



SALVATORE'S

CATERING

Valid from January 1, 2019 through December 31, 2019. Fees, menu offerings, and menu pricing subject to change for 2019.

Menu and Guest Count Confirmation

All food, beverage, and event details must be confirmed no later than 72 hours prior to the scheduled event. All menu substitutions may be subject to a price change. Prices do not include rental charges,

set-up charges, staffing fees, 5.5% state sales tax, or 19% service charge, which is not the property of any one employee. Please provide Salvatore's with guests' dietary needs such as: vegetarian, vegan, or food allergies.

Upon contract signing, an estimated guest count will be requested. 72 hours prior to the event, confirmation of the guest count is required. Once the guest count is confirmed, it may not be reduced thereafter. All charges will be based on the guaranteed guest count, or the actual number of guests served, whichever is greater.

No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverage becomes the property of Salvatore's.

3rd Party Rentals

If you have rental needs, a 3rd party rental company may be used. Our preferred vendor is Event Essentials. We are happy to assist you with a rental order, or you can rent chairs, tables, linens and other equipment and decor with Event Essentials or the company of your choice. If you are handling your own rental order, please verify the order with us prior to placing it so we can confirm delivery times and equipment set up.

Pizza

16" pizza generally serves 4 people, please reference our online menu for current pizza selection. Orders of 20 pies or more will be discounted.

Appetizers- Priced per piece, 25 piece minimum.

Caprese Skewer v gs
Tomato, basil, fresh mozzarella ball, olive oil, balsamic reduction \$2.50

Chicken Spiedini gs
Lemon and herb marinated chicken breast skewered and grilled, aioli \$3.50

Italian Meatballs
Simmered in red sauce, parsley and Parmesan cheese \$3

Bruschetta v
Traditional with tomato salad or seasonal option \$3

Shrimp gs
Sautéed shrimp and tossed in either a spicy or honey ginger sauce \$3.50

Deviled Eggs gs
Bacon, avocado, maple \$2.50

Spring Rolls vg gs
Julienne carrot, cucumber, Napa cabbage, pea vine, cilantro, mint wrapped in rice paper served with sweet chili sauce \$3

F flank Steak Roll Up
Marinated flank, caramelized onion, arugula, horseradish cream \$4

Platters Serves 15

Meat and Cheese
A selection of 3 artisan cured meats and 3 Wisconsin cheeses, served with bread \$5

Antipasti
Cured meats, olives, cheeses, fruit, roasted and pickled vegetables served with pita bread \$5

Smoked Salmon
Ewig's smoked salmon side, herbed cream cheese, red onion, lemon and crackers \$5

Vegetables and Hummus vg

Fresh carrots, cucumber, celery, radish and peppers served with pita bread and house made hummus \$3.50

Sandwiches Priced per person. 15 person minimum, increments of 5 thereafter

Ham and Cheddar

Nueske's smoked ham, hooks cheddar, red onion, greens, dijonaise \$4

Italian

Cured meats, provolone, greens, red onion, banana peppers and Italian vinaigrette \$4

Roast Beef

Marinated beef, caramelized onion, tomato, arugula and horseradish cream \$4.50

Pasta Priced per person 15 person minimum, increments of 5 thereafter

Shrimp and Pesto

Sautéed in butter and garlic, finished in basil pesto, served over pasta \$5

Chicken and brown butter cream

Sautéed chicken breast tossed in a cream sauce with pasta, finished with parmesan \$4

Meatballs and Red Sauce

Italian style meatballs simmered in our house red sauce, served over pasta, finished with parmesan \$4

Salads Priced per person, 15 person minimum, increments of 5 thereafter

Pasta v

Penne, tomato, red onion, green zucchini, black olive, Parmesan cheese, fresh basil tossed in balsamic vinaigrette \$4

Fruit vg gs

Fresh Strawberries, pineapple, blueberries, cantaloupe, red grapes \$4

Potato gs

Yukon gold potato, bacon, hard boiled egg, red radish, capers, scallions, mayonnaise dijon base \$4

Greens v gs

Mixed greens, tomato, cucumber, carrot, red onion, Parmesan cheese, seasonal vinaigrette \$3

Dessert Priced per piece, 15 piece minimum

Panna Cotta gs

Seasonal, please inquire \$3

Chocolate chip cookies v

Sals famous cookies \$3

Tiramisu v

Dusted with cocoa \$3.50

