

Salvatore's
T O M A T O P I E S

Appetizers

Price per piece Min 15 pieces

SPRING ROLL (V, GF, DF)

Delicate rice paper wraps filled with shredded napa cabbage, finely julienned carrot and cucumber, chiffonade mint, and chopped cilantro, then gently rolled, sliced in half and drizzled with a sweet chili sauce \$4

SHRIMP SPRING ROLL (GF, DF)

Our delicious Spring Rolls with tender slices of steamed jumbo shrimp rolled into the mix for that extra little burst of flavor \$6

CAPRESE SKEWERS (V, GF)

A plump ciliengine mozzarella pearl and cherry tomato hugged by a basil leaf on a bamboo skewer, to represent the flag of Italy, finished with a drizzle of balsamic reduction and olive oil \$3.50

MEATBALLS

Rich beef and pork meatballs, oven roasted to give a crisp outside, then bathed in our house-made tomato sauce \$3.75

VEGAN MEATBALLS (V, GF, DF)

Hand-rolled vegan meatballs, seasoned the same way we do their meat cousins, roasted and bathed in our house-made tomato sauce \$4

MAPLE BACON DEVILED EGGS (GF, DF)

Creamy egg yolk, silky avocado, mayonnaise, and seasonings, whipped to an airy peak, then piped into an egg white half, topped with crispy bacon cooked in Wisconsin maple syrup, and drizzled with the maple pan sauce \$3.50

SMOKED SALMON SPREAD

Flaky smoked salmon blended with cream cheese, dill, and lemon juice, generously spread on toasted crostini, topped with capers and lemon zest for a salty and fragrant pop with every bite \$5

MUSHROOM CROSTINI (V)

Crimini, shiitake, and oyster mushrooms, sauteed with leeks in an herbed browned butter, chopped and folded together with the most award winning cheese in American history, Prairie Ridge Reserve, then baked on a toasted crostini for an earthy flavor, reminiscent of a walk through an arboreal forest \$3.50

CHICKEN SPIEDINI (GF)

Tender chicken breast strip, marinated in white wine, lemon, and garlic, then skewered and grilled, finally it is served with a rich and creamy lemon garlic aioli \$5

BEEF SKEWER (GF, DF)

Hand-cut strips of grilled ginger and soy marinated flank steak, grilled to add a smoky finish, served on bamboo skewers, with a side horseradish cream sauce \$8 I'm

*Founded in
Sun Prairie in 2011*

Appetizer Platters

Price per person, Minimum 25 people

CHARCUTERIE (GF)

A half-ounce of each of three shaved or sliced meats and three hand-cut cheeses (3 oz total)

Examples: Boar's Head capicola, Tempest uncured pepperoni, Usinger summer sausage, Hooks 1 year cheddar, Sarvecchio parmesan, Montamore Italian-style)

Accompanied by chili crisp roasted peanuts and a mix pickled vegetables \$18

VEGETABLE ANTIPASTI (V, GF, DF)

Roasted garlic hummus made with our house roasted garlic and garlic oil, served with an assortment of sliced raw vegetables \$6.50

SMOKED SALMON (DF)

Delicate lox-style, thinly sliced, cold-smoked salmon, surrounded by capers, chopped dill, diced red onions, and toasted crostini \$8

SMOKED SALMON DIP

A nearly-overflowing bowl of smoked flaky salmon whipped together with cream cheese, dill, and lemon juice, served with toasted crostini and cucumber slices for dipping or spreading this delectable dip upon \$4

Buffet Package:

Choose one Bread, one Salad, 2 sides, & 2 entrees \$30/person

SALADS:

HOUSE SALAD (V, GF, DF)

Mixed greens topped with seasonal vegetables and side of balsamic dressing

CAESAR SALAD (V, GF, DF)

Romaine lettuce, croutons, and parmesan cheese tossed in caesar dressing \$2.00 upcharge

BREAD:

ROLLS W/ BUTTER (V)

Ciabatta rolls with whipped butter

GARLIC BREAD (V, GF, DF)

Ciabatta bread, brushed with garlic oil, sprinkled with house garlic salt, and toasted for a crunchy and delicious bite \$0.50 upcharge

SIDES:

ROSEMARY ROASTED POTATOES (V, GF, DF)

Red potatoes tossed in garlic oil, salt, pepper, and rosemary

SMOKED GOUDA GARLIC MASHED POTATOES (V, GF)

Skin-on potatoes with Farmer John's smoked gouda, a twist on a classic

STEAMED BROCCOLI (V, GF, DF)

Your choice of garlic-lemon or chili crisp

POTATO SALAD (V, GF, DF)

Red potatoes, onion, celery, dill, mayo, mustard, seasonings

PASTA SALAD (V, DF)

Assorted seasonal vegetables and house-made pasta in a vinaigrette dressing

HOUSE-MADE PASTA

Choice of Tomato Sauce, Browned-Butter Sauce, or Pesto, as described in the entrees

SEASONAL MARKET VEGETABLE (V, GF, DF)

\$2 upcharge

SIDES CONTINUED ...

MASHED CAULIFLOWER (V, GF)

Cauliflower heads simmered in milk and heavy cream, then mashed with Hooks 2 year white cheddar for a creamy alternative to the classic potato dish \$2 upcharge

WILD RICE PILAF (V, GF, DF)

A blend of wild and white rices, cooked in vegetable stock and herbs \$2 upcharge

ROASTED SWEET POTATOES (V, GF)

Cubed sweet potatoes steamed, then roasted in butter and brown sugar to form a fantastic glaze \$2 upcharge

ENTREES:

Choose one Bread, one Salad, 2 sides, & 2 entrees \$30/person

CHICKEN BREAST (GF, DF)

Oven-roasted boneless, skinless chicken breast nestled in a hearty poultry demi-glace reduction

SHORT RIB (GF, DF)

Rubbed with a house mix of herbs and spices and pan-seared, then slow-braised in a mix of rich beef stock and mirepoix vegetables, we then remove the beef from the liquid, reduce it and enrich it with veal demi-glace before spooning the sauce back over the fork-tender beef \$4 upcharge

SALMON (GF)

Hand-sliced Atlantic salmon filets, lightly oiled and salted, then baked to a moist and flaky finish, and topped with a silky dill and parmesan fondue sauce \$2 upcharge

ROASTED PORK BELLY (GF, DF)

We marinate this pork belly in a brown sugar and soy mixture, then oven roast it slowly, to incorporate all the flavors, finishing it by slicing and flash roasting it for a slight caramelization of the sauce, finally reducing the roasting liquids into a wonderful pan reduction sauce the we drizzle over the delicate slices of pork. \$2 upcharge

RIGATONI & MEATBALLS (DF)

House-made rigatoni and hearty beef & pork meatballs, gently mixed with our tomato sauce and oven baked

CHICKEN BROWN BUTTER PASTA

Hand-sliced Atlantic salmon filets, lightly oiled and salted, then baked to a moist and flaky finish, and topped with a silky dill and parmesan fondue sauce \$2 upcharge

SHRIMP SCAMPI

Jumbo shrimp lightly sauteed in a compound mixture of butter, white wine, garlic, onion, calabrese chilis, red pepper flakes, and seasonings, then carefully laid over a bed of house-made linguine and the cooking sauce, then the entire dish is finished with toasted bread crumbs for a little crunch \$3 upcharge

SEASONAL VEGETABLE PESTO PASTA (V)

A melange of fresh vegetables sliced and sauteed, tossed with house-made gnocchi sardi pasta and finished with our vegan roasted-walnut pesto and a splash of heavy cream.

(cream can be excluded to make the dish Vegan)

CLASSIC LASAGNA

House-made pasta sheets layered with Fraboni's sausage, Wisconsin whole milk mozzarella, ricotta, red sauce, and blended herbs, oven roasted to fully incorporate all the individual parts into one complete and phenomenal dish

MUSHROOM LASAGNA (V)

Crimini, shiitake, and oyster mushrooms, sauteed with herbed brown butter and leeks, then layered with house-made pasta sheets, bechamel sauce, whole milk mozzarella, and ricotta cheese, and baked for a fantastic alternative to a classic \$2 upcharge



Pizza Buffet Package

Choose one Bread, one Salad, and 3 flavors of Pizza:
\$25/person

SALADS:

HOUSE SALAD (V, GF, DF)

Mixed greens topped with seasonal vegetables and side of balsamic dressing

CAESAR SALAD (V, GF, DF)

Romaine lettuce, croutons, and parmesan cheese tossed in caesar dressing \$2.00 upcharge

BREAD:

ROLLS W/ BUTTER (V)

Ciabatta rolls with whipped butter

GARLIC BREAD (V, GF, DF)

Ciabatta bread, brushed with garlic oil, sprinkled with house garlic salt, and toasted for a crunchy and delicious bite \$0.50 upcharge

PIZZAS:

TOMATO PIE (V)

The classic built in reverse; crust, olive oil, Romano, Wisconsin whole milk mozzarella, and red sauce. This style of pizza was created in Trenton, NJ, in 1910

PEPPERONI

Our tomato pie topped with a generous amount of sliced pepperoni, America's favorite pizza topping, year after year

SAUSAGE

Fraboni's sausage on top of the tomato pie blends those classic Italian flavors of the rich tomato sauce, delicate cheese, and bold fennel and pork for a fantastic local crossover

FAT UNCLE TONY

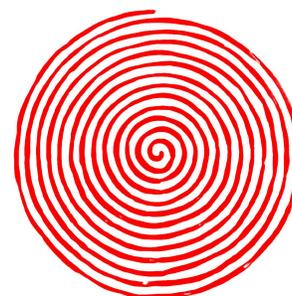
Whole milk mozzarella, Fraboni's sausage, bacon, pepperoni & red sauce. Whether you have an Uncle Tony (fat or not), you will enjoy this meaty piece of comfort food.

THE WOODSMAN

Sauteed crimini mushroom, roasted oyster and shiitake mushroom, leek, Pleasant Ridge Reserve cheese and truffle oil. This down-to-earth pizza represents the bounty of the earth you could find on a walk in the woods.

FIG AND BACON

Wine poached mission figs, bacon, Gorgonzola cheese, finished with a balsamic red wine reduction



Desserts

Minimum quantity 15 each variety

Chocolate Cake w/ dark chocolate ganache

\$4

Butterscotch Budino

\$4

ADD ONS:

Water Service

Water, Ice, glasses, carafes, water dispenser \$3/person

Coffee

Coffee, mugs or to go cups, sweetener, cream \$3/person

Staffing

\$25/hr/staff

Bartenders

\$25/hr/staff

Cake Cutting

if through a different company. \$50

Dessert Set up Fee

\$50

Off Premise Catering Fee

From Monona, Inquire for Pricing

MENU UPCHARGES:

Passed Appetizers

Additional Staff Required

Gluten Free Pasta

\$2.00/person

More than 3 flavors of Pizza

\$3.00/person per Pizza

Vegan Supreme Pizza

\$2.00/person

Market Special Pizza

Chef's Choice pie made with seasonal market ingredients. Taste preferences will be noted. \$3.00/person

Your Choice Pizza

Your favorite Sals pie from past or present \$3.00/per person

OTHER SERVICE OPTIONS:

Plated

\$50/person

Availability contingent on party size and venue

Covers - staffing, food, salad & bread + entree (2 choices)

Upcharge \$5 for dietary restrictions or additional entree choice

Late Night Pizza

Subject to a staffing fee if delivery is outside business hours, Avrg. \$25/pie

DISPOSABLES:

Priced per person.

*Serving spoons and tongs included in delivery orders if applicable

Dinner plates & napkins, \$1.50

Dinner plates & napkins, forks & knives, \$2.00

Plates, napkins, forks, & knives for appetizers & dinner, \$2.50

Plates, napkins, forks & knives for appetizers, dinner, & dessert \$3.00

ADD-ONS:

Priced per person

Plastic Cups (no straws or lids) \$0.50

Spoons

\$0.15

Palm Leaf plates

\$0.75 upcharge

DISCLOSURES:

Rentals - Salvatore's does not provide any linens or dishware other than what is needed to serve the food, but will work with a local rental company to facilitate your needs for a 10% fee of the rental total.

May be subject to a rinsing fee if the dishware needs to be rinsed before returning. Some venues do not provide water or a sink to rinse dishes, so keep in mind the rental company may charge a washing fee upon return.

Deadlines - Final guest count and item quantities are due 30 days prior to the event date and final payment is due 20 days prior to the event date.

Deposits - Salvatore's charges a non-refundable deposit of \$250 to secure the date for your event. The date will be held open until that deposit is received.

Fees -

A 20% Service Fee will be charged for every order placed. This fee gets divided between the staff involved in preparing, cooking, serving, delivering, and organizing your event.

A Delivery Fee of \$0.75/mile, from Salvatore's Monona Dr. location, will be charged for any order not being picked up from the restaurant.

An Off-Premise Catering Fee may be applied to your event if the venue does not provide running water, proper equipment for staging (ie. tables, a hand sink, prep sink, etc.), is held outdoors, etc.

Price Lock - Prices for your event will be locked in 60 days prior to your event date and will be taken off the latest version of the catering menu.

Proposal Agreements - When a proposal is sent to you for review, this is a contract between Salvatores and the catering customer is agreeing on general menu items, quantities, and services. Changes may be made to this contract after the first approval but the general menu and services must remain the same. Changes may not be made after the final payment at 20 days prior to the event date. A proposal must be approved before a deposit invoice can be sent.