

Breakfast Catering

ULTIMATE BRUNCH BUFFET serves 10-12 • \$240

includes rolls and butter
assorted breakfast pastries and muffins
virginia baked ham
lemon-caper chicken
scrambled eggs
french toast (with syrup)
breakfast potatoes
applewood smoked bacon

Breakfast Sandwiches

by the dozen • \$60

CHOOSE UP TO 3 (FROM LIST BELOW)

egg, tomato, ham and cheddar on foccacia
sausage, egg and provolone on foccacia
bacon, egg and cheddar on foccacia
bacon, egg and cheddar wrap
scrambled egg, peppers, onions, ham
and cheddar wrap
spinach, provolone and egg whites on
wild mushroom wrap

Beverages

SODA/BOTTLED WATER \$1.50 per can • \$4 per 2L.

pepsi • diet pepsi • ginger ale
7-up • iced tea • bottled water

PREMIUM BOTTLED WATER \$3 PER BOTTLE

san pelli-grino • acqua panna

COFFEE • \$20

10 servings • includes cups, cream, and sugar

A \$20.00 DELIVERY FEE WILL BE ADDED TO ALL ORDERS WITHIN
A 10 MILE RADIUS.

CUTLERY AND PLATES = \$1.50 PER PERSON
INCLUDES ROLLED SILVERWARE, PLATES AND NAPKINS

ALL ORDERS INCLUDE APPROPRIATE SERVING UTENSILS.



Pick-Up | Drop-Off



(716) 683-7990

ORDER ONLINE:

www.salvatorecatering.net

6461 Transit Road, Depew, NY 14043

DELIVERY FEE: \$20 within a 10 mile radius

Wraps & Sandwiches

\$45 • Per Platter

CHOOSE A VARIETY OF 3
each platter includes 6 wraps/sandwiches
cut in half for a total of 12 pieces
includes mayo, mustard and pickle spears

Wraps

GRILLED VEGGIE

fresh grilled vegetables with pesto and hummus

CHICKEN CAESAR

sliced grilled chicken, fresh cut romaine
with asiago cheese and our homemade
caesar dressing

TUNA SALAD WRAP

tuna salad with onions, celery,
lettuce and tomato

CHICKEN MILANESE

panko crusted chicken, escarole lettuce,
asiago cheese and tomato served
with a balsamic glaze

ROASTED RED PEPPER AND TURKEY

turkey with mixed greens, roasted red peppers,
smoked gouda and a roasted red pepper aioli

Sandwiches

ROAST BEEF

freshly sliced roast beef and provolone served
with our homemade horseradish mayonnaise on
foccacia

HAM & SWISS

classic ham and swiss served on Costanzo's loaf

ITALIAN ASSORTED

ham, salami, capicola and provolone with
italian dressing served on a sesame loaf

WALDORF CHICKEN SALAD

diced chicken, arugula, apples, dried cranberries
and red onion on wheatberry bread with
creamy Waldorf dressing

CLASSIC TURKEY

freshly sliced turkey breast, provolone,
lettuce, and tomato served on a sesame loaf
with seasoned italian oil

TUNA SALAD SANDWICH

tuna salad with onions, celery, lettuce,
tomato and American cheese on wheat bread

Platters • 10-12 guests

FRESH FRUIT PLATTER \$40

freshly sliced cantaloupe, honeydew, pineapple,
watermelon and grapes, garnished with strawberries
and served with our cannoli dip

DOMESTIC CHEESE PLATTER \$40

fresh diced cheddar, swiss and hot pepper jack cheese
served with a variety of crackers

CRUDITE DISPLAY \$45

celery, carrots, zucchini, yellow squash, red pepper
and broccoli served with our roasted vegetable dip
and garlic hummus

IMPORTED CHEESE PLATTER \$55

Yancey's Fancy XXX cheddar, dill havarti, smoked
gouda and cranberry stilton served with crackers

ITALIAN CHARCUTERIE \$65

salami, sopressata, mortadella, capicola, prosciutto,
fresh pesto mozzarella, asiago, smoked gouda, roasted
garlic cheddar

MEDITERRANEAN BOARD \$65

roasted marinated vegetables: eggplant,
yellow squash and bell pepper, served with pita,
hummus and dill tzatziki

SHRIMP COCKTAIL PLATTER \$85

30 jumbo shrimp served with lemons and cocktail sauce

Signature Bread • \$12 per loaf

EACH LOAF SERVES APPROXIMATELY 3 - 4 PEOPLE

GARLIC ~ SPINACH ~ BRUSCHETTA

SAUSAGE ~ 1/2 SPINACH & 1/2 SAUSAGE

our signature breads can be served warm and ready
to go or can be refrigerated with warming instructions
for you when you are ready to serve

Homemade Flatbreads • \$15 each

FLATBREADS ARE CUT INTO 8 SLICES AND
SERVES APPROXIMATELY 4 PEOPLE

CARBONARA

bechamel, mozzarella, prosciutto,
sweet green peas, red onion, cracked pepper

THE PICONE

crushed tomatoes, garlic, mozzarella cheese,
basil, prosciutto

CRUMBLLED MEATBALL

crumbled meatball, fresh parsley, fresh mozzarella,
homemade red sauce topped with fresh arugula

CARAMELIZED BLUE

tuscan olive oil, caramelized onions, crumbled blue
cheese, mascarpone cheese & fresh parsley

MARGARITA

mozzarella cheese, homemade red sauce & fresh basil

Prime Sit-Down Dinner \$275

10-12 guests • Includes rolls and butter

CHATEAUBRIAND
served with our signature butter

CHOICE OF 3 SIDES
Salvatore's classic caesar italian chop salad
white truffle tortellini lobster mac n cheese
grilled asparagus broccoli polonaise

Backyard Bash \$190

10-12 guests • Includes rolls and butter

ENTREES (CHOOSE 2)
sliced top round of beef
(includes kimmelweck rolls and condiments)
hickory bbq chicken
bourbon chicken
Tennessee bourbon pulled pork

SIDES (CHOOSE 3)
Salvatore's classic caesar salad fresh garden salad
lemon-cucumber orzo mac n cheese
mini yukon potatoes garlic green beans
domestic cheese platter fresh fruit platter

Hot Buffet \$200

10-12 guests • Includes rolls and butter

ENTREES (CHOOSE 2)
lemon-caper chicken chicken milanese
chicken parmigiana Mimi's meatballs
sliced top round of beef
(includes kimmelweck rolls and condiments)

SIDES (CHOOSE 3)
Salvatore's classic caesar salad fresh garden salad
baked penne fettuccine alfredo
mini yukon potatoes garlic green beans
seasonal vegetables

Deli Buffet \$170

Serves 10-12 guests • Includes Cookie & Brownie Platter

WRAP AND SANDWICH PLATTER (CHOOSE 3)
grilled veggie wrap chicken caesar wrap
roasted red pepper turkey wrap roast beef sandwich
classic turkey sandwich tuna salad sandwich
waldorf chicken salad sandwich

SIDES (CHOOSE 2)
cole slaw fresh fruit display
fresh garden salad caesar salad
lemon-cucumber orzo tortellini pasta salad

Cold Hors D'oeuvres • by the dozen

GF MELON BALL PROSCIUTTO SKEWERS \$19
cantaloupe and honeydew with prosciutto di parma

GF LOADED BAKED POTATO BITES \$17
sliced baked potatoes topped with sour cream,
cheddar cheese, scallions and applewood smoked bacon

GF CAPRESE SKEWERS \$18
fresh mozzarella, cherry tomatoes and basil
with a balsamic glaze

CRANBERRY AND GOAT CHEESE \$17
homemade cranberry preserves with
goat cheese crumbles served on wheatberry

SMOKED SALMON \$28
served with herbed cream cheese on wheatberry

BEEF ON WECK CROSTINI'S \$17
sliced roast beef on a crostini served with
a horseradish cream sauce and kosher salt

Hot Hors D'oeuvres • by the dozen

CRAB CAKES \$36
crab cakes served with stone grain mustard aioli

PARMESAN ITALIAN CHICKEN WINGS \$22
garlic, pepper, italian seasoning, parsley flakes
and parmesan cheese

STUFFED MUSHROOMS \$18
spinach and ricotta stuffed mushrooms

ARTICHOKE FRANÇAISE \$18
parmesan, breadcrumbs and garlic butter

MINI CHICKEN CORDON BLEU \$18
served with a creamy mustard sauce

Salads • 10-12 guests

SALVATORE'S CLASSIC CAESAR \$45
fresh romaine lettuce with our homemade
caesar dressing and homemade croutons

GF FRESH GARDEN SALAD \$45
mixed greens, cucumber, shredded carrots
and cherry tomatoes with a red wine vinaigrette

GF ITALIAN CHOP SALAD \$50
fresh iceberg chiffonade, pancetta bacon,
shredded mozzarella, diced red onion,
basil tomatoes and garbanzo beans tossed
in a dijon mustard vinaigrette

GF VERMONT SALAD \$60
baby greens, sharp yancey's cheddar cheese,
candied pecans, fresh apples and dried cherries
tossed in vermont maple dressing

ADD SLICED GRILLED CHICKEN TO ANY SALAD \$25

Pasta • 10-12 guests

LEMON, CUCUMBER ORZO \$45
orzo, fresh cucumber, roasted red pepper,
red onion and goat cheese with lemon vinaigrette

TORTELLINI PASTA SALAD \$50
cheese tortellini, oven roasted tomatoes,
spinach, black olives and feta with pesto sauce

MAC N CHEESE \$50
homemade mac n cheese with ritz cracker topping

BAKED PENNE \$45
penne marinara, parmigiano and baked mozzarella

FETTUCCINE ALFREDO \$45
creamy alfredo sauce served with fettuccine,
topped with parmigina cheese and basil

FAVORITES:

WHITE TRUFFLE TORTELLINI \$65
our famous white truffle cream sauce served
with tortellini

LOBSTER MAC N CHEESE \$85
our homemade mac n cheese with fresh lobster

BOLOGNESE \$75
local short rib, rigatoni, mascarpone, pea shoots

Starch • 10-12 guests

TWICE BAKED POTATOES \$40
our famous potato

GF MINI YUKON POTATOES \$30
mini yukon golds, seasoned and baked in olive oil

GF ROASTED POTATO MEDLEY \$35
diced sweet potato, yukon potatoes and purple fingerling
potatoes with onions, salt, pepper and garlic

GARLIC MASHED \$30
Salvatore's famous garlic mashed

Vegetables • 10-12 guests

GF SEASONAL VEGETABLES \$40
broccoli, green beans, carrots and red peppers
lightly seasoned

GF GARLIC GREEN BEANS \$40
green beans with garlic salt and pepper

BROCCOLI POLONAISE \$45
sauteed broccoli with butter, breadcrumbs
and hard boiled egg

GRILLED ASPARAGUS \$45
seasoned with salt, pepper and garlic

Entrées • 10-12 guests

LEMON-CAPER CHICKEN \$60
seasoned chicken breast seared and then topped with
a lemon-caper sauce and garnished with fresh parsley

CHICKEN MILANESE \$60
panko crusted chicken topped with tomatoes,
red onion, shaved asiago & balsamic glaze

CHICKEN PARMIGIANA \$60
breaded and baked, then topped with
marinara sauce and fresh mozzarella cheese

GF BOURBON CHICKEN \$60
chicken breast served with a bourbon glaze and
garnished with pineapple relish

GF TUSCAN CHICKEN \$90
french chicken breast seasoned with garlic,
sage, rosemary, kosher salt and ground pepper

PESTO SALMON \$75
salmon served with tomatoes, corn
a frisée garnish and pesto aioli

ROAST BEEF \$75
slow roasted sliced sirloin served with rolls,
horseradish and au jus

FRESH SALMON \$65
severed with our lobster dill sauce

MIMI'S MEATBALLS \$55
house ricotta, our red sauce and basil garnish

CHATEAUBRIAND • \$120

serves 10-12 people
beef tenderloin, baked medium and served with
rolls and Salvatore's steak butter

Desserts

MINI CANNOLI • PER DOZEN \$40

CHOCOLATE COVERED STRAWBERRIES \$45
PER DOZEN

ASSORTED DESSERTS PLATTERS \$45
serves 10-12 guests • 2 pieces per guest

CHOOSE UP TO 4 (FROM LIST BELOW)
lemon bars
raspberry cheesecake squares
deluxe brownie bites
raspberry almond bar
chocolate peanut butter dream squares
caramel oatmeal bar

THE COOKIE & BROWNIE PLATTER \$35
includes brownie bites with one dozen cookies

CHOOSE UP TO 3 (FROM LIST BELOW)
chocolate chip m&m
oatmeal raisin peanut butter
sugar macadamia nut