

ITALIAN | PRIME

AT SALVATORE'S
716-635-9000 www.salvatores.net

Dining Room Package Menus

\$59 per person

1st COURSE

Soup or Salad

HOUSE SALAD
CAESAR SALAD
FRENCH ONION SOUP

2nd COURSE

Entrée Choose 3

CHICKEN MILANESE
Asiago • Cucumber • Arugula • Tomato
White Balsamic • Onion • Lemon • Garlic Butter,
Fingerling Potatoes

GNOCCHI BOLOGNESE

Pan Fried Gnocchi
Cooked Beef • Pork • Pancetta

BUCATINI BURRATA

Heirloom Tomatoes • Fresh Basil

8oz PRIME RIB

Horseradish Cream Sauce
Garlic Braised Broccoli • Whipped Potato

½ RACK LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus
Whipped Potato

SALMON CARBONARA

Pan Fried • Pancetta Crème Sauce
Sweet Pea Risotto

TENDERLOIN GORGONZOLA

Swiss Chard • Roasted Red Peppers
Black Pepper Alfredo • Orecchiette

3rd COURSE

Dessert Choose 2

FLOURLESS CHOCOLATE CAKE
NY STYLE CHEESECAKE
LEMONCELLO TIRAMISU

\$79 per person

1st COURSE

Soup or Salad

HOUSE SALAD
CAESAR SALAD
FRENCH ONION SOUP

2nd COURSE

Entrée Choose 3

9oz FILET MIGNON
Garlic Braised Broccoli • Whipped Potato

14oz STRIP STEAK

Garlic Braised Broccoli • Whipped Potato

TUSCAN CHICKEN

Wild Mushroom Risotto • Scallions
Parmesan Reggiano

MACADAMIA NUT CRUSTED HALIBUT

Pan Seared • Jasmine Rice • Broccoli
Sweet Chili Orange Sauce

STUFFED BERKSHIRE PORK CHOP

Spinach • Ground Sausage • Fresh Herbs
Gorgonzola Cream • Garlic Broccoli
Purple Peruvian Potatoes

FULL RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus • Whipped Potato

12oz PRIME RIB

Horseradish Cream Sauce,
Garlic Braised Broccoli • Whipped Potato

3rd COURSE

Dessert Choose 2

FLOURLESS CHOCOLATE CAKE
NY STYLE CHEESECAKE
LEMONCELLO TIRAMISU

\$89 per person

1st COURSE

Appetizer Medley Choose 3

CRAB STUFFED MUSHROOMS
CLAMS CASINO
ARTICHOKE FRANCAISE
STUFFED BANANA PEPPER

2nd COURSE

Soup or Salad

HOUSE SALAD
CAESAR SALAD
FRENCH ONION SOUP

3rd COURSE

Entrée Choose 3

9oz FILET MIGNON
Garlic Braised Broccoli • Whipped Potato

14oz STRIP STEAK

Garlic Braised Broccoli • Whipped Potato

TUSCAN CHICKEN

Wild Mushroom Risotto • Scallions
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MACADAMIA NUT CRUSTED HALIBUT

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Spinach • Ground Sausage • Fresh Herbs
Gorgonzola Cream • Garlic Broccoli
Purple Peruvian Potatoes

FULL RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus
Whipped Potato

12oz PRIME RIB

Horseradish Cream Sauce
Garlic Braised Broccoli • Whipped Potato

LOBSTER ARANCINI

Twin Maine Lobster Tails
Red Pepper Coulis • Citrus Crème Fraiche

4th COURSE

Dessert Choose 2

FLOURLESS CHOCOLATE CAKE
NY STYLE CHEESECAKE
LEMONCELLO TIRAMISU

ENHANCEMENTS

FLATBREADS \$17 each
WILD MUSHROOM TRUFFLE

MARGARITA
PESTO & BALSAMIC CHICKEN

SIGNATURE BREADS \$15 each
BRUSCHETTA

SPINACH • SAUSAGE • GARLIC
½ SPINACH ½ SAUSAGE

ANTIPASTO BOARD \$12 per person

APPETIZER MEDLEY \$15 per person
Choose 3

CRAB STUFFED MUSHROOMS
CLAMS CASINO
ARTICHOKE FRANCAISE
STUFFED BANANA PEPPER

ALL PACKAGES REQUIRE
A MINIMUM GUARANTEE
OF 15 ADULTS