Events & Catering
BY SALVATORE'S

HIGH SCHOOL FUNCTION MENUS

PROM PACKAGES • SPORTS BANQUETS • AWARDS DINNERS

Exceeding expectations — one detail at a time.

— 2026 —

HIGH SCHOOL

Sports & Award Dinners

SALVATORE'S HOSPITALITY

$35 PER GUEST

MINIMUM GUARANTEE APPLIES

includes bread & butter service and non-alchoholic bar package

First Course INDIVIDUALLY SERVED

CHOICE OF ONE

Italian Wedding Soup

Minestrone soup

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
Whipped Mashed Potatoes
Seasonal Vegetables
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

Dessert Course

CHOICE OF 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

HIGH SCHOOL

Prom Buffet

SALVATORE'S HOSPITALITY

$57.50 PER GUEST

MINIMUM GUARANTEE APPLIES

includes bread & butter service and 5 hour soda bar

First Course INDIVIDUALLY SERVED

CHOICE OF ONE

Italian Wedding Soup

Minestrone soup

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 Salad

Whipped Mashed Potatoes

Seasonal Vegetables

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 • 5 PER PERSON

A 20% administration fee is included in your price.

Please let us know if you are tax exempt.

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

Dessert Course

CHOOSE ONE

Homemade Apple Crisp

Cheesecake with Raspberry Topping

Cheesecake with Chocolate Sauce

Deluxe Brownie

Chocolate Peanut Butter Dream

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

HIGH SCHOOL

Prom Sit-Down Dinner

SALVATORE'S HOSPITALITY

$57.50 PER GUEST

MINIMUM GUARANTEE APPLIES

includes bread & butter service and 5 hour soda bar

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
- **Pasta Primavera**
  Rigatoni and medley of seasonal vegetables sauteed and served with our pomodoro sauce
- **Vegetable Napoleon**
  eggplant, roasted red peppers, zucchini and yellow squash with balsamic glaze

Starch

CHOICE OF ONE

- Roasted Potato Medley
- Mashed Potatoes
- Scalloped Potatoes

Vegetable

CHOICE OF ONE

- Seasonal Vegetables
- Garlic Green Beans
- Seasoned Broccoli

Dessert Course

CHOICE OF ONE

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

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

Salvatore's Signature Sparkler Parade

$25 PER SPARKLER

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.

HIGH SCHOOL

Hors D'oeuvres

SALVATORE'S HOSPITALITY

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

The Grazing Table · 15 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 · 10 PER PERSON
A variety of cheese selected by our chef, served with crackers and crostinis and displayed with seasonal fruit

Charcuterie Board · 12 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 · 4.50
- Clams Casino · 3
- Stuffed Mushroom Caps · 2.75
- Artichokes Francaise · 3.25
- Fried Chicken Bites with Honey · 3
- Baguette With Brie, Pear and Balsamic · 2.75
- Vegetable Spring Roll with Sweet Chilli Sauce · 3
- Pork Pot Stickers with Soy Ginger Sauce · 2.75
- Mini Beef Wellington · 5.25
- Arancini with Marinara · 3.75
- Cranberry and Brie Crostini · 2.75
- Spanikopita · 3
- Bang Bang Shrimp · 4.25
- Lamb Lollipops · 6.50
- Spinach and Artichoke Cups · 2.75
- Mozzarella Sticks · $2.50
- Soft Pretzels with Cheese · 2.50

Cold Hors D'oeuvres

per piece - order minimum 50

- Jumbo Shrimp (2) Cocktail Shooters · 8.50
- Ahi Tuna Spoons · 4.50
- Roasted Garlic Hummus Cups · 2.50
- Beef on Weck Crostini · 3
- Heirloom Caprese Skewers · 3
- Antipasto Skewers · 4
- Won Ton Tuna Taco · 5.75
- Mini New England Lobster Rolls · 7
- BLT Pinwheels · 3.00
- Smoked Salmon Pinwheels · 3.25

HIGH SCHOOL

Late-Night Station

SALVATORE'S HOSPITALITY

Dessert Stations

displayed 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 · 11 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
apple cider with a variety of Paula's doughnut holes

Waffles · 8 PER PERSON
a display of freshly baked waffles, sprinkles, warm syrup, butter chips and whipped cream added to your breakfast or brunch buffet

Savory Stations

Pretzel and Churros - 8 PER PERSON
Soft pretzels, honey mustard and cheese dips served with churros, caramel and chocolate sauce

Pizza Station - 9 PER PERSON
Cheese and pepperoni pizza, crumbled meatball pizza, homemade potato chips and blue cheese

SALVATORE'S

SALVATORE'S HOSPITALITY

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 48 hours (2 days) 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. 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 Event Team 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.

SALVATORE'S

SALVATORE'S HOSPITALITY

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.

EVENT WEEK

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.

SALVATORE'S

SALVATORE'S HOSPITALITY

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.

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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 48 hours (two days) before the function. Credit card payment is subject to whether credit has been established to the satisfaction of Salvatore's Italian Gardens. A 3% processing fee will be added to all credit card payments greater than $5,000.
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.