



## 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  
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*

325 McKinley Avenue, Latrobe, PA 15650 Phone: 724.539.0500 [www.disalvosrestaurant.com](http://www.disalvosrestaurant.com)

### **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**

Pulled Pork Sliders

\$150.00 feeds 20

Mac and Cheese w/ Bacon and Scallions

\$150.00 feeds 20

### **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