

# **Wedding 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, showers, and weddings trained to your specific guidelines.

Our unique setting and 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 guide you in every way, from your beginning desires to your dream come true ending to your final goodnight!

At DiSalvo's Station, your event is our only "train of thought!"

# Hors d'Oeuvres Packages

All prices are based on one (1) hour of pre-dinner hors d'oeuvres.

## Package #1 ... \$10.00 per person

Tomato and Mozzarella Bruschetta Cheese and Fresh Vegetable Display with Dips

## Package #2 ... \$15.00 per person

Please select four (4)
Tomato and Mozzarella Bruschetta
Swedish Meatballs
Chicken Satay
Cheese and Fresh Vegetable Display with Dips
Sausage Stuffed Mushrooms
Warm Spinach and Artichoke Dip
Polenta Parm Cakes

## Package #3 ... \$20.00 per person

Please select five (5)
Tomato and Mozzarella Bruschetta
Swedish Meatballs
Cheese and Fresh Vegetable Display with Dips
Chicken Satay
Sausage Stuffed Mushrooms
Warm Spinach and Artichoke Dip
Polenta Parm Cakes
Mini Crab cakes / Current Market Price



# Wedding Buffet Dinners

Includes Four Hours of Open Bar and Wine Toast. Includes Coffee and Beverage Service and Rolls and Butter

Add DiSalvo's Signature Wedding Soup...5.00 per person

#### Salads

Garden Salad with Two Dressings and Your Choice of Two of the Following:

Seasonal Fresh Fruit · Create Your Own Caesar Tomato and Mozzarella · Bowtie Pasta Salad Roasted Garlic Potato 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 Chicken Marsala Herbed Roasted Chicken Slow Roasted Pork Loin Spice Rubbed Beef Brisket w/ a BBQ Sauce Eggplant Parmesan Seafood Newberg Grilled Salmon Cod English Style

# Starch and Vegetables Please select three

Penne Marinara · Bowtie Pasta with Pesto Cream
Herbed Rice Pilaf · Chive Mashed Red Potatoes

Garlic Herb Roasted Potatoes · Parsley and Butter Red Potatoes

Seasonal Vegetable Medley · Broccoli Florets with Carrots

Green Beans Almondine

\$75.00 per person Plus 6% tax and 22% service charge / Minimum 100 guests



# Wedding Sit Down Dinners Package #1

Includes Four Hours of Open Bar and Wine Toast Includes Coffee and Beverage Service, and Rolls and Butter

# Add DiSalvo's Signature Wedding Soup...5.00 per person

#### Salads

Please Select One Garden Tossed Salad · DíSalvo's House Salad · Caesar Salad

#### **Entrées**

Please Select Two

Chicken ala Romano - Chicken Breast in a Rich Romano Batter 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
Duchesne Potatoes
Herb & Garlic Roasted Red Potatoes
Broccoli Florets
Glazed Carrots
Grilled Zucchini and Roasted Peppers
Seasonal Medley of Vegetables

\$75.00 per person Plus 6% tax and 22% service charge Minimum 100 guests



# Wedding Sit Down Dinners Package #2

Includes Four Hours of Open Bar and Wine Toast Includes Coffee and Beverage Service, and Rolls and Butter

## Add DiSalvo's Signature Wedding Soup...5.00 per person

#### Salads

Please Select One Garden Tossed Salad · DíSalvo's House Salad · Caesar Salad

#### **Entrées**

Please Select Two Prime Rib - Slow Roasted Prime Rib with Natural Jus.

Shrimp Stuffed Salmon - Rock Shrimp Stuffed Salmon Fillet with a Lemon Chive Cream Sauce.

Chicken Saltimbocca Braised Beef Short Ribs

New York Strip Steak - Grilled Center Cut with a Rich Demi Glace. Shrimp Scampi 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
Duchesne Potatoes
Herb & Garlic Roasted Red Potatoes
Broccoli Florets
Glazed Carrots
Grilled Zucchini and Roasted Peppers
Seasonal Medley of Vegetables

\$85.00 per person Plus 6% tax and 22% service charge Minimum 100 guests



# Wedding Sit Down Dinners Package #3

Includes Four Hours of Open Bar and Wine Toast Includes Coffee and Beverage Service, and Rolls and Butter

# Add DíSalvo's Signature Wedding Soup...5.00 per person

#### Salads

Please Select One Garden Tossed Salad · DíSalvo's House Salad · Caesar Salad

#### **Entrées**

Please Select Two

Jumbo Lump Crab cakes - Duet of Delicate Crab cakes loaded with Jumbo Lump Crabmeat. Finished w/a Chive Dijon Aioli. / Current market price Filet Mignon - Grilled Center Cut Filet Mignon with a Roasted Garlic Demi-Glace.

Shrimp Scampi and Filet Mignon - Petite Filet accompanied by a Demi Glace Sauce 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.

## Starch and Vegetables

Please select one starch and one vegetable
Parmigiano Risotto Cake
Duchesne Potatoes
Herb & Garlic Roasted Red Potatoes
Broccoli Florets
Glazed Carrots
Grilled Zucchini and Roasted Peppers
Seasonal Medley of Vegetables

\$95.00 per person Plus 6% tax and 22% service charge Minimum 100 guests



# Wedding Package Upgrades

# Buffet Upgrades

Prime Rib - With Horseradish Sauce and Natural Jus Market price Rack of Lamb - With Mint Jelly and Roasted Garlic Demi Glace Market price Filet of Beef - With Peppercorn Demi Glace and Dijon Aioli Market price

Add an additional Salad to Buffet ~ \$5. per person
Add an additional Entrée to Buffet ~ Market price
Add an additional Starch or Vegetable to Buffet ~ \$5. per person
Chocolate Fondue Station - With Fresh Strawberries and Biscotti ~ \$10. per person

# Bar Upgrades

#### Name Brands

Smírnoff Vodka, Beefeater's Gín, Bacardí Light, Jím Beam, Canadían Club, Captaín Morgan's Spíced Rum, Dewar's Scotch, Peach Schnapps, Amaretto, Coffee Liquor Wines: Imported Italian Dry Red and Dry White Wines and Moscato Your Choice of Two Domestic Beers \$10. per person

#### Premium Brands

Absolut Vodka, Bombay Gín, Bacardí Líght, Captaín Morgan's Spiced Rum, Maker's Mark Bourbon, Crown Royal, Johnnie Walker Red Label, Peach Schnapps, Coffee Líquor, Amaretto

Wines: Imported Italian Dry Red and Dry White Wines and Moscato Your Choice of Two Domestic Beers \$15. per person

Plus 6% tax and 22% service charge

# Small Bites & Display Platters

### **Small Bites**

Prices based on 2 pieces per person minimum

Tomato & Mozzarella Bruschetta – \$2.00 per piece Vegetable Spring Rolls – \$3.00 per piece Swedish Meatballs – \$3.00 per piece Chicken Satay – \$3.00 per piece Spanakopita – \$3.00 per piece Clams Raw/ Casino – Market Price Asparagus in Phyllo with Asiago – \$3.50 per piece Assorted Mini Quiche – \$3.00 per piece Shrimp Cocktail – Market Price Oysters Raw/Rockefeller – Market Price Scallops wrapped in Bacon – \$4.00 per piece

# **Platters and Displays**

Fresh Domestic Cheeses and Vegetables
Swiss, Cheddar, and Provolone Cheeses with a Selection of Seasonal Vegetables. Accompanied by
Buttermilk Ranch Dip.
\$10.00 per person

Maryland Seafood Dip Hot shrimp and crab baked golden brown. Accompanied by Toasted Crostini and Focaccia Bread. \$20.00 per person

Italian Antipasto Display
A selection of gourmet meats and cheeses with Grilled and Roasted Vegetables.
\$20.00 per person

Spinach and Artichoke Dip
Warm Spinach and Artichokes in a Creamy Parmesan Dip accompanied by Toasted Crostini and
Focaccia Bread.
\$12.00 per person

Seared Tuna Platter
Sesame Crusted Ahi Tuna Loin Sliced then served with a Soba Noodle Salad. Presented with
Wasabi, Pickled Ginger, and Soy Sauce.
\$25.00 per person

Plus 6% tax and 22% service charge

# After Reception Party in Joey D's

# Deli Style Sandwiches

Roasted Turkey BLT Wrap

Fresh Roasted Turkey with Bacon, Lettuce, and Tomatoes with a Roasted Garlic Mayonnaise in a Flour Tortilla.

\$120.00 feeds 20 / \$5.00 per person extra

#### Grilled Chicken Focaccia

Grilled Chicken Breast with Basil Mayonnaise on House Baked Flatbread w/ Lettuce, Tomatoes, and Onions.

\$120.00 feeds 20 / \$5.00 per person extra

# Large Pizzas

(Large Sheet Pan -30-3 inch pieces per sheet pan)

Pepperoni...\$50.00

Sausage...\$50.00

Margarita...\$50.00

Veggie Pie...\$50.00

# Other Goodies

Wings

40 pieces

\$120.00

Chicken Tenders

40 pieces

\$120.00

Cheese Fries

\$50.00



## Dessert

Served

Mrs. DíSalvo's Tíramísu
Fudge Browníe ala Mode
Chocolate Mousse Cake
Chocolate Mousse
Vanílla Bean Cheesecake w/ Berry Coulís
\$12. per person

## Dessert Stations

All stations based on one hour consumption after dinner.

# Chocolate Fondue

With Strawberries, Marshmallows, Pretzels, Seasonal Fruit and Biscotti. \$12. per person

#### Cookies and Brownies

Chocolate Chip, Oatmeal and Sugar \$10. per person

#### Italian Trío

20.00 per person Cannolí's, Biscottí and Mrs. DiSalvo's Tiramisu

Plus 6% tax and 22% service charge