

ITALIAN | PRIME

AT SALVATORE'S

Dining Room Package Menu

\$52 per person

— 1st COURSE —

HOUSE SALAD
CAESAR SALAD

— 2nd COURSE —

CHOOSE 4

8oz SLICED PRIME RIB
Loaded Whipped Potato

TENDERLOIN GORGONZOLA

Swiss Chard • Roasted Red Peppers • Capers
Black Pepper Alfredo • Orecchiette

BOLOGNESE

Slow Cooked Beef, Pork, Pancetta • Rigatoni

CHICKEN MILANESE

Asiago • Cucumber • Baby Arugula • Tomato
White Balsamic • Onion • Basil Oil

TUSCAN BRICK CHICKEN

Cooked "under a brick"
Wild Mushroom Risotto
Scallions • Parmesan Reggiano

BRASCIOLE

Prime Sirloin • Local Tomatoes • Egg
Sausage • Prosciutto • Parmesan

HORSERADISH CRUSTED SALMON

Pan Fried • Tarragon Dijon Crème
Fingerling Potatoes

RACK OF LAMB

Half Rack
Milk & Honey Sauce • Minted Sea Salt
Loaded Whipped Potato

ROASTED CAULIFLOWER

Dijon Cream • Wild Mushroom Risotto

— 3rd COURSE —

NY STYLE CHEESE CAKE

Homemade Cheese Cake • Fresh Berries
Raspberry Topping

CHOCOLATE OVERDOSE CAKE

Chocolate Fudge Cake • Chocolate Filling
Chocolate Icing

— ADDITIONAL COURSES —

— BREADS —

SIGNATURE BREADS • 14 *per loaf*

BRUSCHETTA • SPINACH • SAUSAGE
½ SPINACH & ½ SAUSAGE

FLATBREADS • 15 *each*

CRUMBLIED MEATBALL
PESTO & BALSAMIC CHICKEN
MARGARITA

— APPETIZERS —

ANTIPASTO BOARD

Daily Selection of Meats & Cheeses • Olives
Roasted Red Pepper • Balsamic Reduction
Imported Olive Oil • Artisan Bread
8 *per person*

APPETIZER TRIO • 15

(served individually)

CHOOSE 3

Crab Stuffed Mushroom (1)

Clams Casino (2)

Artichokes Francaise (2)

Prosciutto Wrapped Shrimp (1)

— ENTRÉE UPGRADES —

Served with Loaded Whipped Potato

9oz FILET MIGNON

23 *each*

14oz NEW YORK STRIP STEAK

26 *each*

FULL RACK OF LAMB

25 *each*

15 People Minimum

*does not include
Sales Tax Or Gratuity*

Reservations

(716) 635-9000

www.salvatores.net