

# *Salerno's Catering*

Experience the flavors of Italy as we create rustic, traditional homemade dishes from our hearts and hands.

## Hand Passed Hors d'oeuvres

As guests arrive they will be greeted by our experienced staff offering selections of your choice.

**Choose three of the following:**

### **Mini Panini's**

**Select any three:**

Honey Ham & Havarti,  
Capicola, Arugula & Provolone  
Tomato Basil & Fresh Mozzarella  
Turkey, Brie & Cranberry (Seasonal)  
Chocolate & Brie (Seasonal)

**Prosciutto Wrapped Asparagus or Melon**

**Shrimp Shooters**

**Tuscan Stuffed Mushrooms**

**Caprese Skewers or Antipasto Skewers**

**Pecorino Romano with Apples & Fig Jam**

Served on Baguette Slices

**Bacon Wrapped or Goat Cheese Stuffed Dates**

**Breaded Fresh Mozzarella**

Served with a Tomato Cream Sauce

**Sangria Soaked Fruit Shooters**

**\*All items are served on unique passing trays with floral decor.**

**\$7 per Guest**



## Stationary Hors d'oeuvres

### **Gourmet Fruit & Cheese Station**

A variety of seasonal fresh & sun dried fruit presented with an assortment of imported & domestic cheeses & gourmet crackers.

**\$5 per Guest**

### **Antipasto Station**

A variety of Italian imported meats & cheeses accompanied by roasted red peppers, peppercinis, olives, tomatoes & fresh basil.

**\$5 per Guest**

### **Bruschetta Bar**

#### **Assorted Crostini's**

#### **Select any three:**

Tomato, Basil & Fresh Mozzarella

Pesto, Salami & Mozzarella

Walnut Pesto & Romano

Nutella & Strawberries

Honey Mascarpone

**\$5 per Guest (Three Crostini's per Guest)**

### **Sliders Bar**

#### **Select any three:**

Chicken Parmigiana

Papas Meatball & Mozzarella

Italian Beef with Peppers & Onions

Angus Burger & Cheddar

Buffalo Chicken (with choice of Ranch or Bleu Cheese)

Eggplant Parmigiana

Fresh Mozzarella, Tomato & Basil

**\$7 per Guest (Three Sliders per Guest)**

**\*Soup shooters available \$2 per shooter.**



## Action Stations

### **Skewers Station**

Beef Tenderloin  
Grilled Chicken with Lemon & Rosemary  
Garlic Shrimp  
Antipasto with Olive Oil & Vinegar Drizzle  
**\$8 per Guest (Four Skewers per Guest)**

### **Pasta Action Station**

Allow your guests to create their own pasta dish by choosing from a variety of Pastas, Sauces & Mix-ins.

\*Please note this is a Chef assisted station additional fees apply.

#### Pasta

Rigatoni  
Bow-Tie  
Angel Hair  
Penne  
Fettuccini

#### Sauces

Alfredo  
Pesto  
Red Sauce  
Pink Sauce  
Garlic and Oil

#### Vegetables

Spinach  
Mushroom  
Tomato  
Broccoli

#### Meat

Sausage  
Meatball  
Prosciutto  
Grilled Chicken

**\$15.00 per person**

**\$20.00 per person includes Salad & Bread**

*Customize your European Dinner  
Buffet, Plated, or Family Style*

European Dinner Pricing

Your choice of Pasta entrée, Chicken entrée, Salad & Bread.

**\$25.00 per Guest**

(Basic China included)

Your choice of Pasta entrée, Chicken entrée, Vegetable OR Starch,  
Salad & Bread.

**\$30.00 per Guest**

(Basic China included)

Your choice of Pasta entrée, Chicken entrée, Vegetable AND Starch,  
Salad & Bread.

**\$35.00 per Guest**

(Basic China included)

**\*Prices vary per style of service.**

**All dinners served with rustic Italian bread.**

Salad

**Organic Field Greens Salad**

Served with Shaved Parmigianino & Aged Balsamic

**Traditional Caesar Salad**

Crisp Romaine, House-made Croutons & Fresh Parmigiano

**Rustic Salad**

Organic Spinach, Fresh Strawberries, Pecans & Boursin tossed in Champagne  
Dressing

**Fall Harvest Pear Salad**

Organic Field Greens, Pears, Gorgonzola & Walnuts tossed in Maple Pear  
Balsamic Dressing



## Pasta

### **Handmade Three Cheese Ravioli**

#### **Baked Cavatelli**

Handmade dumpling noodle kneaded with ricotta cheese.

#### **Creamy Fettuccini Alfredo**

#### **Handmade Lasagna**

Hearty Meat or Roasted Vegetable

#### **Our Signature Pasta A La Vodka**

Tossed in pink sauce

#### **Tortellini with Crisp Prosciutto with Sun dried Tomatoes & Peas**

Tossed in your choice of garlic & oil OR creamy alfredo.

## Chicken Entrée

#### **Chicken A La Salerno**

Tender pieces of chicken, handmade sausage, potatoes & mushrooms baked in our special white wine sauce.

#### **Chicken Lemoncello**

Sautéed chicken breast with capers & artichokes finished with a velvety mascarpone lemoncello cream sauce.

#### **Chicken Francaise**

Lightly breaded chicken sautéed in lemon butter sauce.

#### **Chicken Parmigiana**

Lightly breaded chicken topped with mozzarella cheese & homemade red sauce.

#### **Rustic Tuscan Roasted Chicken**

Oven roasted chicken breast dusted with fresh herbs.

## Starch

**Baby Red Potatoes**  
with Rosemary & Sea Salt

**Lemon Asparagus Risotto**

**Creamy Three Cheese Polenta**

**Petite Potato Gratin**  
(Traditional or Porcini Mushrooms)

## Vegetable

**Italian Roasted Vegetable Medley**  
Zucchini, sweet bell peppers & eggplant  
roasted with olive oil.

**Green Beans Aglio e Olio**  
Tossed in garlic & oil.

**Roasted Asparagus**  
Tossed in olive oil & seasonings.

**Honey Glazed Carrots**



## *Additional Offerings*

### Carving Station

**Fontina & Spinach Stuffed Pork Tenderloin**

**Three Peppercorn Crusted beef Tenderloin**  
Served with a mushroom merlot reduction & horseradish cream

**Italian Seasoned Prime Rib**

**\*Prices Vary**

### Specialty Seafood

**Roasted Tilapia**  
Tilapia drizzled in a garlic butter sauce.

**Pan Seared Salmon**

**Seafood Linguine**  
Linguine tossed in your choice of white or red calamari or clam sauce.

**\*Prices Vary**



## Gourmet Beverage Station

Served in exquisite glass etched dispensers with disposable cups.  
In addition to Citrus Water choose two of the following:

**Citrus Sangria**  
**Cherry Cider Sangria**  
**Sparkling Pear Cider**  
**Peach Palmer**  
**Basil Lemonade**  
**Strawberry Lemonade**  
**Passion Iced Tea**  
**\$4 per Guest**

\*Signature drinks available by request.

\*Bottled Aqua Panna (Still) or Pellegrino (Sparkling) water available by request.

## Desserts

### **Berto's Local Gelato**

Assorted Tartufo's

Single serving scoops of gelato rolled in chocolate or hazelnuts.  
(Chocolate, Hazelnut, Pistachio, Snow White)

**\$4 per Guest**

### **European Pastry Station**

Handmade assorted cannolis, hazelnut brownies, mini tiramisu cups, assorted Italian butter cookies & biscotti.

**\$4 per Guest**

### **Coffee Station (Hot or Iced)**

Decaffeinated or regular coffee offered with cream & assorted sugars.

**\$3 per Guest**

### **Espresso Bar**

Allow your guests to choose from a variety of espresso blends. Offered with Italian syrups, cream & assorted sugars.

**\$4 per Guest**

**Hot Chocolate Bar**

Allow your guests to sip and savor rich & creamy cocoa.

**Choose one flavor:**

Dark Chocolate

White Chocolate

Sea Salt Carmel

**\$3 per Guest**

**Hot Carmel Apple Cider**

Enjoy our signature sweet and spicy hot cider topped with whipped cream.

**\$3 per Guest**

**Night Cap**

Say good-night in style. Offer your guests panini sandwiches and bottled water as they depart.

**\$4 per Guest**

*Next day brunch available!*

**Complementary tastings available by appointment only.**

Please call 480-703-2882 to schedule your tasting.