

## Banquet Menus

It is our pleasure to introduce you to Western Pennsylvania's most unique, turn of the century National Historic Landmark DiSalvo's Station Restaurant.

We appreciate you taking the time to learn about our exceptional facilities and we look forward to meeting and assisting you with the planning of your special occasion.

We specialize in hosting one-of-a-kind events including corporate functions, banquets, and wedding receptions tailored to your specific guidelines and held in one of Latrobe's most treasured and magnificent Historical landmarks.

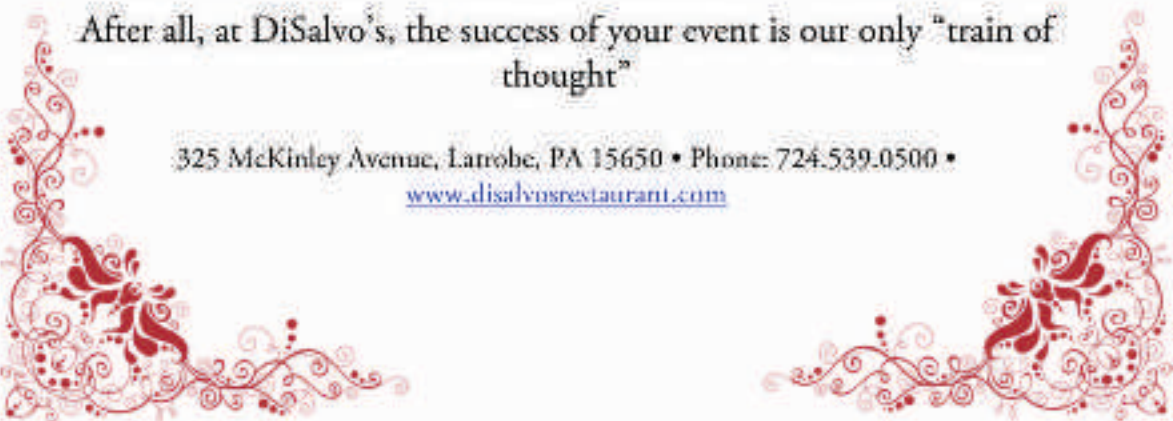
Our unique atmosphere is rivaled only by our award-winning cuisine prepared under the direction of Certified Executive Chef and Owner Gaetano DiSalvo.

Our experienced staff and managers are here to assist you in any way possible, starting with your original strategy and ending with the final goodnight.

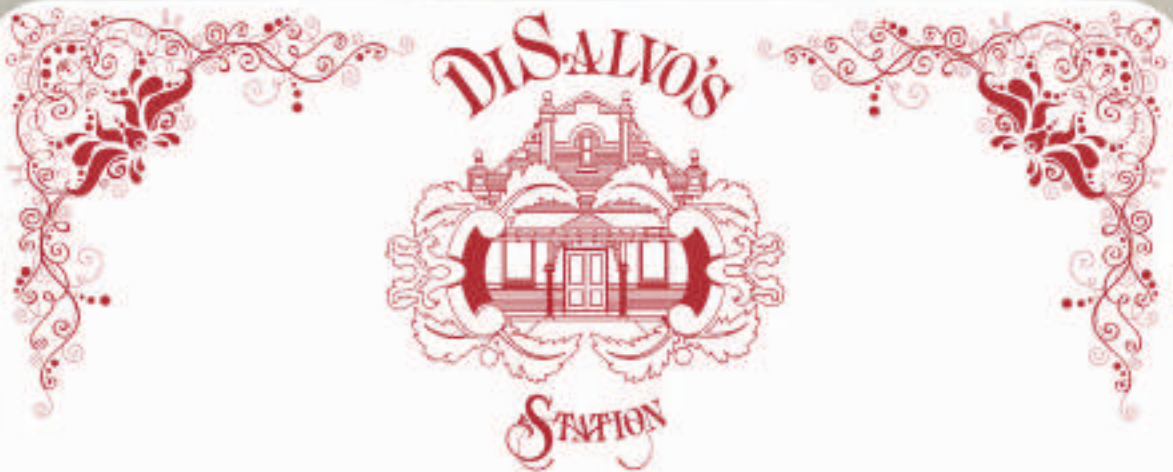
After all, at DiSalvo's, the success of your event is our only "train of thought"

325 McKinley Avenue, Latrobe, PA 15650 • Phone: 724.539.0500 •

[www.disalvosrestaurant.com](http://www.disalvosrestaurant.com)







## Sit Down Lunch

All lunches include choice of soup or salad, choice of vegetable and starch, choice of dessert, beverage service, rolls, and butter.

### Salads & Soups

Please Select One

Garden Tossed Salad • Caesar Salad

Wedding Soup • Cream of Mushroom Soup • Potato Leek Sup

### Entrées

Please Select Two

#### Chicken Romano

*Chicken Breast in a Golden Brown Romano Crust.*

#### Grilled Salmon

*Grilled Salmon Fillet with a Lemon Butter Sauce.*

#### Penne Primavera

*Pasta and Vegetables tossed together in Olive Oil and Garlic.*

#### Cod English Style

*Cod Fillets topped with Seasoned Breadcrumbs and a Light Lemon Sauce.*

#### Chicken Marsala

*Sautéed Chicken Breast in a Mushroom Marsala Sauce.*

### Starch and Vegetables

Please select one starch and one vegetable

#### Whipped Potatoes

#### Herb & Garlic Roasted Redskin Potatoes

#### Wild Rice Pilaf

#### Steamed Broccoli Florets with Carrots

#### Green Beans Almondine

#### Grilled Zucchini and Red Peppers

#### Glazed Carrots

### Dessert

Please select one

Pecan Ball • Chocolate Mousse • Tiramisu

\$18.99 per person  
Plus tax and service charge  
Minimum of 20 guests



## Hot Lunch Buffet

All lunches include choice of dessert, beverage service, rolls and butter.

### Salads

Please select two

Fresh Cubed Fruit  
Red Onion and Cucumber  
Coleslaw  
Create Your Own Caesar

Grilled & Roasted Vegetables  
Tomato and Mozzarella  
Basil and Garlic Potato Salad  
Garden Tossed Salad

### Entrées

Please select two

Chicken Romano  
Beef Burgundy  
Slow Roasted Pork Loin  
Grilled Salmon  
Seafood Newberg

Herbed Roasted Chicken  
Chicken Marsala  
Eggplant Parmesan  
Cod English Style

### Starch

Please select one

Bowtie Alfredo  
Gemelli with Pesto Cream  
Scalloped Potatoes  
Baked Three Cheese Macaroni

Penne Marinara  
Chive Mashed Red Potatoes  
Herbed Rice Pilaf  
Roasted Potatoes  
Parsley and Buttered Red Potatoes

### Vegetable

Please select one

Green Beans Almondine - Carrots and Zucchini - Seasonal Vegetable Medley

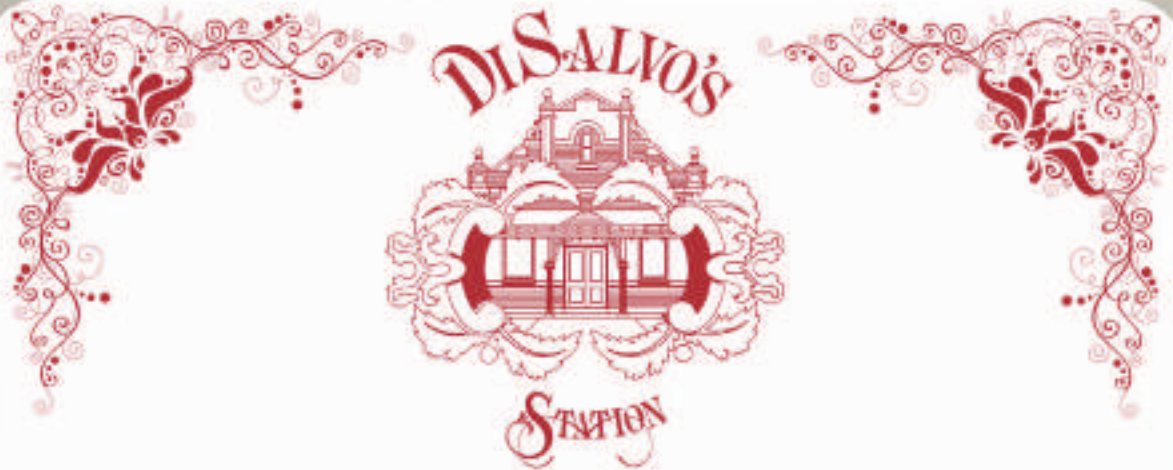
### Served Dessert

Please select one

Pecan Ball - Platters of Cookies and Brownies - Tiramisu

\$17.99 per person  
Plus 6% tax and 20% service charge  
Minimum 50 guests





## Sunday Brunch

Available Sundays from 10 AM til 2 PM

### *Chef Station*

Omelets, Eggs and Waffles prepared to order by a Chef attendant along with a Fresh Carved Meat.

### *Salads*

A selection of fresh salads prepared from seasonal vegetables and fruits.  
Featuring bread and butter display.

### *Entrées*

Bacon and Sausage  
Seafood Entrée  
Chef Guy's French Toast  
Wedding Soup  
Home Fries  
Soup du Jour  
Pasta  
Meat Entrée  
Chicken Entrée  
Fresh Seasonal Vegetable

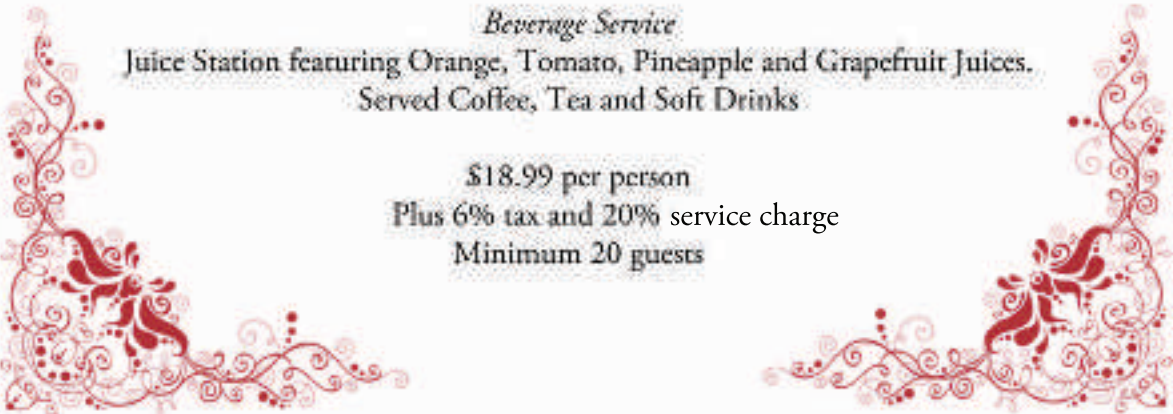
### *Dessert Cart*

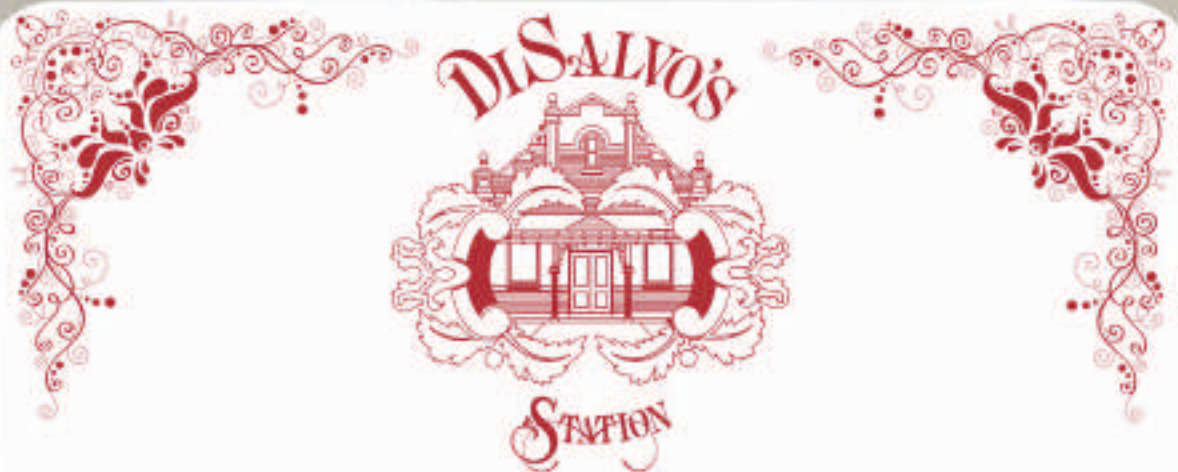
A selection of house made cakes, pies, mousses and cookies.

### *Beverage Service*

Juice Station featuring Orange, Tomato, Pineapple and Grapefruit Juices.  
Served Coffee, Tea and Soft Drinks

\$18.99 per person  
Plus 6% tax and 20% service charge  
Minimum 20 guests





## Sit Down Dinners Silver Package

Includes Beverage Service and Rolls and Butter

### Soups

Please Select One

Wedding Soup • Tomato Basil  
Chef's Seasonal Selection

### Salads

Please Select One

Garden Tossed Salad • DiSalvo's House Salad  
Caesar Salad

### Entrées

Please Select Two

#### Chicken ala Romano

*Chicken Breast in a Rich Romano Butter with a Lemon  
Butter Sauce.*

#### Slow Roasted Porkloin

*Herb Marinade Porkloin with a Roasted  
Garlic Demi Glace.*

#### Grilled Chicken Breast

*Herb Marinade Chicken Breast with a  
Tomato Basil Sauce.*

#### Cod English Style

*Fillets of Cod coated with Bread Crumbs and Baked  
Golden Brown.*

#### Grilled Salmon

*Grilled Salmon Fillet finished with a Chive Cream Sauce.*

#### Chicken Marsala

*Sautéed Chicken Breast with a Rich  
Mushroom Marsala Sauce.*

### Starch and Vegetables

Please select one starch and one vegetable

#### Parmigiano Risotto Cake

#### Duchesse Potatoes

#### Herb & Garlic Roasted Red Potatoes

#### Broccoli Florets

#### Glazed Carrots

#### Grilled Zucchini and Roasted Peppers

#### Seasonal Medley of Vegetables

### Dessert

Please select one

Vanilla Bean Cheesecake with Berry Coulis

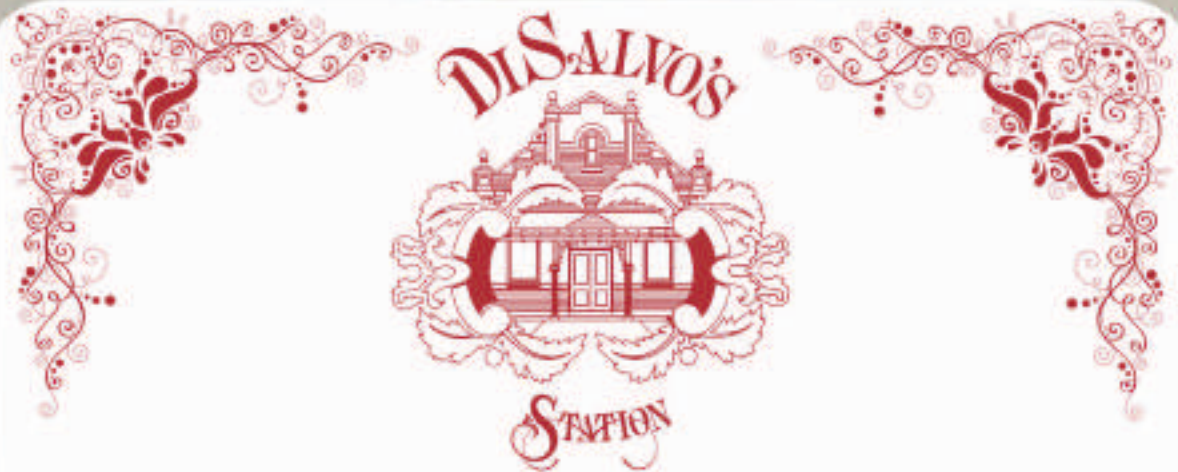
Chocolate Mousse Cake • Mrs. DiSalvo's Tiramisu

\$25.99 per person

Plus 6% tax and 20% service charge

Minimum of 20 guests





## Sit Down Dinners Gold Package

Includes Beverage Service and Rolls and Butter

### Soups

Please Select One

Wedding Soup • Tomato Basil  
Chef's Seasonal Selection

### Salads

Please Select One

Garden Tossed Salad • DiSalvo's House Salad  
Caesar Salad

### Entrées

Please Select Two

#### Veal Parmigiano

*Scaloppini topped with Fresh Marinara and Provolone Cheese*

#### Prime Rib

*Slow Roasted Prime Rib with Natural Jus.*

#### Shrimp Stuffed Salmon

*Back Shrimp Stuffed Salmon Fillet with a Lemon Chive  
Cream Sauce.*

#### Spinach & Feta Stuffed Chicken Breast

*Slow Roasted then Finished with a Lemon Chicken Jus.*

#### New York Strip Steak

*Grilled Center Cut with a Rich Demi Glace.*

#### Duet of Crab Stuffed Shrimp and Boneless Breast of Chicken

*w/ Lemon, Basil, Artichokes and Roasted Red Peppers*

### Starch and Vegetables

Please select one starch and one vegetable

#### Parmigiano Risotto Cake

#### Duchesse Potatoes

#### Herb & Garlic Roasted Red Potatoes

#### Broccoli Florets

#### Glazed Carrots

#### Grilled Zucchini and Roasted Peppers

#### Seasonal Medley of Vegetables

### Dessert

Please select one

Vanilla Bean Cheesecake with Berry Coulis

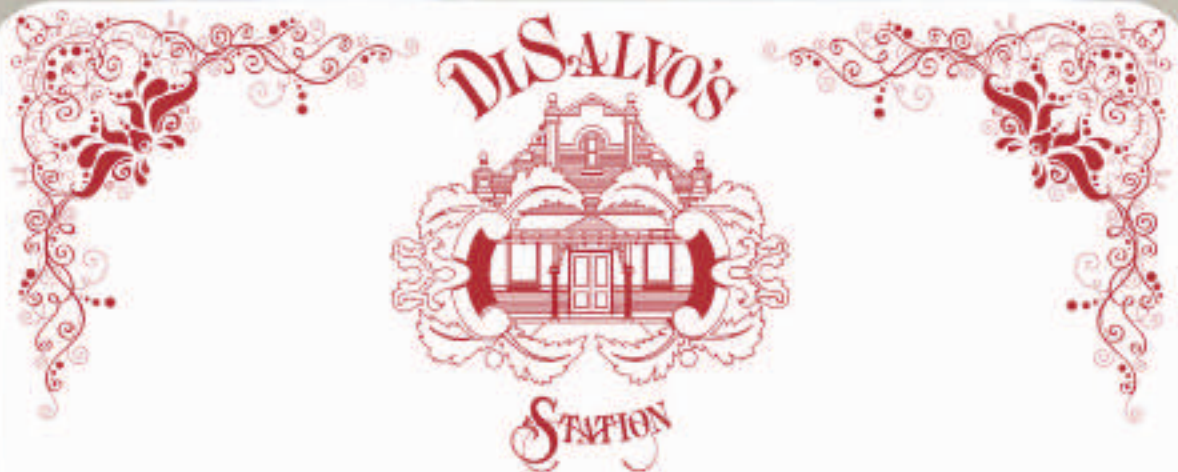
Chocolate Mousse Cake • Mrs. DiSalvo's Tiramisu

\$32.99 per person

Plus 6% tax and 20% service charge

Minimum of 20 guests





## Sit Down Dinners Platinum Package

Includes Beverage Service and Rolls and Butter

### Soups

Please Select One

Wedding Soup • Tomato Basil  
Chef's Seasonal Selection

### Salads

Please Select One

Garden Tossed Salad • DiSalvo's House Salad  
Caesar Salad

### Entrées

Please Select Two

#### Jumbo Lump Crabcakes

*Duet of Delicate Crabcakes loaded with Jumbo Lump  
Crabmeat. Finished with a Chive Dijon Aioli.*

#### Filet Mignon

*Grilled Center Cut Filet Mignon with a Roasted  
Garlic Demi Glace.*

#### Duet of Crab Stuffed Shrimp and Filet Mignon

*Petite Filet accompanied by a Demi Glace with Duet of  
Jumbo Shrimp Stuffed with Crab.*

#### Stuffed Filet DiSalvo

*Center Cut Filet of Beef Stuffed with Provolone Cheese and  
Prosciutto then Wrapped in Bacon.  
Finished with a Mushroom Demi Glace.*

#### Veal Oscar

*Sautéed Veal Scaloppini topped with Jumbo Lump and  
Asparagus then finished with a Rich Hollandaise.*

#### Jumbo Shrimp Stuffed with Crab

*Baked in a White Wine and Lemon Sauce*

### Starch and Vegetables

Please select one starch and one vegetable

#### Parmigiano Risotto Cake

Duchesse Potatoes

Herb & Garlic Roasted Red Potatoes

Broccoli Florets

#### Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

### Dessert

Please select one

Vanilla Bean Cheesecake with Berry Coulis

Chocolate Mousse Cake • Mrs. DiSalvo's Tiramisu

\$39.99 per person

Plus 6% tax and 20% service charge

Minimum of 20 guests





## Dinner Buffet

All dinners include choice of dessert, beverage service, rolls and butter

### Salads

Garden Salad with two dressings and your choice of two of the following:  
Seasonal Fresh Fruit • Tomato and Mozzarella Roasted • Garlic Potato Salad • Create Your Own Caesar • Bowtie Pasta Salad • Grilled and Roasted Vegetables

### Chef Carved

Please select one

Breast of Turkey – *Accompanied by Cranberry Mayonnaise*  
Top Round of Beef – *Accompanied by au Jus and Horseradish Sauce*  
Honey Glazed Ham – *Accompanied by Bourbon Raisin Sauce*

### Entrées

Please select two

Chicken Romano  
Slow Roasted Pork Loin  
Seafood Newberg  
Chicken Marsala

Beef Burgundy  
Grilled Salmon  
Herbed Roasted Chicken  
Eggplant Parmesan  
Cod English Style

### Starch & Vegetables

Please select three

Penne Marinara  
Chive Mashed Red Potatoes  
Seasonal Vegetable Medley  
Bowtie Pasta with Pesto Cream

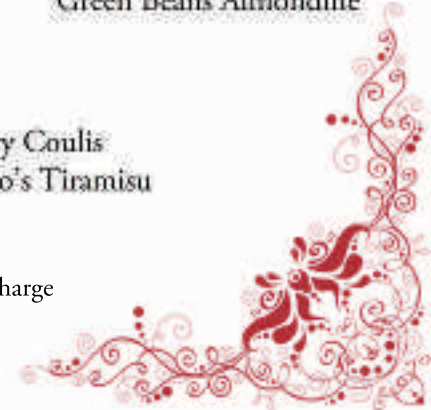
Garlic Herb Roasted Potatoes  
Broccoli Florets with Carrots  
Herbed Rice Pilaf  
Parsley and Butter Red Potatoes  
Green Beans Almondine

### Served Dessert

Please select one

Vanilla Bean Cheesecake with Berry Coulis  
Chocolate Mousse Cake • Mrs. DiSalvo's Tiramisu

\$25.99 per person  
Plus 6% tax and 20% service charge  
Minimum 50 guests







## Cocktail Party Packages

All prices based on two hours of food consumption.

### Package #1

\$10. per person

Includes:

Tomato and Mozzarella  
Bruschetta  
Cheese and Fresh  
Vegetable Display with  
Dips

### Package #2

\$15. per person

Please Select Four

Tomato and Mozzarella  
Bruschetta  
Vegetable Springrolls  
Assorted Mini Quiche  
Swedish Meatballs  
Cheese and Fresh Vegetable  
Display w/ Dips  
Chicken Satay  
Seafood Stuffed Mushrooms  
Spanakopita  
Warm Spinach and  
Artichoke Dip

### Package #3

\$19. per person

Please Select Five

Tomato and Mozzarella  
Bruschetta  
Mini Crabcakes  
Asparagus in Phyllo with  
Asiago  
Chicken Satay  
Swedish Meatballs  
Warm Spinach and Artichoke  
Dip  
Spanakopita  
Cheese and Fresh Vegetable  
Display with Dips  
Scallops wrapped in Bacon  
Vegetable Springrolls  
Assorted Mini Quiche

### Platters

The following platters are available to compliment any of the above packages.

#### *Italian Antipasto Display*

A selection of gourmet Italian Meats and Cheeses with Grilled and Roasted Vegetables.

\$17. per person

#### *Seared Tuna Platter*

Sesame Crusted Ahi Tuna Loin Sliced with a Soba Noodle Salad.

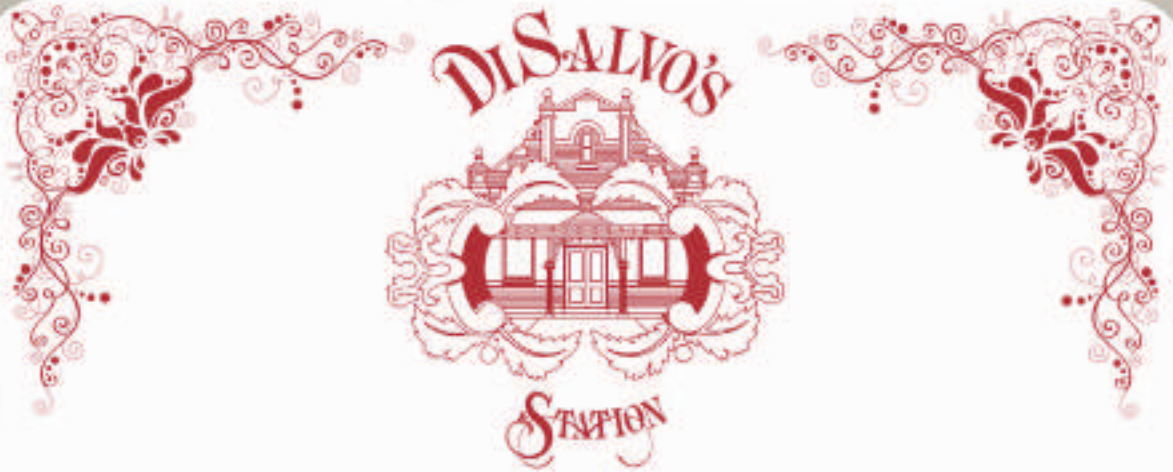
Presented with Wasabi, Pickled Ginger and Soy Sauce.

\$19. per person

Plus 6% tax and 20% service charge

Minimum 20 guests





## Hors d'Oeuvres Packages

All prices based on one hour of pre-dinner hors d'Oeuvres.

### Package #1

\$7. per person

Includes:

Tomato and Mozzarella Bruschetta  
Cheese and Fresh Vegetable Display with Dips

### Package #2

\$9. per person

Please Select Four

Tomato and Mozzarella Bruschetta  
Vegetable Springrolls  
Swedish Meatballs  
Chicken Satay  
Assorted Mini Quiche  
Cheese and Fresh Vegetable Display with Dips  
Seafood Stuffed Mushrooms  
Warm Spinach and Artichoke Dip

### Package #3

\$12. per person

Please Select Five

Tomato and Mozzarella Bruschetta  
Asparagus in Phyllo with Asiago  
Swedish Meatballs  
Spanakopita  
Scallops wrapped in Bacon  
Assorted Mini Quiche  
Cheese and Fresh Vegetable Display with Dips  
Vegetable Springrolls  
Warm Spinach and Artichoke Dip  
Chicken Satay  
Mini Crabcakes

### Platters

The following platters are available to compliment any of the above packages.

Italian Antipasto Display

A selection of gourmet Italian Meats and Cheeses with Grilled and Roasted Vegetables.

\$12. per person

Seared Tuna Platter

Sesame Crusted Ahi Tuna Loin Sliced with a Soba Noodle Salad.

Presented with Wasabi, Pickled Ginger and Soy Sauce.

\$14. per person

Plus 6% tax and 20% service charge.





## Stationed Events

### Chef Carved

All chef attendant carving stations come with the following:  
Silver Dollar Rolls and Relish Tray.

#### Prime Rib

*With Au Jus and Creamy Horseradish*

\$15. per person

#### Pork Loin

*With Mango Chutney*

\$9. per person

#### Turkey Breast

*With Basil Aioli*

\$8. per person

#### Rack of Lamb

*With Mint Jelly and Roasted Garlic Demi*

\$19. per person

#### Filet of Beef

*With Peppercorn Demi and Creamy Horseradish*

\$18. per person

#### Ham

*With Honey Mustard*

\$8. per person

### Chef Attendant Pasta

Chef attendant pasta made to order in front of you and your guests. Below is the standard items that will be featured. Please let us know if there is anything else that you would like.

All chef attendant pasta stations come with the following:

Housemade Focaccia Bread, Parmesan Cheese and Red Pepper Flakes.

#### Pasta

Penne • Bowtie

#### Sauces

Alfredo • Marinara • Oil and Garlic

#### Toppings

Mushrooms • Grilled Chicken • Hot Peppers • Onions  
Bell Peppers • Garlic • Sausage • Tomatoes • Broccoli Florets

\$12. per person

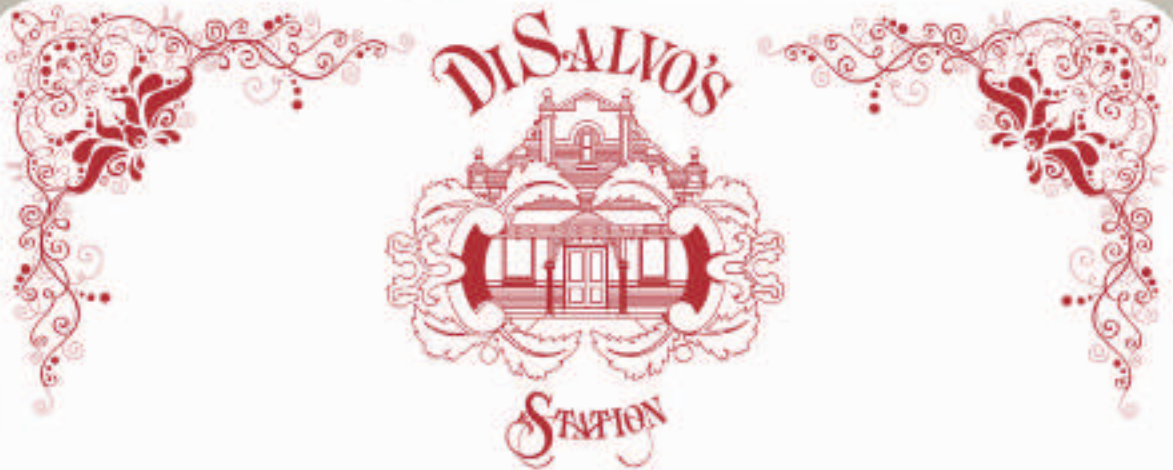
Plus 6% tax and 20% service charge

Prices are based on a one-hour station and may be modified to accommodate your needs.

Chef attendant of \$25. per hour per station

Prices based on a complete stationed event package with a minimum of \$25.00 per person plus tax and gratuity.





## Small Bites

Prices based on 2 pieces per person minimum

- |  |   |
|--|---|
| Tomato & Mozzarella Bruschetta – \$1.50/ piece | Asparagus in Phyllo w/ Asiago – \$2.50/ piece |
| Vegetable Springrolls – \$2.25/ piece          | Assorted Mini Quiche – \$2.50/ piece          |
| Swedish Meatballs – \$1.25/ piece              | Shrimp Cocktail – \$3.00/ piece               |
| Chicken Satay – \$2.50/ piece                  | Oysters Rockefeller – \$3.50/ piece           |
| Spanakopita – \$2.50/ piece                    | Scallops wrapped in Bacon – \$3.00/ piece     |

## Platters and Displays

Prices based on 2 pieces per person minimum

### Fresh Domestic Cheese and Vegetable

*Swiss, Cheddar, and Provolone Cheeses with a Selection of Seasonal Vegetables. Accompanied by Buttermilk Ranch Dip.*

\$5.00/ person

### Maryland Shrimp and Crab Dip

*Hot shrimp and crab baked golden brown. Accompanied by Toasted Crostini and Focaccia Bread.*

\$6.00/ person

### Italian Antipasto Display

*A selection of gourmet meats and cheeses with Grilled and Roasted Vegetables.*

\$12.00/ person

### Imported Cheese Display

*A selection of imported Cheddars, Swiss, Chevre, and Brie. Accompanied by Crostini and Warm Focaccia.*

\$9.00/ person

### Spinach and Artichoke Dip

*Warm Spinach and Artichokes in a Creamy Parmesan Dip. Accompanied by Toasted Crostini and Focaccia Bread.*

\$5.00/ person

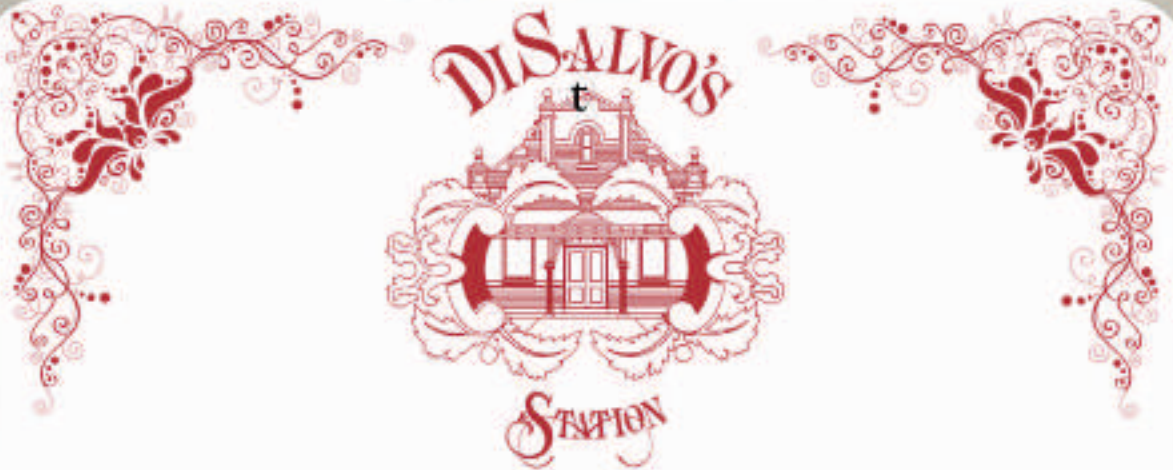
### Seared Tuna Platter

*Seared Crusted Ahi Tuna Loin Sliced then served with a Soba Noodle Salad. Presented with Wasabi, Pickled Ginger, and Soy Sauce.*

\$14.00/ person

Plus 6% tax and 20% service charge





## Soups, Vegetable and Starch Selections

All selections are subject to seasonal availability.

If there is any soup, starch or vegetable that you would prefer, please let us know.

We will gladly create a custom menu for you.

### Soup Selections

DiSalvo's Wedding Soup	Cream of Mushroom
Chicken Pastina	Broccoli and Cheddar
Leek and Potato	Loaded Baked Potato
Beef Vegetable	Butternut Squash Bisque
Tomato Basil	Chicken Noodle

### Pasta Selections...add 3.00 per person

Pasta Course is Available with Sit-Down Dinners.

As a Individual Course or Family Style with Dinner.

Penne Marinara - Bowtie Alfredo - Gemelli Puttanesca

### Fresh Vegetable Selections

Broccoli Florets
Grilled Zucchini and Red Peppers
Green Beans with Julienne Carrots
Medley of Carrots, Zucchini and Cauliflower
Honey Glazed Carrots
Butternut Squash (Seasonal)
Asparagus (Seasonal)
Wilted Spinach
Sugar Snap Peas
Slow Roasted Tomatoes



**Starch Selections**

Roasted Red Skins

Chateau Potatoes

Wild Rice Pilaf

Duchesne Potatoes

Potatoes Au Gratin

Twice Baked Potatoes

Baked Potato

Potatoes Dauphinoise

Parmesan Risotto Cake

Roasted Garlic Whipped Potatoes

Wild Mushroom Risotto

Country Style Mashed Redskin Potatoes







**STATION**  
**Dessert**  
 Served

**Mrs. DiSalvo's Tiramisu**

\$6. per person

**Pecan Ball**

\$4. per person

**Fudge Brownie ala Mode**

\$5. per person

**Chocolate Mousse Cake**

\$6. per person

**Apple Dumpling**

\$6. per person

**Cookies and Cream Chocolate Mousse**

\$5. per person

**Chocolate Ganache Tart**

\$7. per person

**Vanilla Bean Cheesecake**

\$6. per person

## Dessert Stations

All stations based on a one hour consumption after dinner.

**Chocolate Fondue**

*With Strawberries, Marshmallows, Pretzels, Seasonal Fruit and Biscotti.*

\$8. per person

**Cookies and Brownies**

*Chocolate Chip, Oatmeal and Sugar*

\$5. per person

**Chocolate Truffles**

*Hand rolled flavored with Espresso, Raspberry and Orange*

\$12. per dozen

**Selection of Mini Desserts**

*Lemon Tarts, Chocolate Ganache Tarts and Chocolate Dipped Strawberries*

\$10. per dozen

Plus 6% tax and 20% service charge

