

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



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
Parsley and Butter Red Potatoes • Seasonal Vegetable Medley •
Broccoli Florets with Carrots
Green Beans Almondine

\$52.00 per person
Plus 6% tax and 22% 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

Broccoli Florets



Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

\$52.00 per person

Plus 6% tax and 22% 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

Broccoli Florets



Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

\$60.00 per person

Plus 6% tax and 22% 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

Broccoli Florets



Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

\$68.00 per person

Plus 6% tax and 22% service charge





Wedding Package Upgrades

Buffet Upgrades

- Prime Rib – With Horseradish Sauce and Natural Au Jus
\$6.00 per person
- Rack of Lamb – With Mint Jelly and Roasted Garlic Demi Glace
\$12.00 per person
- Filet of Beef – With Peppercorn Demi Glace and Dijon Aioli
\$9.00 per person

Add an additional Salad to Buffet
\$2.00 per person

Add an additional Entrée to Buffet
\$3.00 per person

Add an additional Starch or Vegetable to Buffet
\$2.00 per person

Chocolate Fondue Station – With Fresh Strawberries and Biscotti
\$4.00 per person

Bar Upgrades


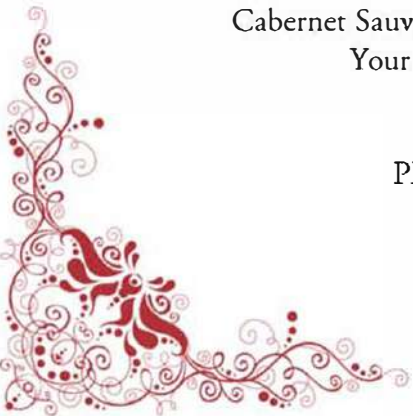
Name Brands


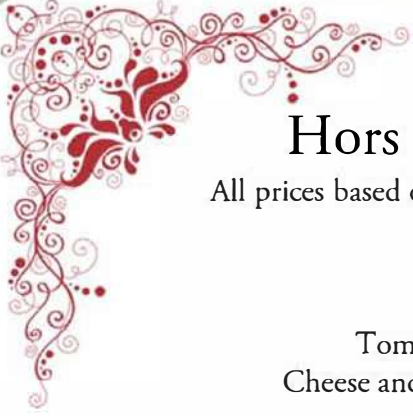
Smirnoff Vodka, Beefeater's Gin, Bacardi Light, Jim Beam, Canadian Club,
Captain Morgan's Spiced Rum, Dewar's Scotch,
Peach Schnapps, Amaretto, Coffee Liquor
Burgundy, Blush, Chablis
Your Choice of Two Domestic Beers
\$5.00 per person

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
Cabernet Sauvignon, Chardonnay and White Zinfandel
Your Choice of Two Domestic Beers
\$8.00 per person

Plus 6% tax and 22% service charge





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.


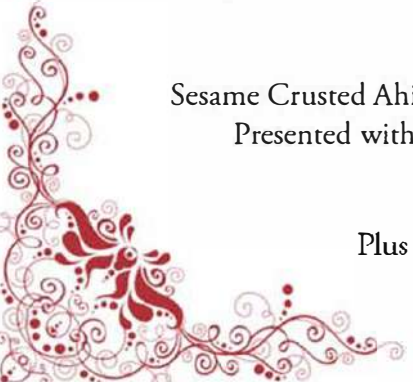
\$12.00 per person

Seared Tuna Platter

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

\$14.00 per person

Plus 6% tax and 22% service charge





Small Bites

Prices based on 2 pieces per person minimum

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|--|---|
| 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 – \$3.75/ piece |
| Chicken Satay – \$2.50/ piece | Oysters Rockefeller – \$3.75/ piece |
| Spanakopita – \$2.50/ piece | Scallops wrapped in Bacon – \$3.75/ 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.

\$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 & 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)

Starch Selections

Wild Rice Pilaf
Duchesne Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Potatoes Dauphinoise
Parmesan Risotto Cake





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

