

## 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, and wedding receptions trained to your specific guidelines and held in one of Latrobe's most treasured and magnificent Historical landmarks.

Our unique 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 and your final goodnight.

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

325 McKinley Avenue, Latrobe, PA 15650 • Phone: 724.539.0500 •

[www.disalvosrestaurant.com](http://www.disalvosrestaurant.com)



# Wedding Buffet Dinners

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

## 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  
Beef Burgundy  
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

\$39.99 per person  
Plus 6% tax and 20% 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

### **Soups**

Please Select One

Wedding Soup • Tomato Basil • Chef's Seasonal Selection

### **Salads**

Please Select One

Garden Tossed Salad • DiSalvo'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

\$39.99 per person

Plus 6% tax and 20% service charge





## Wedding Sit Down Dinners Package #2

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

### **Soups**

Please Select One

Wedding Soup • Tomato Basil • Chef's Seasonal Selection

### **Salads**

Please Select One

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

### **Entrées**

Please Select Two

Prime Rib – Slow Roasted Prime Rib with Natural Au Jus

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

Spinach & Feta Stuffed Chicken Breast – Slow Roasted then Finished with a  
Lemon Chicken Jus.

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

Duet of Crab Stuffed Shrimp 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

\$45.99 per person

Plus 6% tax and 20% service charge





## Wedding Sit Down Dinners Package #3

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

### **Soups**

Please Select One

Wedding Soup • Tomato Basil • Chef's Seasonal Selection

### **Salads**

Please Select One

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

### **Entrées**

Please Select Two

Jumbo Lump Crabcakes – Duet of Delicate Crabcakes 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 Crab Stuffed Shrimp 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

\$49.99 per person

Plus 6% tax and 20% service charge





## Wedding Package Upgrades



### *Buffet Upgrades*

Prime Rib – With Horseradish Sauce and Natural Au Jus

\$6. per person

Rack of Lamb – With Mint Jelly and Roasted Garlic Demi Glace

\$12. per person

Filet of Beef – With Peppercorn Demi Glace and Dijon Aioli

\$9. per person

Add an additional Salad to Buffet

\$2. per person

Add an additional Entrée to Buffet

\$3. per person

Add an additional Starch or Vegetable to Buffet

\$2. per person

Chocolate Fondue Station – With Fresh Strawberries and Biscotti

\$4. 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

Burgundy, Blush, Chablis

Your Choice of Two Domestic Beers

\$5. 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,


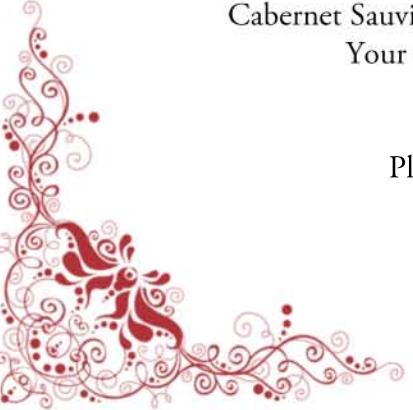
Peach Schnapps, Coffee Liquor, Amaretto

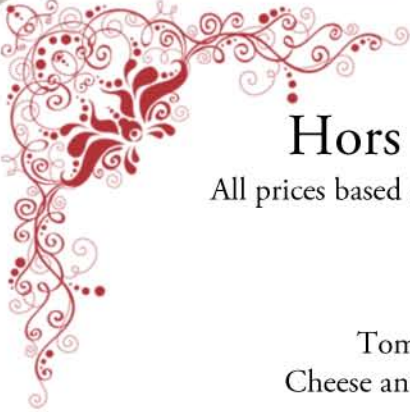
Cabernet Sauvignon, Chardonnay and White Zinfandel

Your Choice of Two Domestic Beers

\$7. per person

Plus 6% tax and 20% service charge





## Hors d'Oeuvres Packages

All prices based on one hour of pre-dinner hors d'Oeuvres.

### **Package #1**

\$7. per person

Includes:

Tomato and Mozzarella Bruschetta  
Cheese and Fresh Vegetable Display with Dips

### **Package #2**

\$9. per person

Please Select Four

Tomato and Mozzarella Bruschetta  
Vegetable Springrolls  
Swedish Meatballs  
Chicken Satay  
Assorted Mini Quiche  
Cheese and Fresh Vegetable Display with Dips  
Seafood Stuffed Mushrooms  
Warm Spinach and Artichoke Dip

### **Package #3**

\$12. per person

Please Select Five

Tomato and Mozzarella Bruschetta  
Asparagus in Phyllo with Asiago  
Swedish Meatballs  
Spanakopita  
Scallops wrapped in Bacon  
Assorted Mini Quiche  
Cheese and Fresh Vegetable Display with Dips  
Vegetable Springrolls  
Warm Spinach and Artichoke Dip  
Chicken Satay  
Mini Crabcakes

### **Platters**

The following platters are available to compliment any of the above packages.

#### *Italian Antipasto Display*

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

\$12. per person

#### *Seared Tuna Platter*

Sesame Crusted Ahi Tuna Loin Sliced with a Soba Noodle Salad.  
Presented with Wasabi, Pickled Ginger and Soy Sauce.

\$14. per person

Plus 6% tax and 20% service charge





## Small Bites

Prices based on 2 pieces per person minimum

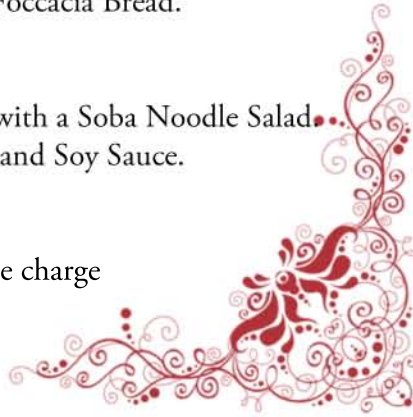

- Tomato and Mozzarella Bruschetta – \$1.50 per piece
- Vegetable Springrolls – \$2.25 per piece
- Swedish Meatballs – \$1.25 per piece
- Chicken Satay – \$2.50 per piece
- Spanakopita – \$2.50 per piece
- Asparagus in Phyllo with Asiago – \$2.50 per piece
- Assorted Mini Quiche – \$2.50 per piece
- Shrimp Cocktail – \$3.00 per piece
- Oysters Rockefeller – \$3.50 per piece
- Scallops wrapped in Bacon – \$3.00 per piece

## Platters and Displays

Prices based on 2 pieces per person minimum

- Fresh Domestic Cheese and Vegetable  
Swiss, Cheddar, and Provolone Cheeses with a Selection of Seasonal Vegetables.  
Accompanied by Buttermilk Ranch Dip.  
\$5. per person
- Maryland Shrimp and Crab Dip  
Hot shrimp and crab baked golden brown.  
Accompanied by Toasted Crostini and Focaccia Bread.  
\$6. per person
- Italian Antipasto Display  
A selection of gourmet meats and cheeses with Grilled and Roasted Vegetables.  
\$12. per person
- Imported Cheese Display  
A selection of imported Cheddars, Swiss, Chevre, and Brie.  
Accompanied by Crostini and Warm Focaccia.  
\$9. per person
- Spinach and Artichoke Dip  
Warm Spinach and Artichokes in a Creamy Parmesan Dip.  
Accompanied by Toasted Crostini and Focaccia Bread.  
\$5. 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.  
\$14. per person

Plus 6% tax and 20% service charge







## Soups, Vegetable & Starch Selections

All selections are subject to seasonal availability.  
If there is any soup, starch or vegetable that you would prefer,  
please let us know.

We will gladly create a custom menu for you.

### Soup Selections

DiSalvo's Wedding Soup	Cream of Mushroom
Chicken Pastina	Broccoli and Cheddar
Leek and Potato	Loaded Baked Potato
Beef Vegetable	Butternut Squash Bisque
Tomato Basil	Chicken Noodle

### Pasta Selections...add 3.00 per person

Pasta Course is Available with Sit-Down Dinners.  
As a Individual Course or Family Style with Dinner.  
Penne Marinara ~ Bowtie Alfredo ~ Gemelli Puttanesca

### Fresh Vegetable Selections

Broccoli Florets  
Grilled Zucchini and Red Peppers  
Green Beans with Julienne Carrots  
Medley of Carrots, Zucchini and Cauliflower  
Honey Glazed Carrots  
Butternut Squash (Seasonal)  
Asparagus (Seasonal)  
Wilted Spinach  
Sugar Snap Peas  
Slow Roasted Tomatoes

### Starch Selections

Roasted Red Skins  
Chateau Potatoes  
Wild Rice Pilaf  
Duchesne Potatoes  
Potatoes Au Gratin  
Twice Baked Potatoes  
Baked Potato  
Potatoes Dauphinoise  
Parmesan Risotto Cake  
Roasted Garlic Whipped Potatoes  
Wild Mushroom Risotto



Country Style Mashed Redskin Potatoes

## Dessert

Served

Mrs. DiSalvo's Tiramisu

\$6. per person

Pecan Ball

\$4. per person

Fudge Brownie ala Mode

\$5. per person

Chocolate Mousse Cake

\$6. per person

Apple Dumpling

\$6. per person

Cookies and Cream Chocolate Mousse

\$5. per person

Chocolate Ganache Tart

\$7. per person

Vanilla Bean Cheesecake

\$6. per person

## Dessert Stations

All stations based on a one hour consumption after dinner.

Chocolate Fondue

With Strawberries, Marshmallows, Pretzels, Seasonal Fruit and Biscotti.

\$8. per person

Cookies and Brownies

Chocolate Chip, Oatmeal and Sugar

\$5. per person

Chocolate Truffles

Hand rolled flavored with Espresso, Raspberry and Orange

\$12. per dozen

Selection of Mini Desserts

Lemon Tarts, Chocolate Ganache Tarts and Chocolate Dipped Strawberries

\$10. per dozen

Plus 6% tax and 20% service charge