

SALVATORE'S

ITALIAN GARDENS RESTAURANT

SHOWERS · WEDDINGS · REHEARSAL DINNERS
— 2019 —

EXCEEDING EXPECTATIONS
ONE DETAIL AT A TIME.

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

WWW.SALVATORES.NET



BRUNCH BUFFET

INCLUDES: JUICE, COFFEE, AND TEA

BRUNCH BUFFET

assorted breakfast pastries
and muffins

croissants with butter and jelly

fresh fruit medley

fresh garden salad with italian,
ranch and vinaigrette dressing

CARVING STATION

virginia glazed ham

HOT SELECTIONS

eggs benedict with fresh
hollandaise sauce

scrambled eggs

french toast

applewood smoked bacon

breakfast sausage

chicken ala king

breakfast potatoes

seasonal chef's blend of vegetables

25 PER PERSON
MINIMUM GUARANTEE APPLIES
AVAILABLE 10 A.M. - 1 P.M.

BABY & BRIDAL SHOWERS

Complimentary Fruit Punch
And Infused Water

ENHANCEMENTS

GRANOLA BARS · 2.50 PER PERSON

BOTTLED WATER · 2 PER PERSON

PARFAIT BAR · 4.50 PER PERSON
individual greek yogurt served
with granola, fresh strawberries,
blueberries and pineapple, dried
cherries, apricots and cranberries

SMOKED SALMON · 5 PER PERSON
smoked salmon with
red onion, capers,
dill sauce and mini bagels

OMELETTE STATION · 6 PER PERSON

MINIMUM 50 GUESTS

freshly made omelette
with your choice of
peppers, onions, cheese,
ham, mushrooms
and diced tomatoes

**EGGS BENEDICT
STATION** · 6 PER PERSON

MINIMUM 50 GUESTS

poached eggs on english muffins,
toppings include: spinach, bacon,
chives, tomato, canadian bacon
and smoked salmon, sauces:
classic hollandaise and
champagne tomato

**SIGNATURE
SWEETS TABLE** · 7 PER PERSON

Salvatore's classic mini cannoli
caramel oatmeal bar
lemon bar
raspberry streusel
7 layer bar
chocolate mousse cups
vanilla berry cups
deluxe brownie bites
raspberry cheesecake squares
chocolate peanut butter dream
squares

*served with regular &
decaf coffee and tea*

THE COOKIE JAR · 4.50 PER PERSON

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

served with coffee and tea

BLOODY MARY BAR

Absolut, Absolute Pepper, Absolut Citron, celery sticks, jumbo olives,
dill pickles, pepperoncini, fresh mini mozzarella, pepperoni, hot sauce

ONE HOUR · 8.5 PER PERSON

TWO HOUR · 12 PER PERSON

WINE AND MIMOSA BAR

Champagne, strawberries, blueberries and pineapple customized by your
guests and made to order, served with two varieties of wine:

WINE SELECTIONS (CHOOSE TWO)

Merlot	Cabernet Sauvignon	Riesling	Pinot Grigio
Chardonnay	Moscato	Rosé	

ONE HOUR · 7 PER PERSON

TWO HOUR · 10 PER PERSON



SIT-DOWN LUNCH

SERVED BY OUR STAFF

ENTRÉE SALADS (CHOOSE ONE)

INCLUDES: CHOICE OF SOUP AND DESSERT, SERVED WITH
COFFEE AND TEA, BREAD AND BUTTER

VERMONT SALAD • 20 PER PERSON

baby greens, sharp Yancey's Fancy cheddar cheese, candied pecans, fresh apples and dried cherries topped in a vermont maple dressing with sliced grilled chicken

GREEK SALAD • 18 PER PERSON

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette and sliced grilled chicken

CAPRESE SALAD • 19 PER PERSON

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing and sliced grilled chicken

ANCIENT GRAIN KALE CAESAR • 19 PER PERSON

kale, romaine, black barley, quinoa and traditional Caesar dressing with asiago cheese and sliced grilled chicken

CLASSIC CAESAR SALAD • 18 PER PERSON

freshly cut romaine lettuce with our famous caesar dressing, homemade croutons and sliced grilled chicken

UPGRADE YOUR MEAT SELECTION

Salmon • 2 PER PERSON

Sliced Filet Mignon • 6 PER PERSON

HOT ENTRÉES (CHOOSE ONE)

INCLUDES: CHOICE OF SOUP OR SALAD, STARCH, VEGETABLE AND DESSERT,
SERVED WITH COFFEE AND TEA, BREAD AND BUTTER

5 OZ FILET MIGNON • 29 PER PERSON

the most tender of all cuts, topped with Salvatore's steak butter

PRIME RIB • 25 PER PERSON

10 oz boneless cut, served with au jus

CHICKEN MILANESE • 18 PER PERSON

panko breaded chicken, topped with tomatoes, red onion, shaved asiago & drizzled with a balsamic glaze

ITALIAN HERB CHICKEN • 18 PER PERSON

grilled chicken breast marinated with salvatore's italian spice blend and topped with tomato bruschetta

BOURBON CHICKEN • 18 PER PERSON

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

LEMON-CAPER CHICKEN • 18 PER PERSON

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

CHICKEN ACCADIA • 19 PER PERSON

breaded chicken breast served over basil linguini and topped with prosciutto, arugula and finished with our parmesan cream sauce

SLICED PORK • 18 PER PERSON

served with cran-apple chutney

BRUSCHETTA TILAPIA • 18 PER PERSON

seasoned and topped with our bruschetta and asiago cheese

FRESH SALMON • 19 PER PERSON

served with a lobster dill sauce

PESTO SALMON • 20 PER PERSON

salmon served with tomatoes, corn and a frisee garnish and pesto aioli

SEASONAL ROASTED VEGETABLES • 18 PER PERSON

spiralized ribbon vegetables and kale served on a bed of ancient grains with our classic marinara sauce

FIRST COURSE (CHOOSE ONE)

ITALIAN WEDDING SOUP

MINISTRONE 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 honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

STARCH (CHOOSE ONE)

twice baked

roasted potato medley

mini yukon potatoes

ancient grains

VEGETABLE (CHOOSE ONE)

seasonal vegetables

garlic green beans

parisian carrots

broccoli polonaise

DESSERT (CHOOSE ONE)

apple cobbler with

salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with
strawberry topping

cheesecake with
raspberry topping

BABY & BRIDAL SHOWERS

Complimentary Fruit Punch
And Infused Water



HOT LUNCHEON BUFFET

INCLUDES: COFFEE AND TEA, ROLLS AND BUTTER

FIRST COURSE (CHOOSE ONE)

ITALIAN WEDDING SOUP

MINISTRONE 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 honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

BUFFET INCLUDES

fresh fruit medley

whipped mashed potatoes

seasonal vegetables

penne with red sauce

MEATS (CHOOSE TWO)

bourbon chicken

roast beef served with rolls

lemon caper chicken

meatballs

chicken milanese

italian sausage

chicken parmigiana

italian herb chicken

ADD A THIRD MEAT SELECTION TO YOUR BUFFET · 3.50 PER PERSON

DESSERT COURSE (CHOOSE ONE)

apple cobbler with salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with strawberry topping

cheesecake with raspberry topping

ENHANCEMENTS

BREAKFAST

PASTRIES · 3 PER PERSON

assorted danish and muffins displayed on a station or served on a platter to each table

BLOODY MARY BAR

Absolut, Absolute Pepper, Absolut Citron, celery sticks, jumbo olives, dill pickles, pepperoncini, fresh mini mozzarella, pepperoni, hot sauce

ONE HOUR · 8.5 PER PERSON

TWO HOUR · 12 PER PERSON

WINE AND MIMOSA BAR

Champagne, strawberries, blueberries and pineapple customized by your guests and made to order, served with your selection of two varieties of wine: Merlot, Cabernet Sauvignon, Riesling, Pinot Grigio, Chardonnay, Moscato or Rosé

ONE HOUR · 7 PER PERSON

TWO HOUR · 10 PER PERSON

20 PER PERSON
MINIMUM GUARANTEE APPLIES
AVAILABLE 11 A.M. - 2 P.M.

BABY & BRIDAL SHOWERS

Complimentary Fruit Punch
And Infused Water



GARDEN BUFFET

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

BUFFET INCLUDES

SALADS (CHOOSE ONE)

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

CLASSIC CAESAR SALAD

freshly cut romaine lettuce with our famous caesar dressing and homemade croutons

CAPRESE SALAD

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing

ANCIENT GRAIN KALE CAESAR

kale, romaine, black barley, quinoa and traditional Caesar dressing with asiago cheese

WRAPS & SANDWICHES (CHOOSE THREE)

chicken caesar wrap

roasted red pepper turkey wrap

italian herb chicken wrap

grilled veggie and hummus wrap

roast beef of foccoccia

turkey club on wheat

black forest ham and swiss

classic turkey on sesame loaf

SIDES (CHOOSE THREE)

fresh fruit medley

potato salad

tomato-cucumber salad

homemade potato chips

pesto tortellini pasta salad

lemon, orzo and cucumber salad

DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with strawberry topping

cheesecake with raspberry topping

19 PER PERSON
MINIMUM GUARANTEE APPLIES
AVAILABLE 11 A.M. - 2 P.M.

BABY & BRIDAL SHOWERS

Complimentary Fruit Punch
And Infused Water



HORS D'OEUVRES

HORS D'OEUVRES PRESENTATIONS

JUMBO SHRIMP TOWER • 590 PER 200 PIECES

jumbo shrimp displayed on our tower and served with lemons and cocktail sauce

IMPORTED & DOMESTIC CHEESE AND FRUIT • 6.50 PER PERSON

Yancey's Fancy XXX cheddar, dill havarti, smoked gouda, cranberry stilton, cheddar, swiss, and hot pepperjack cheeses, watermelon, pineapple, honeydew and cantaloupe garnished with fresh grapes and strawberries and served with a variety of crackers

ITALIAN CHARCUTERIE • 6 PER PERSON

salami, sopressata, mortadella, capicola, prosciutto, fresh pesto mozzarella, asiago, smoked gouda, roasted garlic cheddar

MEDITERRANEAN BOARD • 6 PER PERSON

roasted marinated vegetables: eggplant, yellow squash and bell pepper, pita and falafel served with hummus and dill tzatziki

SEASONAL FRESH FRUIT AND DOMESTIC CHEESE DISPLAY • 4.50 PER PERSON

cheddar, swiss and hot pepper jack cheeses, watermelon, pineapple, honeydew and cantaloupe garnished with fresh grapes and strawberries and served with a variety of crackers

BRUSCHETTA BAR • 4.50 PER PERSON

eggplant caponata, olive tapanade, Salvatore's classic bruschetta, caprese bruschetta and Baked Brie served with crostinis and fresh Italian bread

CRUDITE DISPLAY • 3.50 PER PERSON

celery, carrots, zucchini, yellow squash, red pepper and broccoli served with our roasted vegetable dip, garlic hummus and pita

DOMESTIC CHEESE DISPLAY • 3 PER PERSON

cheddar, swiss and hot pepper jack cheeses and served with a variety of crackers

HOT HORS D'OEUVRES

PER 100 PIECES

CRAB CAKES • 300

BACON WRAPPED SCALLOPS • 275

CLAMS CASINO • 175

STUFFED MUSHROOM CAPS • 130

ARTICHOKES FRANCAISE • 130

SWEDISH MEATBALLS • 125

CHICKEN CORDON BLEU BITES • 125

CHICKEN KABOBS • 125

CHICKEN WINGS • 185

BRUSCHETTA BREAD • 110

MINI REUBEN'S • 225

STEAK KABOBS • 140

TENNESSEE BOURBON
PULLED PORK CROSTINI • 125

BLT BITES • 225

POLENTA BITES
WITH TOMATO BACON JAM • 150

FRIED SMOKED GOUDA AND LOBSTER
MAC-N-CHEESE SPOONS • 250

COLD HORS D'OEUVRES

PER 100 PIECES

JUMBO SHRIMP
COCKTAIL SHOOTERS • 310

JUMBO SHRIMP COCKTAIL • 280

MELON BALL
PROSCIUTTO SKEWER • 185

LOADED BAKED POTATO BITES • 125

CAPRESE SKEWERS • 125

BAGUETTE WITH
BRIE CHEESE & SUNDRIED TOMATO • 125

ROASTED GARLIC HUMMUS CUPS • 125

BUFFALO CHICKEN WING BITES • 125

BEEF ON WECK CROSTINI • 125

BOURSIN CHEESE
AND PROSCIUTTO PHYLLO CUPS • 125

ANTIPASTO SKEWERS • 140

CRANBERRY AND GOAT CHEESE
ON WHEATBERRY • 130

SMOKED SALMON
WITH HERBED CREAM CHEESE • 225

FRESH VEGETABLE SPRING ROLL • 150

HEIRLOOM TOMATO AND
YELLOW PEPPER MOUSSE • 125



BAR PACKAGES

REGULAR BAR

INCLUDES SODA, BAR MIXERS AND GARNISHMENTS

SPIRITS

Whiskey (7 Crown), Vodka (Seagram's), Rum (Bacardi & Captain Morgan), Gin (Beefeater), Bourbon (Jim Beam), Scotch (Dewars), Southern Comfort, Manhattan's and Martini's

DRAUGHT BEER

Labatt Blue and Coors Lite

WINE SELECTIONS

Merlot, Cabernet Sauvignon, Riesling, Pinot Grigio, Chardonnay, Moscato or Rosé

PREMIUM BAR

Includes the full Regular Bar with the following upgrades

Whiskey (Crown Royal), Vodka (Grey Goose), Bourbon (Woodford Reserve), Gin (Hendrick's)

HOURS	REGULAR	PREMIUM
ONE HOUR	12.00	19.00
TWO HOUR	16.00	23.00
THREE HOUR	18.50	26.50
FOUR HOUR	21.00	28.00
FIVE HOUR	23.50	30.50

BOTTLE SERVICE

Upgrade your regular bar with premium brands. Some popular upgrades are listed below. Alternative options are available upon request.

WOODFORD RESERVE BOURBON · 95	TITO'S VODKA · 70
JOHNNY WALKER BLACK SCOTCH · 125	ABSOLUT VODKA · 80
CROWN ROYAL WHISKEY · 100	GREY GOOSE VODKA · 95
JACK DANIEL'S WHISKEY · 95	HENDRICKS GIN · 95

CRAFT BEER CYLINDERS

Our bars are equipped with a third tap to hold a cylinder of your preferred beer (appx 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

BEER, WINE AND SODA BAR

WINE

Merlot, Cabernet Sauvignon, Riesling, Pinot Grigio, Chardonnay, Moscato or Rosé

DRAUGHT BEER

Labatt Blue and Coors Lite

HOURS	
ONE HOUR	7.50
TWO HOUR	11.00
THREE HOUR	13.50
FOUR HOUR	17.00
FIVE HOUR	19.50

BEVERAGE OPTIONS

The following can be added to any Open Bar Package.

HOUSE WINE WITH DINNER · 3 PER PERSON | (CHOOSE TWO)

CABERNET SAUVIGNON	CHARDONNAY
MOSCATO	RIESLING
MERLOT	PINOT GRIGIO
ROSÉ	

PREMIUM WINE

WITH DINNER · 6 PER PERSON

- BERINGER FOUNDER'S ESTATE -
CABERNET SAUVIGNON
CHARDONNAY
MOSCATO
MERLOT
PINOT GRIGIO

CHAMPAGNE

TOAST · 2 PER PERSON

HOUSE WINE WITH DINNER AND

CHAMPAGNE TOAST · 4.50 PER PERSON

PREMIUM WINE WITH DINNER &

CHAMPAGNE TOAST · 7.50 PER PERSON

PUNCH

FRUIT · 30 PER GALLON

WINE · 40 PER GALLON

CHAMPAGNE · 45 PER GALLON

MIMOSA · 50 PER GALLON

SODA BAR

ONE HOUR · 4 PER PERSON

TWO HOUR · 6 PER PERSON

THREE HOUR · 7 PER PERSON

FOUR HOUR · 8 PER PERSON

BOTTLED BEER

(CHOOSE TWO) · 3.50 PER PERSON

MICHELOB ULTRA

COORS LITE

LABATT BLUE

LABATT BLUE LITE

BUDWEISER

BUD LITE

PLEASE NOTE IF YOUR EVENT IS HAVING MUSIC AND DANCING, YOUR BAR AND MUSIC MUST END AT THE SAME TIME.



EMERALD PACKAGE

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

HORS D'OEUVRE DISPLAY (CHOOSE ONE)

- seasonal fresh fruit and domestic cheese presentation
- Salvatore's bruschetta bar

BEVERAGES

FOUR HOUR REGULAR OPEN BAR

SALVATORE'S SIGNATURE CHAMPAGNE PARADE

with champagne toast for all of your guests

BOTTLE OF RED & WHITE WINE

placed on each table through dinner

SOUP (CHOOSE ONE)

italian wedding soup

minestrone soup

fresh fruit cup

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

BUFFET INCLUDES

lemon-cucumber orzo

seasonal vegetables

whipped mashed potato

Italian meatballs in our

house-made marinara

pesto salmon

penne in our house-made

marinara with ricotta

and fresh basil

CHICKEN SELECTION: (CHOOSE ONE)

lemon-caper chicken

chicken milanese

Italian herb chicken

bourbon chicken

chicken parmigiana

CARVING STATION: (CHOOSE ONE)

- top round of beef
with horseradish and au jus

- roasted french turkey

SWEET OR SAVORY TABLE (CHOOSE ONE)

- The Cookie Jar

- Hot Pretzel Station

Displayed 60 minutes after your dinner service.

See page 22 for full details

DESSERT

INDIVIDUALLY SERVED

your wedding cake cut and served to your guests with coffee and tea

ENHANCEMENTS

SOUP COURSE UPGRADE TO REPLACE CURRENT SOUP

**BUTTERNUT
SQUASH** · 2.50 PER PERSON

**RUSTIC TORTELLINI
SOUP** · 2 PER PERSON

SALAD UPGRADE

TO REPLACE CURRENT SALAD

CAPRESE SALAD · 2 PER PERSON
mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing

VERMONT SALAD · 3 PER PERSON
sharp Yancey's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in vermont maple dressing

UPGRADED CARVING STATION

ENTREE SELECTION WILL REPLACE TOP ROUND OF BEEF

PRIME RIB · 6 PER PERSON

RACK OF LAMB · 7 PER PERSON

BEEF TENDERLOIN · 9 PER PERSON

PREMIUM BAR · 7 PER PERSON

WHISKEY (CROWN ROYAL)

VODKA (GREY GOOSE)

BOURBON
(WOODFORD RESERVE)

GIN (HENDRICK'S)

BOTTLED BEER · 3.50 PER PERSON

(CHOOSE TWO)

MICHELOB ULTRA

COORS LITE

LABATT BLUE

LABATT BLUE LITE

BUDWEISER

BUD LITE

STARTING AT
64 PER PERSON
MINIMUM GUARANTEE
APPLIES



RADIANT WEDDING PACKAGE

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

HORS D'OEUVRE DISPLAY (CHOOSE ONE)

- seasonal fresh fruit and domestic cheese presentation
- Salvatore's bruschetta bar

PASSED HORS D'OEUVRES (CHOOSE TWO)

- | | |
|-------------------------------|------------------------|
| boursin cheese and prosciutto | antipasto skewers |
| phyllo cups | mini cordon bleu bites |
| roasted garlic hummus cups | loaded baked |
| beef on weck crostini | potato bites |

BEVERAGES

FOUR HOUR REGULAR OPEN BAR

SALVATORE'S SIGNATURE CHAMPAGNE PARADE

with champagne toast for all of your guests

BOTTLE OF RED & WHITE WINE

placed on each table through dinner

SOUP (CHOOSE ONE)

- italian wedding soup
- minestrone soup
- fresh fruit cup

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

DUAL ENTRÉE

CHATEAUBRIAND - sliced tenderloin of filet

WITH ONE OF THE FOLLOWING

LEMON-CAPER CHICKEN · 72

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

CHICKEN MILANESE · 72

panko breaded chicken, topped with tomatoes, red onion, shaved asiago then drizzled with a balsamic glaze

ITALIAN HERB CHICKEN · 72

grilled chicken breast marinated with salvatore's italian spice blend

STARCH (CHOOSE ONE)

- twice baked
- roasted potato medley
- mini yukon potatoes
- ancient grains

VEGETABLE (CHOOSE ONE)

- seasonal vegetables
- garlic green beans
- parisian carrots
- broccoli polonaise

DESSERT

your wedding cake cut and served to your guests with coffee and tea

SWEET OR SAVORY TABLE (CHOOSE ONE)

- THE COOKIE JAR
- HOT DOG HAPPY HOUR
- PIZZA PARTY
- HOT PRETZEL STATION

Displayed 60 minutes after your dinner service.

See page 17 for full details and additional options

ENTRÉE UPGRADES

TUSCAN CHICKEN · 2 PER PERSON

chicken breast seasoned with garlic, sage, rosemary, kosher salt and ground pepper

JUMBO SHRIMP · 4 PER PERSON

sautéed in scampi butter, and completed with our seasonal vegetable and brioche bread filling.

MIXED GRILL · 5 PER PERSON

chateaubriand, lemon-caper chicken, lamb chops

4oz LOBSTER TAIL · 10 PER PERSON

STARTING AT
72 PER PERSON
MINIMUM GUARANTEE
APPLIES



MARQUISE WEDDING PACKAGE

INCLUDES: COFFEE, TEA AND SODA, ROLLS AND BUTTER

HORS D'OEUVRES DISPLAY (CHOOSE ONE)

imported and domestic cheese and fruit display
Italian charcuterie
mediterranean board

PASSED HORS D'OEUVRES (CHOOSE TWO)

fresh vegetable spring roll
heirloom tomato and yellow pepper mousse
polenta bites with tomato bacon jam
melon ball prosciutto skewers
beef on weck crostini
cranberry and goat cheese on wheat berry
chicken kabobs
boursin cheese cups with prosciutto

BEVERAGES

FOUR HOUR PREMIUM OPEN BAR

- regular bar package with the following upgrades:
 - whiskey (crown royal), vodka (grey goose),
bourbon (woodford reserve), gin (hendrick's)
- extended bar service to head table and
parent tables through dinner service

SALVATORE'S SIGNATURE CHAMPAGNE PARADE

with champagne toast for all of your guests

BOTTLE OF RED & WHITE WINE

placed on each table through dinner

SOUP (CHOOSE ONE)

rustic tortellini butternut squash

SALAD (CHOOSE ONE)

VERMONT SALAD

baby greens, sharp Yancey's Fancy cheddar cheese, candied pecans,
fresh apples and dried cherries topped in a Vermont maple dressing

CAPRESE SALAD

mixed greens, fresh mozzarella and grape tomatoes with our house made
green goddess dressing

INTERMEZZO

pomegranate blueberry sorbet

DUAL ENTRÉE

5 OZ FILET MIGNON WITH ONE OF THE FOLLOWING

LEMON CAPER CHICKEN · 95

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

CHICKEN MILANESE · 95

panko breaded chicken topped with tomatoes, red onion,
shaved asiago then drizzled with a balsamic glaze

STARCH (CHOOSE ONE)

twice baked
roasted potato medley
mini yukon potatoes
ancient grains

VEGETABLE (CHOOSE ONE)

seasonal vegetables
garlic green beans
parisian carrots
broccoli polonaise

DESSERT

your wedding cake cut and served
to your guests with coffee and tea

SWEET OR SAVORY TABLE (CHOOSE ONE)

- THE COOKIE JAR
- HOT DOG HAPPY HOUR
- PIZZA PARTY
- HOT PRETZEL STATION
- BEEF ON WECK BAR
- "TACO IN A BAG" STATION

Displayed 60 minutes
after your dinner service.

See page 17 for full details
and additional options

ENTRÉE UPGRADES

TUSCAN CHICKEN · 2 PER PERSON

french chicken breast seasoned
with garlic, sage, rosemary, kosher
salt and ground pepper

JUMBO SHRIMP · 4 PER PERSON

sautéed in scampi butter and
completed with our seasonal
vegetable and brioche bread filling

4oz LOBSTER TAIL · 10 PER PERSON

STARTING AT
95 PER PERSON
MINIMUM GUARANTEE
APPLIES



SIT-DOWN DINNER SELECTIONS

SERVED BY OUR STAFF

THREE COURSE MEAL INCLUDES: CHOICE OF SOUP OR SALAD, STARCH, VEGETABLE AND DESSERT
SERVED WITH COFFEE AND TEA, BREAD AND BUTTER

FIRST COURSE (CHOOSE ONE)

ITALIAN WEDDING SOUP

MINISTRONE 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 honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato,
cucumber, red onion, sliced
black olive and bell pepper with
a lemon-thyme vinaigrette

STARCH (CHOOSE ONE)

twice baked

roasted potato medley

mini yukon potatoes

ancient grains

VEGETABLE (CHOOSE ONE)

seasonal vegetables

garlic green beans

parisian carrots

broccoli polonaise

DESSERT (CHOOSE ONE)

apple cobbler with

salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with
strawberry topping

cheesecake with
raspberry topping

SECOND COURSE (CHOOSE THREE)

7 OZ FILET MIGNON · 39

the most tender of all cuts, topped with Salvatore's steak butter

9 OZ FILET MIGNON · 42

the most tender of all cuts, topped with Salvatore's steak butter

10 OZ PRIME RIB · 30

boneless cut served with au jus

14 OZ PRIME RIB · 35

boneless cut served with au jus

NEW YORK STRIP STEAK · 39

10 oz hand cut boneless steak topped with Salvatore's steak butter

SLICED PORK · 25

served with a cran-apple chutney

LEMON-CAPER CHICKEN · 25

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

BOURBON CHICKEN · 25

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

CHICKEN MILANESE · 25

panko breaded chicken, topped with tomatoes, arugula,
red onion, shaved asiago then drizzled with a balsamic glaze

CHICKEN ACCADIA · 25

breaded chicken breast served over basil linguini and topped with prosciutto,
arugula and finished with our parmesan cream sauce

TUSCAN CHICKEN · 27

french chicken breast seasoned with garlic, sage, rosemary,
kosher salt and ground pepper

ITALIAN HERB CHICKEN · 25

grilled chicken breast marinated with salvatore's italian spice blend

PESTO SALMON · 27

salmon served with tomatoes, corn and a frisee garnish and pesto aioli

FRESH SALMON · 26

served with a lobster dill sauce

MEDITERRANEAN SALMON · 27

fresh salmon topped with sautéed spinach, feta and
sun dried tomatoes and served with tomato bur blanc

BRUSCHETTA TILAPIA · 24

seasoned and topped with our bruschetta and asiago cheese

SEASONAL ROASTED VEGETABLES · 23

spiralized ribbon vegetables and kale served on
a bed of ancient grains with our classic marinara sauce



COUNTRY CLUB SIT-DOWN DINNER

SERVED BY OUR STAFF

FOUR COURSE MEAL INCLUDES: CHOICE OF SOUP, SALAD, STARCH, VEGETABLE AND DESSERT, SERVED WITH COFFEE AND TEA, BREAD AND BUTTER

DUAL ENTRÉE

PLATED COMBINATION OF

CHATEAUBRIAND

sliced tenderloin of filet

AND ONE OF THE FOLLOWING

LEMON-CAPER CHICKEN

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

CHICKEN MILANESE

panko breaded chicken, topped with tomatoes, red onion, arugula, shaved asiago then drizzled with a balsamic glaze

ITALIAN HERB CHICKEN

grilled chicken breast marinated with salvatore's italian spice blend

ENTRÉE UPGRADES:

TUSCAN CHICKEN • 2 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt, and ground pepper

PESTO SALMON • 2.50 PER PERSON

salmon served with tomatoes, corn and a frisee garnish and pesto aioli

JUMBO SHRIMP • 6 PER PERSON

sautéed in scampi butter and completed with our seasoned vegetable and brioche filling

5 OZ FILET MIGNON • 6.50 PER PERSON

the most tender of all cuts, topped with salvatore's steak butter

4oz LOBSTER TAIL • 10 PER PERSON

OPTIONAL ADD-ON PASTA COURSE (CHOOSE ONE)

FETTUCCHINE ALFREDO • 3 PER PERSON

PENNE WITH MARINARA SAUCE • 3 PER PERSON

WHITE TRUFFLE TORTELLINI • 5 PER PERSON

PENNE BOLOGNESE • 5 PER PERSON

SOUP (CHOOSE ONE)

italian wedding soup

minestrone soup

fresh fruit cup

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

STARCH (CHOOSE ONE)

twice baked

roasted potato medley

mini yukon potatoes

ancient grains

VEGETABLE (CHOOSE ONE)

seasonal vegetables

garlic green beans

parisian carrots

broccoli polonaise

DESSERT (CHOOSE ONE)

apple cobbler with

salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with strawberry topping

cheesecake with raspberry topping

34 PER PERSON
MINIMUM GUARANTEE
APPLIES



DELUXE BUFFET

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced black olive and bell pepper with a lemon-thyme vinaigrette

BUFFET PRESENTATION:

lemon-cucumber orzo

garlic green beans

whipped mashed potato

penné in our house-made marinara with ricotta and fresh basil

Italian meatballs in our house-made marinara

lemon-caper chicken

CARVING STATION: (CHOOSE ONE)

top round of beef with horseradish and au jus

roasted french turkey

DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream

chocolate peanut butter dream

deluxe brownie

butterfinger cheesecake

cheesecake with strawberry topping

cheesecake with raspberry topping

ENHANCEMENTS

ADD A SOUP COURSE · 2 PER PERSON

SERVED BEFORE SALAD COURSE

italian wedding soup

minestrone soup

fresh fruit cup

SALAD UPGRADES

TO REPLACE CURRENT SALAD

CAPRESE SALAD · 2 PER PERSON

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing

VERMONT SALAD · 3 PER PERSON

sharp Yancey's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in vermont maple dressing

ADDITIONAL MEAT SELECTIONS

each entree selection will be added to your buffet presentation

ITALIAN SAUSAGE · 2 PER PERSON

with Peppers and Onions

BROILED

WHITE FISH · 3.50 PER PERSON

served with a white wine butter sauce

TUSCAN CHICKEN · 6 PER PERSON

french chicken breast seasoned with garlic, sage, rosemary, kosher salt and ground pepper

FRESH SALMON · 6 PER PERSON

served with lobster dill sauce

UPGRADED CARVING STATION

ENTREE SELECTION WILL REPLACE TOP ROUND OF BEEF

PRIME RIB · 6 PER PERSON

RACK OF LAMB · 6 PER PERSON

BEEF TENDERLOIN · 9 PER PERSON

26 PER PERSON
MINIMUM GUARANTEE
APPLIES



GOURMET BUFFET

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

SOUP (CHOOSE ONE)

italian wedding soup
minestrone soup
fresh fruit cup

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing
and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and
cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced
black olive and bell pepper with a lemon-thyme vinaigrette

BUFFET INCLUDES

lemon-cucumber orzo
seasonal vegetables
whipped mashed potato
penne in our house-made marinara with ricotta and fresh basil
italian meatballs in our house-made marinara
pesto salmon

CHICKEN SELECTION: (CHOOSE ONE)

lemon-caper chicken
chicken milanese
italian herb chicken
bourbon chicken
chicken parmigiana

CARVING STATION: (CHOOSE ONE)

top round of beef with horseradish and au jus
roasted french turkey

DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream
chocolate peanut butter dream
deluxe brownie
butterfinger cheesecake
cheesecake with strawberry topping
cheesecake with raspberry topping

ENHANCEMENTS

SOUP COURSE UPGRADE TO REPLACE CURRENT SOUP

**BUTTERNUT
SQUASH** · 2.50 PER PERSON

**RUSTIC TORTELLINI
SOUP** · 2 PER PERSON

SALAD UPGRADE

TO REPLACE CURRENT SALAD

CAPRESE SALAD · 2 PER PERSON
mixed greens, fresh mozzarella and
grape tomatoes with our house
made green goddess dressing

VERMONT SALAD · 3 PER PERSON
sharp Yancey's Fancy cheddar
cheese, baby greens, candied
pecans, fresh apples and dried
cherries, tossed in vermont
maple dressing

UPGRADED CARVING STATION

ENTREE SELECTION WILL REPLACE TOP
ROUND OF BEEF

PRIME RIB · 6 PER PERSON

RACK OF LAMB · 6 PER PERSON

BEEF TENDERLOIN · 9 PER PERSON

ADDITIONAL MEAT SELECTIONS

each entree selection will be added
to your buffet presentation

ITALIAN SAUSAGE · 2 PER PERSON
with Peppers and Onions

**BROILED
WHITE FISH** · 3.50 PER PERSON
served with a white wine
butter sauce

TUSCAN CHICKEN · 6 PER PERSON
french chicken breast seasoned
with garlic, sage, rosemary, kosher
salt and ground pepper

FRESH SALMON · 6 PER PERSON
served with lobster dill sauce

31 PER PERSON
MINIMUM GUARANTEE
APPLIES



COUNTRY CLUB BUFFET

INCLUDES: COFFEE AND TEA, BREAD AND BUTTER

SOUP (CHOOSE ONE)

italian wedding soup
minestrone soup
fresh fruit cup

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

fresh romaine lettuce with our famous caesar dressing
and homemade croutons

FRESH GARDEN SALAD

mixed greens, cucumber, shredded carrots and
cherry tomatoes with a honey balsamic dressing

GREEK SALAD

mixed greens, feta, tomato, cucumber, red onion, sliced
black olive and bell pepper with a lemon-thyme vinaigrette

BUFFET INCLUDES

roasted marinated vegetables:
eggplant, yellow squash and bell pepper, hummus and pita
lemon cucumber orzo
seasonal vegetables
roasted potato medley
italian sausage with peppers and onions
tuscan chicken

PASTA: (CHOOSE ONE)

carbonara farfalle
basil aioli with herbed tomatoes and asiago cheese
orchichetti, garlic aioli, cannellini beans, spinach and mushrooms
penne with marinara, ricotta and fresh basil
pasta puttanesca

CARVING STATION:

beef tenderloin

DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

apple cobbler with salted caramel ice cream
chocolate peanut butter dream
deluxe brownie
butterfinger cheesecake
cheesecake with strawberry topping
cheesecake with raspberry topping

ENHANCEMENTS

SOUP COURSE UPGRADE

TO REPLACE CURRENT SOUP

BUTTERNUT

SQUASH · 2.50 PER PERSON

RUSTIC TORTELLINI

SOUP · 2 PER PERSON

SALAD UPGRADE

TO REPLACE CURRENT SALAD

CAPRESE SALAD · 2 PER PERSON

mixed greens, fresh mozzarella and
grape tomatoes with our house
made green goddess dressing

VERMONT SALAD · 3 PER PERSON

sharp Yancey's Fancy cheddar
cheese, baby greens, candied
pecans, fresh apples and dried
cherries, tossed in vermont
maple dressing

ADDITIONAL MEAT SELECTIONS

each entree selection will be added
to your buffet presentation

BROILED

WHITE FISH · 3.50 PER PERSON

served with a white wine
butter sauce

FRESH SALMON · 6 PER PERSON

served with lobster dill sauce

36⁵⁰ PER PERSON
MINIMUM GUARANTEE
APPLIES



STATION STYLE PARTIES

Opened and served for 1 1/2 Hours

CHOOSE MINIMUM OF 3 STATIONS

(MINIMUM OF 75 GUESTS)

CARVING STATIONS

CEDAR PLANK

SALMON • 9 PER PERSON

fresh salmon, seasoned and grilled on cedar plank

RACK OF LAMB • 9 PER PERSON

served with mint jelly and gravy

PRIME RIB • 10 PER PERSON

perfectly seasoned and served with au jus and fresh Costanzo rolls

ROASTED

FRENCH TURKEY • 6 PER PERSON

served with gravy, mustard and rolls

BEEF TENDERLOIN • 12 PER PERSON

served with our bordelaise sauce and fresh Costanzo rolls

— Add seasoned spinach 2 PER PERSON

STATIONS

SALAD BAR • 6 PER PERSON

mixed greens, tomato, cucumber, diced carrots, garbanzo beans, bacon, black olives, dried cranberries, asiago cheese, croutons, grilled chicken, caesar, italian and balsamic vinigrette

MEDITERRANEAN STATION • 8.50 PER PERSON

chicken kabobs, steak kabobs, roasted vegetables, falafel served with hummus and pita

LOADED MASHED POTATO STATION • 6 PER PERSON

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

PASTA STATION (CHOOSE TWO) • 8 PER PERSON

selections to be served to your guests

- roasted red pepper cream with capers, broccoli and farfalle
- carbonara farfalle (peas, bacon, cream sauce)
- basil aioli with herbed tomatoes and asiago cheese
- tortellini with cajun cream, peppers and onion
- orecchiette, garlic aioli, cannellini beans, spinach and mushrooms
- penne with marinara, ricotta and fresh basil
- pasta puttanesca (eggplant, capers, calamata olives, tomatoes)
- three cheese baked macaroni

UPGRADED PASTA SELECTIONS:

white truffle tortellini • 4.50 PER PERSON

penne bolognese • 4 PER PERSON

truffle, lobster mac-n-cheese • 5 PER PERSON

RAW BAR • MARKET PRICE

jumbo shrimp, oysters and king crab

ADD 3 OZ LOBSTER TAILS • (MARKET PRICE)

BUFFALO'S BEST • 8.50 PER PERSON

ROAST BEEF

served on kummelweck rolls accompanied with au jus and horseradish

CHICKEN WINGS

accompanied with blue cheese and hot sauce, served with carrots and celery

ADD PIZZA • 2.50 PER PERSON

SLIDER STATION • 8 PER PERSON

mini burgers served with french fries and accompanied with cheddar cheese, red onion, bacon, lettuce, tomato, ketchup, mustard, relish and pickles

TACO BAR • 7.50 PER PERSON

lettuce, pico de gallo, sour cream, cheddar cheese, cilantro lime rice, flour tortillas, seasoned ground beef, queso, chips and salsa

ADDITIONAL MEAT SELECTIONS:

Chicken Ranchero • 1.5 PER PERSON

Fajita chicken with peppers and onions • 2 PER PERSON

Carnitas • 2 PER PERSON

Carne Asada • 3 PER PERSON

TACO BAR ENHANCEMENTS:

black beans • 1 PER PERSON

guacamole • 2 PER PERSON

SALVATORE'S STATION • 8 PER PERSON

our signature steak in the grass sandwiches made to order served with artichokes francaise

ITALIAN STATION • 7.50 PER PERSON

penne with red sauce, meatballs, garlic bread, mini chicken parmigiana sliders

MAC 'N CHEESE BAR • 7 PER PERSON

our homemade mac-n-cheese with all the fixin's. lobster, bacon, chives, steamed broccoli, grilled chicken, hot sauce, parmigian cheese and crushed ritz crackers

Enhance
your
stations:

additional Hors D'oeuvres
listed on page 5

additional Sweet stations
listed on page 17



UPGRADES

customize your menu by upgrading to our favorites

SALAD

VERMONT SALAD • 3 PER PERSON

sharp Yancy's Fancy cheddar cheese, baby greens, candied pecans, fresh apples and dried cherries, tossed in Vermont maple dressing

CAPRESE • 2 PER PERSON

mixed greens, fresh mozzarella and grape tomatoes with our house made green goddess dressing

SOUP

BUTTERNUT SQUASH • 2.50 PER PERSON

RUSTIC TORTELLINI SOUP • 2 PER PERSON

PASTA

PENNE BOLOGNESE • 4 PER PERSON

ground veal, pork, beef, tomatoes with fresh herbs

WHITE TRUFFLE TORTELLINI • 4.50 PER PERSON

cheese tortellini served with a white truffle pancetta cream sauce

POTATOES

FINGERLING POTATOES • 1.5 PER PERSON

potatoes with butter, layered and roasted

AU GRATIN POTATO TRIANGLES • 1.75 PER PERSON

potatoes layered with cheese and cut into triangles

VEGETABLES

VEGETABLE MEDLEY BUNDLES • 3 PER PERSON

red pepper, asparagus, zucchini and squash displayed and tied with a scallion

GRILLED ASPARAGUS • 2.5 PER PERSON

seasoned and grilled

CARROT SPIKES • 2 PER PERSON

FRIDAY & SUNDAY EVENTS

Receive a 10% Discount

must include dinner with 4 hour open bar package

100 person minimum (not valid in December)



LATE NIGHT STATION

SWEET STATIONS

SERVED WITH REGULAR & DECAF COFFEE AND TEA

THE COOKIE JAR · 4 PER PERSON

chocolate chip cookies, peanut butter cookies, m&m cookies and brownie bites- served with coffee and tea

HOT CHOCOLATE STATION · 5 PER PERSON

hot chocolate, mini marshmallows, peppermint, crushed peanut butter cups, chocolate shavings, caramel sauce, whipped cream, sprinkles, cinnamon sticks and sea salt served with assorted cookies

SIGNATURE SWEETS TABLE · 7 PER PERSON

salvatore's classic mini cannoli, caramel oatmeal bar, lemon bar, raspberry streusel, 7 layer bar, chocolate mousse cups, vanilla berry cups, deluxe brownie bites, raspberry cheesecake squares and chocolate peanut butter dream squares

APPLE CIDER STATION · 5 PER PERSON

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

CARNIVAL DELIGHT · 8 PER PERSON

hot funnel cakes with vanilla ice cream, chocolate sauce, caramel sauce, whipped cream, strawberries, blueberries, sprinkles and chocolate shavings, oreo popcorn and maple bacon popcorn

S'MORES STATION · 8 PER PERSON

marshmallows, honey graham crackers, chocolate graham crackers, chocolate chip cookies, creamy peanut butter, hershey's milk chocolate, ghirardelli chocolate squares, dark chocolate sea salt caramel and milk chocolate caramel

SAVORY STATIONS

SERVED WITH REGULAR & DECAF COFFEE AND TEA

HOT DOG HAPPY HOUR · 5 PER PERSON

hot dogs with ketchup, mustard, relish and french fries

HOT PRETZELS STATION · 4 PER PERSON

mini hot pretzels with cheese, honey mustard and cinnamon sugar butter

PIZZA PARTY · 5 PER PERSON

homemade cheese pizza, homemade pepperoni pizza, salvatore's parmesan italian chicken wings, carrots, celery and bleu cheese

BEEF ON WECK BAR · 6 PER PERSON

roast beef served with kummelweck rolls, accompanied with au jus and horseradish french fries served with ketchup and mustard

"TACO IN A BAG" STATION · 6 PER PERSON

frito's, dorito's, ground beef, shredded lettuce, diced tomatoes, shredded cheese, salsa, sour cream

COFFEE STATION

provided later in the evening with desserts and our coffee

UP TO 150 PEOPLE · 100

150 - 250 PEOPLE · 150

OVER 250 PEOPLE · 200



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.
- 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 recognize we discourage email communication 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 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 & 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 setup.
- 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 tables changes.



GUIDELINES AND POLICIES

ADULT BEVERAGES:

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

- 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 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 bank draft the day before the function. Credit card payment is not accepted unless 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 & 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 times 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.



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. Credit card payment is not accepted unless approved by Salvatore's Italian Gardens. A processing fee will be added to all credit card payments greater than \$2,000.
4. 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.
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 specific date and ballroom.
9. No confetti or bubbles allowed! \$200.00 charge will be added to your bill.
10. Sales Tax (8.75%) and an Administration Charge (20%) will be added to your bill. The Administration Charge is not a gratuity of tip. This is not distributed to the employees providing your service. The Administration Charge will be retained by Salvatore's Italian Gardens to pay competitive wages and enhance amenities.
11. People arriving late for dinner will only be served the course being served and remaining courses.
12. In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event contract should your projected attendance fall below the original estimate.
13. The week prior to your event, all communication must be made via telephone. In an effort to make sure all event details are received we discourage email communication during the week leading up to your event.
14. 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.
15. Salvatore's Italian Gardens is not responsible for setting up items rented from an out-side 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 the area once the item(s) are removed.