



*Weddings, Meetings and
Special Events
2011*



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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.) 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.

3.) Full payment shall be made in the form of a certified check or bank draft the day before the function, unless credit has been established to the satisfaction of Salvatore's Italian Gardens. Credit card payment is not accepted.

4.) An estimated number of guests attending your function must be given 15 days prior to the event. At this time we will furnish you with a seating chart. (applies only if you are having assigned seating)

5.) The final, guaranteed number of guests attending the function must be given 8 days prior to the event. Once we have received this number we will provide you with an estimated balance.

6.) You are responsible for the guaranteed number of guests. If your attendance is greater, you are then responsible for the total number served. We can accommodate a maximum of 5% over the guaranteed count.

7.) Tax Exempt Organizations must present the tax exempt certificate prior to the day of event. Payment must be made with a check that matches the name of the tax exempt organization.

8.) In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another party of similar value for that particular date.

9.) No confetti or bubbles allowed! \$200.00 charge will be added to your bill.

10.) Sales Tax and 18% Gratuity (15% Service Personnel and 3% Supervisory Personnel) will be added to Food and Beverage Invoice.

11.) People arriving late for dinner will only be served the course being served and remaining courses.

12.) Salvatore's Italian Gardens reserves the right to substitute an alternate room should the projected attendance fall below the original estimate.



Breakfast and Brunch Buffet



Breakfast Buffet

Assorted Danish Muffins and Bagels
Oatmeal with Fresh Fruit
Scrambled Eggs
French Toast
Sausage & Bacon
Breakfast Potatoes
Juice, Coffee & Tea

Minimum Guarantee Applies

16.00 per person

Available 7:00am - 10:00am

Brunch Buffet

Breakfast Bakery Station

Muffins, Danish, Bagels, Sweet Rolls with
whipped butter and cream cheese

Salads

Chicken Bruschetta Penne Pasta Salad
Fresh Fruit Medley ~ Tossed Salad with assorted dressings

Carving Station

Glazed Ham ~ Roasted Turkey ~ Pork Tenderloin
Hot Selection

Eggs Benedict with fresh Hollandaise

Scrambled Eggs

Applewood Smoked Bacon ~ Breakfast Sausage

Tender Pot Roast with Natural Gravy

Poached Salmon topped with a Dill Butter

Home Fries ~ Garlic Mashed Potatoes

Broccoli and Cheese Casserole ~ Fresh Vegetable Medley

Dessert

Assorted Pastries

Juice, Coffee & Tea

Minimum Guarantee Applies

25.00 per person

Available 10:00am - 1:00pm

Luncheon and Shower Sit Down

*Includes: Choice of Salad, Potato, Vegetable and Dessert
Soda, Coffee and Tea*

Prime Rib Boneless 10 oz cut served with au just	20.00
Filet Mignon the most tender of all cuts, 6 oz	21.00
Chicken Francaise breast of chicken sauteed in seasoned egg batter and served with a lemon caper sauce.....	16.00
Sliced Pork with cran-apple chutney	16.00
Chicken Parmigiana served with pasta and marinara sauce.....	16.00
Chicken Milanese Panko breaded chicken, topped with tomatoes, red onion, shaved asiago & drizzled with a balsamic glaze.....	16.00
Panko Chicken chicken breaded with panko breadcrumbs.....	16.00
Veal Parmigiana served with pasta and marinara sauce.....	16.00
Poached Salmon fresh salmon served with a lobster dill sauce	19.00
Portabella Mushroom Stack squash, zucchini, asparagus and roasted red pepper.....	16.00
Medallions of Pork stuffed pork tenderloin with a mushroom brandy sauce.....	16.00
Asiago Bruschetta Tilapia seasoned and topped with our bruschetta and asiago cheese	16.00

Salad (Choose One)

- Our Classic Caesar Salad
- Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons
- Fresh Garden Salad
- Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Potato (Choose One)

- Twice Baked Potatoes ~ Roasted Rosemary Baby Red Potatoes
- Panko Crusted Potato Wedges ~ Rice Pilaf Primavera

Vegetable (Choose One)

- Broccoli Casserole ~ Roasted Chef's Blend
- Green beans with Roasted Red Peppers
- Frenched Style Spinach Sauteed with Mushrooms and Onions

Dessert (Choose One)

- Apple Cobbler
- Brownie with Ice Cream and Chocolate Sauce
- Cheesecake with Strawberry or Raspberry Topping

Complimentary Wine and Fruit Punch served for showers.

Luncheon & Shower Buffet

Salad

Individually Served (Choose One)

- Our Classic Caesar Salad
- Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons
- Fresh Garden Salad
- Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Assorted Relishes

- Garlic Mashed Potatoes
- Baked Macaroni in Red Sauce
- Roasted Chefs Blend of Vegetables

Choice of Two Meats

- Roast Beef
- Meatballs
- Chicken Marsala
- Panko Crusted Chicken
- Chicken Francaise
- Sliced Turkey Breast

Dessert

Individually Served (Choose One)

- Apple Cobbler
- Brownie with Ice Cream and Chocolate Sauce
- Cheesecake with Strawberry or Raspberry Topping

*Includes Soda, Coffee and Tea
Minimum Guarantee Applies*

17.00 per person

Available 11:00am - 2:00pm

Complimentary Wine and Fruit Punch served for showers.



All Day Seminar



Continental Breakfast

Assorted Danish, Muffins and Pastries with Orange Juice,
Coffee (regular and decaf) and Tea

Mid-Morning & Afternoon Breaks

(Choose One for AM and one for PM Break)

Pastry Break (assortment of danish and muffins)

Nutritional Break (assortment of granola and breakfast bars)

Snack Break (assortment of chips and pretzels)

Sweet Break (assortment of cookies)

Morning Break Includes: Coffee, Tea and Juice

Afternoon Break Includes: Coffee, Tea and Soda

Upgrade your Break

Candy Break (assortment of mini candy bars)
additional \$2.00 per person

Lunch

Choose from any of the \$16.00 Sit-Down Luncheon Selections
the Deli Buffet or Buffalo's Best (See Page 6)

Upgrade to our Luncheon Buffet (See Page 7)
for an additional \$1.00 per person



Includes:
Audio Visual Equipment
Screen & Projector
Microphone, Podium
High Speed Wireless Internet



All Day Seminar



Sit-Down Luncheon Selections

Chicken Francaise

Chicken Milanese

Chicken Parmigiana

Chicken Wellington

Veal Parmigiana

Penne ala Roma

Medallions of Pork

Entrees include Salad, Potato, Vegetable, Dessert, Soda, Coffee and Tea

Buffalo's Best Buffet

Salad

Chicken Wings

Beef on Weck

Assortment of Gourmet Pizzas

Bruschetta Pasta Salad Or Sweet and Sour Cole Slaw

Dessert

Deli Buffet

Salad

Assorted Meats (Ham, Turkey and Salami)

Assorted Cheeses (Swiss, Provolone and American)

Assortment of Rolls and Breads

Lettuce, Tomato, Onion, Pickles and Condiments

Potato Salad Or Tomato-Cucumber Salad

Includes Soda, Coffee and Tea

Minimum Guarantee Applies

29.00 per person

 **Cocktail Party Packages** 

Cocktail Package I

Available Sunday thru Thursday
Includes 2 Hours of Open Bar with
1 Hour of Hors d'oeuvres

- Assortment of Fresh Fruit and Cheese
- Steak in the Grass Station
- Assorted Pastas (penne with dill and marinara)
- Virginia Baked Ham Carving Station
- Salad Station
- Stuffed Mushrooms
- White Pizza
- Mini Chicken Cordon Bleu
- Artichokes Francaise
- Chicken Wings

Minimum Guarantee Applies
29.00 per person

See Page 25 for Dessert Options
See Pages 11 and 12 for Additional Hors d'oeuvres



Additional Carving Stations

The perfect addition to any Cocktail Party
Served with Rolls and Assorted Condiments

Carved Top Sirloin of Beef	2.50 pp
Whole Roasted French Turkey.....	3.00 pp
Roasted Rack of Lamb.....	3.50 pp
Roasted Salmon on a Cedar Plank.....	4.00 pp
Roasted Prime Rib	5.00 pp

 **Cocktail Party Packages** 

Around the World Cocktail Party

Available Sunday thru Thursday
Includes 2 Hours of Open Bar with
1 Hour of Hors d'oeuvres

Imported Cheese & Fruit Display

- Asian Station
- Vegetable and Shrimp Egg Rolls with dipping sauces
- Grilled Teriyaki Pork Loin with Pineapple Miso Sauce


- Mexican Station
- Grilled Chicken Quesadillas
- Taco Dip served with Nachos

- Italian Station
- Assorted Breads (Spinach and Sausage Bread)
- Pasta Station (Alfredo, Marinara and Vodka Sauce)

- American Station
- Turkey Carving Station with cranberry relish and mustard
- Salad Station

Minimum Guarantee Applies
33.00 per person

See Page 25 for Dessert Options
See Pages 11 and 12 for Additional Hors D'oeuvres



Extra Hour of Hors d'oeuvres ~ 5.00 pp
Additional Open Bar (per hour) ~ 2.00 pp



Bar Packages



Open Bar Packages

Our Regular Bar includes:

Whiskey (7 Crown), Vodka (Smirnoff), Rum (Bacardi),
Gin (Beefeater), Bourbon (Old Grand Dad), Scotch (Dewars),
Southern Comfort, Peachtree Schnapps, Whiskey Sours,
Manhattan's & Martini's, White Zinfandel, Chardonnay,
Pinot Grigio, Merlot & Cabernet Sauvignon

Beer: Draft and Non-Alcoholic Beer

One Hour.....10.00 per person
Two Hours.....13.00 per person
Three Hours.....15.00 per person
Four Hours17.00 per person
Five Hours19.00 per person



Upgrade your Bar Package

Includes Regular Bar plus the following:

Premium Bar

Absolut Vodka
Captian Morgan Spiced Rum
Jack Daniels Bourbon
Canadian Club Whiskey
Bailey's Irish Cream
Amarette Di Saronno
Kahlua

Additional 1.25 per person

Ultra Premium Bar

Grey Goose Vodka
Bombay Sapphire
Captain Morgan Spiced Rum
Jack Daniels Bourbon
Crown Royal Whiskey
Baileys Irish Cream
Amarette Di Saronno
Kahlua
Grand Marnier
Johnny Walker Red Scotch
Additional 2.75 per person

Please note, if your event is having music and dancing, your bar and your music must end at the same time.



Bar Packages



Beverage Options

The following can be added to any Open Bar Package.

Wine with Dinner (Choose Two) ~ 2.75 pp

Pinot Grigio ~ Chardonnay ~ White Zinfandel
Cabernet Sauvignon ~ Merlot

Bottles will be removed when dessert is served.

Wine Toast ~ 2.00 pp

Champagne Toast ~ 2.00 pp

Wine Toast and Wine with Dinner ~ 3.50 pp

Champagne Toast and Wine with Dinner ~ 3.75 pp

Bottled Beer (Choose Two) ~ 2.00 pp

Michelob Lite ~ Coors Lite ~ Labatt's Blue ~ Budweiser

Premium Bottled Beer (Choose Three) ~ 3.00 pp

Michelob Lite ~ Coors Lite ~ Labatt's Blue ~ Budweiser
Sam Adams ~ Guinness ~ Corona ~ Yuengling

Beer, Wine and Soda Bar

Includes: Soda, Draft Beer, Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon and White Zinfandel.

First Hour ~ 6.00 pp

Each Additional Hour ~ 3.00 pp

*Parties under 50 people will be charged an additional
\$2.00 per person for bottled beer.*

Soda Bar

One Hour.....3.00 pp
Two Hour.....4.00 pp
Three Hour.....5.00 pp
Four Hour.....6.00 pp

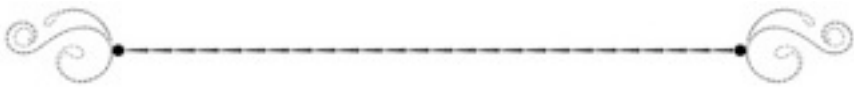
Punch

Fruit ~ 30.00 per gallon
Wine ~ 40.00 per gallon
Champagne ~ 45.00 per gallon
Mimosa ~ 50.00 per gallon


Hors d'oeuvres


Hot Hors d'oeuvres
(per 50 pieces)

Shrimp Scampi.....	75.00
Clams Casino	50.00
Stuffed Mushroom Caps	45.00
Loaded Baked Potato Bites.....	45.00
Chicken Wings.....	45.00
Chicken or Beef Kabobs.....	45.00
Grilled Scallops wrapped with Bacon	50.00
Fried Calamari with Roasted Garlic & Lime Aioli.....	50.00
Grilled Chicken Quesadillas	45.00
Wild Mushroom and Fontina Cheese Flat Bread.....	40.00
Swedish Meatballs	35.00
Artichoke Francaise.....	50.00
Mini Chicken Cordon Bleu.....	45.00
Bruschetta Bread.....	35.00



Cold Hors D'oeuvres
(per 50 pieces)

Melon Ball Prosciutto Skewers	35.00
Caprese Skewers (Mozzarella, Tomato & Basil)	40.00
Jumbo Shrimp Chilled & Served with Cocktail Sauce and Lemons.....	70.00
Deviled Eggs.....	35.00
Baguette with Brie Cheese & Sun Dried Tomato	35.00
Roasted Garlic Hummus in Filo Dough Cups	40.00
Smoked Salmon and Cream Cheese Trumpets	50.00


Hors d'oeuvre Presentations


Jumbo Shrimp Towers

Jumbo Shrimp displayed on our towers and served with
 lemons and cocktail sauce
 \$70.00 per 50 pieces
 (Minimum 100 pieces of shrimp)

**Imported & Domestic Cheese, Fruit
 & Cold Hors D'oeuvres**

An Assortment of Cheese served with crackers, Seasonal Fresh
 Fruit and a Variety of our Cold Hors D'oeuvres
 5.50 per person

Crudite' Display

Fresh Vegetables served with our Roasted Vegetable Dip
 3.00 per person

“A Taste of Italy” Antipasto

Salami, Ham, Pepperoni, Artichoke Hearts and a
 Variety of Olives served with wedges of Italian Cheeses,
 Tomatoes and other Italian Delights
 5.00 per person

Fresh Fruit & Cheese Display

Seasonal Fresh Fruit accompanied with a Variety of
 Cheeses and served with crackers.
 3.50 per person

Cold Hors d'oeuvres

An Assortment of Cold Hors D'oeuvres
 2.50 per person

Cheese & Cracker Display

Assortment of Cheese served with Crackers
 2.50 per person

❁ Sit Down Dinner Selections ❁

*Includes: Choice of Soup, Salad, Potato, Vegetable and Dessert
Soda, Coffee and Tea*

Soup

Individually Served, Choose One

Italian Wedding Soup ~ Minestrone ~ Cream of Asparagus
Cream of Broccoli with Cheddar Cheese ~ Fresh Fruit Cup

Salad

(Choose One)

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Potato

(Choose One)

Twice Baked Potatoes ~ Roasted Rosemary Baby Red Potatoes

Panko Crusted Potato Wedges ~ Rice Pilaf Primavera

Vegetable

(Choose One)

Broccoli Casserole ~ Roasted Chef's Blend

Green beans with Roasted Red Peppers

Frenched Style Spinach Sauteed with Mushrooms and Onions

Dessert

(Choose One)

Apple Cobbler

Brownie with Ice Cream and Chocolate Sauce

Cheesecake with Strawberry or Raspberry Topping

See page 24 for options to upgrade your potato and vegetable.

❁ Sit Down Dinner Selections ❁

Prime Rib Boneless 10 oz cut served with au jus.....	24.00
Prime Rib Boneless 14 oz cut served with au jus.....	26.00
New York Strip Steak 10 oz hand cut boneless steak	25.00
Filet Mignon the most tender of all cuts, 7 oz	26.00
Filet Mignon the most tender of all cuts, 9 oz	29.00
Steak Salvatore twin 5 oz cuts of tenderloin, sauteed with wild mushrooms, topped with pinot noir reduction	29.00
Chateaubriand served with bordelaise sauce	27.00
Chicken Francaise breast of chicken sauteed in seasoned egg batter and served with a lemon caper sauce.....	19.00
Chicken Parmigiana served with pasta and marinara sauce.....	19.00
Chicken Milanese Panko breaded chicken, topped with tomatoes, red onion, shaved asiago & drizzled with a balsamic glaze.....	21.00
Chicken Rollitini chicken filet with cheese, ham, spinach and seasonings	19.00
Chicken Wellington stuffed with a mushroom pate served in a pastry wrap.....	19.00
Fresh Salmon served with a lobster dill sauce	20.00
Asiago Bruschetta Tilapia seasoned and topped with our bruschetta and asiago cheese	18.00
Italian Style Flounder with Italian Seasoning and served with our brushetta	18.00
Medallions of Pork stuffed pork tenderloin with a mushroom brandy sauce.....	19.00
Surf and Turf 6 oz filet mignon with 8 oz lobster tail	Market Price
Portabella Mushroom Stack squash, zucchini, asparagus and roasted red pepper.....	18.00
Roasted Vegetables with a Mediterranean orzo.....	18.00

Country Club Sit Down Dinner

Soup (Choose One)

Italian Wedding Soup ~ Minestrone ~ Fresh Fruit Cup

Pasta (Choose One)

Angel Hair Pasta Ala Filetta ~ Penne Pasta with Red Sauce
Fettucini Alfredo

Salad (Choose One)

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Dual Entree

Plated with a Combination of

Chateaubriand

a Cut of the Finest Tenderloin

And

Chicken Francaise

Filet of Chicken sauteed in egg and cheese batter

Served with a Lemon Caper Butter

Potato (Choose One)

Twice Baked Potatoes ~ Roasted Rosemary Baby Red Potatoes

Panko Crusted Potato Wedges ~ Rice Pilaf Primavera

Vegetable (Choose One)

Broccoli Casserole ~ Roasted Chef's Blend

Green beans with Roasted Red Peppers

Frenched Style Spinach Sauteed with Mushrooms and Onions

Dessert (Choose One)

Apple Cobbler

Brownie with Ice Cream and Chocolate Sauce

Cheesecake with Strawberry or Raspberry Topping

Includes Soda, Coffee and Tea

26.00 per person

See page 24 for options to upgrade your potato and vegetable.

Salvatore's Signature Sit Down

Soup (Choose One)

Italian Wedding Soup ~ Minestrone ~ Cream of Asparagus
Cream of Broccoli with Cheddar Cheese ~ Fresh Fruit Cup

Pasta (Choose One)

Angel Hair Pasta Ala Filetta ~ Penne Pasta with Red Sauce
Fettucini Alfredo

Salad (Choose One)

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Dinner

Your Guests Choice

Steak Salvatore

twin 5 oz. cuts of tenderloin, sauteed with wild mushrooms
topped with a pinot noir reduction

Or

Sea Bass

With a Lemon Caper Butter

Potato (Choose One)

Twice Baked Potatoes ~ Roasted Rosemary Baby Red Potatoes

Panko Crusted Potato Wedges ~ Rice Pilaf Primavera

Vegetable (Choose One)

Broccoli Casserole ~ Roasted Chef's Blend

Green beans with Roasted Red Peppers

Frenched Style Spinach Sauteed with Mushrooms and Onions

Dessert (Choose One)

Cheesecake with Strawberry or Raspberry Sauce

Raspberry Truffle Cake

Includes Soda, Coffee and Tea

33.00 per person

See page 24 for options to upgrade your potato and vegetable.


Wedding of Your Dreams


Hors d'oeuvres

Fresh Fruit & Cheese Display presented during Cocktail Hour
 Assorted Cold Canapes passed during Cocktail Hour

Four Hour Open Bar
 Regular Bar

Champagne Toast & Wine During Dinner

Champagne Toast for all of your guests
 Bottle of Red & White wine placed on each table thru dinner

Soup (Choose One)

Italian Wedding Soup ~ Minestrone ~ Cream of Asparagus
 Cream of Broccoli with Cheddar Cheese ~ Fresh Fruit Cup

Pasta (Choose One)

Angel Hair Pasta Ala Filetta ~ Penne Pasta with Red Sauce
 Fettucini Alfredo

Salad (Choose One)

Our Classic Caesar Salad
 Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons
 Fresh Garden Salad
 Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Potato (Choose One)



Twice Baked Potatoes ~ Roasted Rosemary Baby Red Potatoes
 Panko Crusted Potato Wedges ~ Rice Pilaf Primavera

Vegetable (Choose One)

Broccoli Casserole ~ Roasted Chef's Blend
 Green beans with Roasted Red Peppers
 Frenched Style Spinach Sauteed with Mushrooms and Onions

Dessert

Baked Alaska served with our Glitz presentation


Wedding of the Dreams


Dual Entree Selection:

A combination plate of
Chateaubriand (sliced tenderloin)
with one of the following

- Chicken Francaise breast of chicken sauteed in seasoned egg
 batter and served with a lemon caper sauce51.00
- Chicken Rollitini chicken filet with cheese, ham, spinach
 and seasonings51.00
- Chicken Milanese Panko breaded chicken, topped with tomatoes, red
 onion, shaved asiago & drizzled with a balsamic glaze51.00
- Fresh Salmon fresh salmon served with a lobster dill sauce52.00
- Sea Bass fresh sea bass served with a lemon caper butter.....54.00
- Stuffed Shrimp 3 jumbo stuffed shrimp.....55.00
- Mixed Grill chateaubriand, chicken francaise, lamb chops.....56.00
- Land & Sea 6 oz. filet with fresh sea bass filet64.00

Substitute a 7 oz. Filet ~ 4.00 per person

Sweets Table and Coffee Station

*1 1/2 Hours after your dinner is concluded, we will cut and
 serve your Wedding Cake and display it with our Sweets Table.*

Raspberry Streusel, Caribbean Lemon Bars, Carrot Cake,
 Rocky Road Bars, Apple Cinnamon Torte, Chocolate Chip Cookie Bar,
 Cream Puffs, Eclairs, 7 Layer Bar, Pineapple Strudel, Cheesecake,
 Peanut Butter Chocolate Bar and Cannoli's.
 Includes Regular and Decaffeinated Coffee and Tea

*See Page 25 for Additional Dessert Options
 See Pages 11 & 12 for additional Hors D'oeuvres
 See page 24 for options to upgrade your potato and vegetable.*



Salvatore's Deluxe Buffet



Salad

Individually Served, Choose One

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Buffet Includes

Relishes

Green Beans Almondine

Glazed Carrots

Mashed Potato

Penne Pasta with Marinara Sauce

Meatballs

Chicken Francaise

Turkey with Gravy

Top Round of Beef (carved to order)

Assorted Rolls and Butter

Dessert

Individually Served, Choose One

Apple Cobbler

Brownie with Ice Cream and Chocolate Sauce

Cheesecake with Strawberry or Raspberry Topping

Includes Soda, Coffee and Tea

Minimum 50 People

20.00 per person



Salvatore's Gourmet Buffet



Soup

Individually Served, Choose One

Italian Wedding Soup ~ Minestrone ~ Cream of Asparagus

Cream of Broccoli with Cheddar Cheese ~ Fresh Fruit Cup

Salad

Individually Served, Choose One

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Buffet Includes

Relishes

Green Beans Almondine

Glazed Carrots

Mashed Potatoes

Penne Pasta with Marinara Sauce

Meatballs

Chicken Francaise

Turkey with Gravy

Italian Sausage

Top Round of Beef (carved to order)

Assorted Rolls and Butter

Dessert

Individually Served, Choose One

Apple Cobbler

Brownie with Ice Cream and Chocolate Sauce

Cheesecake with Strawberry or Raspberry Topping

Includes Soda, Coffee and Tea

Minimum Guarantee Applies

21.00 per person



Country Club Buffet



Soup

Individually Served, Choose One

Italian Wedding Soup ~ Minestrone ~ Cream of Asparagus
Cream of Broccoli with Cheddar Cheese ~ Fresh Fruit Cup

Salad

Individually Served, Choose One

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade
Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Buffet Includes

Chateaubriand - *a Cut of the Finest Tenderloin*

Chicken Francaise

Stuffed Shells with Red Sauce - *filled with Ricotta Cheese*

Twice Baked Potato

Choice of Vegetable

Green Beans Almondine ~ Glazed Carrots

Broccoli ~ Fresh Mixed Vegetables

Assorted Rolls and Butter

Dessert

Individually Served, Choose One

Cheesecake with Strawberry or Raspberry Sauce

Raspberry Truffle Cake

(See page 21 for additional dessert options.)

Includes Soda, Coffee and Tea

Minimum Guarantee Applies

24.00 per person

Add Fresh Salmon with Lobster Dill Sauce ~ \$3.95 pp



Salvatore's Italian Buffet



Soup

Individually Served, Choose One

Italian Wedding Soup ~ Minestrone ~ Cream of Asparagus
Cream of Broccoli with Cheddar Cheese ~ Fresh Fruit Cup

Salad

Individually Served, Choose One

Our Classic Caesar Salad

Fresh Romaine Lettuce with our Homemade Dressing and Homemade
Croutons

Fresh Garden Salad

Mixed Greens with our Homemade Tomato Vinaigrette Dressing

Buffet Includes

Fettuccine Alfredo

Three Cheese Lasagna

Meatballs with Red Sauce

Chicken Marsala

Eggplant Parmigiana

Tenderloin Scallopini

Italian Sausage with Sauteed Peppers

Assorted Relishes

Bruschetta Bread

Dessert

Individually Served, Choose One

Tiramisu

Cannoli

Spumoni

Includes Soda, Coffee and Tea

Minimum Guarantee Applies

25.00 per person

Customized Menu Options

Make your event “one of a kind.”

Sit down with our experienced chefs to create a special menu for your event. We can enhance a theme, recreate your favorite meals or create a customized menu for your event.

Our Chefs

Thomas J. Diana (Executive Chef)

Tom has over 20 years of experience in the food service industry. He has held the title of Executive Chef at multiple locations such as Brookfield Country Club, New York Sports Service and The Park Country Club. He has taken courses in Food Safety and at the Culinary Institute of America. He is well versed in cultural cuisines as well as meals for many dietary needs. Tom’s creativity, attention to detail and decorative plate presentation has influenced our Dining Room and Banquet Menu’s, and can be noticed in all of our dishes and displays.

Daniel J. Spawton (Banquet Chef)

Daniel began his career in the kitchen at Salvatore’s in 1984. He then went on to expand his career in Events and Catering as the Banquet Chef at Samuel’s Grand Manor, the Sous Chef at Delaware North Companies and the Executive Chef at Park Lane Catering. He came back to Salvatore’s in 2010 and has helped to recreate and expand our Banquet Menu. Dan’s years of experience has enhanced our quality of food and his creativity is present in our food presentation.

5 Course Meal

Includes

Soup, Salad, Pasta, Entree, Potato, Vegetable & Dessert

Two 1 hour meetings with one of our chefs.

First Meeting: Discuss your ideas and possible menus

Second Meeting: Tasting for two and feedback

Starting at 50.00 per person

Additional meeting available upon request

Optional Extras

Customize your menu by upgrading to our favorites.

Salad

Vermont Salad sharp Vermont cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in Vermont maple dressing.....2.00

Chop Salad fresh iceberg chiffonade, chopped egg, bacon bits, sliced cucumber, diced red onion tomatoes, homemade croutons & bleu cheese crumbles tossed in red wine vinaigrette..... 1.75

Pasta

Orecchiette Bolognese ground veal, pork, beef, tomatoes with fresh herbs .4.00

Gnocchi sauteed and served with a white truffle pancetta cream sauce4.00

Potatoes

Anna Potato potatoes with butter, layered and roasted2.50

Au Graten Potato Triangles potatoes layered with cheese and cut into triangles 1.25

Vegetables

Vegetable Medley Bundles red pepper, asparagus, zucchini and squash displayed and tied with a scallion 1.75

Grilled Asparagus seasoned and grilled 1.00



Friday and Sunday Event Discount

receive a 10% Discount

must include dinner with 4 hour open bar package

100 person minimum (not valid in December)

 Desserts 
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Our dessert tables include a variety of different tortes, cakes, eclairs and cookies, complimented by coffee, decaf and tea. Staffed and replenished for 1 hour.

Sweets Table

Raspberry Streusel, Caribbean Lemon Bars, Carrot Cake,
 Rocky Road Bars, Apple Cinnamon Torte, Chocolate Chip Cookie Bar,
 Cream Puffs, Eclairs, 7 Layer Bar, Pineapple Strodel, Cheesecake,
 Peanut Butter Chocolate Bar and Cannoli's
 Regular and Decaf Coffee and Tea

4.00 per person

Salvatore's Signature Dessert Bar

Caribbean Lemon Bars, Belgian Chocolate Cups, Raspberry Streusel Bar
 Mini Cream Puffs, Mini Eclairs, Hazelnut Mandarin Orange Cups
 Lemon Boats, Mini Assorted Cheesecakes, Miniature Opera Torte
 Honey Pecan Diamonds, Cream Puff Swans
 True Artisian Danish, Mini Cannoli's
 Assortment of Regular, Decaf and Flavored Coffees, Herbal Teas,
 Whipped Cream, Cinnamon Sticks and Flavored Syrups

7.50 per person

Add to The Wedding of Your Dreams Package

6.00 per person

Coffee Station

Provided later in the evening with your wedding cake,
 your cookies and our coffee

Up to 150 people	100.00
150 - 250 people	150.00
Over 250 people	200.00



Guidelines and Policies



General Information:

- Please advise your baker, DJ/Band and Florist that deliveries must be made the day of the event.
- Salvatore's assumes no responsibility for any items delivered or left on premise.
- All items will be removed the night of your event unless prior arrangements have been made with our banquet coordinators.
- We reserve the right to control music volume if it becomes necessary.
- Please notify us of any guests that have dietary restrictions.
- Advise your guests to notify their servers of their meal restrictions at the start of dinner.
- New York State Law does not permit smoking in this establishment.
- Price quotations cannot be guaranteed until the year of the event.

Seating Diagram / Attendance:

- An estimated number of guests is due 15 days prior to your event. A guaranteed number is due 8 days prior.
- We suggest that all weddings assign guests to tables to ensure proper seating and organization.
- We will provide you with a seating diagram 15 days prior to your event. Please complete the seating chart (number of people at each table) and return it to us with your guaranteed number 8 days prior to event.
- We will also provide a bridal party announcement sheet if applicable.
- 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.

Adult Beverages:

Salvatore's Italian Gardens recognizes it has a responsibility to provide our guests an environment conducive to warm social gatherings. As a service of alcoholic beverages relates to this activity, we believe our responsibility is to maintain this environment.

- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others.
- The legal drinking age is 21 and we are required to proof any individual whose age is in questions. Lack of proof will result in lack of service.
- We do not serve shots at any of our banquet bars.
- Your band, music 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 a 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.



Guidelines and Policies



Payment

- We will provide you with an estimated balance due 8 days before your event.
- We require a Certified Check in this amount 1 Day Prior to your event. Payment should be delivered between 9:30am & 4:00pm.
- We suggest that you bring a personal check or credit card 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 Banquet Coordinators regarding payment arrangements.

One Day Prior

- Any items that you would like us to set out for your event must be delivered to us between 9:00am & 4:00pm on the day before your event.
- Please mark any boxes or containers with your name & date of the event.
- Please provide us with detailed written lists of instructions for any of these items.
- Our staff will set out these items according to your instructions.
- We will be happy to assist you in placing your assembled centerpieces on tables.
- Please remove any wrapping from candles that you would like us to setup.
- If you are using place cards, they must be alphabetized. Please do not fold.
- Head table place cards should be separate and returned with a completed bridal party announcement sheet.
- Please notify us of any last minute tables changes.

Miscellaneous

- Please notify us 8 days prior to your event of any special dietary restrictions.
- Advise your guests with dietary restrictions to notify their servers at the start of dinner.
- Guests arriving late to dinner will be served the course being served & remaining courses.
- Your guests will be asked to check their coats when they arrive. Coats placed on the back of chairs in the banquet rooms not only detract from the ambiance of your event, but are a safety hazard to our staff and your guests.

It is our hope that we will be able to guide you through the details of this important event with a minimal amount of anxiety and apprehension; enabling you to enjoy a carefree and memorable Salvatore's experience. Please do not hesitate to call upon us with any questions or concerns you might have. We look forward to serving you and your guests.

The Salvatore Family