



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

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

Wedding Buffet Dinner

*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 (2) dressings and your choice of two (2) 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 (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*

\$75.00 per person

Plus 6% tax and 22% service charge ~ Minimum 100 guests

Wedding Sit Down Dinner

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 (1)

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

Entrées

Please select two (2)

Chicken ala Romano – *Chicken Breast in a Rich Romano Batter with a Lemon Butter Sauce.*
Slow Roasted Pork Loin – *Herb Marinade Porkloin 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 Bread Crumbs 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.*

Starch and Vegetable

Please select one (1) starch and one (1) 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

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 (1)

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

Entrées

Please select two (2)

Prime Rib – *Slow Roasted Prime Rib with Natural Jus.*

Shrimp Stuffed Salmon – *Rock Shrimp Stuffed Salmon Filet w/ Lemon Chive Cream Sauce.*

Chicken Saltimbocca

Braised Beef Short Ribs

New York Strip Steak – *Grilled Center Cut with a Rich Demi Glace.*

Shrimp Scampi & Chicken Breast – *Lemon, Basil, Artichokes, & Roasted Red Peppers.*

Starch and Vegetable

Please select one (1) starch and one (1) 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

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Package #3

*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 (1)

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

Entrées

Please select two (2)

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 Vegetable

Please select one (1) starch and one (1) 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 Au 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

\$4.00 per person

Add an additional Entree to Buffet

\$5.00 per person

Add an additional Starch or Vegetable to Buffet

\$3.00 per person

Chocolate Fondue Station - *With Fresh Strawberries and Biscotti*

\$6.00 per person

Bar Upgrades

Name Brands

Smirnoff Vodka, Beefeater's Gin, Bacardi Light, Jim Beam, Canadian Club, Captain Morgan's Spiced Rum, Dewar's Scotch, Peach Schnapps, Amaretto, Coffee Liquor.

Imported Italian Red and White Wines and a Sweet White Wine of your choice

Your choice of Two Domestic Beers

\$ 7.00 per person

Premium Brands

Absolut Vodka, Bombay Gin, Bacardi Light, Captain Morgan's Spiced Rum,

Maker's Mark Bourbon, Crown Royal, Johnnie Walker Red Label,

Peach Schnapps, Coffee Liquor, Amaretto

Imported Italian Red and White Wines and a Sweet White Wine of your choice

Your Choice of Two Domestic Beers

\$10.00 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	Asparagus in Phyllo with Asiago – \$3.50 per piece
Vegetable Spring Rolls – \$3.00 per piece	Assorted Mini Quiche – \$3.00 per piece
Swedish Meatballs – \$3.00 per piece	Shrimp Cocktail – Market Price
Chicken Satay – \$3.00 per piece	Oysters Raw/Rockefeller – Market Price
Spanakopita – \$3.00 per piece	Scallops wrapped in Bacon – \$4.00 per piece
Clams Raw/ Casino – Market Price	

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

Grilled Shrimp Cocktail

4.00 per piece / minimum 2 pieces per person
w/ a Hawaiian BBQ Sauce & Soba Noodle Salad

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 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