



EVENT MENUS

Exceeding expectations — one detail at a time.

— 2024 —

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www.salvatores.net

JANUARY 4, 2024 UPDATE

MINIMUM GUARANTEE APPLIES

includes beverage service: orange juice, fresh brewed coffee and hot tea

Breakfast Buffet · 20⁵⁰ PER PERSON

includes beverage service: orange juice, freshly brewed coffee (regular and decaf), hot tea

Available 7 a.m. - 10 a.m.

Displayed selections

- Assorted Breakfast Pastries & Danish
- Blueberry & Chocolate Chip Muffins
- Seasonal Fresh Fruit
- Scrambled Eggs
- French Toast Bake
- Breakfast Potatoes

CHOICE OF ONE

- Breakfast Sausage
- Applewood Smoked Bacon

Brunch Buffet · 29 PER PERSON

includes beverage service: orange juice, freshly brewed coffee (regular and decaf), hot tea

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

Displayed selections

- Assorted Breakfast Pastries & Danish
- Blueberry & Chocolate Chip Muffins
- Seasonal Fresh Fruit
- Fresh 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 · 8 PER PERSON

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

Add Vanilla

Ice Cream · 2 PER PERSON

The Cookie Jar · 5.50 PER PERSON

chocolate chip cookies, snickerdoodle cookies, oatmeal raisin cookies and deluxe brownie bites

served with freshly brewed coffee (regular and decaf) and hot tea

Yogurt Parfait · 6 PER PERSON

Individual greek yogurt, granola and fresh berries

Signature

Sweets Table · 9 PER PERSON

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

served with freshly brewed coffee (regular and decaf) and hot tea

Bloody Mary Bar

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

One Hour · 9 PER PERSON

Two Hour · 12.50 PER PERSON

Mimosa Bar

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

One Hour · 8 PER PERSON

Two Hour · 11 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**
- Scalloped Potatoes**
- Mashed Potatoes**

Vegetable

CHOICE OF ONE

- Seasonal Vegetables**
- Garlic Green Beans**
- Seasoned Broccoli**

Hot Entrées SERVED BY OUR STAFF

CHOICE OF ONE

- Chicken Milanese · 24.50 PER PERSON**
panko breaded chicken, arugula, tomatoes, cucumber, asiago and lemon chardonnay sauce
- Bourbon Chicken · 24.50 PER PERSON · GF**
grilled chicken breast served with our sweet bourbon glaze and garnished with fresh pineapple
- Chicken Française · 24.50 PER PERSON**
seasoned chicken breast seared and then topped with a lemon sauce and garnished with fresh parsley.
- Chicken Parmigiana · 24.50 PER PERSON**
breaded chicken breast with tomatoes and marinara sauce topped with melted provolone and shredded parmigiana
- Herb Roasted Chicken · 24.50 PER PERSON · GF**
French chicken breast, Italian herbs, poulet sauce
- 5 oz Filet Mignon · 43 PER PERSON · GF**
the most tender of all cuts, with Salvatore's demi-glace
- Prime Rib · 33 PER PERSON**
8 oz boneless cut, served with au jus
- Fresh Salmon · 26 PER PERSON · GF**
served with a lemon herb sauce
- Sesame Crusted Salmon · 26 PER PERSON · GF**
with soy ginger sauce
- Icelandic Cod · 24.50 PER PERSON**
broiled and served with lemon garlic butter
- Vegetable Napoleon · 22 PER PERSON · V/GF**
eggplant, roasted red peppers, zucchini and yellow squash with balsamic glaze
- Eggplant Parmigiana · 22 PER PERSON · GF**
breaded eggplant, marinara, melted provolone and shredded parmigiana

Entrée Salads

First Course CHOICE OF ONE

- Italian Wedding Soup Minestrone soup Fruit Cup**
- Salad Course** CHOICE OF ONE
- Classic Caesar Salad with Grilled Chicken · 24 PER PERSON**
fresh romaine lettuce with our homemade dressing and homemade croutons
- Harvest Salad with Grilled Chicken · 24 PER PERSON**
mixed greens, cucumber, blue cheese, pecans, dried apricots with house vinaigrette
- Grilled Peach and Blueberry with Grilled Chicken · 25.50 PER PERSON**
with mixed greens, crumbled goat cheese and balsamic vinaigrette
- Italian Chop Salad with Grilled Chicken · 25.50 PER PERSON**
iceberg lettuce, pancetta, tomato, cucumber, pickled onions and bleu cheese dressing
- Vermont Salad with Grilled Chicken · 25.50 PER PERSON**
mixed greens, cranberries, candied pecans, white cheddar, maple vinaigrette



MINIMUM GUARANTEE APPLIES

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

Hot Luncheon Buffet · 26 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
- Rigatoni With Red Sauce

Meats CHOICE OF TWO

- Chicken Francaise
- Bourbon Chicken
- Chicken Milanese
- Chicken Parmigiana
- Chicken Marsala
- Roast Beef Served With Rolls
- Italian Sausage
- Meatballs

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

Enhancements

Breakfast

Pastries · 4.50 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 · 9 PER PERSON

Two Hour · 12.50 PER PERSON

Mimosa Bar

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

One Hour · 8 PER PERSON

Two Hour · 11 PER PERSON

Garden Buffet · 24 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



\$47
PER GUEST

MINIMUM GUARANTEE APPLIES

Includes: coffee, tea and infused water station available all day in the general session room, screen, projector, microphone, podium, and high speed wireless internet

Continental Breakfast

assorted breakfast pastries and muffins, juice, coffee and tea

Hot Breakfast

Upgrade . 5 PER PERSON

WILL BE ADDED TO CONTINENTAL BREAKFAST
scrambled eggs, bacon, sausage and breakfast potatoes

Morning Break

assortment of granola bars

Afternoon Break

individual bags of chips & pretzels

Enhance Your Breaks

Bottled Water • 2 PER PERSON

Coffee & Tea Bar • 2 PER PERSON

displayed all day in your breakout rooms

Hot Pretzels • 5.50 PER PERSON

soft pretzels with honey mustard sauce and cheese dip

Cider & Donuts • 7 PER PERSON

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

Yogurt Parfait • 6 PER PERSON

individual greek yogurt, granola and fresh berries

Lunch Options

Hot Luncheon Buffet

Includes bread and butter service

Salad CHOICE OF ONE

Classic Caesar Salad

Fresh Garden Salad

Buffet Includes

Seasonal Fresh Fruit

Whipped Mashed Potatoes

Seasonal Vegetables

Rigatoni With Red Sauce

Meats CHOICE OF TWO

Chicken Francaise

Chicken Marsala

Bourbon Chicken

Roast Beef Served With Rolls

Chicken Milanese

Italian Sausage

Chicken Parmigiana

Meatballs

Garden Buffet

Buffet Includes

Fresh Garden Salad

Seasonal Fresh Fruit

Potato Salad

Homemade Potato Chips

Wrap & Sandwich Platter CHOICE OF THREE

Chicken Caesar Wrap

Roasted Red Pepper Turkey Wrap

Waldorf Chicken Salad Wrap

Grilled Veggie And Hummus Wrap

Roast Beef On Kaiser

Classic Turkey On Italian Loaf

Buffalo's Best Buffet

Classic Caesar Salad

Beef On Weck

Italian Pasta Salad

Cole Slaw

Assortment Of Gourmet Pizzas

Dessert

The Cookie Jar

chocolate chip cookies, snickerdoodle cookies, oatmeal raisin cookies and deluxe brownie bites

served with freshly brewed coffee (regular and decaf) and hot tea



Hors D'oeuvre Presentations

Jumbo Shrimp Cocktail · 400 PER DISPLAY
100 jumbo shrimp served on ice and displayed with lemon wedges and cocktail sauce

Bruschetta Bar · 6 PER PERSON
Salvatore's olive tapenade, classic bruschetta and caprese bruschetta served with baked brie, crostini and fresh Italian bread

The Grazing Table · 14 PER PERSON
Imported and domestic cheeses, Italian cured meats, Salvatore's olive tapenade and classic bruschetta served with crackers and crostini, fresh and marinated vegetables with hummus and pita

Imported and Domestic Cheese & Fruit · 8 PER PERSON
A variety of cheese selected by our chef, served with crackers and crostinis and displayed with seasonal fruit.

Antipasto Board · 11 PER PERSON
Italian cured meats, imported and domestic cheeses, roasted red peppers and olives served with crackers and crostini

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 · 3

Stuffed Mushroom Caps · 2.75

Artichokes Francaise · 2.75

Fried Lobster 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

Mini Beef Wellington · 4

Arancini with Marinara · 3.75

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	19.50
THREE HOUR	23.50
FOUR HOUR	27.50
FIVE HOUR	31.50

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	17.00
THREE HOUR	20.00
FOUR HOUR	23.00
FIVE HOUR	26.00

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	28.00
THREE HOUR	34.00
FOUR HOUR	40.00
FIVE HOUR	46.00

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

Unlimited Soda, Lemonade, & Iced Tea

HOURS	
TWO HOUR	7.00
THREE HOUR	9.00
FOUR HOUR	11.00



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

Scalloped Potatoes

Mashed Potatoes

Vegetable

CHOICE OF ONE

Seasonal Vegetables

Garlic Green Beans

Seasoned Broccoli

Second Course

CHOICE OF THREE

Chicken Française • 31 PER PERSON

battered chicken breast, seared and topped with lemon garlic cream

Bourbon Chicken • 31 PER PERSON • GF

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

Chicken Milanese • 31 PER PERSON

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

Chicken Parmigiana • 31 PER PERSON

breaded chicken breast, marinara, melted provolone and shredded parmigiana

Tuscan Chicken • 34.50 PER PERSON • GF

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

Chicken Florentine • 34.50 PER PERSON

spinach and cheese stuffed chicken with a sundried tomato chardonnay sauce

Herb Chicken • 34 PER PERSON • GF

12 oz french chicken breast, Italian herbs, poulet,

7 oz Filet Mignon • 50 PER PERSON • GF

the most tender of all cuts, topped with demi-glaze

8 oz Prime Rib • 33 PER PERSON

boneless cut served with au jus

12 oz Prime Rib • 43.50 PER PERSON

boneless cut served with au jus

New York Strip Steak • 48 PER PERSON • GF

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

10 oz Beef Brisket • 37 PER PERSON

Slow roasted and braised, natural jue-lie

10 oz Short Ribs • 46 PER PERSON

two, 5oz bone in short ribs, red wine braised

14 oz Berkshire Pork Chop • 40 PER PERSON

with parmesan bacon creme sauce

Fresh Salmon • 35.50 PER PERSON

served with a lemon herb sauce

Icelandic Cod • 34.50 PER PERSON

broiled and served with lemon garlic butter

Roasted Faroe Island Salmon • 35.50 PER PERSON • GF

fire roasted tomato sauce, italian olives

Parmesan Halibut • 48 PER PERSON

Italian olives, heirloom tomatoes, pesto risotto, garlic confit

Eggplant Parmigiana • 29 PER PERSON • V

breaded eggplant, marinara, melted provolone and shredded parmigiana

Vegetable Napoleon • 29 PER PERSON • V/GF

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



\$4250
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 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

Chateaubriand
sliced tenderloin of filet

AND A CHOICE OF ONE OF THE FOLLOWING

- 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
- Scalloped Potatoes
- Mashed Potatoes

Vegetable

CHOICE OF ONE

- Seasonal Vegetables
- Garlic Green Beans
- Seasoned Broccoli

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

Chicken Florentine · 4.50 PER PERSON
spinach and cheese stuffed chicken with
a sundried tomato chardonnay sauce

Fresh Salmon · 4.75 PER PERSON
served with a lemon herb sauce

Parmesan Halibut · 12 PER PERSON
Italian olives, heirloom tomatoes,
pesto risotto, garlic confit

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 · 3.50 PER PERSON**
- Pomegranate Blueberry · 3.50 PER PERSON**



\$33 MINIMUM GUARANTEE APPLIES
PER GUEST Includes bread and butter service

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

Rigatoni With Red Sauce

Chicken Selection CHOICE OF ONE

Chicken Francaise

Chicken Milanese

Bourbon Chicken

Chicken Parmigiana

Chicken Marsala

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 • 6.50 PER PERSON

Rack of Lamb • 6.50 PER PERSON

Beef Tenderloin • 12 PER PERSON

Strip Loin • 7 PER PERSON

Additional Meat Selections

each entree selection will be added to your buffet presentation

Icelandic Cod • 5

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



\$38 MINIMUM GUARANTEE APPLIES
PER GUEST 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

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
- Rigatoni With Red Sauce
- 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 Marsala
- Chicken Francaise
- Bourbon Chicken
- 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** · 6.5 PER PERSON
- Rack of Lamb** · 6 PER PERSON
- Beef Tenderloin** · 12 PER PERSON
- Strip Loin** · 7 PER PERSON

Additional Meat Selections

each entree selection will be added to your buffet presentation

Tuscan Chicken · 6 PER PERSON
french chicken breast seasoned with garlic, sage, rosemary, kosher salt, ground pepper and white wine butter sauce

Chicken Florentine · 6 PER PERSON
spinach and cheese stuffed chicken with a sundried tomato chardonnay sauce

Fresh Salmon · 6 PER PERSON
served with lemon herb sauce

Icelandic Cod · 5
broiled and served with lemon garlic butter



\$91
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

Cold Salads CHOICE OF 2

Tomato, Cucumber Salad

Orzo, Sundried Tomato and Feta

Tuscan Artichoke Salad

Caprese Bruschetta

Starch CHOICE OF 2

Roasted Potato Medley

Rigatoni With Red Sauce

Three Cheese Baked Macaroni

Mashed Potato

Farfalle Fra Diavolo

Rigatoni Garlic Cream

Vegetable CHOICE OF ONE

Seasonal Vegetables

Garlic Green Beans

Seasoned Broccoli

Chicken Selection CHOICE OF ONE

Chicken Marsala

Bourbon Chicken

Chicken Francaise

Chicken Milanese

Carving Station

Top Round and Roasted French Turkey

served with horseradish, gravy and cranberry aioli

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

Chateaubriand

sliced tenderloin of filet

AND A CHOICE OF ONE OF THE FOLLOWING

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
Scalloped 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

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

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
Vegetable Spring Rolls

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

5 oz Filet Mignon

AND A CHOICE OF ONE OF THE FOLLOWING

Chicken Française
seasoned chicken breast seared and then topped
with a lemon sauce and garnished with fresh parsley
Chicken Milanese
panko breaded chicken, arugula, tomatoes,
cucumber, asiago and lemon chardonnay sauce

Starch

CHOOSE OF ONE

Roasted Potato Medley Mashed Potatoes
Scalloped Potatoes

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



\$48.50
PER GUEST

MINIMUM OF 50 GUESTS

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

Fried Chicken Bites

Roasted Garlic Hummus Cups

Beef on Weck Crostini

Food Stations DISPLAYED FOR 1 HOUR

Caesar Salad Station

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

Pasta Station

Selection of 2 pasta entrees served
with homemade garlic bread

CHOICE OF TWO

Rigatoni With Red Sauce

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)

Carving Station

Roasted French Turkey

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

Dessert Stations

served with regular & 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

Enhance Your Stations:

Hors D'oeuvres · 6 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

Steak In The Grass

Our signature steak in the grass sandwiches
made to order

REPLACES ROASTED FRENCH TURKEY CARVING STATION



MINIMUM OF 50 GUESTS

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

Salad Bar · 7 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 - 3.50 PER PERSON

Mediterranean Station · 10.50 PER PERSON

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

Asian Station · 11.25 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 PER PERSON

our signature steak in the grass sandwiches made to order

Loaded Mashed Potato Station · 7.50 PER PERSON

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

Pasta Station · 9.25 PER PERSON

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

CHOICE OF TWO

Rigatoni With Red Sauce

Farfalle Fra Diavlo

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 · 10.50 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 · 9 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 · 11 PER PERSON

fresh salmon, seasoned and grilled on cedar plank

Rack Of Lamb · 11 PER PERSON

served with milk & honey sauce and minted sea salt

Prime Rib · 12.50 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 · 15 PER PERSON

seasoned tenderloin, bordelaise sauce, mini brioche and Costanzo rolls

**A carving fee of \$150 will be added to each carving station*



Dessert Course · 4 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 · 2 PER PERSON

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

Coffee and Tea Station · 1.50 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 · 5 PER PERSON

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

Signature Sweets Table · 9 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



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. 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.
3. The final, guaranteed number of guests attending the function must be given 8 days prior to your event. Once we have received this number we will provide you with an estimated balance.
4. You are responsible for the guaranteed number of guests. Salvatore's Italian Gardens reserves the right to charge as quoted at your final guest count, 8 days prior to the event. If your attendance is greater than the number quoted, you will be billed for the total number served at the conclusion of your event. We can accommodate a maximum of 5% over the guaranteed count. Any modifications to the original invoice will be charged to the most recent form of payment on file.
5. In the event a portion of your group is not in attendance for the agreed service start time, tardy guests will only be served the course being served and remaining courses of your menu.
6. Sales Tax (8.75%) and an Administration Charge (20%) will be added to your bill. The Administration Charge is not a gratuity or staff tip. The Administration Charge will be retained by Salvatore's Italian Gardens to support event amenities, staffing, and execution of your event.
7. Additional gratuity or staff tipping is discretionary. Should you choose to leave a "tip" for your service team, 100% of the gratuity received will be distributed to the service team who worked your event.
8. Complete payment is required 24 hours prior to any event, unless otherwise authorized with written approval from Salvatore's Italian Gardens.
9. Full payment can be made in the form of a certified check or credit card authorization. Final payment via credit card must first be approved by Salvatore's Italian Gardens. A 3% processing fee will be added to all credit card payments greater than \$5,000.
10. In the event of a cancellation, Salvatore's Italian Gardens reserves the right to retain your event deposit until another event of similar size and/or occasion is booked for the date of your original event.
11. Tax Exempt Organizations must present the tax exempt certificate prior to the day of the event. Payment must be made with a check that matches the name of the tax exempt organization.
12. In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event contract.
13. No confetti, bubbles, or other loose confections allowed! A \$500 cleaning charge will apply if violated.
14. In an effort to make sure all event details are received, we discourage email communication during the week leading up to your event. Should anyone be out of office or unable to respond to email, our office staff is available Monday through Saturday for any last minute correspondence.
15. 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.
16. Salvatore's Italian Gardens is not responsible for setting up items rented from an outside 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 of the area once the item(s) are removed.
17. 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.



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. Items not retrieved within 5 days of your event will be donated or otherwise discarded.
- 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 recognized, we discourage email communications 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 the 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 and 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 set up.
- 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 table changes.



GUIDELINES AND POLICIES

ADULT BEVERAGES:

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- 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 verify any individual whose age is in question. 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 credit card charge the day before the function. Credit card payment is subject to whether 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 and 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.