



PROM PACKAGES • SPORTS BANQUETS • AWARDS DINNERS

Exceeding expectations — one detail at a time.

2023

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

www.salvatores.net

APRIL 6, 2022 UPDATE

Salad 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 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

Dessert Course

Choose One

Served with regular and decaf coffee and tea

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

Included Amenities

Salvatore's will provide the following at no additional charge upon request

- Screen and Projector
- Microphone
- Podium
- Stage
- Dance Floor
- Complimentary WiFi
- Centerpieces
- Colored Napkins to go with your theme
- Room Rental

A 20% administration fee is included in your price.

Please let us know if you are tax exempt.



\$50
PER GUEST

MINIMUM GUARANTEE APPLIES
includes bread & butter service and unlimited soda

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

Season Vegetables

Mashed Potatoes

Italian Meatballs in our house-made Marinara

Baked Rigatoni

Chicken Station

CHOICE OF ONE

Chicken Francaise

Chicken Parmigiana

Bourbon Chicken

Chicken Milanese

Carving Station

CHOICE OF ONE

Top Round of Beef with Horseradish and au Jus

Roasted French Turkey

Dessert Course

Choose One

Served with regular and decaf coffee and tea

Homemade Apple Crisp

Cheesecake with Raspberry Topping

Cheesecake with Chocolate Sauce

Deluxe Brownie

Chocolate Peanut Butter Dream

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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

Entrée Selections INDIVIDUALLY SERVED

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

Chicken Parmigiana

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

Eggplant Parmigiana

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

Vegetable Napoleon

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

Dessert Course

Choose One
.....

Served with regular and decaf coffee and tea

Homemade Apple Crisp

Cheesecake with Raspberry Topping

Cheesecake with Chocolate Sauce

Deluxe Brownie

Chocolate Peanut Butter Dream

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Room Rental

Salvatore's
Signature Sparkler
Parade

\$25

PER SPARKLER

A 20% administration fee is included in your price.

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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 crostini 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



Dessert Stations

Served with regular and decaf coffee and tea

The Cookie Jar · 5 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 · 7 PER PERSON

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

Waffle Station · 7 PER PERSON

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

Add Vanilla Ice Cream · 2 PER PERSON

Savory Stations

Pizza Party · 6 PER PERSON

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

Hot Pretzels Station · 5.50 PER PERSON

soft pretzels with honey mustard sauce and cheese dip



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.