



EVENT MENUS

Exceeding expectations — one detail at a time.

— 2021 —

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

www.salvatores.net



MINIMUM GUARANTEE APPLIES

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

Plated Breakfast

Available 7 a.m. - 10 a.m.

First Course

Seasonal Fresh Fruit

a seasonal selection of fresh fruit and berries.

Second Course

CHOICE OF ONE

Scrambled Eggs · 19 PER PERSON

seasoned with salt and pepper served with danish, breakfast potatoes, bacon and breakfast sausage.

Greek Frittata · 22 PER PERSON

eggs, spinach and feta served with danish, breakfast potatoes, bacon and breakfast sausage

Southwestern

Frittata · 22 PER PERSON

eggs, peppers, onions, cheddar served with danish, breakfast potatoes, bacon and breakfast sausage.

Enhancements

Omelette Station · 6 PER PERSON
MINIMUM 50 GUESTS

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

Eggs Benedict

Station · 6 PER PERSON
MINIMUM 50 GUESTS

poached eggs on english muffins, toppings include: spinach, bacon, chives, tomato, canadian bacon, sauces: classic hollandaise and choron

The Cookie

Jar · 4.50 PER PERSON

chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites
— served with regular & decaf coffee and tea

Breakfast Buffet · 17 PER PERSON

Available 7 a.m. - 10 a.m.

Displayed selections

Assorted Breakfast Pastries

Assorted Muffins

Seasonal Fresh Fruit

Scrambled Eggs

French Toast

Breakfast Potatoes

CHOICE OF ONE

Breakfast Sausage

Applewood Smoked Bacon

Signature

Sweets Table · 7 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 · 8.5 PER PERSON

Two Hour · 12 PER PERSON

Brunch Buffet · 24 PER PERSON

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

Displayed selections

Assorted Breakfast Pastries

French Toast

Assorted Muffins

Eggs Benedict With Fresh Hollandaise Sauce

Seasonal Fresh Fruit

Scrambled Eggs

Garden Salad

Breakfast Potatoes

CHOICE OF TWO

Breakfast Sausage

Applewood Smoked Bacon

Chicken Francaise

Bourbon Chicken

Mimosa Bar

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

One Hour · 7 PER PERSON

Two Hour · 10 PER PERSON



MINIMUM GUARANTEE APPLIES

Three course meal includes: coffee and tea, bread and butter
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

Dessert

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

Hot Entrées SERVED BY OUR STAFF

CHOICE OF ONE

5 oz Filet Mignon · 31 PER PERSON

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

Prime Rib · 27 PER PERSON

8 oz boneless cut, served with au jus

Chicken Milanese · 20 PER PERSON

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

Bourbon Chicken · 20 PER PERSON

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

Chicken Française · 20 PER PERSON

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

Chicken Parmigiana · 20 PER PERSON

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

Fresh Salmon · 22 PER PERSON

served with a lemon herb sauce

Vegetable Napoleon · 19 PER PERSON

eggplant, portabella mushroom, roasted red peppers and zucchini



\$22
PER GUEST

MINIMUM GUARANTEE APPLIES

includes: coffee, tea and soda, bread and butter
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

Dessert INDIVIDUALLY SERVED

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

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 · 8.5 PER PERSON

Two Hour · 12 PER PERSON

Mimosa Bar

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

One Hour · 7 PER PERSON

Two Hour · 10 PER PERSON



\$20
PER GUEST

MINIMUM GUARANTEE APPLIES

includes: coffee, tea and soda, bread and butter
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

Dessert INDIVIDUALLY SERVED

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

Baby & Bridal Showers

Complimentary Fruit Punch And Infused Water



\$38

PER GUEST

MINIMUM GUARANTEE APPLIES

Includes: coffee, tea and infused water station available all day in the general session room, screen, projector, microphone, podium, and high speed wireless internet

Continental Breakfast

assorted breakfast pastries and muffins, juice, coffee and tea

Hot Breakfast

Upgrade . 5 PER PERSON

WILL BE ADDED TO CONTINENTAL BREAKFAST
scrambled eggs, bacon, sausage and breakfast potatoes

Morning Break

assortment of granola bars

Afternoon Break

individual bags of chips & pretzels

Enhance Your Breaks

Bottled Water · 2 PER PERSON

Coffee And Tea Bar · 2 PER PERSON
displayed all day in your seminar room and breakout rooms

The Cookie Jar · 4.50 PER PERSON
chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites

Hot Pretzels · 5.50 PER PERSON
with nacho and cheddar cheese, honey mustard and cream cheese

Parfait Bar · 4.50 PER PERSON
individual greek yogurt served with granola, fresh strawberries and blueberries with dried fruit

Cider & Donuts · 6 PER PERSON
hot apple cider with a variety of Paula's doughnut holes

Lunch Options CHOICE OF ONE LUNCH OPTION

Hot Luncheon Buffet

Includes: coffee, tea and soda, bread and butter, dessert

Salad CHOICE OF ONE

Classic Caesar Salad

Fresh Garden Salad

Buffet Includes

Seasonal Fresh Fruit

Whipped Mashed Potatoes

Seasonal Vegetables

Baked Rigatoni

Meats CHOICE OF TWO

Chicken Francaise

Roast Beef Served With Rolls

Bourbon Chicken

Meatballs

Chicken Milanese

Italian Sausage

Chicken Parmigiana

Garden Buffet

Includes: potato salad, fresh fruit medley, homemade potato chips, coffee, tea and soda, dessert

Salad CHOICE OF ONE

Classic Caesar Salad

Fresh Garden Salad

Greek Salad

Wrap & Sandwich Platter CHOICE OF THREE

Chicken Caesar Wrap

Roasted Red Pepper Turkey Wrap

Waldorf Chicken Salad Wrap

Grilled Veggie And Hummus Wrap

Roast Beef Of Foccocia

Classic Turkey On Sesame Loaf

Buffalo's Best Buffet

Includes: coffee, tea and soda, rolls and butter, dessert

Classic Caesar Salad

Beef On Weck

Italian Pasta Salad

Sweet And Sour Cole Slaw

Assortment Of Gourmet Pizzas

Dessert Course

Served Dessert Course CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Deluxe Brownie

Cheesecake With Raspberry Topping

Dessert Station

brownie bites, mini cheesecake squares, and assorted cookies



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
 Beefeater
 Dewars
 Southern Comfort
 Manhattan's and Martini's

Seagram's Vodka
 Jim Beam
 Bacardi
 Captain Morgan

Draught Beer

Coors Lite Labatt Blue

Wine Selections

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

Bottled Beer Upgrade · 3.50 PER PERSON

CHOICE OF TWO

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

Beer, Wine & Soda Bar

Wine Selections

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

Craft Beer Cylinders

Our bars are equipped with a third tap to hold a cylinder of your preferred beer (65 servings each). The options are endless but many are seasonal. We'll work with you to incorporate a specific brand to your bar package

Wine With Dinner 7.50 PER PERSON

A selection of two Italian | Prime signature wines served with dinner

CHOOSE TWO

WHITE

Chardonnay Sauvignon Blanc
 Moscato Pinot Grigio
 Sauvignon Blanc Riesling

RED

Pinot Noir Cabernet Sauvignon
 Merlot Zinfandel

Champagne Toast · 3 PER PERSON

Punch PER GALLON

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

Soda Bar

Two Hour · 6 PER PERSON
 Three Hour · 7 PER PERSON
 Four Hour · 8 PER PERSON



SERVED BY OUR STAFF

Three course meal includes: coffee and tea, bread and butter

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

Dessert

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

Second Course

CHOICE OF THREE

7 oz Filet Mignon · 43 PER PERSON
the most tender of all cuts, with Salvatore's demi-glace

9 oz Filet Mignon · 47 PER PERSON
the most tender of all cuts, topped with Salvatore's steak butter

8 oz Prime Rib · 32 PER PERSON
boneless cut served with au jus

12 oz Prime Rib · 37 PER PERSON
boneless cut served with au jus

New York Strip Steak · 40 PER PERSON
10 oz hand cut boneless steak topped with Salvatore's steak butter

10 oz Grilled Berkshire Pork Chop · 31 PER PERSON
with apple bacon jam

Chicken Française · 27 PER PERSON
seasoned chicken breast seared and then topped with a lemon sauce and garnished with fresh parsley

Bourbon Chicken · 27 PER PERSON
grilled chicken breast served with our sweet bourbon glaze and garnished with fresh pineapple

Chicken Milanese · 27 PER PERSON
panko breaded chicken with arugula, tomatoes, asiago, cucumber and white balsamic

Chicken Parmigiana · 27 PER PERSON
breaded chicken breast with tomatoes and marinara sauce topped with melted provolone served with rigatoni and red sauce

Tuscan Chicken · 30 PER PERSON
french chicken breast seasoned with garlic, sage, rosemary, kosher salt and ground pepper

Fresh Salmon · 30 PER PERSON
served with a lemon herb sauce

Vegetable Napoleon · 26 PER PERSON
eggplant, portabella mushroom, roasted red peppers and zucchini



\$36⁵⁰
PER GUEST

SERVED BY OUR STAFF

Four course meal includes:
coffee, tea and bread & butter

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

Dessert INDIVIDUALLY SERVED

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

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

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-glace

4 oz Lobster Tail · Market Price

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



\$30
PER GUEST

MINIMUM GUARANTEE APPLIES

includes: coffee and tea, bread and butter

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

Dessert INDIVIDUALLY SERVED

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

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



\$38
PER GUEST

MINIMUM GUARANTEE APPLIES

Includes: coffee and tea, bread and butter

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

Dessert INDIVIDUALLY SERVED

CHOICE OF ONE

Homemade Apple Crisp

Cheesecake With Strawberry Topping

Cheesecake With Raspberry Topping

Deluxe Brownie

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



\$69
PER GUEST

MINIMUM GUARANTEE APPLIES

Includes: coffee, tea and soda, bread and butter

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 Roasted French Turkey
Horseradish And Au Jus

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

Salvatore's

Champagne Parade

with champagne toast for all of your guests

Wine With Dinner

a selection of 2 Italian | Prime signature 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

Salvatore's

Champagne Parade

with champagne toast for all of your guests

Wine With Dinner

a selection of 2 Italian | Prime signature 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



\$99
PER GUEST

MINIMUM GUARANTEE APPLIES

Includes: coffee, tea and soda, bread and butter

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
And Balsamic | Peppered Cranberry And
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

Salvatore's

Champagne Parade

with champagne toast
for all of your guests

Wine With Dinner

a selection of 2 Italian | Prime
signature wines served
with dinner



\$39
PER GUEST

MINIMUM OF 50 GUESTS
Available Sunday — Thursday

Open Bar

Two hour regular bar package

Imported And Domestic Cheese

a variety of 3 cheeses selected by our chef and displayed with crackers and crostini displayed upon arrival

Stations & Hors D'oeuvres

displayed for one hour

CHOICE OF ONE

Steak in the Grass station

tenderloin, sauteed with seasoned spinach served on a Costanzo roll

Roasted French Turkey Carving Station

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

Pasta Station

CHOICE OF TWO

Baked Rigatoni

Farfalle Fra Diavolo

Tuscan Garlic Cream

Three Cheese Baked Macaroni

Caesar Salad Station

romain lettuce, parmagan cheese and croutons with our famous caesar dressing

Displayed Hors D'oeuvres

CHOICE OF FOUR

Crumbled Meatball Flatbread

Caramelized Bleu Flatbread

Vegetable Flatbread

Artichokes Francaise

Stuffed Mushrooms

Chicken Kabobs

Steak Kabobs

Dessert Stations

served with regular & decaf coffee and tea

The Cookie Jar · 4.50 PER PERSON

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

Signature Sweets Table · 7 PER PERSON

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

Cider & Donuts · 6 PER PERSON

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

Carnival Delight · 8 PER PERSON

hot funnel cakes with vanilla ice cream, chocolate sauce, caramel sause, whipped cream, sprinkles and chocolate shavings served with oreo popcorn and caramel popcorn.

Enhance Your Stations:

Hors D'Oeuvres · 5 PER PERSON

each add-on hour

Open Bar · 3 PER PERSON (PER HOUR)

each add-on hour

Additional stations listed on page 16

Additional Hors D'oeuvres listed on page 5

Additional Sweet stations listed on page 17



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



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served with regular and decaf coffee and tea

The Cookie Jar · 4.50 PER PERSON
chocolate chip cookies, peanut butter cookies,
m&m cookies and brownie bites

Signature Sweets Table · 7 PER PERSON
a variety of Salvatore's favorite desserts including mini
cannoli, cheesecake squares, dessert cups, lemon bars
and more!

Cider & Donuts · 6 PER PERSON
hot apple cider with a variety of Paula's doughnut holes

Carnival Delight · 8 PER PERSON
hot funnel cakes with vanilla ice cream, chocolate sauce,
caramel sause, whipped cream, sprinkles and chocolate
shavings served with oreo popcorn and caramel popcorn

Hot Pretzels Station · 5.50 PER PERSON
soft pretzels with honey mustard sauce and cheese dip

Pizza Party · 6 PER PERSON
margherita and crumbled meatall flatbreads
served with carrots celery and bleu cheese

Beef On Weck Bar · 6 PER PERSON
roast beef served with kimmelweck rolls, accompanied
with au jus and horseradish and french fries served with
ketchup and mustard

Nacho Bar · 4.5 PER PERSON
nachos served with nacho cheese, salsa, black olives
and jalapeno's

coffee station
provided later in the evening with desserts and our coffee
up to 150 people · 100
150 - 250 people · 150
over 250 people · 200



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

Soup

Butternut Squash · 2.50 PER PERSON

Sun Dried Tomato Ditalini · 2.50 PER PERSON

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

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

Friday & Sunday Events

Receive a 10% Discount

must include dinner with 4 hour open bar package
100 person minimum (not valid in December)



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.



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 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.