

The Brickhall

BY SALVATORE'S HOSPITALITY

EVENT MENUS

Exceeding expectations — one detail at a time.

— 2023 —

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www.salvatores.net

JANUARY 3, 2023 UPDATE



MINIMUM GUARANTEE APPLIES

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

Brunch Buffet · 33 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 Bake
- 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

Waffle Station · 8 PER PERSON

freshly made waffles served with fresh berries, chocolate chips, sprinkles, whipped cream, butter and warm syrup

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

Roasted Potato Medley

Sweet Potato Wedges

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 · 39 PER PERSON

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

Prime Rib · 34 PER PERSON

8 oz boneless cut, served with au jus

Seasoned Pork Chop · 31 PER PERSON

grilled and served with caramelized onion demi

Chicken Milanese · 27 PER PERSON

panko breaded chicken, arugula, tomatoes, cucumber, asiago and lemon chardonnay sauce

Bourbon Chicken · 27 PER PERSON

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

Chicken Française · 27 PER PERSON

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

Chicken Parmigiana · 27 PER PERSON

breaded chicken breast with tomatoes and marinara sauce topped with melted provolone

Fresh Salmon · 29 PER PERSON

served with a lemon herb sauce

Icelandic Cod · 27 PER PERSON

broiled and served with lemon garlic butter

Vegetable Napoleon · 26 PER PERSON

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

Eggplant Parmigiana · 21 PER PERSON

breaded eggplant, marinara and mozzarella



MINIMUM GUARANTEE APPLIES

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

Hot Luncheon Buffet · 29 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 · 5 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 · 27 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 Kaiser
- Roasted Red Pepper Turkey Wrap
- Grilled Veggie And Hummus Wrap
- Classic Turkey On Italian Loaf



Hors D'oeuvre Presentations

Jumbo Shrimp Cocktail · 325 PER DISPLAY
100 jumbo shrimp served on ice and displayed with lemon wedges and cocktail sauce!

Bruschetta Bar · 5.50 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 · 7.50 PER PERSON
A variety of cheese selected by our chef, served with crackers and crostinis and displayed with seasonal fruit.

Antipasto Board · 10 PER PERSON
Italian cured meats, imported and domestic cheeses, roasted red peppers and olives served with crackers and crostini

Crudité Display · 5.50 PER PERSON
celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip, garlic hummus and pita

Signature Breads · 15 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**

Hot Hors D'oeuvres

per piece - order minimum 50

Crab Cakes With Cajun Remoulade · 3.75

Bacon Wrapped Scallops · 4

Clams Casino · 2.50

Stuffed Mushroom Caps · 2.50

Artichokes Francaise · 2.50

Fried Bacon Mac-N-Cheese Spoons · 3.50

Loaded Baked Potato Bites · 2.75

Fried Chicken Bites with Honey · 3

Baguette With Brie, Pear and Balsamic · 2.75

Vegetable Spring Roll with Sweet Chilli Sauce · 2.75

Pork Pot Stickers with Soy Ginger Sauce · 2.75

Cold Hors D'oeuvres

per piece - order minimum 50

Jumbo Shrimp (2) Cocktail Shooters · 8.50

Ahi Tuna Spoons · 4.50

Buffalo Chicken Bites · 3.25

Roasted Garlic Hummus Cups · 2.50

Beef on Weck Crostini · 2.50

Avocado Toast · 2.75

Heirloom Caprese Skewers · 3

Waldorf Chicken Salad Bites · 2.75

Antipasto Skewers · 3.25

Melon Balls with Prosciutto · 3



Regular Bar

PER PERSON

Includes the following beer, wine and spirit selections:

Spirits

Tito's Dewar's Canadian Club
 Bacardi Beefeater Captain Morgan
 Conciere Silver

Draught Beer

Coors Light Labatt Blue

Wine Selections

Cabernet Sauvignon Pinto Noir
 Pinot Grigio Chardonnay
 Moscato Sauvignon Blanc

HOURS	REGULAR
TWO HOUR	21.50
THREE HOUR	25.50
FOUR HOUR	29.50
FIVE HOUR	33.50

Beer, Wine & Soda Bar

Draught Beer

Coors Light
 Labatt Blue

Wine Selections

Pinot Noir Cabernet Sauvignon
 Chardonnay Pinot Grigio
 Sauvignon Blanc Moscato

HOURS	
TWO HOUR	19.50
THREE HOUR	22.50
FOUR HOUR	25.50
FIVE HOUR	28.50

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

Premium Bar

PER PERSON

Includes the full Regular Bar with the following upgrades:

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

HOURS	PREMIUM
TWO HOUR	29.50
THREE HOUR	35.50
FOUR HOUR	41.50
FIVE HOUR	47.50

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 Kettle One Vodka
 Johnny Walker Black Scotch Grey Goose Vodka
 Crown Royal Whiskey Hendricks Gin
 Jack Daniel's Whiskey

Bottled Beer Upgrade · 3.50 PER PERSON

CHOICE OF TWO

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

Wine With Dinner 8 PER PERSON

A selection of two wines to be placed on the table with dinner service

CHOICE OF TWO

White Wines:

Chardonnay, *Douglass Hill*, California
 Moscato, *Stella*, Italy
 Sauvignon Blanc, *Glazebrook*, Marlborough, New Zealand

Red Wines:

Cabernet Sauvignon, *Hayes*, Central Coast, California
 Malbec, *Aime'*, Mendoza, Argentina
 Pinot Noir, *Line 39*, California

Champagne Toast · 3 PER PERSON

Beverage Displays

Displayed in 3 gallon beverage dispensers for your guests to enjoy

Fruit Punch · 90 Red Sangria · 180
 Lemonade · 60 White Sangria · 180
 Iced Tea · 60 Mimosa · 150

Soda Bar PER PERSON

HOURS	
TWO HOUR	6.00
THREE HOUR	8.00
FOUR HOUR	10.00



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

Roasted Potato Medley

Sweet Potato Wedges

Mashed Potatoes

Vegetable

CHOICE OF ONE

Seasonal Vegetables

Garlic Green Beans

Seasoned Broccoli

Second Course

CHOICE OF THREE

9 oz Filet Mignon • 55 PER PERSON

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

8 oz Prime Rib • 37 PER PERSON

boneless cut served with au jus

12 oz Prime Rib • 45 PER PERSON

boneless cut served with au jus

New York Strip Steak • 46 PER PERSON

10 oz hand cut boneless steak topped with Salvatore's demi-glace

Seasoned Pork Chop • 37 PER PERSON

grilled and served with caramelized onion demi

Chicken Française • 34.50 PER PERSON

battered chicken breast, seared and topped with lemon garlic cream

Bourbon Chicken • 34.50 PER PERSON

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

Chicken Milanese • 34.50 PER PERSON

panko breaded chicken, arugula, tomatoes,
cucumber, asiago and lemon chardonnay sauce

Chicken Parmigiana • 34.50 PER PERSON

Breaded chicken breast, marinara and mozzarella

Tuscan Chicken • 38 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary,
kosher salt, ground pepper and white-wine butter sauce

Chicken Florentine • 38 PER PERSON

spinach and cheese stuffed chicken with a
sundried tomato chardonnay sauce

Fresh Salmon • 38 PER PERSON

served with a lemon herb sauce

Icelandic Cod • 34 PER PERSON

broiled and served with lemon garlic butter

Alaskan Halibut • 50 PER PERSON

pan seared then topped with sweet chili orange sauce

Eggplant Parmigiana • 33.50 PER PERSON

breaded eggplant, marinara and mozzarella

Vegetable Napoleon • 33.50 PER PERSON

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



\$4550 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

- Roasted Potato Medley
Sweet Potato Wedges
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 - 4.50 PER PERSON
french chicken breast seasoned with garlic, sage, rosemary, kosher salt, ground pepper and white-wine butter sauce

Fresh Salmon - 4.50 PER PERSON
served with a lemon herb sauce

Alaskan Halibut - 9 PER PERSON
pan seared then topped with sweet chili orange sauce

5 oz Filet Mignon - 9 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 - 4 PER PERSON
Ravioli With Tuscan Garlic Cream - 6 PER PERSON
Rigatoni Bolognese - 6 PER PERSON

Intermezzo (SERVED BEFORE DINNER COURSE)

- Lemon Mint - 4 PER PERSON
Pomegranate Blueberry - 4 PER PERSON



\$3650

MINIMUM GUARANTEE APPLIES

Includes bread and butter service

PER GUEST

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

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

Strip Loin • 7 PER PERSON

Additional Meat Selections

each entree selection will be added to your buffet presentation

Icelandic Cod • 3.75

broiled and served with lemon garlic butter

Tuscan Chicken • 6 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt, ground pepper and white wine butter sauce

Fresh Salmon • 6 PER PERSON

served with lemon herb sauce



\$4750

MINIMUM GUARANTEE APPLIES

Includes bread and butter service

PER GUEST

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

Cold Salads CHOICE OF 2

Tomato, Cucumber Salad

Tuscan Artichoke Salad

Orzo, Sundried Tomato and Feta

Caprese Bruschetta

Starch CHOICE OF 2

Roasted Potato Medley

Mashed Potato

Baked Rigatoni

Farfalle Fra Diavolo

Three Cheese Baked Macaroni Rigatoni Garlic Cream

Vegetable CHOICE OF ONE

Seasonal Vegetables

Seasoned Broccoli

Garlic Green Beans

Chicken Selection CHOICE OF ONE

Chicken Cacciatore

Chicken Francaise

Chicken Florentine

Chicken Milanese

Carving Station

Top Round and Roasted French Turkey

served with horseradish, gravy and cranberry aioli

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

Strip Loin • 7 PER PERSON

Additional Meat Selections

each entree selection will be added to your buffet presentation

Icelandic Cod • 3.75

broiled and served with lemon garlic butter

Tuscan Chicken • 6 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt, ground pepper and white wine butter sauce

Fresh Salmon • 6 PER PERSON

served with lemon herb sauce



\$93
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

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

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

Roasted French

Horseradish And au Jus

Turkey

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 two wines to be placed on the table with dinner service

CHOICE OF TWO

White Wines:

Chardonnay, **Douglass Hill**, California

Moscato, **Stella**, Italy

Sauvignon Blanc, **Glazebrook**, Marlborough, New Zealand

Red Wines:

Cabernet Sauvignon, **Hayes**, Central Coast, California

Malbec, **Aime'**, Mendoza, Argentina

Pinot Noir, **Line 39**, California

Late Night Station

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

CHOICE OF 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

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

includes bread and butter 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

battered chicken breast, seared and topped with lemon garlic cream

Chicken Milanese

panko breaded chicken, arugula, tomatoes, cucumber, asiago and lemon chardonnay sauce

Starch

CHOICE OF ONE

Roasted Potato Medley Mashed Potatoes
Potato Wedges

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

Salvatore's Champagne Parade
with champagne toast for all of your guests

Wine With Dinner

A selection of two wines to be placed on the table with dinner service

CHOICE OF TWO

White Wines:

Chardonnay, **Douglass Hill**, California

Moscato, **Stella**, Italy

Sauvignon Blanc, **Glazebrook**, Marlborough, New Zealand

Red Wines:

Cabernet Sauvignon, **Hayes**, Central Coast, California

Malbec, **Aime'**, Mendoza, Argentina

Pinot Noir, **Line 39**, California

Late Night Station

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

CHOICE OF ONE

Cider & Donuts

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

Pizza Party

cheese and pepperoni pizza, crumbled meatball pizza, homemade potato chips, celery and blue cheese



\$134
PER GUEST

MINIMUM GUARANTEE APPLIES

Hors D'oeuvre Display

CHOICE OF ONE

Imported and Domestic Cheese & Fruit
Antipasto Board

Passed Hors D'oeuvres

CHOICE OF TWO

Loaded Baked Potato Bites
Baguette with Brie, Pear and Balsamic
Fried Chicken with Honey
Waldorf Chicken Salad Bites
Avocado Toast

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

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 OF ONE

Roasted Potato Medley Mashed Potatoes
Sweet Potato Wedges

Vegetable

CHOOSE OF ONE

Seasonal Vegetable Garlic Green Beans
Seasoned Broccoli

Dessert

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

Beverage Service

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

Salvatore's Champagne Parade
with champagne toast for all guests

Wine With Dinner

A selection of two wines to be placed
on the table with dinner service

CHOICE OF TWO

White Wines:

Chardonnay, **Douglass Hill**, California
Moscato, **Stella**, Italy
Sauvignon Blanc, **Glazebrook**,
Marlborough, New Zealand

Red Wines:

Cabernet Sauvignon, **Hayes**,
Central Coast, California
Malbec, **Aime**, Mendoza, Argentina
Pinot Noir, **Line 39**, California

Late Night Station

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

CHOICE OF ONE

Cider & Donuts

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

Pizza Party

cheese and pepperoni pizza, crumbled
meatball pizza, homemade potato chips,
celery and blue cheese



\$5150 MINIMUM OF 50 GUESTS
PER GUEST Available Sunday – Thursday

Open Bar

Two hour regular bar package

Imported & Domestic Cheese and Fruit Display

Passed Hors D’oeuvres

CHOICE OF TWO

- Loaded Baked Potato Bites
- Baguette with Brie, Pear and Balsamic
- Stuffed Mushroom Caps
- Waldorf Chicken Salad Bites
- Avocado Toast
- Roasted Garlic Hummus Cups
- Beef on Weck Crostini

Food Stations DISPLAYED FOR 1 HOUR

Salvatore’s Station

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

Pasta Station

Selection of 2 pasta entrees served with homemade garlic bread

CHOICE OF TWO

- Baked Rigatoni
- Farfalle Fra Diavlo
- Tuscan Galic Cream
- Three Cheese Baked Macaroni
- Ravioli with Garlic Cream
(UPGRADE \$5.50 PER PERSON)
- Rigatoni Bolognese
(UPGRADE \$5.50 PER PERSON)

Caesar Salad Station

Romaine lettuce, asiago cheese, croutons and our famous caesar dressing

Dessert Stations

served with regular & decaf coffee and tea

The Cookie Jar · 7 PER PERSON
chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites

Signature Sweets Table · 8.50 PER PERSON
a variety of Salvatore’s favorite desserts including mini cannoli, cheesecake squares, dessert cups, lemon bars and more!

Cider & Donuts · 10 PER PERSON
hot apple cider with a variety of Paula’s doughnut holes

Waffle Station · 8 PER PERSON
freshly made waffles served with fresh berries, chocolate chips, sprinkles, whipped cream, butter and warm syrup

Enhance Your Stations:

Hors D’oeuvres · 5 PER PERSON
each add-on hour

Open Bar · 4 PER PERSON (PER HOUR)
each add-on hour

Additional stations listed on page 16

Additional Hors D’oeuvres listed on page 5

Premium Bar Upgrade 8 PER PERSON
2 hours



MINIMUM OF 50 GUESTS

Choose a minimum of 3 stations. All stations are displayed for 60 minutes

Salad Bar · 10 PER PERSON

mixed greens, diced tomatoes, cucumbers, shredded carrots, garbanzo beans, bacon bits, croutons, asiago cheese, ranch dressing and vinaigrette dressing

Add diced grilled chicken - 4 PER PERSON

Mediterranean Station · 13.50 PER PERSON

marinated chicken with rice, roasted vegetables displayed with pita and tzatziki

Asian Station · 14.25 PER PERSON

beef lo mein and chicken fried rice made to order and served mini Chinese with take out containers & chop sticks

Salvatore's Station · 13.50 PER PERSON

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

Loaded Mashed Potato Station · 10.50 PER PERSON

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

Pasta Station · 12.25 PER PERSON

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

CHOICE OF TWO

Baked Rigatoni

Farfalle Fra Diavolo

Tuscan Garlic Cream

Three Cheese Baked Macaroni

Ravioli With Garlic Cream

(UPGRADE \$5.50 PER PERSON)

Rigatoni Bolognese

(UPGRADE \$5.50 PER PERSON)

Slider Station · 13.50 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

Salvatore's Burger

prime ground beef with caramelized onion aioli

BBQ Pork

seasoned pork on mini brioche

Gourmet Flatbread Station · 12 PER PERSON

Choice of two Flatbreads served with homemade potato chips and bleu cheese

CHOICE OF TWO FLATBREADS

Cup & Char

mozzarella cheese and pepperoni

Quattro Formaggio

mozzarella, parmigiana, gorgonzola and fontina

BBQ Chicken

with mozzarella and cheddar

The Olive Tree

tomato sauce, mozzarella, caramelized onion, basil and assorted italian olives

Carving Stations

Cedar Plank Salmon · 13 PER PERSON

fresh salmon, seasoned and grilled on cedar plank

Rack Of Lamb · 13 PER PERSON

served with milk & honey sauce and minted sea salt

Prime Rib · 14 PER PERSON

perfectly seasoned and served with au jus and fresh Costanzo rolls

Roasted French Turkey · 10 PER PERSON

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

Beef Tenderloin · 16 PER PERSON

seasoned tenderloin, bordelaise sauce, mini brioche and Costanzo rolls



Dessert Course · 5 PER PERSON
served with regular and decaf coffee and tea

CHOICE OF ONE:

- Homemade Apple Crisp
- Cheesecake with Raspberry Topping
- Cheesecake with Chocolate Sauce
- Deluxe Brownie
- Chocolate Peanut Butter Dream

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

Dessert Stations

served with regular and decaf coffee and tea

The Cookie Jar · 7 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 · 7 PER PERSON
hot apple cider with a variety of Paula's doughnut holes

Waffle Station · 8 PER PERSON
freshly made waffles served with fresh berries, chocolate
chips, sprinkles, whipped cream, butter and warm syrup



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.