

## 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 614-889-9707, from 9:00 am until 5:00 pm, Monday through Friday. Thank you for considering Salvi's Bistro for your banquet event needs.

## Hot Appetizers Per Piece

Mini Pasta Salvi Speciales 2.50

Smaller versions of the original world famous loaf of egg noodles in seasoned cream sauce, rolled in breadcrumbs, golden-fried, served with marinara & cheese

Mini Pasta Salvis 2.00

Smaller versions of the original world famous favorite.....crunchy on the outside & creamy on the inside!

Stuffed Mushroom Caps 1.79

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 1.29

Golden provolone sticks served with marinara

Chicken Tenders Inferno 1.39

Chicken breast tenders breaded, golden-fried & tossed in hot & spicy sauce, served with ranch dressing

Italian Sausages 1.29

Roasted mild Italian sausages served with zesty roma tomato sauce

Cocktail Meatballs 1.29

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

Per Guest

Fresh Fruit and Assorted Cheeses 3.99

Assorted Cheeses 2.99

Array of Fresh Seasonal Fruit 2.99

Fresh Crisp Vegetables served with ranch dressing 2.49

Per Pound

Premium Mixed Nuts 12.00

Roasted Peanuts 9.00

Potato Chips & Ranch Dip 9.95

Deluxe Mints 9.00

*Due to volatility in market prices, menu prices subject to change without notice.*

## *Salvi's Buffet Selections* Per Guest

### **Carved Prime Rib 34.99**

Roast Prime Rib of Beef, Au Jus & Creamy Horseradish Sauce, Carved for Your Guests  
Grilled Chicken Italiano in Aromatic Italian Seasonings  
Pasta Naturale (bowtie pasta tossed with olive oil, mushrooms, cheese & sun-dried tomatoes)  
Mini Pasta Salvis 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 34.99**

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 Pasta Salvis 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 25.99**

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 Pasta Salvis 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 3.99 per Guest, Add a Delicious Array of Mini Desserts)**

### **Italian Buffet 24.99**

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 Pasta Salvis 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 3.99 per Guest, Add a Delicious Array of Mini Desserts)**

### **Flavors of Italy Buffet 23.99**

Grilled Chicken Italiano in Aromatic Italian Seasonings Salvi's House-Made Lasagna  
Bowtie Pasta Tossed in Asiago Cream Sauce Mini Pasta Salvis 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 3.99 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 25.00

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

### Salvi's Sirloin Steak 23.00

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

### Salmon Piccata 23.00

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

### Boston Scrod 22.00

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

### Beef Tenderloin Tips 21.00

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

### Chicken Parmigiano 20.00

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

### Chicken Bacon Gorgonzola 20.00

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

### Chicken al Marsala 19.00

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

### Eggplant Parmigiano 18.00

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 25.00

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

### Lasagna di Casa 20.00

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

### Pasta Bistro 20.00

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

### Tuscan Chicken Fettuccine 20.00

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 19.00

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

### Spaghetti Roma 18.00

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

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## 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 13.59

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

### Boston Scrod 13.59

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

### Chicken Bacon Gorgonzola 13.59

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

### Italian Beef 13.59

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

### Chicken Parmigiano 12.99

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

### Chicken al Marsala 12.99

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

### Eggplant Parmigiano 11.99

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 12.59

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

### Spaghetti Naturale 12.59

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

### Ravioli con Carne 12.59

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

### Spaghetti Roma 11.99

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

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## Salads

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

### Honey Pecan Chicken Salad 12.99

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 12.99

Fresh salmon fillet, baked and served warm on a bed of greens with Roma tomatoes & shredded cheese

### Salvi's Chicken Salad 12.99

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 12.99

Marinated grilled chicken breast, served warm, on a bed of greens with roma tomatoes & shredded cheese

## Deserts

Per Guest

### Chocolate Lovin' Spoonful 5.79

A chocolate lover's dream.....rich chocolate pudding between two layers of moist, dark chocolate cake drizzled with red raspberry sauce

### Kahlua Tiramisu 5.79

Marsala-kissed mascarpone custard mingled with Kahlua-infused cake, atop a chocolate crust

### Raspberry Cheesecake 5.79

Rich New York-style cheesecake with sweet raspberry sauce

### Carrot Cake 5.79

Deliciously moist & layered with silky cream cheese icing

### Spumoni Ice Cream 3.99

Creamy stripes of colors and flavors.....a blend of pistachio, cherry & chocolate ice cream

### Delicious Dessert Platter 3.99

A variety of luscious cakes & cheesecakes