

Shower 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 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





Shower Lunches

All lunches come with continuous punch service, bread and butter service,
and beverage service.

Package 1

Soup or Salad

Please select one:

Wedding Soup • Tomato Basil • Chicken Pastina

Garden Tossed • Caesar

Entrees

Please select one:

Caesar Salad with Grilled Chicken or Salmon Balsamic

Chicken Wrap

Chicken Salad Croissant

Caprese Salad

All sandwiches accompanied by side of fresh fruit.

\$22.99 per person

Package 2

Soup or Salad

Please select one:

Wedding Soup • Tomato Basil • Chicken Pastina

Garden Tossed • Caesar

Entrees

Please select one:

Chicken ala Romano

Grilled Pork Loin Au Jus

Seared Salmon with Lemon Butter Sauce Cod

English Style



Grilled Chicken Breast with
Tomato Basil Sauce

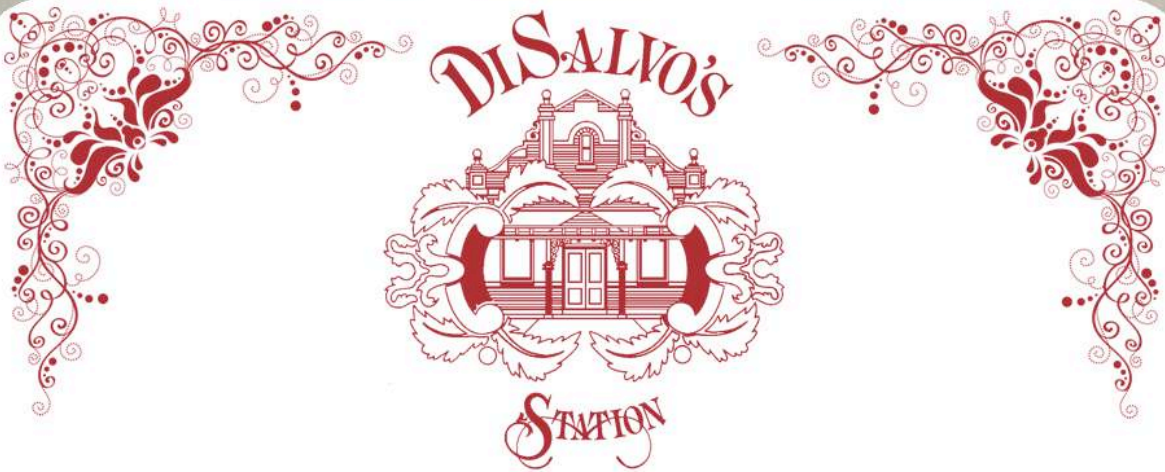
All entrées accompanied with fresh seasonal vegetables.

\$24.99 per person

Plus 6% tax and 22% gratuity

Minimum 35 guests





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 • Cream of Mushroom 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

Herb & Garlic Roasted Redskin Potatoes

Wild Rice Pilaf

Steamed Broccoli Florets with Carrots

Green Beans Almondine

Glazed Carrots

Grilled Zucchini and Roasted Peppers

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

Fresh Cubed Fruit
Coleslaw
Create Your Own Caesar

Please select two

Grilled & Roasted Vegetables
Tomato and Mozzarella
Basil and Garlic Potato Salad
Garden Tossed Salad

Entrées

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

Please select two

Herbed Roasted Chicken
Chicken Marsala
Eggplant Parmesan
Cod English Style

Starch

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

Please select one

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

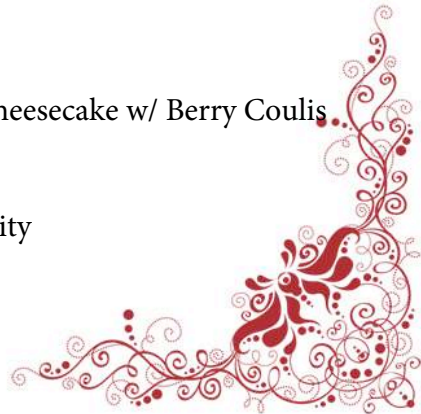
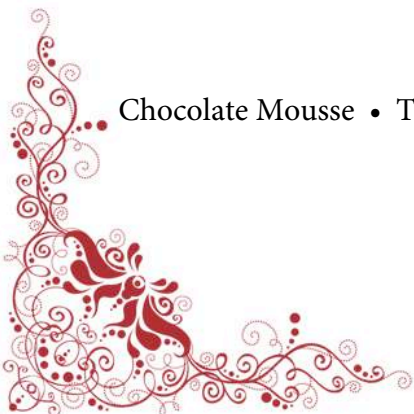
Vegetable

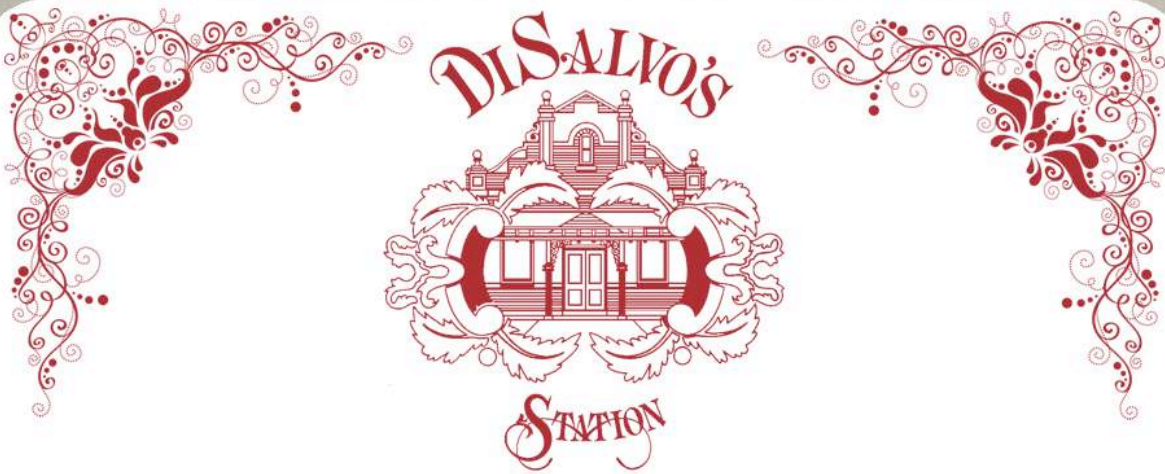
Please select one
Green Beans Almondine ~ Carrots and Zucchini ~ Seasonal Vegetable Medley

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 50 guests





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

Cream of Mushroom

Broccoli and Cheddar

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)

Starch Selections

Roasted Red Skins

Wild Rice Pilaf

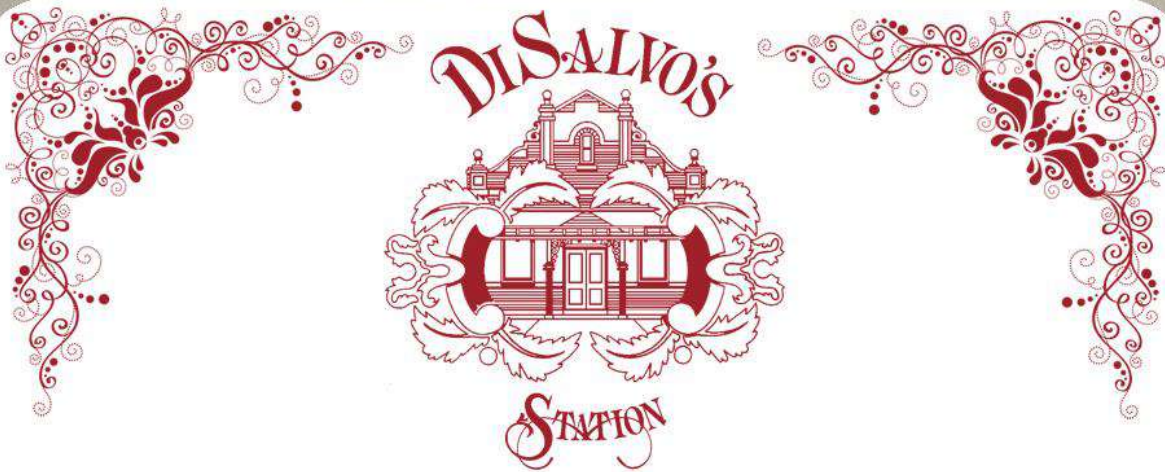
Duchesne Potatoes

Potatoes Au Gratin

Twice Baked Potatoes

Potatoes Dauphinoise

Parmesan Risotto Cake



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

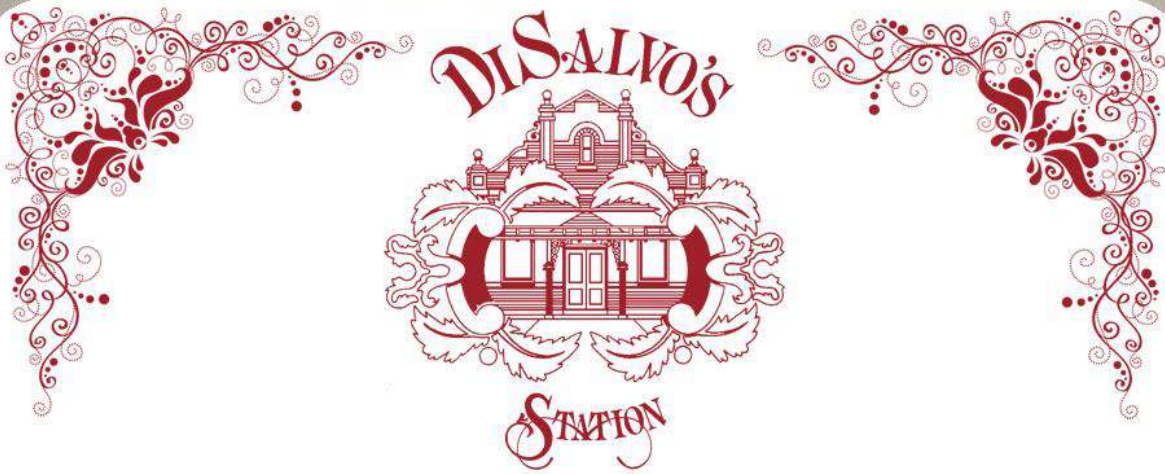
Vegetable

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

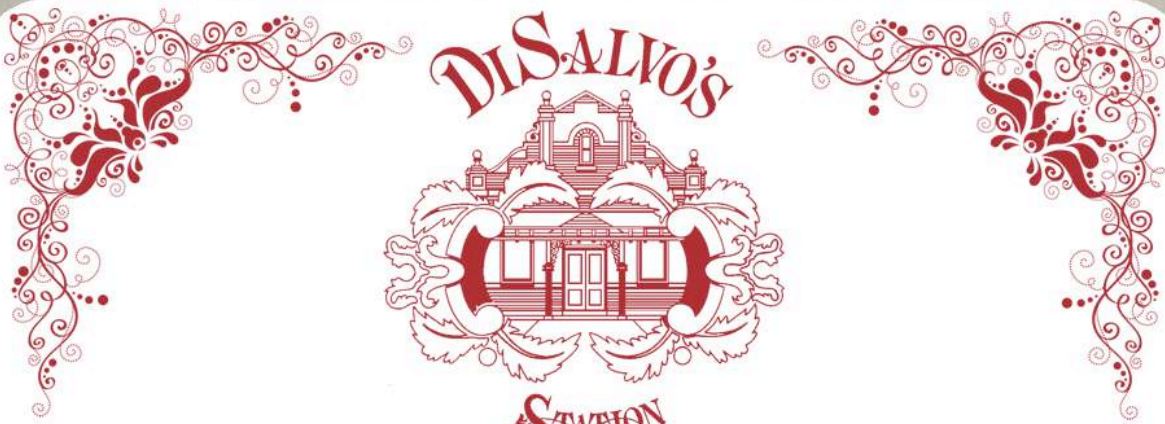
Chef Attended Omelet Station

- 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





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

