

Banquet Information

We are here to customize the perfect party for you. With notice, every effort will be made to accommodate any specific requests or requirements you may have. Special menu items, floral arrangements, table configurations, décor assistance and enhanced personal service are available to you and your guests. We look forward to the opportunity to make your event a special and memorable occasion.

In planning your event, you may choose from one of our buffet selections or from a fixed menu of banquet item selections. If you choose a fixed menu, wait staff members will ask your guests for their entrée choices from your specified selections.

Please make your final menu and beverage arrangements at least two weeks prior to the date of your event. We also require that you provide us with a guaranteed guest count at least three business days prior to your event. If the guaranteed guest count is not met, the lowest cost menu selection will be assessed for any guests not attending.

If your event will require alcohol beverage service, we recommend a private bar. You and your guests will be treated to a stocked private bar with personal service. There is a \$25.00 set-up fee for the private bar. Please note, under Ohio law, alcohol cannot be consumed on our premises unless it was purchased under our liquor license and open alcohol containers may not leave our premises. Additionally, no one under the age of twenty-one is permitted to purchase, possess or consume alcoholic beverages.

We provide a variety of delicious desserts, however if you wish to bring your own cake, a \$25.00 cutting fee will be assessed.

A room deposit is required based on the size of your party. It is used to guarantee the availability of the room. This deposit will be credited to your bill. However, the deposit is non-refundable in the event you cancel your function. If your guest count drops dramatically, we reserve the right to relocate your party to an open seating area, unless you consent to converting your room deposit into a room charge.

If you choose to decorate the room, you may arrive one-half hour prior to your event, unless otherwise specified. Please note, we contract specific times with you for your event and there may be another function scheduled before or after your times.

All guest charges will be placed on one bill, including sales tax and 18% gratuity.

Please contact Pam Zerbe, Banquet Coordinator, at 614-870-8788, from 2:00 pm until 4:00 pm, Monday through Friday. Thank you for considering Salvi's Bistro for your banquet event needs.

Hot Appetizers

Per Piece

Mini Pasta Salvi Speciales	2.25
Smaller versions of the <i>original world famous</i> loaf of egg noodles in seasoned cream sauce, rolled in breadcrumbs, golden-fried, served with marinara & cheese	
Mini Pasta Salvis	1.75
Smaller versions of the <i>original world famous favorite</i>crunchy on the outside & creamy on the inside!	
Stuffed Mushroom Caps	1.75
Large mushroom caps filled with a house-made blend of sun-dried tomatoes & cheeses, lightly breaded & golden-fried, served with tangy aioli dipping sauce	
Italian Fried Cheese	1.25
Golden provolone sticks served with marinara	
Chicken Tenders Inferno	1.25
Chicken breast tenders breaded, golden-fried & tossed in hot & spicy sauce, served with ranch dressing	
Italian Sausages	1.25
Roasted mild Italian sausages served with zesty roma tomato sauce	
Cocktail Meatballs	1.25
Savory meatballs served with marinara & parmesan cheese	

Specialty Platters

	50 Pieces	100 Pieces
Large Shrimp chilled, served with cocktail sauce & lemon wedges	75.00	145.00
		<u>Per Guest</u>
Fresh Fruit and Assorted Cheeses		3.50
Assorted Cheeses		2.75
Array of Fresh Seasonal Fruit		2.75
Fresh Crisp Vegetables served with ranch dressing		2.25
		<u>Per Pound</u>
Premium Mixed Nuts		9.00
Roasted Peanuts		7.00
Potato Chips & Ranch Dip		9.00
Deluxe Mints		7.00

Salvi's Buffet Selections

Per Guest

Carved Prime Rib

Roast Prime Rib of Beef, Au Jus & Creamy Horseradish Sauce, Carved for Your Guests **32.95**
Grilled Chicken Italiano in Aromatic Italian Seasonings
Pasta Naturale (bowtie pasta tossed with olive oil, mushrooms, cheese & sun-dried tomatoes)
Mini PastaSalvis with Marinara or Roasted Redskin Potatoes Seasoned Vegetable Medley
Crisp Bistro Salad House-made Italian & Ranch Dressing Fresh Fruit & Assorted Cheese Platter
Freshly Baked Breads Coffee Tea or Soda Delicious Array of Mini Desserts

Carved New York Sirloin Strip

32.95

Roast New York Sirloin of Beef, Au Jus & Creamy Horseradish Sauce, Carved for Your Guests
Grilled Chicken Italiano in Aromatic Italian Seasonings
Bowties Naturale (bowtie pasta tossed with olive oil, mushrooms, cheeses & sun-dried tomatoes)
Mini PastaSalvis with Marinara or Roasted Redskin Potatoes Seasoned Vegetable Medley
Crisp Bistro Salad served with House-made Italian & Ranch Dressing Freshly Baked Breads
Fresh Fruit & Assorted Cheese Platter Coffee Tea or Soda Delicious Array of Mini Desserts

Bistro Buffet

24.95

Sautéed Beef Strips with Sweet Peppers, Marinara & Cheese
Grilled Chicken Italiano in Aromatic Italian Seasonings
Bowtie Pasta with Ham & Broccoli, tossed in Asiago Cream Sauce Seasoned Vegetable Medley
Mini PastaSalvis with Marinara Freshly Baked Breads Fresh Fruit & Assorted Cheese Platter
Crisp Bistro Salad served with House-made Italian & Ranch Dressing Coffee Tea or Soda
(For \$2.95 per Guest, Add a Delicious Array of Mini Desserts)

Italian Buffet

23.95

Chicken Tenders in Creamy Marsala Sauce with Sautéed Mushrooms
Roasted Mild Italian Sausages with Zesty Roma Tomato Sauce
Ziti and Spicy Italian Ham Tossed in Creamy Marinara Mini PastaSalvis with Marinara
Seasoned Vegetable Medley Crisp Bistro Salad Served with House-made Italian & Ranch Dressing
Fresh Fruit & Assorted Cheese Platter Freshly Baked Breads Coffee Tea or Soda
(For \$2.95 per Guest, Add a Delicious Array of Mini Desserts)

Flavors of Italy Buffet

22.95

Grilled Chicken Italiano in Aromatic Italian Seasonings Salvi's House-Made Lasagna
Bowtie Pasta Tossed in Asiago Cream Sauce Mini PastaSalvis with Marinara
Seasoned Vegetable Medley Crisp Bistro Salad served with House-made Italian & Ranch Dressing
Freshly Baked Breads Fresh Fruit & Assorted Cheese Platter Coffee Tea or Soda
(For \$2.95 per Guest, Add a Delicious Array of Mini Desserts)

Dinner Entrées

Per Guest

Includes Bistro Salad with House-made Italian Dressing, Pasta, Salvi, Seasoned Vegetable Medley, Freshly Baked Breads, Coffee Tea or Soda

Filetti di Manzo 24.00

Hand-cut grilled beef tenderloins topped with sautéed mushrooms, onions & melted provolone cheese, served on demi-glace

Salvi's Sirloin Steak 22.00

Hand-cut 10 oz. USDA Choice beef sirloin dusted in our special seasonings, served with sautéed mushrooms

Salmon Piccata 22.00

Fresh salmon fillet thinly sliced & sautéed in butter with lemon slices & capers

Boston Scrod 21.00

North Sea cod sprinkled with herbed breadcrumbs & baked in a creamy lemon butter sauce

Beef Tenderloin Tips 20.00

Marinated choice cuts from the tenderloin sautéed with red onions & mushrooms

Chicken Parmigiano 19.00

Boneless breast of chicken coated in parmesan-crusting breading, sautéed, topped with marinara & cheese

Chicken Bacon Gorgonzola 19.00

Chicken breast tenders in our signature creamy marsala sauce, topped with bacon pieces, gorgonzola & sautéed mushrooms

Chicken al Marsala 18.00

Chicken breast tenders in our signature creamy marsala sauce, garnished with sautéed mushrooms

Eggplant Parmigiano 17.00

Eggplant slices dusted in parmesan breading, golden-fried covered with tomato slices, marinara, cheese & baked

Dinner Pasta

Per Guest

Includes Bistro Salad with House-made Italian Dressing, Freshly Baked Breads, Coffee Tea or Soda

Shrimp Rocki 24.00

Shrimp sautéed in olive oil & garlic with a mosaic of fresh vegetables tossed in light asiago cream sauce over pennette pasta

Lasagna di Casa 19.00

Salvi's own lasagna layered with ricotta cheese, Italian sausage, meat sauce, mozzarella & provolone, served with meatballs

Pasta Bistro 19.00

Beef-Filled Ravioli with Meat Sauce, Tortellini in Asiago Cream Sauce & Pasta Salvi Speciale

Tuscan Chicken Fettuccine 19.00

Rainbow fettuccine tossed in asiago cream sauce, topped with sautéed chicken breast tenders & mushrooms finished with a touch of our signature creamy marsala sauce

Ravioli con Carne 18.00

Seasoned beef-filled ravioli covered in rich house-made meat sauce, topped with mozzarella & parmesan cheese

Spaghetti Roma 17.00

Thin spaghetti with house made marinara or hearty meat sauce, served with meatballs

Lunch Entrées

Per Guest

Includes Bistro Salad with House-made Italian Dressing, Pasta Salvi,
Seasoned Vegetable Medley, Freshly Baked Breads, Coffee Tea or Soda

Salmon Piccata 12.95

Fresh salmon fillet thinly sliced & sautéed in butter with lemon slices & capers

Boston Scrod 12.95

North Sea cod sprinkled with herbed breadcrumbs & baked in creamy lemon butter sauce

Chicken Bacon Gorgonzola 12.95

Chicken breast tenders in our signature creamy marsala sauce, topped with bacon pieces, gorgonzola cheese & sautéed mushrooms

Italian Beef 12.50

Thinly sliced beef strips sautéed with onions & sweet peppers, served on marinara with shredded provolone

Chicken Parmigiano 12.50

Boneless breast of chicken coated in parmesan-crusting breading, sautéed, topped with marinara & cheese

Chicken al Marsala 12.00

Chicken breast tenders covered in our signature creamy marsala sauce, garnished with sautéed mushrooms

Eggplant Parmigiano 11.25

Eggplant slices dusted in parmesan breading & golden-fried, covered with tomato slices, marinara, cheese & baked

Lunch Pasta

Per Guest

Includes Bistro Salad with House-made Italian Dressing, Freshly Baked Breads, Coffee, Tea or Soda

Lasagna di Casa 11.95

Salvi's own lasagna layered with ricotta cheese, Italian sausage, meat sauce, mozzarella & provolone, with meatballs

Spaghetti Naturale 11.95

Shiitake mushrooms, sun-dried tomatoes, scallions & garlic sautéed in e.v.o.o. & tossed with thin spaghetti, covered in parmesan cheese

Ravioli con Carne 11.95

Seasoned beef-filled ravioli covered in rich house-made meat sauce, topped with mozzarella & parmesan cheese

Spaghetti Roma

Thin spaghetti with your choice of house-made marinara or hearty meat sauce, served with a meatball 10.95

Salads

Includes Choice of Dressing, Freshly Baked Breads, Coffee, Tea or Soda

	Per Guest
Honey Pecan Chicken Salad	12.50
Oven-baked, pecan-crust chicken breast drizzled with honey, served warm over a bed of greens, garnished with strawberries, red grapes & mandarin oranges	
Salmon Salad	12.50
Fresh salmon fillet, baked and served warm on a bed of greens with Roma tomatoes & shredded cheese	
Salvi's Chicken Salad	12.00
Our special recipe of premium chicken blended in a creamy dressing with pineapple, scallions, Italian seasonings & a touch of honey finished with fresh seasonal fruit	
Grilled Chicken Salad	12.00
Marinated grilled chicken breast, served warm, on a bed of greens with roma tomatoes & shredded cheese	

Deserts

	Per Guest
Chocolate Lovin' Spoonful	4.95
A chocolate lover's dream.....rich chocolate pudding between two layers of moist, dark chocolate cake drizzled with red raspberry sauce	
Kahlua Tiramisu	4.95
Marsala-kissed mascarpone custard mingled with Kahlua-infused cake, atop a chocolate crust	
Raspberry Cheesecake	3.95
Rich New York-style cheesecake with sweet raspberry sauce	
Carrot Cake	2.95
Deliciously moist & layered with silky cream cheese icing	
Spumoni Ice Cream	2.95
Creamy stripes of colors and flavors.....a blend of pistachio, cherry & chocolate ice cream	
Delicious Dessert Platter	2.95
A variety of luscious cakes & cheesecakes	

Please note, market pricing of menu items is subject to change