



2024 Catering Menu

Salvatore's
TOMATO PIES

"GOLD MEDAL - BEST CATERER"
MADISON MAGAZINE 2023

Appetizers

PLATTERS

Tabled only, priced per person - 30 minimum. Can add in 15 person increments

Vegetable Crudite \$6.5

Market fresh vegetables

Choice of Sauce: Ranch - GF, V or Hummus - GF, DF, VG

Shrimp Cocktail \$8

Choice of Sauce: Cocktail Sauce - GF, DF or Sweet Chili - GF, DF
or Salsa Verde - GF, DF, VG

Smoked Salmon \$8

Flaky smoked side of salmon, capers, chopped dill, red onions, fresh herbed spread, served with toasted crostini

Meat & Cheese \$8

Choice of 2 meats and 2 cheeses. Selection varies seasonally.
Includes olives and crackers

Add Fruit +\$5 or Add 1 Extra Meat & Cheese +\$2

CROSTINI

Priced per piece, tabled or passed for +\$.50

Bruschetta \$3

Marinated tomato, basil, garlic - V

Seasonal Vegetable

Rotating selection. Please inquire with your event coordinator - V

Woodsman \$3.5

Local oyster, shiitake, and cremini mushrooms sauteed with leeks in herbed brown butter. Uplands Cheese Pleasant Ridge Reserve, and truffle oil - V

Smoked Salmon \$7

Smoked salmon, scallion cream cheese, fresh dill, everything bagel seasoning, and lemon

or

Smoked salmon, beet pesto, goat cheese, microgreens

Appetizers

SPIEDINI

Italian style kebabs. priced per piece, tabled only, 30 minimum

All spiedini appetizers are gluten-free

Chicken \$5

Lemon garlic marinated chicken breast with herbed garlic aioli

Steak \$8

Grilled flank steak with horseradish sauce

Shrimp \$8

Grilled shrimp with salsa verde

CHEF'S SPECIALS

priced per piece, tabled or passed for +\$.50

Caprese Skewers \$3

Fresh mozzarella, cherry tomato, basil, drizzled with balsamic reduction, extra virgin olive oil, and seasoned with salt and pepper - V, GF

Summer Rolls \$4

Rice paper wraps, napa cabbage, carrot, cucumber, pea vine, mint, cilantro. Served with sweet chili sauce - VG, DF, GF

Add Chicken +\$1 or Add Shrimp +\$1.5

Lettuce Wraps \$5

Bibb lettuce wrap with marinated chicken, radish, carrot, sweet chili sauce - DF

Make it vegan +\$1

Pot Stickers \$4

Pan seared dumplings filled with cabbage, carrot, and celery. Served with soy and ginger sauce

Deviled Eggs \$4

Avocado, egg yolk, whipped mayo. Garnished with bacon candied in Wisconsin maple syrup and smoked paprika - GF

Egg Rolls \$3.5

Seasoned ground pork, shredded napa cabbage, carrot, and celery. Served with sweet and sour mustard sauce - DF

Italian Meatballs \$3.75

Beef and pork meatballs simmered in Salvatore's house-made red sauce

Make it vegan +\$1

Pork Wings \$4

Tender bone in pork in chicken wing style .

Choice of Sauce: Buffalo, BBQ or Sriracha Aioli

Buffet Package

Choose 1 Bread, 1 Salad, 2 Sides & 2 Entrees

\$32/person

PICK YOUR SALAD

All salads are made gluten-free

Market

Seasonal mixed greens, market vegetables, *Sartori* parmesan and house balsamic vinaigrette - V

Antipasti +\$2

Romaine, provolone, roasted red pepper, artichoke heart, italian style cured meat, marinated olives and balsamic vinaigrette

Caesar +\$1

Romaine, tossed in our house caesar dressing, *Sartori* parmesan, parm crisps, and fresh dill
Add Chicken +\$3

Napa +\$1

Romaine, apple, toasted almond, dried cherry, sweet corn, cilantro, tomato and honey mustard vinaigrette - V
Add Chicken +\$3

PICK YOUR SIDES

Choose 2

Mashed Potatoes

Traditional or *Farmer Jon's* smoked gouda - V, GF

Wild Rice Pilaf

Wild rice cooked in vegetable stock and herbs - VG, DF, GF

Rosemary Roasted Potatoes

Red potatoes, garlic, rosemary - VG, DF, GF

Lemon Pepper Green Beans

Steamed and tossed in house seasoning - VG, DF

Roasted Sweet Potatoes

Steamed and tossed in butter and brown sugar - V, GF

Seasonal Market Vegetable +\$2

Rotating selection. Please inquire with your event coordinator

Broccoli

Steamed and tossed in lemon garlic or chili crisp - VG, DF

Polenta

Creamy style with Smoked Butter - V, GF

Buffet Package

PICK YOUR BREAD

Dinner Rolls

French dinner rolls served with
whipped butter - V

Garlic Bread +\$.50

Toasted Italian baguette, garlic butter,
parmesan and fresh herbs - V

PICK YOUR ENTREE

Choose 2

Chicken Breast

Marinated in lemon, garlic, and white
wine then oven roasted

Choice of Sauce: Lemon Garlic, Ginger
Scallion, Poultry Demi, Pesto, Piccata,
or Brown Butter Cream

Porchetta

Slow roasted Italian herb rubbed
pork shoulder, served with Italian
salsa verde, pairs brilliantly with
our polenta - DF, GF

Rigatoni

House made rigatoni pasta and red
sauce topped with hearty beef and
pork meatballs

Make it Vegan +\$1

Seasonal Vegetable Pesto

House made gnocchi sardi pasta,
seasonal vegetables, basil pesto,
cream sauce - V

Add Chicken +\$2 or Add Scallops +\$5

Brown Butter Chicken Pasta

House made sardi pasta, chicken
breast, broccoli, mushrooms, and
tomatoes sauteed in an herbed brown
butter and finished with cream

Macaroni

House-made canestri pasta, Hook's
1-yr cheddar, bread crumb - V

Add Chicken +\$2 or Add Lobster +\$6

Shrimp Scampi +\$5

House made gemelli pasta, butternut
squash, calabrese chili, spinach, white
wine, butter, SarVecchio, parsley

Beef Short Rib +\$4

Seared and slow braised in beef
stock, red wine and herbs,
served in a rich beef sauce

Beef Medallions +\$7

Served with brown butter sauteed
wild mushrooms

Salmon +\$2

Hand cut salmon filet, served with
parmesan dill cream sauce - GF

**Looking for pizza? Ask your Catering Director about our
late night pizza bar (your inlaws might need it!)**