

Salvatore's

Events & Catering

Sit-Down Dinner

Price includes 5-hour room rental, tax and gratuity, complete service, assorted rolls, and unlimited coffee, tea, iced tea, lemonade, and soda bar

4% convenience fee applied to all credit card payments

First Course: all meals are served with a spring garden salad with house-made balsamic vinaigrette

Additional Course: choice of one

Soup garden vegetable, tomato, or wedding soup

Fresh Fruit seasonal

Pasta penne or rotini with alfredo, marinara, meat, or tomato basil cream sauce

Entrees: two choices for 40-49 guests, three choices for 50+ guests

Chicken Marsala with a sweet, mushroom wine sauce

Chicken Parmesan with marinara sauce

Chicken Romano with lemon cream sauce

Stuffed Breast of Chicken with chicken gravy

Beef Burgundy with mushrooms and peppers in a savory burgundy sauce

Beef Salvatore in balsamic glaze with mushrooms and peppers

Blackened Salmon with stone mustard maple sauce

Scrod English Style with lemon cream sauce

Scrod Siciliana with Italian breadcrumbs and lemon butter

Veal Marsala with a sweet, mushroom wine sauce

Stuffed Pork Loin with apple cranberry stuffing and cranberry bordelaise, or with bread stuffing and pork gravy

Pork Loin with honey thyme glaze or pork gravy

Baked Ham with Pineapple Glaze

Stuffed Shells with ricotta cheese in your choice of alfredo, marinara, meat, or tomato basil cream sauce

Available at Market Price

Filet Mignon** with demi-glaze

Prime Rib** with au jus and thinly sliced mushrooms

New York Strip Steak with Jack Daniel's steak sauce

Maryland Style Crab Cakes with lemon cream sauce

Starches: choice of one

Baked Potato

Parsley Red Potatoes

Mashed Potatoes garlic or regular

Potatoes Au Gratin

Loaded Potatoes Au Gratin

Twice Baked Potatoes

Hot Vegetables: choice of one

Chateau Blend

broccoli, cauliflower, carrots, squash, and zucchini

Green Bean Almondine

green beans topped with sliced almonds

Baby Carrots

baby carrots lightly seasoned or glaze

Desserts: choice of one

Black Forest Cake

Strawberry Layer Cake

White Chocolate Raspberry Cake

Vanilla Ice Cream

Cheesecake with strawberry topping

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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