



## **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

*Plus 6% tax and 22% service charge ~ Minimum 50 guests*

## **Dinner Buffet**

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

*\*Add DiSalvo's Signature Wedding Soup*

**\$4.00 per person**

### **Salads**

*Garden Salad with two (2) dressings and your choice of two (2) 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 (1)*

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 (2)*

Chicken Romano • Slow Roasted Pork Loin • Seafood Newberg (*add current market price*)  
• Chicken Marsala • Beef Burgundy • Grilled Salmon • Herbed Roasted Chicken •  
Eggplant Parmesan • Cod English Style

### **Starch and Vegetable**

*Please select three (3)*

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 (1)*

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

**\$40.99 per person**

*Plus 6% tax and 22% service charge ~ Minimum 50 guests*

## Hot Lunch Buffet

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

*\*Add DiSalvo's Signature Wedding Soup*

**\$4.00 per person**

### Salads

*Please select two (2)*

Fresh Cubed Fruit  
Coleslaw  
Create Your Own Caesar

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

### Entrées

*Please select two (2)*

Chicken Romano  
Seafood Newberg  
Chicken Marsala  
Eggplant Parmesan

Beef Burgundy  
Grilled Salmon  
Slow Roasted Pork Loin  
Herbed Roasted Chicken  
Cod English Style

### Starch

*Please select one (1)*

Penne Marinara  
Chive Mashed Red Potatoes  
Herbed Rice Pilaf  
Roasted Potatoes

Parsley and Buttered Red Potatoes  
Bowtie Alfredo  
Gemelli with Pesto Cream  
Scalloped Potatoes  
Baked Three Cheese Macaroni

### Vegetable

*Please select one (1)*

Green Beans Almondine ~ Carrots and Zucchini ~ Seasonal Vegetable Medley

### Served Dessert

*Please select one (1)*

Vanilla Bean Cheesecake with a Berry Coulis ~ Chocolate Mousse ~ Tiramisu

**\$30.99 per person**

*Plus 6% tax and 22% service charge ~ Minimum 50 guests*

## Sit Down Dinner Packages

*All packages include soft beverages, rolls and butter.*

*Package price plus 6% tax & 22% service charge ~ Minimum 25 guests*

*\*Add DiSalvo's Signature Wedding Soup*

**\$4.00 per person**

### Salad

*Please select one (1)*

Garden Tossed Salad • DiSalvo's House Salad • Caesar Salad

### Starch and Vegetables

*Please select two (2)*

Parmigiano Risotto Cake	Broccoli Florets
Duchesne Potatoes	Glazed Carrots
Herb & Garlic Roasted Red Potatoes	Grilled Zucchini and Roasted Peppers
	Seasonal Vegetable Medley

### Dessert

*All packages include choice of one (1) dessert*

Vanilla Bean Cheesecake with Berry Coulis

Chocolate Mousse Cake

Mrs. DiSalvo's Tiramisu

### Sit Down Dinner Package #1

**\$39.99 per person**

Please select two (2) entrees:

#### Chicken ala Romano

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

#### Slow Roasted Pork loin

*Herb Marinade Pork loin with a Roasted Garlic Demi-Glace.*

#### Grilled Chicken Breast

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

#### Cod English Style

*Filets of Cod coated with Breadcrumbs and Baked Golden Brown.*

**Grilled Salmon**

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

**Chicken Marsala**

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

**Sit Down Dinner Package #2**

**\$49.99 per person**

Please select two (2) entrees:

**Braised Beef Short Ribs**

**Prime Rib**

*Slow Roasted Prime Rib with Natural Jus.*

**Shrimp Stuffed Salmon**

*Rock Shrimp Stuffed Salmon Filet with a Lemon Chive Cream Sauce.*

**Chicken Breast Cordon Bleu**

**New York Strip Steak**

*Grilled Center Cut with a Rich Demi-Glace.*

**Duet of Shrimp Scampi and Boneless Breast of Chicken**

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

**Sit Down Dinner Package #3**

**\$59.99 per person**

Please select two (2) entrees:

**Jumbo Lump Crab Cakes**

*Duet of Delicate Crab cakes 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 Shrimp Scampi and Filet Mignon**

*Petite Filet accompanied by a Demi-Glace with Shrimp Scampi.*

**Jumbo Shrimp Stuffed with Crab**

*Baked in a White Wine and Lemon Sauce.*

**Stuffed Filet DiSalvo**

*Center Cut Filet of Beef Stuffed with Provolone Cheese & Prosciutto then Wrapped in Bacon.*

*Finished w/ a Mushroom Demi-Glace. Add \$3.00*

## Cocktail Party Packages

*All prices are based on two hours of food consumption.*

### Package #1

\$19.00 per person

*Includes:*

Tomato and Mozzarella Bruschetta - Cheese & Fresh Vegetable Display w/ Dips -  
Polenta Parm Cakes

### Package #2

\$25.00 per person

*Please select four (4)*

Swedish Meatballs  
Chicken Satay  
Polenta Parm Cakes  
Sausage Stuffed Mushrooms

Cheese and Fresh Vegetable Display with  
Dips  
Warm Spinach and Artichoke Dip  
Tomato and Mozzarella Bruschetta

### Package #3

\$30.00 per person

*Please select five (5)*

Swedish Meatballs  
Chicken Satay  
Polenta Parm Cakes  
Sausage Stuffed Mushrooms

Cheese & Fresh Vegetable Display w/ Dip  
Warm Spinach and Artichoke Dip  
Tomato and Mozzarella Bruschetta  
Mini Crab Cakes / Add market price

## Platters

### Filet of Beef

\$30.00 per person

*With Peppercorn Demi and Creamy Horseradish and Silver Dollar Rolls*

### Italian Antipasto Display

\$20.00 per person

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

### Seared Tuna Platter

\$25.00 per person

*Sesame Crusted Ahi Tuna with a Soba Noodle Salad w/ Wasabi, Pickled Ginger and Soy Sauce.*

## Stationed Events

Chef attendant of \$100.00 per hour per station. Prices are based on a one-hour station and may be modified to accommodate your needs. Prices based on a complete stationed event package with a minimum of \$25.00 per person plus tax and gratuity.

### Chef Carved

*All chef attendant carving stations come with Silver Dollar Rolls and Relish Tray.*

Prime Rib

*With Au Jus and Creamy Horseradish*

\$18.00 per person

Pork Loin

*With Mango Chutney*

\$10.00 per person

Turkey Breast

*With Basil Aioli*

\$10.00 per person

Ham

*With Honey Mustard*

\$10.00 per person

Filet of Beef

*With Peppercorn Demi and Creamy  
Horseradish*

\$30.00 per person

Rack of Lamb

*With Mint Jelly and Roasted  
Garlic Demi*

\$20.00 per person

### Chef Attendant Pasta

*Chef attendant pasta made to order in front of you and your guests.*

#### Pasta

Penne • Bowtie

#### Sauces

Alfredo • Marinara • Oil and Garlic

#### Toppings

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

*All chef attendant pasta stations come with the following:*

House made Focaccia Bread, Parmesan Cheese, and Red Pepper Flakes.

\$20.00 per person

*Plus 6% tax and 22% service charge ~ Minimum 50 guests*

## **Bountiful Brunch Menu**

### ***Salad Station***

Fresh Garden Salad w/ Ranch & House Dressing

Fresh Fruit Salad

*\*Choice of one additional salad from the following...*

Roasted Garlic Potato Salad

Bowtie Pasta Salad

Tomato and Mozzarella Salad

### ***Breakfast Items***

Bacon

Sausage

Scrambled Eggs

Chef Guy's French Toast

Home Fries

### ***Entrées***

*(Please select (2) entrees, (1) vegetable and (1) pasta )*

Chicken Romano

Chicken Marsala

Beef Burgundy /

Braised Short Ribs

Grilled Salmon

Herbed Roasted Chicken

Eggplant Parmesan

Cod English Style

### ***Pasta***

Penne Marinara

Bowtie Pasta with Pesto Cream

### ***Vegetables***

Seasonal Vegetable Medley

Broccoli Florets with Carrots

Green Beans Almondine

### ***Beverage Service***

Juice Station featuring

Orange, Tomato, Pineapple and Grapefruit Juices.



Served Coffee, Tea, and Soft Drinks

**\$29.99 per person**

*Plus 6% tax and 22% service charge ~ Minimum 50 guests*

## **Bountiful Brunch add-ons to enhance your day!**

### ***Chef Attended Carving Station***

Breast of Turkey w/Cranberry Mayonnaise...**\$8.00 per person**

Top Round of Beef w/ au Jus and Horseradish Sauce...**\$9.00 per person**

Honey Glazed Ham w/ Bourbon Raisin Sauce...**\$8.00 per person**

### ***Chef Attended Omelet Station***

Made to order omelets with a choice of assorted cheeses, fresh vegetables, and herbs.

**\$10.00 per person**

### ***Desserts served at table***

Mrs. DiSalvo's Tiramisu

Fudge Brownie ala Mode

Chocolate Mousse Cake

Chocolate Mousse

Vanilla Bean Cheesecake w/ Berry Coulis

**\$10.00 per person**

## **Dessert Menu**

### ***Dessert Served***

Mrs. DiSalvo's Tiramisu  
Fudge Brownie ala Mode  
Chocolate Mousse Cake  
Chocolate Mousse  
Vanilla Bean Cheesecake w/ Berry Coulis  
**\$10.00 per person**

### ***Dessert Stations***

*All stations are based on one (1) hour consumption after dinner.*

### **Chocolate Fondue**

With Strawberries, Marshmallows, Pretzels, Seasonal Fruit and Biscotti  
**\$10.00 per person**

### **Cookies and Brownies**

Chocolate Chip, Oatmeal and Sugar  
**\$8.00 per person**

### **Italian Trio**

Cannolis, Biscotti, and Mrs. DiSalvo's Tiramisu  
**\$15.00 per person**

# Catering & Takeout Menu

## Party Trays

Small Serves up to 10 guests - Large Serves up to 20 guests

### ***Cheese & Vegetable***

A selection of domestic cheeses and garden-fresh vegetables with Ranch and Honey Mustard

\$59.00 small / \$149.00 large

### ***Antipasto***

A selection of Salamis and Cured Meats accompanied by Kalamata Olives, Roasted Red Peppers and Marinated Artichoke

\$89.00 small / \$159.00 large

### ***Asian Seared Tuna***

Ahi Tuna Loin Seared Rare then Crusted with Sesame Seeds. Served on a Bed of Asian Noodles with Wasabi, Pickled Ginger, and Sweet Soy

\$99.00 small / \$189.00 large

## Appetizers

*All appetizers are sold by the dozen. We recommend you have at least two pieces per person.*

***Shrimp Cocktail***...Market price per doz ~ ***Artichoke Romano***...\$39.00 per doz

***Hawaiian BBQ Shrimp***... Market price per doz ~ ***Sausage St Banana Peppers***...\$59.00 per doz

***Tomato Bruschetta***...\$.39.00 per doz ~ ***Mini Crab Cakes***...Market price per doz

## Pasta

*All pasta items are accompanied by garlic toast.*

Small Serves up to 10 guests - Large Serves up to 20 guests

***Spaghetti & Meatballs***...\$99.00 small / \$169.00 large

***Penne Marinara***...\$89.00 small / \$159.00 large

***Fettuccini Alfredo***...\$89.00 small / \$159.00 large

***Penne Puttanesca***...\$99.00 small / \$169.00 large

***Linguini Primavera***...\$79.00 small / \$149.00 large

## Salad Trays

Small Serves up to 10 guests - Large Serves up to 20 guests

### ***DiSalvo's House Salad***

Crisp field Greens topped with Gorgonzola Cheese, Golden Raisins, and Toasted Walnuts. Accompanied by a Balsamic Vinaigrette

\$69.00 small / \$129.00 large

**Add Grilled Chicken Breast**  
\$59.00 small / \$99.00 large

**Caesar Salad**

Romaine Lettuce tossed in Our House Dressing with Parmesan Cheese and Crouton  
\$49.00 small / \$89.00 large

**Add Grilled Chicken Breast**  
\$59.00 small / \$99.00 large

**Roasted Garlic & Basil Potato Salad**

Red Skin Potatoes in a Rich Dressing of Basil, Roasted Garlic and Mayonnaise.  
\$59.00 small / \$99.00 large

**Potatoes and Vegetables**

Small Serves up to 10 guests - Large Serves up to 20 guests

**Oven Roasted Red Bliss Potatoes...**\$59.00 small / \$99.00 large

**Macaroni & Cheese...**\$59.00 small / \$99.00 large

**Green Beans ...**\$59.00 small / \$99.00 large

**Vegetable Medley...**\$59.00 small / \$99.00 large

**Parmesan Risotto Cakes...**\$79.00 small / \$149.00 large

**Chef Guy's Wedding Soup**

\$10.00 quart

**House Specialties**

Small Serves up to 10 guests - Large Serves up to 20 guests

**Chicken Marsala**

Sauté Chicken Breast in a Rich Marsala Mushroom Pan Sauce  
\$99.00 small / \$189.00 large

**Shrimp & Lobster Ravioli with Sherry Cream Sauce**

Delicate Pasta filled with Shrimp, Lobster, and Basil in a Lobster Sherry Cream Sauce  
\$129.00 small / \$249.00 large

**Sliced Roast Beef Au Jus**

Slow roasted top sirloin thinly sliced served in its own natural au jus  
\$119.00 small / \$199.00 large

**Eggplant Parmesan**

Fresh Eggplant layered with Provolone Cheese and Marinara then Baked  
\$129.00 small / \$249.00 large

**Chicken Romano**

Chicken Breast in a Romano Cheese Batter with a Lemon Butter Sauce  
\$99.00 small / \$189.00 large

**Grilled Salmon**

Atlantic Salmon with a Rich Artichoke Butter Sauce

\$119.00 small / \$199.00 large

**Cod English Style**

Cod Filets baked with lemon, white wine and topped with seasoned breadcrumbs

\$119.00 small / \$199.00 large

**Dessert**

Mrs. D's Tiramisu...\$89.00 (serves 8)

Chocolate Chip Cookies...\$29.00 per dozen

Brownies...\$29.00 per dozen

Vanilla Bean Cheesecake...\$49.00 (10" round)

Fresh Fruit Tray...\$79.00 small / \$129.00 large