



## **SALERNO WEEKEND PRIVATE ROOM PACKAGES**

*We offer many options to accommodate your event!*

### **FAMILY STYLE PASTA PARTY**

**First Course** – Platters of our famous salad with house dressing

**Second Course** - Pasta combo with platters of lasagna, spaghetti & meatballs, and chicken cannelloni

**Third Course** – Mini Cannoli

Beverage not included

Price: \$ 18.95 plus tax and gratuity

\$100.00 Room Charge

Minimum 20 people



## BUFFET STYLE

Salad Bar with our House Dressing

Lasagna

Marinated Mogia Chicken

Pasta with Suga, our Red Sauce

Vegetable Medley

Italian Loaf Bread

Tiramisu

Beverage Not Included

Price \$20.95 Plus Tax and Gratuity

\$100.00 Room Charge

Minimum 20 people



### \$25.00 SELECT MENU

**First Course** - Platters of our famous house salad with Italian loaf bread

**Second Course** (Each guest chooses one entrée)

Pecan Crusted Chicken - served over linguine with our delicious orange basil cream sauce

Susan Salmon – Filet of salmon baked and topped with Romano, over angel hair pasta with a touch of olive oil

Italian Steak – Tenderloin pounded thin and breaded with Italian seasoning. Served with a side of Fettucine Alfredo

Pasta Party - Lasagna, Spaghetti & Meatball, and Chicken Cannelloni

**Third Course** – Platters of our wonderful homemade Cheesecake

Beverage not included

\$100.00 Room Charge



## \$30.00 SELECT MENU

**Reception** – Cheese and Fruit Display

Pass around mini crab cakes and mini meatballs

**First course** - Platters of Caesar Salad with Italian Loaf Bread

**Second Course** (Guests choose from one of the following entrees):

Steak Salerno – 10 oz grilled New York Strip. Served over linguine with a garlic butter sauce

Chicken Parmesan – Breaded chicken breast topped with Suga and cheese. Served with a side of pasta

Seafood Linguine – Shrimp, Crab Fingers, And Salmon in a white wine cream reduction, over linguine

Veal Piccata –Two tender slices of veal sautéed with mushrooms in a white wine lemon butter with angel hair pasta

Third Course – Platters of Cheesecake and Chocolate Pie

Beverage not included

\$100.00 Room Charge

Minimum 20 people



## SALERNOS FAMILY STYLE DINNER

Reception

Cheese and Fruit Display

Pass around Crab Cakes and Arancini balls

**First Course** – platters of our house salad with house dressing

**Second Course**- Platters of Lasagna, Chicken Morgia, Platters of Steak Salerno and Shrimp Nena, Platters of Spaghetti & Meatballs, and Platters of Eggplant Parmesan. Also Italian loaf bread

**Third Course** – Platters of Cheesecake, Tiramisu, and Cannoli

Beverage included

Price \$ 35.00 plus tax and Gratuity

Minimum of 20 people



## From The Bar

**Wine and Beer Station:** We will set up a station in the event room where we offer many options to cater to your event.

We offer carafes of House Chianti, Cabernet, Pinot Grigio, and Chardonnay for \$30 a 1L carafe. We have a wide variety of bottles of wine available on request. We also have a variety of wines on tap available at varying prices.

Beer is available for domestic at \$4.25 per bottle, \$5 imports, and \$6.25 for craft offerings.

Champagne toasts \$25 a bottle. (Premium options available on request and in advance.)

We offer an array of amazing craft cocktails upon request. Raspberry Sour for \$10 and Old Fashioned's for \$12 are always a hit.

(You will only be charged for the bottles opened if the station is set up.)