPLAY**  
200 jumbo shrimp displayed with lemons and cocktail sauche

**Imported and Domestic Cheese · 5.50 PER PERSON**  
a variety of 3 cheeses selected by our chef and displayed with crackers and crostini

Add Seasonal Fresh Fruit  
to your cheese display \$2.50 PER PERSON

**Seasonal Fresh Fruit · 5 PER PERSON**  
a seasonal selection of fruit and berries served with our cannoli yogurt dip

**Bruschetta Bar · 4.50 PER PERSON**  
Salvatore's olive tapenade, classic bruschetta and caprese bruschetta served with baked brie, crostini and fresh Italian bread

**Italian Charcuterie · 8 PER PERSON**  
a selection of cured Italian meats and imported cheeses displayed with crostinis and crackers

**Crudit  Display · 4.50 PER PERSON**  
celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip, garlic hummus and pita

**Signature Breads · 12 PER LOAF**  
Our homemade signature breads are cut into 8 pieces and can be added to your hors d'oeuvre display or to your table service with the first course.

Spinach, Sausage, Bruschetta,  
Garlic With Melted Cheese,  
1/2 Spinach & 1/2 Sausage

**Flatbreads · 15 PER FLATBREAD**  
Our flatbreads are cut into 8 pieces and are a great addition to your hors d'oeuvres display or to your table service with the first course.

### FLATBREAD SELECTIONS:

**Our Margarita**  
fresh mozzarella, red sauce, basil

**Crumbled Meatball**  
meatball, parsley, fresh mozzarella,  
red sauce, arugula

**Caramelized Bleu**  
olive oil, caramelized onions, crumbled bleu  
cheese, mascarpone cheese, parsley

## Hot Hors D'oeuvres

per piece - order minimum 50

**Pancetta Wrapped Shrimp · 4.75**

**Crab Cakes · 3.00**

**Bacon Wrapped Scallops · 3.75**

**Clams Casino · 2.00**

**Stuffed Mushroom Caps · 1.50**

**Artichokes Francaise · 1.50**

**Fried Lobster Mac-N-Cheese Spoons · 2.75**

**Loaded Baked Potato Bites · 1.50**

## Cold hors d'oeuvres

PER PIECE - ORDER MINIMUM 50

**Jumbo Shrimp Cocktail Shooters · 3.25**

**Roasted Garlic Hummus Cups · 1.50**

**Beef on Weck Crostini · 1.50**

**Avocado Toast · 1.75**

**Melon Ball And Proscuitto Spoons · 2.00**

**Heirloom Caprese Skewers · 1.75**

**Baguette With Brie, Pear And Balsamic · 1.50**

**Peppered Cranberry And  
Goat Cheese On Wheatberry · 1.50**

**Waldorf Chicken Salad Bites · 1.75**



## Regular Bar PER PERSON

Includes soda, bar mixers and garnishments

### Spirits

7 Crown	Seagram's Vodka
Beefeater	Jim Beam
Dewars	Bacardi
Southern Comfort	Captain Morgan
Manhattan's and Martini's	

### Draught Beer

Coors Lite                      Labatt Blue

### Wine Selections **CHOICE OF 4**

Merlot  
Cabernet Sauvignon  
Riesling  
Pinot Grigio  
Chardonnay  
Moscato  
Sauvignon Blanc

HOURS	REGULAR
TWO HOUR	17.00
THREE HOUR	19.50
FOUR HOUR	22.00
FIVE HOUR	24.50

## Premium Bar PER PERSON

Includes the full Regular Bar with the following upgrades

Crown Royal  
Grey Goose  
Woodford Reserve  
Hendrick's

HOURS	PREMIUM
TWO HOUR	24.00
THREE HOUR	27.50
FOUR HOUR	29.00
FIVE HOUR	31.50

## Bottle Service PER BOTTLE

Upgrade your regular bar with premium brands. Some popular upgrades are listed below. Alternative options are available upon request.

Woodford Reserve Bourbon · 120  
Johnny Walker Black Scotch · 150  
Crown Royal Whiskey · 100  
Jack Daniel's Whiskey · 95  
Tito's Vodka · 90  
Kettle One Vodka · 95  
Grey Goose Vodka · 110  
Hendricks Gin · 95

## Beer, Wine & Soda Bar

### Wine Selections **CHOICE OF 4**

Merlot	Cabernet Sauvignon
Riesling	Pinot Grigio
Chardonnay	Moscato
Sauvignon Blanc	

### Draught Beer

Coors Lite                      Labatt Blue

HOURS	
TWO HOUR	13.00
THREE HOUR	15.50
FOUR HOUR	18.00
FIVE HOUR	20.50

## Wine With Dinner 7.50 PER PERSON

### CHOOSE TWO

#### WHITE

Chardonnay	Riesling
Moscato	Pinot Grigio
Sauvignon Blanc	

#### RED

Merlot	Cabernet Sauvignon
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## Champagne Toast · 3 PER PERSON

## Punch PER GALLON

Fruit · 30	Wine · 40
Mimosa · 50	Sangria · 60
Champagne · 45	

## Bottled Beer Upgrade · 3.50 PER PERSON

### CHOICE OF TWO

Michelob Ultra	Coors Lite	Labatt Blue
Labatt Blue Lite	Budweiser	Bud Lite



**SERVED BY OUR STAFF**

includes: bread and butter service

## First Course

**CHOICE OF ONE**

Italian Wedding Soup

Minestrone soup

Fruit Cup

Classic Caesar Salad

fresh romaine lettuce with our homemade dressing and homemade croutons

Fresh Garden Salad

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

Greek Salad

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

## Starch

**CHOICE OF ONE**

Twice Baked Potato

Roasted Potato Medley

Mini Yukon Potatoes

Mashed Potatoes

## Vegetable

**CHOICE OF ONE**

Seasonal Vegetable

Garlic Green Beans

Seasoned Broccoli

Parmesan Brussels Sprouts

## Second Course

**CHOICE OF THREE**

**7 oz Filet Mignon · 44 PER PERSON**  
the most tender of all cuts,  
with Salvatore's demi-glace

**9 oz Filet Mignon · 48 PER PERSON**  
the most tender of all cuts, topped  
with Salvatore's steak butter

**8 oz Prime Rib · 33 PER PERSON**  
boneless cut served with au jus

**12 oz Prime Rib · 38 PER PERSON**  
boneless cut served with au jus

**New York Strip Steak · 41 PER PERSON**  
10 oz hand cut boneless steak topped  
with Salvatore's steak butter

**10 oz Grilled Berkshire Pork Chop · 32 PER PERSON**  
with apple bacon jam

**Chicken Française · 28 PER PERSON**  
seasoned chicken breast seared  
and then topped with a lemon sauce  
and garnished with fresh parsley

**Bourbon Chicken · 28 PER PERSON**  
grilled chicken breast served with  
our sweet bourbon glaze and garnished  
with fresh pineapple

**Chicken Milanese · 28 PER PERSON**  
panko breaded chicken with arugula, tomatoes,  
asiago, cucumber and white balsamic

**Chicken Parmigiana · 28 PER PERSON**  
breaded chicken breast with tomatoes and  
marinara sauce topped with melted provolone  
served with rigatoni and red sauce

**Tuscan Chicken · 31 PER PERSON**  
french chicken breast seasoned with garlic,  
sage, rosemary, kosher salt and ground pepper

**Fresh Salmon · 31 PER PERSON**  
served with a lemon herb sauce

**Vegetable Napoleon · 27 PER PERSON**  
eggplant, portabella mushroom,  
roasted red peppers and zucchini





**\$38**  
PER GUEST

SERVED BY OUR STAFF

Three course meal includes: bread & butter service

### First Course

CHOICE OF ONE

- Italian Wedding Soup
- Minestrone soup
- Fruit Cup

### Second Course

CHOICE OF ONE

- Classic Caesar Salad**  
fresh romaine lettuce with our homemade dressing and homemade croutons
- Fresh Garden Salad**  
mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette
- Greek Salad**  
mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

### Starch

CHOICE OF ONE

- Twice Baked Potato
- Roasted Potato Medley
- Mini Yukon Potatoes
- Mashed Potatoes

### Vegetable

CHOICE OF ONE

- Seasonal Vegetable
- Garlic Green Beans
- Seasoned Broccoli
- Parmesan Brussels Sprouts

### Dual Entrée

#### A Plated Combination

#### Chateaubriand

sliced tenderloin of filet

AND A CHOICE OF ONE OF THE FOLLOWING

#### Chicken Française

seasoned chicken breast seared and then topped with a lemon sauce and garnished with fresh parsley

#### Chicken Milanese

panko breaded chicken with arugula, tomatoes, asiago, cucumber and white balsamic

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### Entrée upgrades:

#### Tuscan Chicken · 3 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt, and ground pepper

#### Fresh Salmon · 3 PER PERSON

served with a lemon herb sauce

#### Jumbo Shrimp · 6 PER PERSON

sautéed in scampi butter and completed with our seasoned vegetable and brioche filling

#### 5 oz Filet Mignon · 7 PER PERSON

the most tender of all cuts, topped with Salvatore's demi-glacé

#### 4 oz Lobster Tail · Market Price

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### Additional Courses

#### Pasta Course (SERVED AFTER SALAD COURSE)

Rigatoni Marinara · 3 PER PERSON

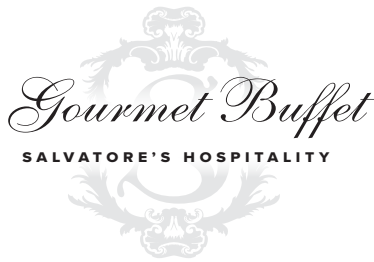
Ravioli With Tuscan Garlic Cream · 5 PER PERSON

Rigatoni Bolognese · 5 PER PERSON

#### Intermezzo (SERVED BEFORE DINNER COURSE)

Lemon Mint · 3 PER PERSON

Pomegranate Blueberry · 3 PER PERSON



**\$31**  
PER GUEST

MINIMUM GUARANTEE APPLIES

includes: bread and butter service

## First Course INDIVIDUALLY SERVED

### CHOICE OF ONE

Italian Wedding Soup

Minestrone soup

Fruit Cup

## Second Course INDIVIDUALLY SERVED

### CHOICE OF ONE

Classic Caesar Salad

fresh romaine lettuce with our homemade dressing and homemade croutons

Fresh Garden Salad

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

Greek Salad

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

## Buffet Includes

Seasonal Vegetables

Mashed Potato

Italian Meatballs In Our  
House-Made Marinara

Baked Rigatoni

Chicken Selection

### CHOICE OF ONE

Chicken Francaise

Chicken Milanese

Bourbon Chicken

Chicken Parmigiana

Carving Station

### CHOICE OF ONE

Top Round Of Beef

With Horseradish And Au Jus

Roasted French Turkey

## Enhancements

Soup Course upgrade  
to replace current soup

Butternut Squash · 2.50 PER PERSON

Sun Dried Tomato

Ditalini · 2.50 PER PERSON

Salad Upgrade

to replace current salad

Vermont Salad · 3 PER PERSON

sharp cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in Vermont maple dressing

Caprese · 3 PER PERSON

fresh mozzarella, sliced tomato, basil and balsamic

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

Additional Meat  
Selections

each entree selection will be added  
to your buffet presentation

Broiled White Fish · 3.50 PER PERSON

served with a white wine butter sauce

Tuscan Chicken · 6 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt and ground pepper

Fresh Salmon · 6 PER PERSON

served with a lemon herb sauce



**\$39**  
PER GUEST

**MINIMUM GUARANTEE APPLIES**  
includes: bread and butter service

**First Course** INDIVIDUALLY SERVED

**CHOICE OF ONE**

Italian Wedding Soup

Minestrone soup

Fruit Cup

**Second Course** INDIVIDUALLY SERVED

**CHOICE OF ONE**

**Classic Caesar Salad**

fresh romaine lettuce with our homemade dressing and homemade croutons

**Fresh Garden Salad**

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

**Greek Salad**

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

**Buffet Includes**

**Roasted Marinated Vegetables:**

Eggplant, Yellow Squash And Bell Pepper,  
Hummus And Pita

**Seasonal Vegetables**

**Twice Baked Potato**

**Italian Sausage With Peppers And Onions**

**Tuscan Chicken**

**Pasta Station**

**CHOICE OF TWO**

Baked Rigatoni

Farfalle Fra Diavlo

Rigatoni With Garlic Cream

Three Cheese Baked Macaroni

**Carving Station**

Beef Tenderloin

**Enhancements**

**Soup Course upgrade**  
to replace current soup

**Butternut Squash · 2.50 PER PERSON**

**Sun Dried Tomato  
Ditalini · 2.50 PER PERSON**

**Salad Upgrade**  
to replace current salad

**Vermont Salad · 3 PER PERSON**  
sharp cheddar cheese, baby greens,  
candied pecans, fresh apples and  
dried cherries, tossed in Vermont  
maple dressing

**Caprese · 3 PER PERSON**  
fresh mozzarella, sliced tomato,  
basil and balsamic

**Additional Meat  
Selections**

each entree selection will be added  
to your buffet presentation

**Broiled White Fish · 3.50 PER PERSON**  
served with a white wine butter sauce

**Fresh Salmon · 6 PER PERSON**  
served with a lemon herb sauce



**\$77**  
PER GUEST

MINIMUM GUARANTEE APPLIES

## Hors D'oeuvre Display

CHOICE OF ONE

### Bruschetta Bar

Salvatore's olive tapenade, classic bruschetta and caprese bruschetta served with baked brie, crostini and fresh Italian bread

### Crudités Display

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

## Dinner Service

### Soup

CHOICE OF ONE

Italian Wedding Soup    Minestrone soup    Fruit Cup

### Salad

CHOICE OF ONE

#### Classic Caesar Salad

fresh romaine lettuce with our homemade dressing and homemade croutons

#### Fresh Garden Salad

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

#### Greek Salad

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

## Buffet Includes

Seasonal Vegetables

Mashed Potato

Baked Rigatoni

Italian Meatballs In Our House-Made Marinara

### Chicken Selection

CHOICE OF ONE

Chicken Francaise

Chicken Milanese

Bourbon Chicken

Chicken Parmigiana

### Carving Station

CHOICE OF ONE

Top Round Of Beef With  
Horseradish And Au Jus

Roasted French Turkey

## Dessert

Your wedding cake cut and served to your guests with coffee and tea

## Late Night Station

displayed 60 minutes after dinner

CHOOSE ONE

The Cookie Jar

Hot Pretzel Station

## Beverage Service

### Four Hour

#### Regular Bar Package

extended bar service to head table throughout dinner

### Champagne Toast

for all of your guests

### Wine With Dinner

a selection of 2 wines served with dinner

## Hors D'oeuvre Display

CHOICE OF ONE

### Imported And Domestic Cheese

a variety of 3 cheeses selected by our chef, displayed | with crackers, and rostini

### Seasonal Fresh Fruit

seasonal fruit and berries served with our cannoli yogurt dip

## Dinner Service

### Soup

CHOICE OF ONE

Italian Wedding Soup    Minestrone soup    Fruit Cup

### Salad

CHOICE OF ONE

#### Classic Caesar Salad

fresh romaine lettuce with our homemade dressing and homemade croutons

#### Fresh Garden Salad

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

#### Greek Salad

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a red-wine vinaigrette

## Dual Entrée

A Plated Combination of sliced tenderloin of filet and one of the following

CHOICE OF ONE

#### Chicken Française

seasoned chicken breast seared and then topped with a lemon sauce and garnished with fresh parsley

#### Chicken Milanese

panko breaded chicken with arugula, tomatoes, asiago, cucumber and white balsamic

## Starch

CHOICE OF ONE

Twice Baked Potato

Roasted Potato Medley

Mini Yukon Potatoes

Mashed Potatoes

## Vegetable

CHOICE OF ONE

Seasonal Vegetable

Garlic Green Beans

Seasoned Broccoli

Parmesan Brussels Sprouts

## Dessert

Your wedding cake cut and served to your guests with coffee and tea

## Beverage Service

### Four Hour

#### Regular Bar Package

extended bar service to head table throughout dinner

### Champagne Toast

for all of your guests

### Wine With Dinner

a selection of 2 wines served with dinner

### Late Night Station

displayed 60 minutes after dinner

CHOOSE ONE

Cider & Donuts

Pizza Party

## Entrée Upgrades

### Tuscan Chicken · 3 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt, and ground pepper

### Jumbo Shrimp · 6 PER PERSON

sautéed in scampi butter and completed with our seasoned vegetable and brioche filling

### 5oz Filet Mignon · 7 PER PERSON

the most tender of all cuts with Salvatore's demi-glace



**\$105**  
PER GUEST

MINIMUM GUARANTEE APPLIES

### Hors D'oeuvre Display

CHOICE OF ONE

- Imported And Domestic Cheese With Seasonal Fresh Fruit
- Italian Charcuterie

### Passed Hors D'oeuvres

CHOICE OF TWO

- |  |   |
|--|---|
| Stuffed Mushroom Caps                    | Loaded Baked Potato Bites                           |
| Roasted Garlic Hummus Cups               | Beef On Weck Crostini                               |
| Baguette With Brie, Pear<br>And Balsamic | Peppered Cranberry And<br>Goat Cheese On Wheatberry |

### Dinner Service

includes bread and butter service

### First Course

CHOICE OF ONE

- Italian Wedding Soup    Minestrone Soup    Fresh Fruit Cup

### Second Course

CHOICE OF ONE

- Vermont Salad**  
sharp cheddar, baby greens, candied pecans, fresh apples  
and dried cherries, tossed in Vermont maple dressing
- Caprese Salad**  
fresh mozzarella, sliced tomato, basil and balsamic

### Intermezo

CHOICE OF ONE

- Lemon Mint Sorbet    Pomegranate Blueberry Sorbet

### Dual Entrée

A Plated Combination of 5 oz filet mignon and one of the following

CHOICE OF ONE

- Chicken Française**  
seasoned chicken breast seared and then topped with  
a lemon sauce and garnished with fresh parsley
- Chicken Milanese**  
panko breaded chicken with arugula, tomatoes, asiago,  
cucumber and white balsamic

### Starch

CHOOSE ONE

- Twice Baked Potato
- Roasted Potato Medley
- Mini Yukon Potatoes
- Mashed Potatoes

### Vegetable

CHOOSE ONE

- Seasonal Vegetable
- Garlic Green Beans
- Seasoned Broccoli
- Parmesan Brussels Sprouts

### Dessert

your wedding cake cut  
and served to your guests  
with coffee and tea

### Late Night Station

displayed 60 minutes  
after dinner

CHOOSE ONE

- Cider & Donuts
- Pizza Party

### Beverage Service

#### Four Hour

#### Regular Bar Package

extended bar service to  
head table throughout dinner

#### Champagne Toast

for all of your guests

#### Wine With Dinner

a selection of 2 wines  
served with dinner



**MINIMUM OF 50 GUESTS**

Choose minimum of 3 stations All stations are displayed for 90 minutes.

**Salad Station · 7 PER PERSON**

choose a variety of 2 salads to be displayed on small plates and served to your guests

**CHOICE OF TWO SALADS:**

**Classic Caesar Salad**

fresh romaine lettuce with our homemade dressing and homemade croutons

**Fresh Garden Salad**

mixed greens, cucumber, shredded carrots and cherry tomatoes with a red-wine vinaigrette

**Seasonal Fruit Cup**

seasonal fresh fruit and berries

**Greek Salad — upgrade \$2.00 PER PERSON**

mixed greens, feta, tomato, cucumber, red onion, sliced black olives and bell peppers with a red-wine vinaigrette

**Vermont Salad — upgrade \$3.00 PER PERSON**

baby greens, sharp cheddar, candied pecans, fresh apples and dried cherries with a Vermont maple dressing

**Mediterranean Station · 9 PER PERSON**

chicken kabobs, steak kabobs, roasted vegetables, served with hummus and pita

**Loaded Mashed Potato Station · 7 PER PERSON**

puree of potatoes accompanied with sour cream, cheddar cheese, whipped butter, bacon and chives

**Pasta Station · 8.50 PER PERSON**

made to order and served to your guests with homemade garlic bread

**CHOICE OF TWO**

**Baked Rigatoni**

**Farfalle Fra Diavlo**

**Tuscan Garlic Cream**

**Baked Macaroni & Cheese**

**Ravioli With Garlic Cream**

— upgrade \$5.00 PER PERSON

**Rigatoni Bolognese**

— upgrade \$5.00 PER PERSON

**Raw Bar · 24 PER PERSON**

**Jumbo Shrimp Cocktail — 1 PER PERSON**

with lemons and cocktail sauce

**Oysters With Mignonette Sauce — 1 PER PERSON**

**King Crab With Butter — 1 PER PERSON**

— add 3 oz lobster tails · (MARKET PRICE)

**Salvatore's Station · 9 PER PERSON**

our signature steak in the grass sandwiches made to order served with artichokes francaise

**Slider Station · 9 PER PERSON**

your customized selection of 2 sliders to be plated and served to your guests.

**CHOICE OF THREE STATIONS**

**Beef on Weck**

sliced roast beef with horseradish cream on kimmelweck

**Mini Chicken Parm**

an Italian classic on a slider

**Prime Rib French Dip**

thin sliced prime rib, provolone cheese, horseradish cream

**BBQ Pork**

seasoned pork on mini brioche

**Gourmet Flatbread Station · 7 PER PERSON**

**CHOICE OF TWO FLATBREADS**

**Our Margarita**

fresh mozzarella, red sauce, basil

**Caramelized Bleu**

olive oil, caramelized onions, crumbled bleu cheese mascarpone cheese, parsley

**Crumbled Meatball**

meatball, parsley, fresh mozzarella, red sauce, arugula

**Carving Stations**

**Cedar Plank Salmon · 10 PER PERSON**

fresh salmon, seasoned and grilled on cedar plank

**Rack Of Lamb · 10 PER PERSON**

served with milk & honey sauce and minted sea salt

**Prime Rib · 11 PER PERSON**

perfectly seasoned and served with au jus and fresh Costanzo rolls

**Roasted French Turkey · 7 PER PERSON**

with cranberry mayo, gravy, stone grain mustard, mini brioche and Costanzo rolls

**Beef Tenderloin · 13 PER PERSON**

seasoned tenderloin, bordelaise sauce, mini brioche and Costanzo rolls

## Late Night Stations

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served with regular and decaf coffee and tea

### **The Cookie Jar · 6** PER PERSON

chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites

### **Signature Sweets Table · 8** PER PERSON

a variety of Salvatore's favorite desserts including mini cannoli, cheesecake squares, dessert cups, lemon bars and more!

### **Cider & Donuts · 7.50** PER PERSON

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

### **Hot Pretzels Station · 6.50** PER PERSON

soft pretzels with honey mustard sauce and cheese dip

### **Pizza Party · 7** PER PERSON

margherita and crumbled meat all flatbreads served with carrots celery and bleu cheese

### **Beef On Weck Bar · 7** PER PERSON

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

### **Nacho Bar · 5** PER PERSON

nachos served with nacho cheese, salsa, black olives and jalapeno's

## Dessert Course

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served with regular and decaf coffee and tea

### **CHOICE OF ONE · 4** PER PERSON

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Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

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## Coffee Service Or Station

provided later in the evening with desserts and our coffee

### **Coffee Service · 3** PER PERSON

your cake cut and served to your guests with regular and decaf coffee & tea

### **Coffee & Tea Station · 2** PER PERSON

regular and decaf coffee & tea displayed on a station for your guests.

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## Salad

**Vermont Salad · 3** PER PERSON

sharp cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in Vermont maple dressing

**Caprese · 3** PER PERSON

fresh mozzarella, sliced tomato, basil and balsamic

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## Soup

**Butternut Squash · 2.50** PER PERSON

**Sun Dried Tomato Ditalini · 2.50** PER PERSON

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## Pasta

**Rigatoni Bolognese · 5** PER PERSON

slow cooked beef, pork and pancetta served with rigatoni

**Ravioli With Tuscan Garlic Cream · 5** PER PERSON

four cheese garlic cream sauce with ravioli

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## Vegetables

**Vegetable Medley Bundles · 3.50** PER PERSON

red pepper, asparagus, zucchini and squash displayed and tied with a scallion

**Grilled Asparagus · 3** PER PERSON

seasoned and grilled

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## 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 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.



## **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.
- 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**

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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 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 items 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.