



EVENT MENUS 2022

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www.salvatores.net

FEBRUARY 21, 2022 UPDATE



MINIMUM GUARANTEE APPLIES

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

Brunch Buffet · 28 PER PERSON

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

Displayed selections

Assorted Breakfast Pastries

Blueberry & Chocolate Chip Muffins

Seasonal Fresh Fruit

Garden Salad

French Toast

Eggs Benedict

Breakfast Potatoes

Scrambled Eggs

CHOICE OF TWO

Breakfast Sausage

Applewood Smoked Bacon

Chicken Françaises

Bourbon Chicken

Enhancements

Omelette

Station · 7 PER PERSON

MINIMUM 50 GUESTS

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

The Cookie Jar · 7 PER PERSON

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

— served with regular & decaf coffee and tea

Signature

Sweets Table · 10 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 Bloody Mary, lime wedges, lemon wedges, green olives, celery stalks, pepperoncini, pepperoni and hot sauce

One Hour · 10 PER PERSON

Two Hour · 14 PER PERSON

Mimosa Bar

Champagne, orange juice, orange slices, strawberries, blueberries, blackberries and raspberries.

One Hour · 9 PER PERSON

Two Hour · 12 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

Starch

CHOICE OF ONE

Twice Baked Potato

Roasted Potato Medley

Mini Yukon Potatoes

Mashed Potatoes

Vegetable

CHOICE OF ONE

Seasonal Vegetables

Garlic Green Beans

Seasoned Broccoli

Hot Entrées SERVED BY OUR STAFF

CHOICE OF ONE

5 oz Filet Mignon · 33 PER PERSON

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

Prime Rib · 29 PER PERSON

8 oz boneless cut, served with au jus

Seasoned Pork Chop · 26 PER PERSON

breaded, baked and served with apple chutney

Chicken Milanese · 22 PER PERSON

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

Bourbon Chicken · 22 PER PERSON

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

Chicken Française · 22 PER PERSON

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

Chicken Parmigiana · 22 PER PERSON

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

Fresh Salmon · 24 PER PERSON

served with a lemon herb sauce

Salmon Pomodoro · 24 PER PERSON

seasoned salmon with a roasted red pepper pomodoro

Vegetable Napoleon · 20 PER PERSON

eggplant, roasted red peppers, zucchini and yellow squash with balsamic glaze

Eggplant Parmigiana · 20 PER PERSON

breaded eggplant, marinara and mozzarella served with rigatoni and red sauce



MINIMUM GUARANTEE APPLIES

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

Hot Luncheon Buffet · 24 PER PERSON

Includes bread and butter service

Salad CHOICE OF ONE

Italian Wedding Soup

Fruit Cup

Classic Caesar Salad

fresh romaine lettuce with our homemade dressing and homemade croutons

Minestrone soup

Fresh Garden Salad

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

Buffet Includes

Seasonal Fresh Fruit

Seasonal Vegetables

Whipped Mashed Potatoes

Baked Rigatoni

Meats CHOICE OF TWO

Chicken Francaise

Bourbon Chicken

Chicken Milanese

Chicken Parmigiana

Roast Beef Served With Rolls

Meatballs

Italian Sausage

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

Enhancements

Breakfast

Pastries · 4 PER PERSON

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

Bloody Mary Bar

Absolut Bloody Mary, lime wedges, lemon wedges, green olives, celery stalks, pepperoncini, pepperoni and hot sauce

One Hour · 10 PER PERSON

Two Hour · 14 PER PERSON

Mimosa Bar

Champagne, orange juice, orange slices, strawberries, blueberries, blackberries and raspberries.

One Hour · 9 PER PERSON

Two Hour · 12 PER PERSON

Garden Buffet · 22 PER PERSON

Buffet Includes

Fresh Garden Salad

Potato Salad

Italian Pasta Salad

Seasonal Fresh Fruit

Homemade Potato Chips

Wrap & Sandwich Platter CHOICE OF THREE

Chicken Caesar Wrap

Waldorf Chicken Salad Wrap

Roast Beef On Focaccia

Roasted Red Pepper Turkey Wrap

Grilled Veggie And Hummus Wrap

Classic Turkey On Italian Loaf



Hors D'oeuvre Presentations

Jumbo Shrimp Cocktail · 300 PER DISPLAY
100 jumbo shrimp served on ice and displayed with lemon wedges and cocktail sauce

Bruschetta Bar · 5 PER PERSON
Salvatore's olive tapenade, classic bruschetta and caprese bruschetta served with baked brie, crostini and fresh Italian bread

Imported and Domestic Cheese & Fruit · 7 PER PERSON
A variety of cheese selected by our chef, served with crackers and crostinis and displayed with seasonal fruit.

Antipasto Board · 9 PER PERSON
Italian cured meats, imported and domestic cheeses, roasted red peppers and olives served with crackers and crostini

Crudité Display · 5 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

Crab Cakes · 3.50

Bacon Wrapped Scallops · 3.75

Clams Casino · 2.25

Stuffed Mushroom Caps · 2.25

Artichokes Francaise · 2.25

Fried Lobster Mac-N-Cheese Spoons · 3.25

Loaded Baked Potato Bites · 2.50

Fried Chicken Bites with Honey · 2.75

Baguette With Brie, Pear and Balsamic · 2.50

Sundried Tomato Baguette with Brie · 2.25

Cold hors d'oeuvres

per piece - order minimum 50

Jumbo Shrimp Cocktail Shooters · 8

Roasted Garlic Hummus Cups · 2.25

Beef on Weck Crostini · 2.25

Avocado Toast · 2.25

Heirloom Caprese Skewers · 2.50

Waldorf Chicken Salad Bites · 2.50

Antipasto Skewers · 2.75

Melon Balls with Prosciutto · 2.75



Regular Bar PER PERSON

Includes beer and wine selections with the following spirits

Spirits

Skyy	7 Crown
Bacardi	Captain Morgan
Beefeater	Jim Beam
Dewar's	Concierge Silver

Bottled Beer

CHOOSE TWO

Michelob Ultra Coors Light Labatt Blue
 Labatt Blue Light Budweiser Bud Light

Wine Selections

Merlot
 Cabernet Sauvignon
 Riesling
 Pinot Grigio
 Chardonnay
 Moscato
 Sauvignon Blanc

HOURS	REGULAR
TWO HOUR	20.50
THREE HOUR	24.00
FOUR HOUR	27.50
FIVE HOUR	31.00

Premium Bar PER PERSON

Includes the full Regular Bar with the following upgrades

Grey Goose
 Crown Royal
 Bacardi
 Captain Morgan
 Tanqueray
 Woodford Reserve
 Johnny Walker Black
 Patron Silver

HOURS	PREMIUM
TWO HOUR	28.50
THREE HOUR	33.25
FOUR HOUR	38.00
FIVE HOUR	42.75

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

Merlot	Cabernet Sauvignon
Riesling	Pinot Grigio
Chardonnay	Moscato
Sauvignon Blanc	

Bottled Beer

Coors Light Labatt Blue

HOURS	
TWO HOUR	18.50
THREE HOUR	21.50
FOUR HOUR	24.50
FIVE HOUR	27.50

Wine With Dinner 7.50 PER PERSON

A selection of two Italian I 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

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

Starch

CHOICE OF ONE

Twice Baked Potato

Roasted Potato Medley

Mini Yukon Potatoes

Mashed Potatoes

Vegetable

CHOICE OF ONE

Seasonal Vegetables

Garlic Green Beans

Seasoned Broccoli

Second Course

CHOICE OF THREE

7 oz Filet Mignon · 45 PER PERSON

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

9 oz Filet Mignon · 49 PER PERSON

the most tender of all cuts, topped with Salvatore's steak butter

8 oz Prime Rib · 34 PER PERSON

boneless cut served with au jus

12 oz Prime Rib · 39 PER PERSON

boneless cut served with au jus

New York Strip Steak · 42 PER PERSON

10 oz hand cut boneless steak topped with Salvatore's steak butter

Seasoned Pork Chop · 30 PER PERSON

breaded, baked and served with apple chutney

Chicken Française · 29 PER PERSON

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

Bourbon Chicken · 29 PER PERSON

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

Chicken Milanese · 29 PER PERSON

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

Chicken Parmigiana · 29 PER PERSON

Breaded chicken breast, marinara and mozzarella served with rigatoni and red sauce

Tuscan Chicken · 32 PER PERSON

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

Chicken Florentine · 32 PER PERSON

spinach and cheese stuffed chicken with a sundried tomato chardonnay sauce

Fresh Salmon · 32 PER PERSON

served with a lemon herb sauce

Salmon Pomodoro · 30 PER PERSON

seasoned salmon with a roasted red pepper pomodoro

Pesto Halibut · 47 PER PERSON

wild caught halibut, roasted with basil pesto

Eggplant Parmigiana · 28 PER PERSON

breaded eggplant, marinara and mozzarella served with rigatoni and red sauce

Vegetable Napoleon · 28 PER PERSON

eggplant, roasted red peppers, zucchini and yellow squash with balsamic glaze



\$39 PER GUEST SERVED BY OUR STAFF Includes bread and butter service

First Course

CHOICE OF ONE

- Italian Wedding Soup
Minestrone soup
Fruit Cup

Second Course

CHOICE OF ONE

- Classic Caesar Salad
Fresh Garden Salad

Starch

CHOICE OF ONE

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

Vegetable

CHOICE OF ONE

- Seasonal Vegetables
Garlic Green Beans
Seasoned Broccoli

Dual Entrée

A Plated Combination

Chateaubriand
sliced tenderloin of filet

AND A CHOICE OF ONE OF THE FOLLOWING

- Chicken Française
Chicken Milanese

Entrée upgrades:

Tuscan Chicken - 4 PER PERSON
french chicken breast seasoned with garlic, sage, rosemary, kosher salt, and ground pepper

Fresh Salmon - 4 PER PERSON
served with a lemon herb sauce

Pesto Halibut - 8 PER PERSON
wild caught halibut, roasted with basil pesto

5 oz Filet Mignon - 8 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



\$32
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

Buffet Includes

Seasonal Vegetables

Mashed Potatoes

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

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



\$40
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

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

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



\$8450
PER GUEST

MINIMUM GUARANTEE APPLIES

Hors D'oeuvre Display

Bruschetta Bar

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

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

Buffet Includes

Seasonal Vegetables

Mashed Potatoes

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. Served with regular and decaf coffee and tea

CHOOSE ONE

The Cookie Jar

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

Hot Pretzel Station

Soft pretzels with honey mustard sauce and cheese dip

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 Italian | Prime signature wines served with dinner

Hors D'oeuvre Display

Imported And Domestic Cheese & Fruit

a variety of cheese selected by our chef, served with crackers and crostinis and displayed with seasonal fruit

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

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 Vegetables

Garlic Green Beans

Seasoned Broccoli

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 Italian | Prime signature wines served with dinner

Late Night Station

displayed 60 minutes after dinner. Served with regular and decaf coffee and tea

CHOOSE ONE

Cider & Donuts

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

Pizza Party

Margherita flatbread, crumbled meatball flatbread, french fries, celery and bleu cheese

Entrée Upgrades

Tuscan Chicken · 4 PER PERSON

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

Pesto Halibut · 8 PER PERSON

wild caught halibut, roasted with basil pesto

5oz Filet Mignon · 8 PER PERSON

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



\$119
PER GUEST

MINIMUM GUARANTEE APPLIES

Hors D'oeuvre Display

CHOICE OF ONE

- Imported And Domestic Cheese With Seasonal Fresh Fruit
- Antipasto Board

Passed Hors D'oeuvres

CHOICE OF TWO

- Stuffed Mushroom Caps Loaded Baked Potato Bites
- Avocado Toast Heirloom Caprese Skewers
- Beef On Weck Crostini Roasted Garlic Hummus Cups

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

- 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

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

Dessert

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

Late Night Station

displayed 60 minutes after dinner. Served with regular and decaf coffee and tea

CHOOSE ONE

- Cider & Donuts**
hot apple cider with a variety of Paula's doughnut holes
- Pizza Party**
Margherita flatbread, crumbled meatball flatbread, french fries, celery and bleu cheese

Beverage Service

- Four Hour Premium Bar Package**
extended bar service to head table throughout dinner

Champagne Toast
for all of your guests

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



MINIMUM OF 50 GUESTS

Choose a minimum of 4 stations. All stations are displayed for 90 minutes

Salad Station · 8 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 · 10 PER PERSON

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

Loaded Mashed Potato Station · 8 PER PERSON

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

Pasta Station · 9.50 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 · 27 PER PERSON

Jumbo Shrimp Cocktail — 2 PER PERSON

with lemons and cocktail sauce

Oysters With Mignonette Sauce — 2 PER PERSON

King Crab With Butter — 1 PER PERSON

— add 3 oz lobster tails · (MARKET PRICE)

Salvatore's Station · 10 PER PERSON

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

Slider Station · 10 PER PERSON

your customized selection of 2 sliders served with french fries

CHOICE OF TWO

Beef on Weck

sliced roast beef with horseradish cream on kimmelweck

Mini Chicken Parm

an Italian classic on a slider

Philly Cheesesteak

Hoagies loaded with beef, peppers and melted cheese

BBQ Pork

seasoned pork on mini brioche

Gourmet Flatbread Station · 8 PER PERSON

CHOICE OF TWO FLATBREADS

Our Margarita

fresh mozzarella, red sauce, basil

Crumbled Meatball

meatball, parsley, fresh mozzarella, red sauce, arugula

Verdura

olive oil, broccoli, tomato, cauliflower

Pesto and Balsamic Chicken

kalamata olives, roasted red peppers, fontina cheese

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

Dessert Course · 4 PER PERSON

served with regular and decaf coffee and tea

CHOICE OF ONE:

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- Homemade Apple Crisp**
 - Cheesecake with Raspberry Topping**
 - Cheesecake with Chocolate Sauce**
 - Deluxe Brownie**
 - Chocolate Peanut Butter Dream**
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Coffee Service · 3.50 PER PERSON

regular and decaf coffee and tea served to your guests after the entree course

Coffee and Tea Station · 2.50 PER PERSON

Regular and decaf coffee and tea, displayed on a station for your guests to enjoy

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Dessert Stations

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 · 10 PER PERSON

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

Cider & Donuts · 8 PER PERSON

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

Carnival Delight · 11 PER PERSON

fried dough with vanilla ice cream, chocolate sauce, caramel sauce, whipped cream, sprinkles and chocolate shavings served with oreo popcorn and caramel popcorn



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 · 3 PER PERSON

Sun Dried Tomato Ditalini · 3 PER PERSON

Roasted Red Pepper Bisque · 3 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



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.