

I received your recent inquiry and wanted to send over a few details that will be helpful moving forward. Once you review, please let me know if you have any questions. I would love to set up a time to meet with you and discuss everything further.

I have included a copy of our 2025 Event Menus to review a handful of options that would be accommodating for you. Additionally, I did look into availability for your requested date and anticipated guest count.

Our Bella ballroom is available and would work great for the event you are looking to have.

Event space details:

- Room Rental - \$1,000
- Deposit - \$1,000
- F&B Minimum Guarantee - 75 guests

Our office is open Monday-Saturday. We are available for tours Monday-Friday 9:00AM-4:00PM and Saturdays 9:00AM-3:00PM. Please let me know if there is a date and time that works for you.

I look forward to hearing from you!

Sincerely,

Nicole

Nicole Catalano
Salvatore's Hospitality
6461 Transit Road
Depew, NY 14043
Tel: 716-683-7990 ext 2



EVENT MENUS

Exceeding expectations — one detail at a time.

— 2025 —

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

www.salvatores.net



MINIMUM GUARANTEE APPLIES

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

Breakfast Buffet • 20⁹⁰ 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 and Mini Muffins

Seasonal Fresh Fruit

Scrambled Eggs

French Toast Bake

Breakfast Potatoes

CHOICE OF ONE

Breakfast Sausage

Applewood Smoked Bacon

Brunch Buffet • 29⁹⁰ 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 and Mini 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

**A Chef Attendant Fee of \$150.00 will
be added to each station*

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

**A Chef Attendant Fee of \$150.00 will
be added to each station*

Yogurt Parfait • 4.50 PER PERSON

Individual Chobaini yogurt,
granola and fresh berries

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 • 13.50 PER PERSON

Bubbly Bar

Mimosas and Aperol Spritz!
Champagne, sparkling wine,
aperol, orange juice, club soda
with sliced oranges, strawberries,
blueberries, blackberries and
raspberries.

One Hour • 9 PER PERSON

Two Hour • 12 PER PERSON

Dessert Selections
noted on page 16



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 • 24.90 PER PERSON

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

Bourbon Chicken • 24.90 PER PERSON • GF

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

Chicken Française • 24.90 PER PERSON

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

Chicken Parmigiana • 24.90 PER PERSON

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

5 oz Filet Mignon • 43.90 PER PERSON • GF

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

Prime Rib • 33.90 PER PERSON

8 oz boneless cut, served with au jus

Fresh Salmon • 26.90 PER PERSON • GF

served with a lemon herb sauce

Icelandic Cod • 25.90 PER PERSON

broiled and served with lemon garlic butter

Vegetable Napoleon • 22.90 PER PERSON • V/GF

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

Eggplant Parmigiana • 22.90 PER PERSON • GF

breaded eggplant, marinara, melted provolone
and shredded parmigiana

Dessert Selections
noted on page 16



Hot Luncheon Buffet \$26⁹⁰

PER GUEST

MINIMUM GUARANTEE APPLIES

Includes bread and butter service

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

Enhancements

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 • 13.50 PER PERSON

Bubbly Bar

Mimosas and Aperol Spritz!
Champagne, sparkling wine,
aperol, orange juice, club
soda with sliced oranges,
strawberries, blueberries,
blackberries and raspberries.

One Hour • 9 PER PERSON

Two Hour • 12 PER PERSON

Dessert Selections noted on page 16



\$26⁹⁰
PER GUEST

MINIMUM GUARANTEE APPLIES

Includes bread and butter service

Bistro Buffet · 26⁹⁰ PER PERSON

Includes

Seasonal Fresh Fruit Platter

Homemade Potato Chips

Grecian Orzo

Potato Salad

Salad and Sandwich Selections

choose up to four selections to be displayed
on your grazing table

Salads

displayed with sliced grilled chicken

Chicken Caesar Salad

fresh romaine lettuce with our homemade dressing and
homemade croutons

Fresh Garden Salad

mixed greens, cucumber, shredded carrots, cherry
tomatoes, red wine vinaigrette

Harvest Salad

mixed greens, cucumber, bleu cheese, balsamic vinaigrette

Grilled Peach and Blueberry

mixed greens, crumbled goat cheese, balsamic vinaigrette

Italian Chop Salad

iceberg lettuce, pancetta, tomato, cucumber, pickled
onions, bleu cheese dressing

Vermont Salad

mixed greens, cranberries, candied pecans, white cheddar,
maple vinaigrette

Wraps & Sandwiches

Caesar Wrap

Waldorf Chicken Salad Wrap

Roasted Red Pepper Turkey Wrap

Grilled Veggie and Hummus Wrap

Roast Beef on Kaiser

Classic Turkey on Italian Loaf

Turkey BLT Sandwich

Italian Assorted on Italian Loaf

Tuna Salad Sandwich

Mediterranean Table · 26⁹⁰ PER PERSON

Includes

Salvatore's Signature

Spinach and Sausage Bread

Seasonal Fresh Fruit Platter

Grecian Orzo

Mediterranean Chicken

Wild Rice

Displayed with

Mixed Greens

Olives

Feta

Roasted Red Peppers

Pepperoncini

Tomatoes

Red Onion

Cucumbers

Pita Chips and Pita Pocket
with Tzatziki and Hummus

Greek and Ranch Dressing

Enhancements

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

Bubbly Bar

Mimosas and Aperol Spritz!

Champagne, sparkling wine, aperol, orange juice,
club soda with sliced oranges, strawberries,
blueberries, blackberries and raspberries.

One Hour · 9 PER PERSON

Two Hour · 12 PER PERSON

Dessert Selections
noted on page 16



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,
danish and mini muffins orange juice, coffee and tea

Hot Breakfast

Upgrade . 6.90 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

Enhance Your Breaks

Bottled Water • 2 PER PERSON

Coffee & Tea Bar • 2 PER PERSON

displayed all day in your
breakout rooms

Pretzel and Churros • 6 PER PERSON

soft pretzels, honey mustard and
cheese dips served with Churros,
caramel and chocolate sauce

Cider & Donuts • 8 PER PERSON

apple cider with a variety
of Paula's doughnut holes

Yogurt Parfait • 4.50 PER PERSON

individual greek yogurt,
granola and fresh berries

Lunch Options

CHOICE OF ONE

Hot Luncheon Buffet

See page 3

Bistro Display

See page 4

Mediterranean Table

See page 4

Buffalo's Best Buffet

Classic Caesar Salad

Beef On Weck

Chicken Wings CHOICE OF ONE

Tuscan Style

Korean BBQ

Buffalo Style

Flatbread Pizza CHOICE OF ONE

Crumbled Meatball

Buffalo Chicken

White Pizza

Cup & Char

Dessert CHOOSE ONE

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

The Cookie Jar

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

Salvatore's Dessert Display

mini cannoli, raspberry cheesecake,
lemon squares, brownie bites



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 • 3

Fried Mac-N-Cheese Spoons • 3.50

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

Cranberry and Brie Crostini • 2.75

Spanikopita • 3

Bang Bang Shrimp • 4.25

Pastry Wrapped Franks • 3.25

Lamb Lollipops • 4.50

Spinach and Artichoke Cups • 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

Heirloom Caprese Skewers • 3

Antipasto Skewers • 3.50

Won Ton Tuna Taco • 5.75

Mini New England Lobster Rolls • 5.75

BLT Pinwheels • 3.00

Smoked Salmon Pinwheels • 3.25



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	20.50
THREE HOUR	24.50
FOUR HOUR	28.50
FIVE HOUR	32.50

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	29.00
THREE HOUR	35.00
FOUR HOUR	41.00
FIVE HOUR	47.00

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, **Castlerock**, California
Moscato, **Stella**, Italy
Sauvignon Blanc, **Galzebrook**, New Zealand

Red Wines:

Cabernet Sauvignon, **Contour**, California
Malbec, **Trapiche**, Argentina
Pinot Noir, **Havenscourt**, 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

Dessert Selections
noted on page 16

Second Course

CHOICE OF THREE

Chicken Française • 31.90 PER PERSON

battered chicken breast, seared and
topped with lemon garlic cream

Bourbon Chicken • 31.90 PER PERSON • GF

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

Chicken Milanese • 31.90 PER PERSON

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

Chicken Parmigiana • 31.90 PER PERSON

breaded chicken breast, marinara, melted provolone
and shredded parmigiana

Bruschetta Chicken • 31.90 PER PERSON

Topped with bruschetta and pesto cream

Chicken Florentine • 35 PER PERSON

spinach and cheese stuffed chicken with a
sundried tomato chardonnay sauce

Herb Chicken • 34.90 PER PERSON • GF

12 oz french chicken breast, Italian herbs, poulet,

7 oz Filet Mignon • 50.90 PER PERSON • GF

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

9 oz Filet Mignon • 65 PER PERSON • GF

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

8 oz Prime Rib • 33.90 PER PERSON

boneless cut served with au jus

12 oz Prime Rib • 43.90 PER PERSON

boneless cut served with au jus

New York Strip Steak • 48.90 PER PERSON • GF

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

14 oz Berkshire Pork Chop • 40 PER PERSON

with parmesan bacon creme sauce

Faroe Island Salmon • 34 PER PERSON

served with a lemon beurre blanc

Icelandic Cod • 31.90 PER PERSON

broiled and served with lemon garlic butter

Parmesan Halibut • 48.90 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



\$43⁹⁰
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

Bruschetta Chicken

topped with bruschetta and pesto cream

Bourbon Chicken

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

Starch

CHOICE OF ONE

Roasted Potato Medley

Scalloped Potatoes

Mashed Potatoes

Vegetable

CHOICE OF ONE

Seasonal Vegetables

Garlic Green Beans

Seasoned Broccoli

Entrée upgrades:

Herb Chicken • 4.50 PER PERSON

french chicken breast, Italian herbs, poulet sauce

Chicken Florentine • 4.50 PER PERSON

spinach and cheese stuffed chicken with
a sundried tomato chardonnay sauce

Faroe Island Salmon • 4.00 PER PERSON

served with lemon beurre blanc

Parmesan Halibut • 12 PER PERSON

Italian olives, heirloom tomatoes, garlic confit

5 oz Filet Mignon • 9 PER PERSON

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

4 oz Lobster Tail • Market Price

Additional Courses

Pasta Course (SERVED AFTER SALAD COURSE)

Rigatoni Marinara • 4 PER PERSON

Rigatoni Bolognese • 5 PER PERSON

Intermezzo (SERVED BEFORE DINNER COURSE)

Lemon Mint • 3.50 PER PERSON

Pomegranate Blueberry • 3.50 PER PERSON

Dessert Selections noted on page 16



\$33⁹⁰
PER GUEST

MINIMUM GUARANTEE APPLIES

Includes bread and butter service

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 Vegetables

Mashed Potatoes

Italian Meatballs In Our
House-Made Marinara

Rigatoni With Red Sauce

Chicken Selection CHOICE OF ONE

Chicken Francaise

Bourbon Chicken

Chicken Marsala

Chicken Milanese

Chicken Parmigiana

Icelandic Cod

Carving Station CHOICE OF ONE

Top Round Of Beef

with Horseradish and Au Jus

Roasted French Turkey

Upgraded Carving Station

entrée selection will replace
current carving station

Prime Rib • 8.50 PER PERSON

Rack of Lamb • 9.50 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

Herb Chicken • 4.50 PER PERSON

french chicken breast, Italian herbs,
poulet sauce

Faroe Island Salmon • 4.00 PER PERSON

served with lemon beurre blanc

Dessert Selections

noted on page 16



\$39⁹⁰
PER GUEST

MINIMUM GUARANTEE APPLIES

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

Cold Salads CHOICE OF 2

Tomato, Cucumber Salad

Italian Past Salad

Grecian Orzo

Caprese Bruschetta

Starch CHOICE OF 2

Roasted Potato Medley

Mashed Potato

Rigatoni With Red Sauce

Wild Rice

Three Cheese Baked Macaroni

Rigatoni Garlic Cream

Vegetable CHOICE OF ONE

Seasonal Vegetables

Seasoned Broccoli

Garlic Green Beans

Entrée Selections CHOICE OF TWO

Chicken Marsala

Chicken Francaise

Bourbon Chicken

Chicken Milanese

Meatballs

Italian Sausage

Roasted French Turkey (sliced)

Icelandic Cod

Carving Station

Strip Loin served with demi-glace

Upgraded Carving Station

entrée selection will replace
current carving station

Prime Rib • 8.50 PER PERSON

Rack of Lamb • 9.50 PER PERSON

Beef Tenderloin • 12 PER PERSON

Additional Meat Selections

each entree selection will be added
to your buffet presentation

Chicken Florentine • 6 PER PERSON

spinach and cheese stuffed chicken with
a sundried tomato chardonnay sauce

Herb Chicken • 4.50 PER PERSON

french chicken breast, Italian herbs,
poulet sauce

Faroe Island Salmon • 4.00 PER PERSON

served with lemon beurre blanc

Dessert Selections noted on page 16



\$95
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 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

Cold Salads CHOICE OF 2

Tomato, Cucumber Salad

Italian Past Salad

Grecian Orzo

Caprese Bruschetta

Starch CHOICE OF 2

Roasted Potato Medley

Mashed Potato

Rigatoni With Red Sauce

Wild Rice

Three Cheese Baked Macaroni

Rigatoni Garlic Cream

Vegetable CHOICE OF ONE

Seasonal Vegetables

Seasoned Broccoli

Garlic Green Beans

Entrée Selections CHOICE OF TWO

Chicken Marsala

Chicken Francaise

Bourbon Chicken

Chicken Milanese

Meatballs

Italian Sausage

Roasted French Turkey (sliced)

Icelandic Cod

Carving Station

Strip Loin served with demi-glace

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 8 PER PERSON

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

CHOICE OF TWO

White Wines:

Chardonnay, **Castlerock**, California

Moscato, **Stella**, Italy

Sauvignon Blanc, **Galzebrook**,

New Zealand

Red Wines:

Cabernet Sauvignon, **Contour**, California

Malbec, **Trapiche**, Argentina

Pinot Noir, **Havenscourt**, 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

Pretzel and Churros

soft pretzels, honey mustard and cheese
dips served with Churros, caramel and
chocolate sauce

Hors D'oeuvre Display

Imported & Domestic Cheese & Fruit Display

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 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

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

Bruschetta Chicken

topped with bruschetta and pesto cream

Bourbon Chicken

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

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, **Castlerock**, California

Moscato, **Stella**, Italy

Sauvignon Blanc, **Galzebrook**,

New Zealand

Red Wines:

Cabernet Sauvignon, **Contour**, California

Malbec, **Trapiche**, Argentina

Pinot Noir, **Havenscourt**, California

Late Night Station

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

CHOICE OF ONE

Cider & Donuts

apple cider with a variety of Paula's doughnut holes

Flatbread Pizzas

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

CHOICE OF TWO FLATBREADS

Crumbled Meatball

Buffalo Chicken

White Pizza

Cup and Char

Hors D'oeuvre Display

Antipasto Board

Passed Hors D'oeuvres

CHOICE OF TWO

Hot Selections

Cranberry and Brie Crostini
Fried Chicken Bites with Honey
Spanikopita
Spinach and Artichoke Cups

Cold Selections

Roasted Garlic Hummus Cups
Beef on Weck Crostini

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

Bruschetta Chicken
topped with bruschetta and pesto cream

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, **Castlerock**, California
Moscato, **Stella**, Italy
Sauvignon Blanc, **Galzebrook**,
New Zealand

Red Wines:

Cabernet Sauvignon, **Contour**, California
Malbec, **Trapiche**, Argentina
Pinot Noir, **Havenscourt**, California

Late Night Station

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

CHOICE OF ONE

Signature Sweets Table

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

Flatbread Pizzas • 9 PER PERSON

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

CHOICE OF TWO FLATBREADS

Crumbled Meatball Buffalo Chicken
White Pizza Cup and Char



\$49⁹⁰
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

Baguette with Brie, Pear and Balsamic

Cranberry and Brie Crostini

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, diced tomatoes, bacon and our famous caesar dressing served with sliced grilled chicken

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

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 · 10 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

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

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 · 6.50 PER PERSON

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 • 10.50 PER PERSON

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

with diced grilled chicken

Mediterranean Station • 10.50 PER PERSON

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

Salvatore's Station • 13 PER PERSON

our signature steak in the grass sandwiches made to order

Mashed Potato Station • 9.25 PER PERSON

Displayed with sour cream, cheddar cheese, whipped butter, bacon and chives

CHOICE OF TWO POTATO SELECTIONS

Mashed Potato

Sweet Potato

Scalloped Potatoes

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 Diavolo

Tuscan Garlic Cream

Three Cheese Baked Macaroni

Rigatoni Bolognese

(UPGRADE \$5.50 PER PERSON)

Flatbread Pizzas • 10.50 PER PERSON

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

CHOICE OF TWO FLATBREADS

Crumbled Meatball

Buffalo Chicken

White Pizza

Cup and Char

Slider Station • 11 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 BBQ • 11.50 PER PERSON

Customized BBQ favorites served with cole slaw and rolls

CHOICE OF ONE ENTRÉE

Bourbon Chicken

Tennessee Bourbon Pulled Pork

CHOICE OF ONE SIDE

Mac n Cheese

Buttered Potatoes

Carving Stations

Cedar Plank Salmon • 12 PER PERSON

fresh salmon, seasoned and grilled on cedar plank

Rack Of Lamb • 14 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

Strip Loin • 11 PER PERSON

Served with demi glace and mini brioche

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



Dessert Course · 4.50 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 PER PERSON

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

Coffee and Tea Station · 2 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 · 10 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



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.