



Wedding Menus

It is our pleasure to introduce you to Western Pennsylvania's most unique, turn of the century National Historic Landmark DiSalvo's Station Restaurant.

We appreciate you taking the time to learn about our exceptional facilities and we look forward to meeting and assisting you with the planning of your special occasion.

We specialize in hosting one-of-a-kind events including corporate functions, banquets, and wedding receptions tailored to your specific guidelines and held in one of Latrobe's most treasured and magnificent Historical landmarks.

Our unique atmosphere is rivaled only by our award-winning cuisine prepared under the direction of Certified Executive Chef and Owner Gaetano DiSalvo.

Our experienced staff and managers are here to assist you in any way possible, starting with your original strategy and ending with the final goodnight.

After all, at DiSalvo's, the success of your event is our only "train of thought"

325 McKinley Avenue, Latrobe, PA 15650 • Phone: 724.539.0500 •
www.disalvosrestaurant.com



Wedding Buffet Dinners

Includes Four Hours of Open Bar and Wine Toast.
Includes Coffee and Beverage Service and Rolls and Butter

Salads

Garden Salad with Two Dressings and
Your Choice of Two of the Following:
Seasonal Fresh Fruit • Create Your Own Caesar
Tomato and Mozzarella • Bowtie Pasta Salad
Roasted Garlic Potato Salad • Grilled and Roasted Vegetables

Chef Carved

Please Select One
Breast of Turkey – Accompanied by Cranberry Mayonnaise
Top Round of Beef – Accompanied by au Jus and Horseradish Sauce
Honey Glazed Ham – Accompanied by Bourbon Raisin Sauce

Entrées

Please select two
Chicken Romano
Chicken Marsala
Herbed Roasted Chicken
Slow Roasted Pork Loin
Beef Burgundy
Eggplant Parmesan
Seafood Newberg
Grilled Salmon
Cod English Style

Starch and Vegetables

Please select three
Penne Marinara • Bowtie Pasta with Pesto Cream
Herbed Rice Pilaf • Chive Mashed Red Potatoes
Garlic Herb Roasted Potatoes • Parsley and Butter Red Potatoes
Seasonal Vegetable Medley • Broccoli Florets with Carrots
Green Beans Almondine

\$41.99 per person Plus 6% tax and 20% service charge
Minimum 100 guests



Wedding Sit Down Dinners

Package #1

Includes Four Hours of Open Bar and Wine Toast
Includes Coffee and Beverage Service, and Rolls and Butter

Soups

Please Select One

Wedding Soup • Tomato Basil • Chef's Seasonal Selection

Salads

Please Select One

Garden Tossed Salad • DiSalvo's House Salad • Caesar Salad

Entrées

Please Select Two

Chicken ala Romano – Chicken Breast in a Rich Romano Batter with a Lemon Butter Sauce.

Slow Roasted Porkloin – Herb Marinade Porkloin with a Roasted Garlic Demi Glace.

Grilled Chicken Breast – Herb Marinade Chicken Breast with a Tomato Basil Sauce.

Cod English Style – Fillets of Cod coated with Bread Crumbs and Baked Golden Brown.

Grilled Salmon – Grilled Salmon Fillet finished with a Chive Cream Sauce.

Chicken Marsala – Sautéed Chicken Breast with a Rich Mushroom Marsala Sauce.

Starch and Vegetables

Please select one starch and one vegetable

Parmigiano Risotto Cake

Duchesne Potatoes

Herb & Garlic Roasted Red Potatoes

Broccoli Florets

Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

\$41.99 per person Plus 6% tax and 20% service charge

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Wedding Sit Down Dinners

Package #2

Includes Four Hours of Open Bar and Wine Toast
Includes Coffee and Beverage Service, and Rolls and Butter

Soups

Please Select One

Wedding Soup • Tomato Basil • Chef's Seasonal Selection

Salads

Please Select One

Garden Tossed Salad • DiSalvo's House Salad • Caesar Salad

Entrées

Please Select Two

Prime Rib – Slow Roasted Prime Rib with Natural Jus.
Shrimp Stuffed Salmon – Rock Shrimp Stuffed Salmon Fillet with a Lemon Chive Cream Sauce.
Spinach & Feta Stuffed Chicken Breast – Slow Roasted then Finished with a Lemon Chicken Jus.
New York Strip Steak – Grilled Center Cut with a Rich Demi Glace.
Duet of Crab Stuffed Shrimp and Boneless Breast of Chicken w/ Lemon, Basil, Artichokes and Roasted Red Peppers

Starch and Vegetables

Please select one starch and one vegetable

Parmigiano Risotto Cake

Duchesne Potatoes

Herb & Garlic Roasted Red Potatoes

Broccoli Florets

Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

\$47.99 per person Plus 6% tax and 20% service charge

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Wedding Sit Down Dinners

Package #3

Includes Four Hours of Open Bar and Wine Toast
Includes Coffee and Beverage Service, and Rolls and Butter

Soups

Please Select One

Wedding Soup • Tomato Basil • Chef's Seasonal Selection

Salads

Please Select One

Garden Tossed Salad • DiSalvo's House Salad • Caesar Salad

Entrées

Please Select Two

Jumbo Lump Crabcakes – Duet of Delicate Crabcakes loaded with Jumbo Lump Crabmeat. Finished with a Chive Dijon Aioli.

Filet Mignon – Grilled Center Cut Filet Mignon with a Roasted Garlic Demi Glace.
Duet of Crab Stuffed Shrimp and Filet Mignon – Petite Filet accompanied by a Demi Glace Sauce with Duet of Jumbo Shrimp Stuffed with Crab.

Stuffed Filet DiSalvo – Center Cut Filet of Beef Stuffed with Provolone Cheese and Prosciutto then Wrapped in Bacon. Finished with a Mushroom Demi Glace.

Starch and Vegetables

Please select one starch and one vegetable

Parmigiano Risotto Cake

Duchesne Potatoes

Herb & Garlic Roasted Red Potatoes

Broccoli Florets

Glazed Carrots

Grilled Zucchini and Roasted Peppers

Seasonal Medley of Vegetables

\$51. 99 per person Plus 6% tax and 20% service charge

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Wedding Package Upgrades

Buffet Upgrades

Prime Rib – With Horseradish Sauce and Natural Jus

\$6. per person

Rack of Lamb – With Mint Jelly and Roasted Garlic Demi Glace

\$12. per person

Filet of Beef – With Peppercorn Demi Glace and Dijon Aioli

\$9. per person

Add an additional Salad to Buffet

\$2. per person

Add an additional Entrée to Buffet

\$3. per person

Add an additional Starch or Vegetable to Buffet

\$2. per person

Chocolate Fondue Station – With Fresh Strawberries and Biscotti

\$4. per person

Bar Upgrades

Name Brands

Smirnoff Vodka, Beefeater's Gin, Bacardi Light, Jim Beam, Canadian Club,

Captain Morgan's Spiced Rum, Dewar's Scotch,

Peach Schnapps, Amaretto, Coffee Liquor

Imported Italian Red and White Wines and a Sweet White Wine of Your Choice

Your Choice of Two Domestic Beers

\$5. per person

Premium Brands

Absolut Vodka, Bombay Gin, Bacardi Light, Captain Morgan's Spiced Rum,

Maker's Mark Bourbon, Crown Royal, Johnnie Walker Red Label,

Peach Schnapps, Coffee Liquor, Amaretto

Imported Italian Red and White Wines and a Sweet White Wine of Your Choice

Your Choice of Two Domestic Beers

\$7. per person

Plus 6% tax and 20% service charge

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Hors d'Oeuvres Packages

All prices based on one hour of pre-dinner hors d'Oeuvres.

Package #1

\$8. per person

Includes:

Tomato and Mozzarella Bruschetta
Cheese and Fresh Vegetable Display with Dips

Package #2

\$10. per person

Please Select Four

Tomato and Mozzarella Bruschetta
Vegetable Springrolls
Swedish Meatballs
Chicken Satay
Assorted Mini Quiche
Cheese and Fresh Vegetable Display with Dips
Seafood Stuffed Mushrooms
Warm Spinach and Artichoke Dip

Package #3

\$13. per person

Please Select Five

Tomato and Mozzarella Bruschetta
Asparagus in Phyllo with Asiago
Swedish Meatballs
Spanakopita
Scallops wrapped in Bacon
Assorted Mini Quiche
Cheese and Fresh Vegetable Display with Dips
Vegetable Springrolls
Warm Spinach and Artichoke Dip
Chicken Satay
Mini Crabcakes

Platters

The following platters are available to compliment any of the above packages.

Italian Antipasto Display

A selection of gourmet Italian Meats and Cheeses with Grilled and Roasted Vegetables.

\$12. per person

Seared Tuna Platter

Sesame Crusted Ahi Tuna Loin Sliced with a Soba Noodle Salad.

Presented with Wasabi, Pickled Ginger and Soy Sauce.

\$14. per person

Plus 6% tax and 20% service charge

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Small Bites

Prices based on 2 pieces per person minimum

- Tomato and Mozzarella Bruschetta – \$1.50 per piece
- Vegetable Springrolls – \$2.25 per piece
- Swedish Meatballs – \$1.25 per piece
- Chicken Satay – \$2.50 per piece
- Spanakopita – \$2.50 per piece
- Asparagus in Phyllo with Asiago – \$2.50 per piece
- Assorted Mini Quiche – \$2.50 per piece
- Shrimp Cocktail – \$3.00 per piece
- Oysters Rockefeller – \$3.50 per piece
- Scallops wrapped in Bacon – \$3.00 per piece

Platters and Displays

Prices based on 2 pieces per person minimum

- Fresh Domestic Cheese and Vegetable
Swiss, Cheddar, and Provolone Cheeses with a Selection of Seasonal Vegetables.
Accompanied by Buttermilk Ranch Dip.
\$6. per person
- Maryland Shrimp and Crab Dip
Hot shrimp and crab baked golden brown.
Accompanied by Toasted Crostini and Foccacia Bread.
\$7. per person
- Italian Antipasto Display
A selection of gourmet meats and cheeses with Grilled and Roasted Vegetables.
\$12. per person
- Imported Cheese Display
A selection of imported Cheddars, Swiss, Chevre, and Brie.
Accompanied by Crostini and Warm Foccacia.
\$9. per person
- Spinach and Artichoke Dip
Warm Spinach and Artichokes in a Creamy Parmesan Dip.
Accompanied by Toasted Crostini and Foccacia Bread.
\$6. per person
- Seared Tuna Platter
Sesame Crusted Ahi Tuna Loin Sliced then served with a Soba Noodle Salad.
Presented with Wasabi, Pickled Ginger, and Soy Sauce.
\$14. per person

Plus 6% tax and 20% service charge



Soups, Vegetable and Starch Selections

All selections are subject to seasonal availability.

If there is any soup, starch or vegetable that you would prefer, please let us know.

We will gladly create a custom menu for you.

Soup Selections

DiSalvo's Wedding Soup	Cream of Mushroom
Chicken Pastina	Broccoli and Cheddar
Leek and Potato	Loaded Baked Potato
Beef Vegetable	Butternut Squash Bisque
Tomato Basil	Chicken Noodle

Pasta Selections...add 4.00 per person

Pasta Course is Available with Sit-Down Dinners.

As an Individual Course or Family Style with Dinner.

Penne Marinara ~ Bowtie Alfredo ~ Gemelli Puttanesca

Fresh Vegetable Selections

Broccoli Florets
Grilled Zucchini and Red Peppers
Green Beans with Julienne Carrots
Medley of Carrots, Zucchini and Cauliflower
Honey Glazed Carrots
Butternut Squash (Seasonal)
Asparagus (Seasonal)
Wilted Spinach
Sugar Snap Peas
Slow Roasted Tomatoes

Starch Selections

Roasted Red Skins
Chateau Potatoes
Wild Rice Pilaf
Duchesne Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Baked Potato
Potatoes Dauphinoise
Parmesan Risotto Cake
Roasted Garlic Whipped Potatoes
Wild Mushroom Risotto
Country Style Mashed Redskin Potatoes



Dessert

Served

Mrs. DiSalvo's Tiramisu
\$6. per person
Pecan Ball
\$4. per person
Fudge Brownie ala Mode
\$5. per person
Chocolate Mousse Cake
\$6. per person
Cookies and Cream Chocolate Mousse
\$5. per person
Chocolate Ganache Tart
\$7. per person
Vanilla Bean Cheesecake
\$6. per person

Dessert Stations

All stations based on one hour consumption after dinner.

Chocolate Fondue
With Strawberries, Marshmallows, Pretzels, Seasonal Fruit and Biscotti.
\$8. per person
Cookies and Brownies
Chocolate Chip, Oatmeal and Sugar
\$5. per person
Chocolate Truffles
Hand rolled flavored with Espresso, Raspberry and Orange
\$12. per dozen

Plus 6% tax and 20% service charge

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