

## Banquet 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 tailored 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.

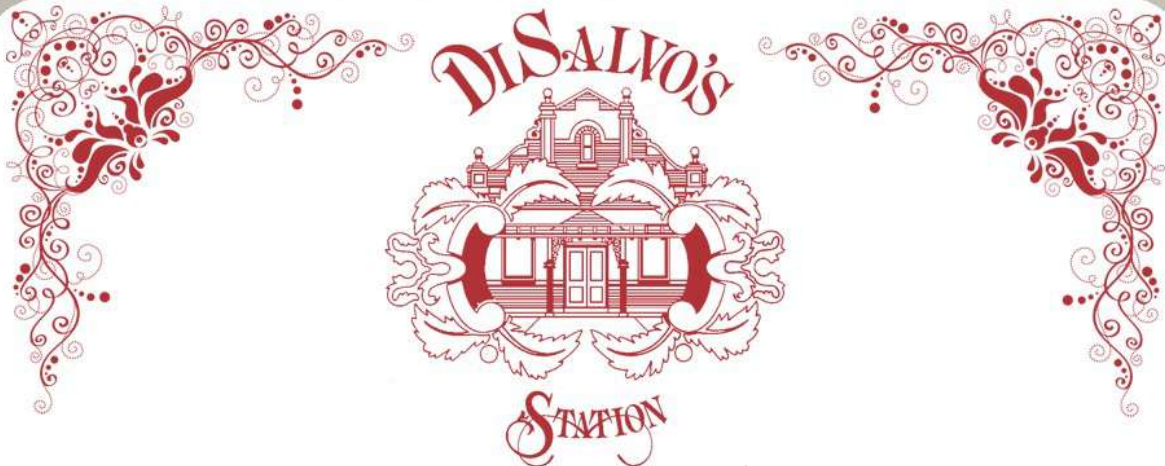
Our experienced staff and managers are here to assist you in any way possible, starting with your original strategy and ending with the final goodnight.

After all, at DiSalvo's, the success of your event is our only "train of thought"

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

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





## Sit Down Lunch

All lunches include choice of soup or salad, choice of vegetable and starch, choice of dessert, beverage service, rolls, and butter.

### Salads & Soups

Please Select One

Garden Tossed Salad • Caesar Salad

Wedding Soup • Potato Leek Soup

### Entrées

Please Select Two

Chicken Romano

*Chicken Breast in a Golden Brown Romano Crust.*

**Grilled Salmon**

*Grilled Salmon Fillet with a Lemon Butter Sauce.*

**Penne Primavera**

*Pasta and Vegetables tossed together in Olive Oil and Garlic*

Cod English Style

*Cod Fillets topped with Seasoned Breadcrumbs and a Light Lemon Sauce.*

**Chicken Marsala**

*Sautéed Chicken Breast in a Mushroom Marsala Sauce.*

### Starch and Vegetables

Please select one starch and one vegetable

Whipped Potatoes

Wild Rice Pilaf

**Grilled Zucchini and Roasted Peppers**

Steamed Broccoli Florets with Carrots

Green Beans Almondine

Glazed Carrots

### Dessert

Please select one

Chocolate Mousse • Tiramisu

**Vanilla Bean Cheesecake w/ Berry Coulis**

\$24.99 per person  
Plus 6% tax and 22% gratuity  
Minimum of 35 guests



## Hot Lunch Buffet

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

### Salads

Please select two

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

Chicken Romano  
Beef Burgundy  
Slow Roasted Pork Loin  
Grilled Salmon  
Seafood Newberg

Herbed Roasted Chicken  
Chicken Marsala  
Eggplant Parmesan  
Cod English Style

### Starch

Please select one

Bowtie Alfredo  
Gemelli with Pesto Cream  
Scalloped Potatoes  
Baked Three Cheese Macaroni

Penne Marinara  
Chive Mashed Red Potatoes  
Herbed Rice Pilaf  
Roasted Potatoes  
Parsley and Buttered Red Potatoes

### Vegetable

Please select one

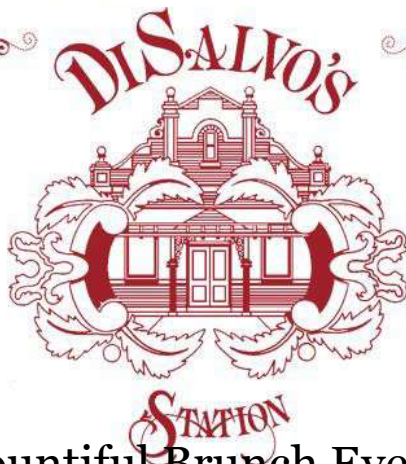
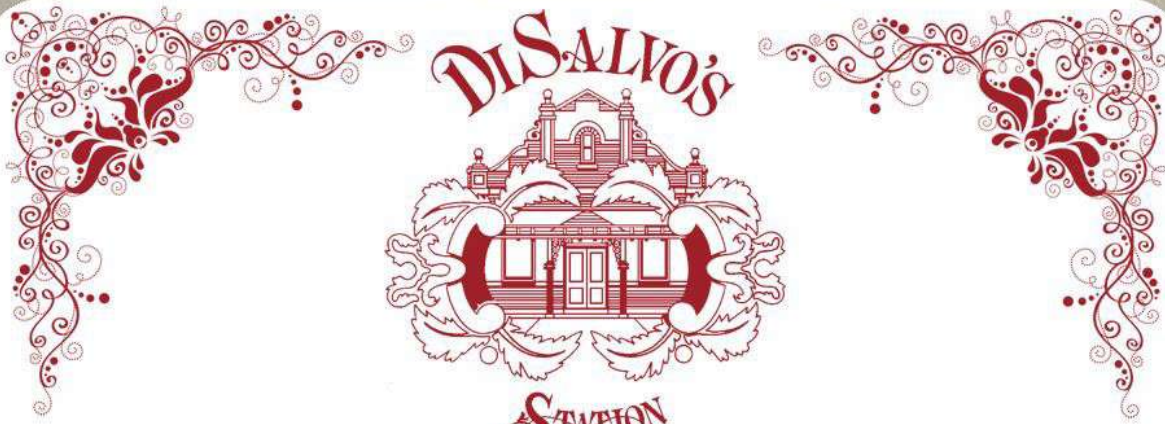
Green Beans Almondine ~ Carrots and Zucchini ~ Seasonal Vegetable Medley

### Served Dessert

Please select one

Chocolate Mousse • Tiramisu • Vanilla Bean Cheesecake w/ Berry Coulis

\$24.99 per person  
Plus 6% tax and 22% gratuity  
Minimum 35 guests



## Bountiful Brunch Event

### **Salad Station**

Fresh Garden Salad w/ Ranch & House Dressing  
Fresh Fruit Salad

*Choice of (1) 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

*Please select (2) Entrees, (1) Pasta, and (1) Vegetable*

### **Entrees**

Chicken Romano  
Chicken Marsala  
Beef Burgundy / Braised Short Ribs  
Grilled Salmon  
Herb Roasted Chicken  
Eggplant Parmesan  
Cod English Style

### **Pasta**

Penne Marinara  
Bowtie Pasta with Pesto Cream

### **Vegetable**

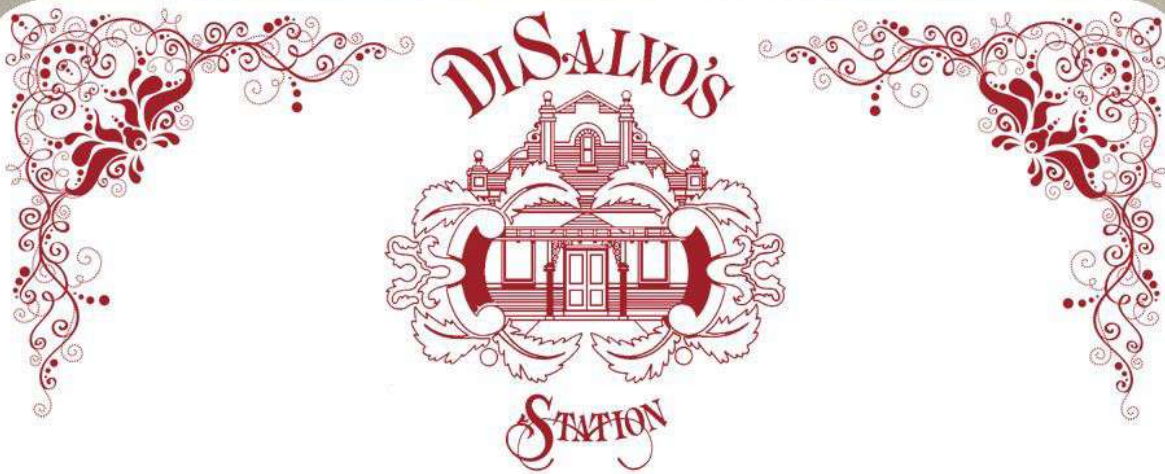
Seasonal Vegetable Medley  
Broccoli Florets with Carrots  
Green Beans Almondine

### **Beverage Service**

Juice Station featuring Orange, Tomato, Pineapple, and Grapefruit  
Served Coffee, Tea, and Soft Drinks

\$24.99 per person  
Plus 6% tax and 22% service charge





## Bountiful Brunch Add On's

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

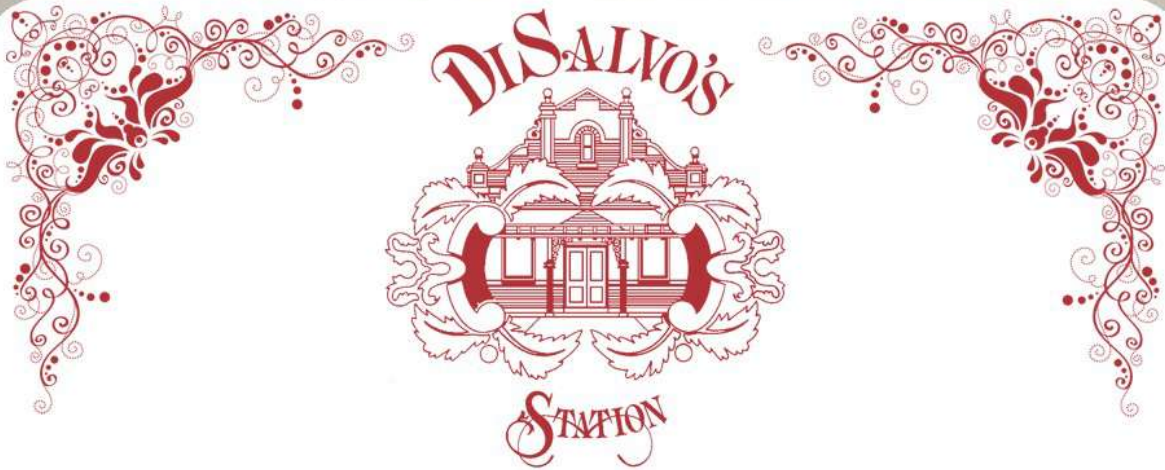
- Breast of Turkey – Accompanied by Cranberry Mayonnaise  
\$6.00 per person
- Top Round of Beef – Accompanied by au Jus and Horseradish  
\$7.00 per person
- Honey Glazed Ham – Accompanied by Bourbon Raisin Sauce  
\$6.00 per person

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

- Made to order omelets with your choice of assorted cheeses, fresh  
vegetables, and fresh herbs  
\$8.00 per person

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

- \$8.00 per person
- Mrs. DiSalvo's Tiramisu  
Fudge Brownie ala Mode  
Chocolate Mousse Cake  
Chocolate Mousse  
Vanilla Bean Cheesecake w/ Berry Coulis



## Sit Down Dinners

### Silver Package

Includes 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 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

*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  
Broccoli Florets

##### Glazed Carrots

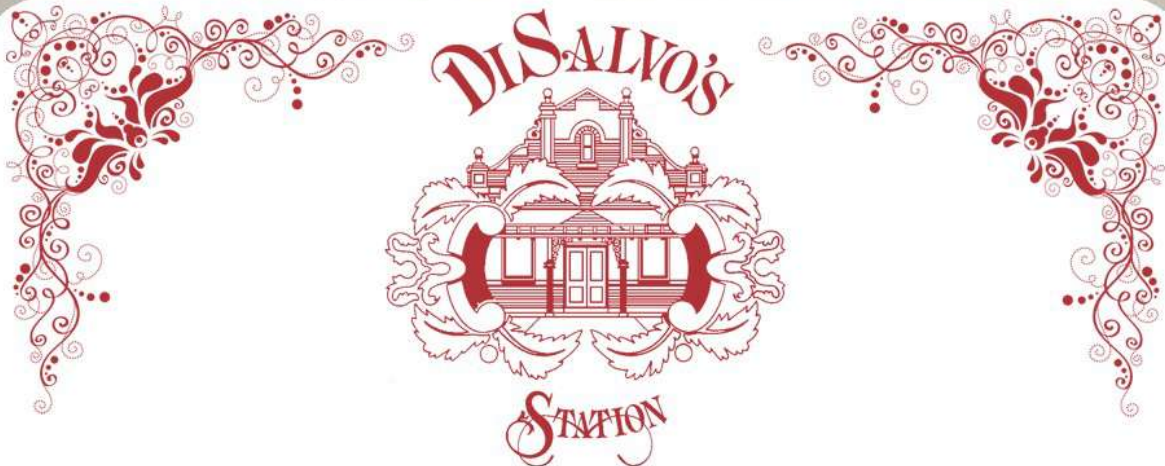
Grilled Zucchini and Roasted  
Peppers Seasonal Medley of  
Vegetables

#### Dessert

Please select one

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

\$34.99 per person  
Plus 6% tax and 22% gratuity  
Minimum of 35 guests



## Sit Down Dinners Gold Package

Includes 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

#### Veal Parmigiano

*Scaloppini topped with Fresh Marinara and Provolone Cheese*

#### Prime Rib

*Slow Roasted Prime Rib with Natural Jus.*

#### Shrimp Stuffed Salmon

*Rock Shrimp Stuffed Salmon Filet 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  
Broccoli Florets

#### Glazed Carrots

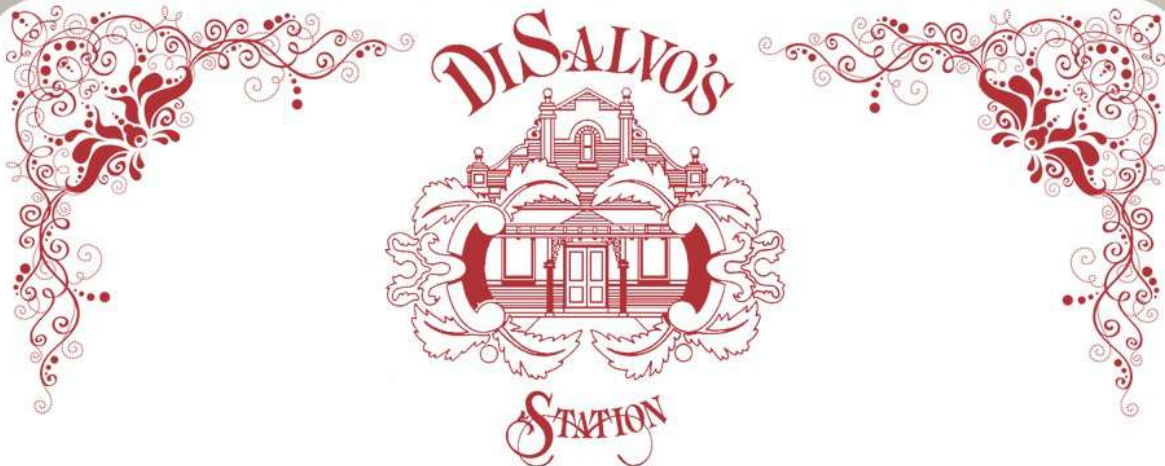
Grilled Zucchini and Roasted  
Peppers Seasonal Medley of  
Vegetables

### Dessert

Please select one

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

\$41.99 per person  
Plus 6% tax and 22% gratuity  
Minimum of 35 guests



## Sit Down Dinners

### Platinum Package

Includes 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 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.*

#### Veal Oscar

*Sautéed Veal Scaloppini topped with Jumbo Lump and  
Asparagus then finished with a Rich Hollandaise.*

#### Jumbo Shrimp Stuffed with Crab

*Baked in a White Wine and Lemon Sauce*

#### Starch and Vegetables

Please select one starch and one vegetable

#### Parmigiano Risotto Cake

Duchesne Potatoes  
Broccoli Florets

#### Glazed Carrots

Grilled Zucchini and Roasted  
Peppers Seasonal Medley of  
Vegetables

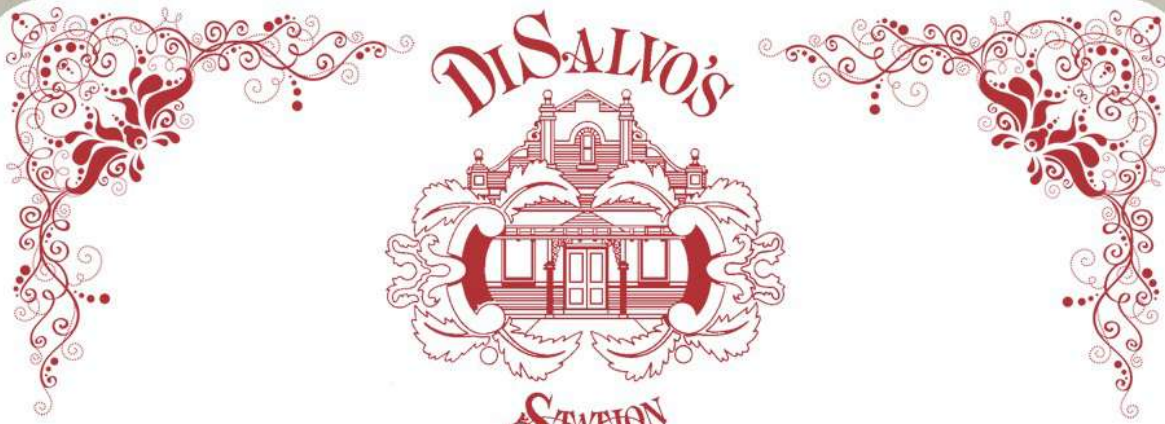
#### Dessert

Please select one

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

\$49.99 per person  
Plus 6% tax and 22% gratuity  
Minimum of 35 guests





## DiSalvo's STATION Dinner Buffet

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

### Salads

Garden Salad with two dressings and your choice of two 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

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  
Slow Roasted Pork Loin  
Seafood  
Newberg Chicken  
Marsala

Beef Burgundy  
Grilled Salmon  
Herbed Roasted Chicken  
Eggplant Parmesan  
Cod English Style

### Starch & Vegetables

Please select three

Penne Marinara  
Chive Mashed Red  
Potatoes Seasonal Vegetable  
Medley  
Bowtie Pasta with Pesto Cream

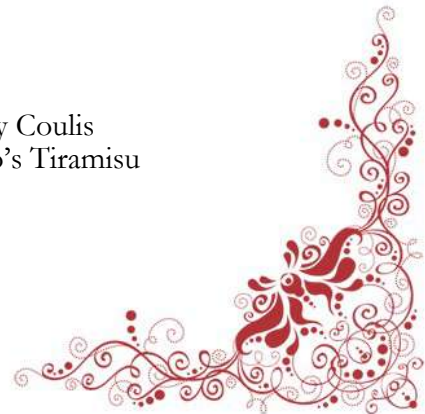
Broccoli Florets with Carrots  
Herbed Rice Pilaf  
Parsley and Butter Red  
Potatoes Green Beans  
Almondine

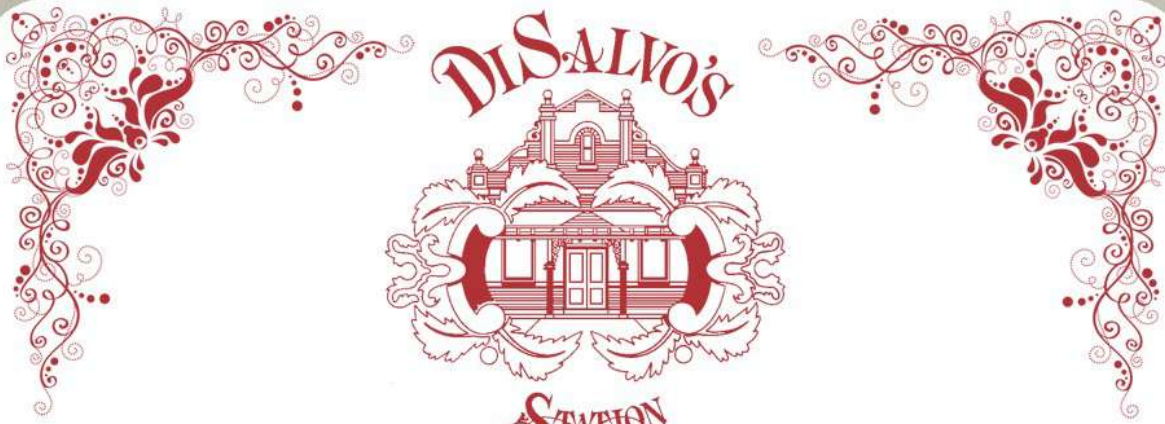
### Served Dessert

Please select one

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

\$34.99 per person  
Plus 6% tax and 22% gratuity  
Minimum 50 guests





## Cocktail Party Packages

All prices based on two hours of food consumption.

**Package #1**  
\$12.00 per person  
Includes:  
Tomato and Mozzarella  
Bruschetta  
Cheese and Fresh  
Vegetable Display with  
Dips

**Package #2**  
\$18.00 per person  
Please Select Four  
Tomato and Mozzarella  
Bruschetta  
Vegetable Springrolls  
Assorted Mini Quiche  
Swedish Meatballs  
Cheese and Fresh  
Vegetable Display w/  
Dips Chicken Satay  
Seafood Stuffed  
Mushrooms Spanakopita  
Warm Spinach and  
Artichoke Dip

**Package #3**  
\$22.00 per person  
Please Select Five  
Tomato and Mozzarella  
Bruschetta  
Mini Crabcakes  
Asparagus in Phyllo  
with Asiago  
Chicken Satay  
Swedish Meatballs  
Warm Spinach and Artichoke  
Dip  
Spanakopita  
Cheese and Fresh  
Vegetable Display with  
Dips  
Scallops wrapped in Bacon  
Vegetable Springrolls  
Assorted Mini Quiche

### 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.

\$17.00 per person

#### *Seared Tuna Platter*

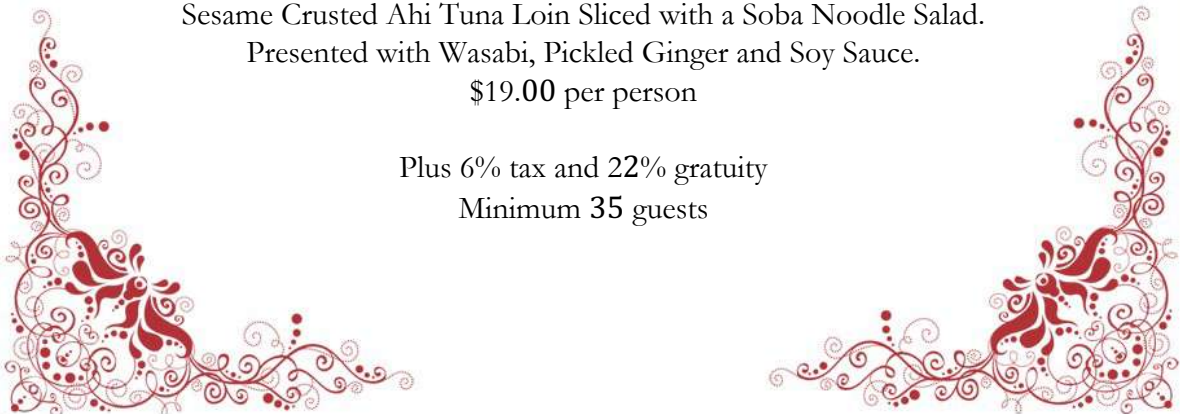
Sesame Crusted Ahi Tuna Loin Sliced with a Soba Noodle Salad.

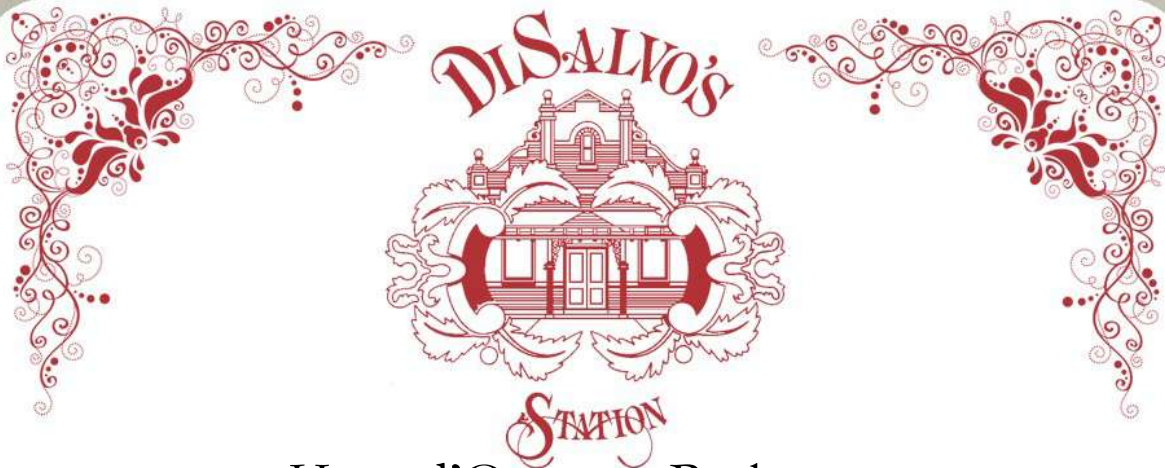
Presented with Wasabi, Pickled Ginger and Soy Sauce.

\$19.00 per person

Plus 6% tax and 22% gratuity

Minimum 35 guests





## Hors d'Oeuvres Packages

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

### Package #1

\$8.00 per

person

Includes:

Tomato and Mozzarella Bruschetta  
Cheese and Fresh Vegetable Display with Dips

### Package #2

\$12.00 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

\$15.00 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.

\$15.00 per person

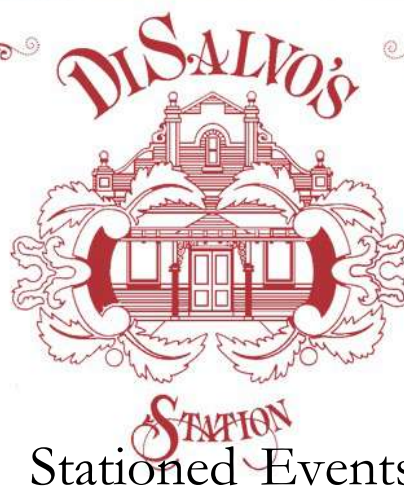
#### *Seared Tuna Platter*

Sesame Crusted Ahi Tuna Loin Sliced with a Soba Noodle Salad.

Presented with Wasabi, Pickled Ginger and Soy Sauce.

\$17.00 per person

Plus 6% tax and 22% gratuity



### **Chef Carved**

All chef attendant carving stations come with the following:  
Silver Dollar Rolls and Relish Tray.

**Prime Rib**  
*With Au Jus and Creamy Horseradish*  
**\$17.00** per  
person **Pork Loin**  
*With Mango Chutney*  
**\$10.00** per  
person **Turkey**  
**Breast**  
*With Basil Aioli*  
**\$9.00** per person

**Rack of Lamb**  
*With Mint Jelly and Roasted Garlic Demi*  
**\$20.00** per  
person **Filet of**  
**Beef**  
*With Peppercorn Demi and Creamy Horseradish*  
**\$20.00** per  
person **Ham**  
*With Honey Mustard*  
**\$9.00** per person

### **Chef Attendant Pasta**

Chef attendant pasta made to order in front of you and your guests. Below is the standard items that will be featured. Please let us know if there is anything else that you would like.

All chef attendant pasta stations come with the following:  
Housemade Focaccia Bread, Parmesan Cheese and Red Pepper  
Flakes.

*Pasta*  
Penne • Bowtie

*Sauces*  
Alfredo • Marinara • Oil and Garlic

*Toppings*

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

**\$19.00** per person

Plus 6% tax and 22% gratuity

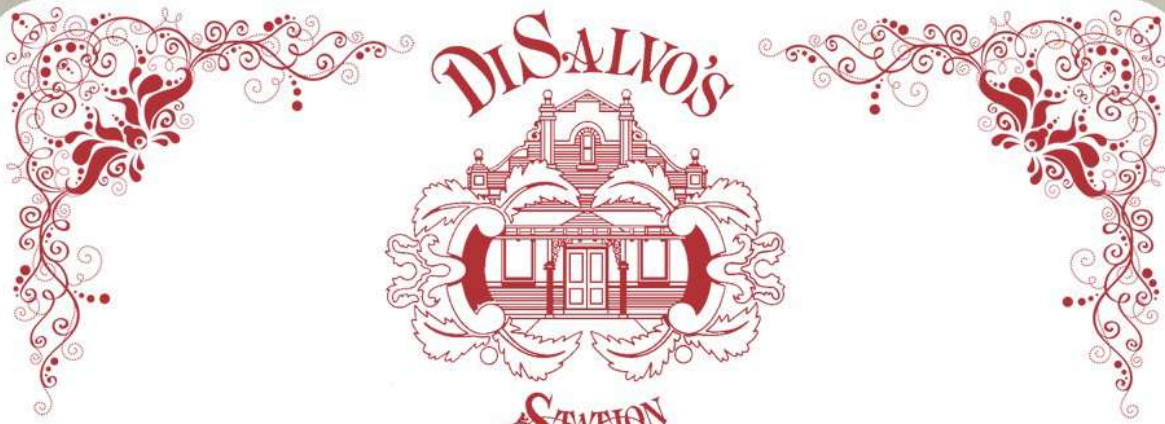
Prices are based on a one-hour station and may be modified to  
accommodate your needs.

Chef attendant of **\$100.00** per hour per station

Prices based on a complete stationed event package with a minimum of

**\$25.00** per person plus tax and gratuity.

Minimum 50 guests



# DiSalvo's



## STATION

### Small Bites

Prices based on 2 pieces per person minimum

- |  |   |
|--|---|
| Tomato & Mozzarella Bruschetta – \$1.50/ piece | Asparagus in Phyllo w/ Asiago – \$3.50/ piece |
| Vegetable Springrolls – \$3.00/ piece          | Assorted Mini Quiche – \$3.00/ piece          |
| Swedish Meatballs – \$2.00/ piece              | Shrimp Cocktail – Market Price                |
| Chicken Satay – \$2.50/ piece                  | Oysters Raw/Rockefeller – Market Price        |
| Spanakopita – \$2.50/ piece                    | Scallops wrapped in Bacon – \$3.75/ piece     |
|  | Clams Raw/ Casino - Market Price              |

### 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.*

**\$7.00 per person**

#### Maryland Shrimp and Crab Dip

*Hot shrimp and crab baked golden brown. Accompanied by Toasted Crostini and Focaccia Bread.*

**\$9.00 per person**

#### Italian Antipasto Display

*A selection of gourmet meats and cheeses with Grilled and Roasted Vegetables.*

**\$12.00 per person**

#### Imported Cheese Display

*A selection of imported Cheddars, Swiss, Chevre, and Brie. Accompanied by Crostini and Warm Focaccia.*

**\$10.00 per person**

#### Spinach and Artichoke Dip

*Warm Spinach and Artichokes in a Creamy Parmesan Dip. Accompanied by Toasted Crostini and Focaccia Bread.*

**\$7.00 per person**

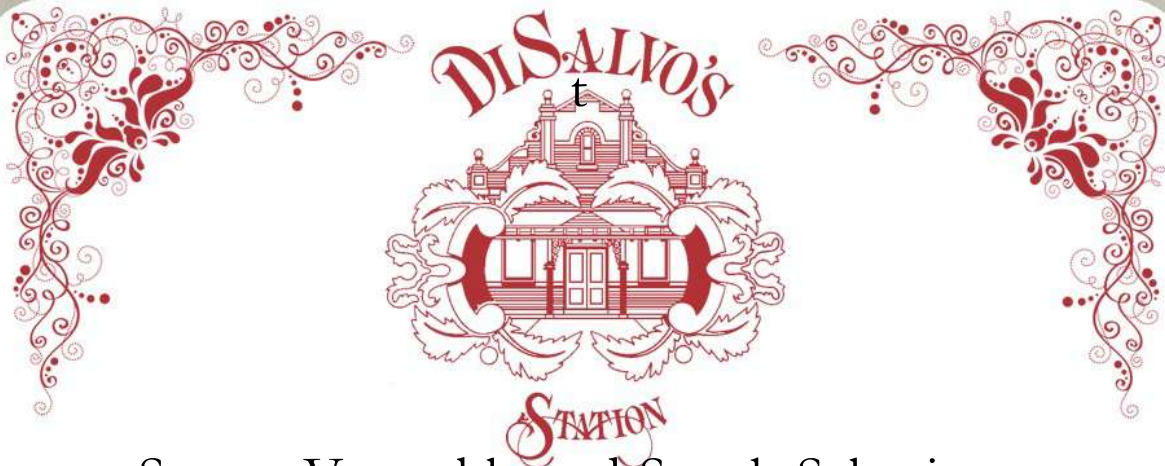
#### Seared Tuna Platter

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

**\$14.00 per person**

Plus 6% tax and 22% gratuity





## Soups, Vegetable and 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

Chicken Pastina

Leek and Potato

Beef Vegetable

Tomato Basil

### **Pasta Selections...add \$4.00 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)





**DISALVO'S**



**STATION**

**Starch Selections**

Roasted Red Skins

Wild Rice Pilaf

Duchesne Potatoes

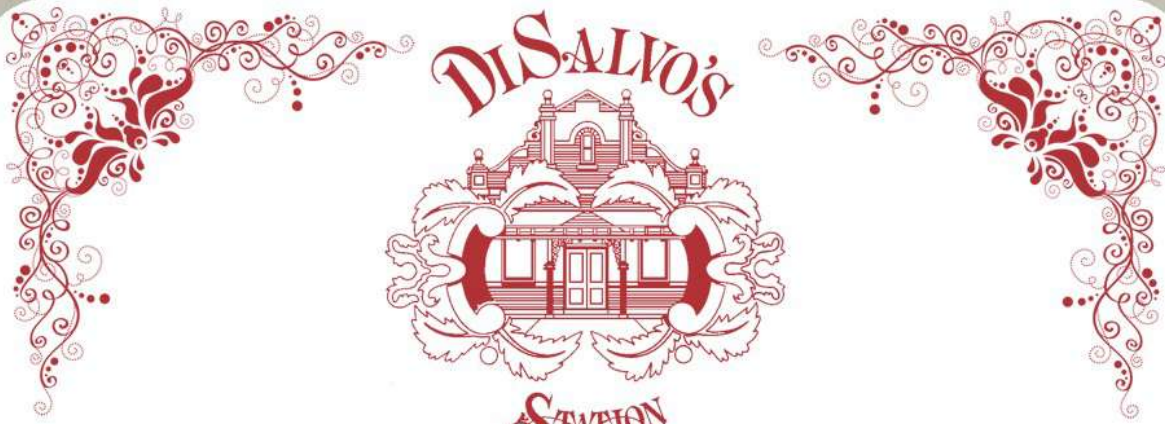
Potatoes Au Gratin

Twice Baked Potatoes

Potatoes Dauphinoise

Parmesan Risotto Cake





**DISALVO'S**



**STATION**  
**Dessert**

Served

**Mrs. DiSalvo's Tiramisu**

\$8.00 per person

**Fudge Brownie ala Mode**

\$8.00 per person

**Chocolate Mousse Cake**

\$8.00 per person

**Cookies & Cream Chocolate Mousse**

\$8.00 per person

**Vanilla Bean Cheesecake w/ Berry Coulis**

\$8.00 per person

## Dessert Stations

*All stations based on a one hour consumption after dinner.*

**Chocolate Fondue**

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

\$9.00 per person

**Cookies and Brownies**

*Chocolate Chip, Oatmeal and Sugar*

\$8.00 per person

**Italian Trio**

*Cannolis, Biscotti and Mrs. Disalvo's Tiramisu*

\$12.00 per person

Plus 6% tax and 22% gratuity

