

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.

Prosciutto Wrapped Asparagus & Melon

Shrimp Shooters

Mini Paninis

Chocolate and Brie, Honey Ham and Havarti, Capicola and Arugula & Provolone
Tomato Basil & Fresh Mozzarella

Tuscan Stuffed Mushrooms

Tomato, Watermelon & Basil Skewers

Pecorino Romano with Apples and Fig Jam
Served on baguette slices

Individual Petite Garden Crudités

Seasonal vegetables served in petite bread boats with assorted spreads

All items are served on unique passing trays with floral
Choose any three of the above

Stationary Hors d'oeuvres

Gourmet Fruit & Cheese

A variety of seasonal fresh and sun dried fruit presented with an assortment of Imported and Domestic cheese and Gourmet crackers

Brushetta Station

Tuscan White Bean Spread, Roasted Eggplant & Red Pepper Spread, Olive Tempenade

Piazza Nuova (Rome)

Wedding Reception Menu custom created by Liz and Michael Sobczyk

Antipasto Platter (Pre-Set Tableside)

Buffet Style

Rustic Italian Bread with Butter

Hearts of Romaine Salad

Romaine Hearts, Shaved Pear, Dried Cranberries, Walnuts, and Shaved Parmigiano Cheese with Maple Pear Aged Balsamic Dressing

Italian Roasted Vegetable Medley

Roasted Baby Red Potatoes with Rosemary and Sea Salt

Pair of Handmade Cheese Ravioli

Chicken Scallopini with handmade Italian Sausage

Customize your European Buffet

Choose one Salad

Organic Spring Mix with Shaved Parmigiano and Aged Balsamic

Traditional Caesar Salad with Creamy Caesar Dressing

Cantaloupe, Red Onion Salad on a bed of Arugula with Citrus Vinaigrette

Fall Harvest Pear Salad

Tuscan Cornbread Panzanella

Choose one Pasta

Handmade Meat or Cheese Ravioli

Luscious pillows of pasta filled with a combination of meat or cheese

Baked Cavatelli

Handmade pasta similar to Gnochchi but made with Ricotta and Flour

Creamy Fettuccini Alfredo

Handmade Lasagna

Penne Ala Vodka

Choose one Chicken Entrée

Chicken Salerno

Tender pieces of chicken, handmade sausage, potatoes, mushrooms sautéed in our special white wine sauce

Chicken Francaise

Lightly breaded chicken sautéed in lemon butter sauce

Chicken Parmigiana

Lightly breaded chicken topped with mozzarella cheese and homemade red sauce

Chicken Scaloppini

Tender pieces of chicken sautéed in light red sauce with mushrooms and onions

Rustic Tuscan Roasted Chicken

Oven Roasted Chicken Breast with fresh herbs

Choose one Vegetable

Italian Roasted Vegetable Medley

Zucchini, Sweet Bell Peppers & Eggplant roasted with (local) Olive Oil

Baby Peas with pearl onions

Roasted Asparagus

Served with Myer Lemon Oil

Seasonal Vegetable

Choose one Additional Side

Baby Red Potatoes with Rosemary and Sea Salt

Lemon Asparagus Risotto

* All Dinners served with Rustic Italian Bread

Choose one Seafood Specialty

Roasted Tilapia

Sautéed in a garlic butter sauce

Baccala Ala Salerno

Cod Filets with potato, red sauce, olives and peppers

Linguine with Calamari Sauce or Clam Sauce

Carving Station

Fontina and Spinach Stuffed Pork Tenderloin

Three Peppercorn Crusted beef Tenderloin

Served with a Mushroom Merlot Reduction & Horseradish Cream

Gourmet Beverage Station

Green or Red Apple Sangria
Sparkling Pear Cider
Pomegranate & Cranberry Cocktail
Basil Lemonade
Amalfi Coast Limoncello Spritzers
Tuscan Blood Orange Spritzers
Strawberry Lemonade
Tropical Passion Iced Tea
Citrus Water

Served in exquisite glass etched dispensers with disposable cups.
Choose three of the above. Please note: Client provides all alcohol if needed.

Tablesides Water Service Option

Allow guests to choose from Aqua Panna (Still) or Pellegrino (Sparkling) water.

Desserts

Gelato

Assorted Tartufos

Single Serving Scoops of Gelato Rolled in Chocolate or Hazelnuts
(Chocolate, Hazelnut, Pistachio, Snow White)

Bertos Gelato (Local)

European Pastry Station

Handmade Assorted Cannolis, Hazelnut Brownies, Mini Tiramisu Cups,
Assorted Italian Butter Cookies & Biscotti

The Chocolate Bar

Experience Chocolate in a different way ~ using all 5 senses as our trained staff
assists you in the ultimate chocolate experience

Espresso Bar

Decaffeinated and Regular Coffee offered with Cream,
Syrups and assorted Sugars

*Complementary tastings available by appointment only.
Please call 480-703-2882 to schedule your tasting.*