



Shower 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 trained 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





Shower Lunches



All lunches come with continuous punch service, bread and butter service,
and beverage service.

Package 1

Soup or Salad

Please select one:

Wedding Soup • Tomato Basil • Chicken Pastina

Garden Tossed • Caesar

Entrees

Please select one:

Caesar Salad with Grilled Chicken or Salmon Balsamic

Chicken Wrap

Chicken Salad Croissant

Caprese Salad

All sandwiches accompanied by side of fresh fruit.

\$19.99 per person

Package 2

Soup or Salad

Please select one:

Wedding Soup • Tomato Basil • Chicken Pastina

Garden Tossed • Caesar

Entrees

Please select one:

Chicken ala Romano

Grilled Pork Loin Au Jus

Seared Salmon with Lemon Butter Sauce Cod

English Style



Grilled Chicken Breast with
Tomato Basil Sauce

All entrées accompanied with fresh seasonal vegetables.

\$20.99 per person

Plus 6% tax and 20% gratuity

Minimum 20 guests





Sit Down Lunch

All lunches include choice of soup or salad, choice of vegetable and starch, choice of dessert, beverage service, rolls, and butter.

Salads & Soups

Please Select One

Garden Tossed Salad • Caesar Salad

Wedding Soup • Cream of Mushroom Soup • Potato Leek Sup

Entrées

Please Select Two

Chicken Romano

Chicken Breast in a Golden Brown Romano Crust.

Grilled Salmon

Grilled Salmon Fillet with a Lemon Butter Sauce.

Penne Primavera

Pasta and Vegetables tossed together in Olive Oil and Garlic

Cod English Style

Cod Fillets topped with Seasoned Breadcrumbs and a Light Lemon Sauce.

Chicken Marsala

Sautéed Chicken Breast in a Mushroom Marsala Sauce.

Starch and Vegetables

Please select one starch and one vegetable

Whipped Potatoes

Herb & Garlic Roasted Redskin Potatoes

Wild Rice Pilaf

Steamed Broccoli Florets with Carrots

Green Beans Almondine

Glazed Carrots

Grilled Zucchini and Roasted Peppers

Dessert

Please select one

Chocolate Mousse • Tiramisu

Vanilla Bean Cheesecake w/ Berry Coulis

\$19.99 per person
Plus tax and gratuity
Minimum of 20 guests



Hot Lunch Buffet

All lunches include choice of dessert, beverage service, rolls and butter.

Salads

Please select two

Fresh Cubed Fruit
Coleslaw
Create Your Own Caesar

Grilled & Roasted Vegetables
Tomato and Mozzarella
Basil and Garlic Potato Salad
Garden Tossed Salad

Entrées

Please select two

Chicken Romano
Beef Burgundy
Slow Roasted Pork Loin
Grilled Salmon
Seafood Newberg

Herbed Roasted Chicken
Chicken Marsala
Eggplant Parmesan
Cod English Style

Starch

Please select one

Bowtie Alfredo
Gemelli with Pesto Cream
Scalloped Potatoes
Baked Three Cheese Macaroni

Penne Marinara
Chive Mashed Red Potatoes
Herbed Rice Pilaf
Roasted Potatoes
Parsley and Buttered Red Potatoes

Vegetable

Please select one

Green Beans Almondine ~ Carrots and Zucchini ~ Seasonal Vegetable Medley

Served Dessert

Please select one

Chocolate Mousse • Tiramisu • Vanilla Bean Cheesecake w/ Berry Coulis

\$19.99 per person

Plus 6% tax and 20% gratuity

Minimum 50 guests



Sunday Brunch

Available Sundays from 10 AM til 2 PM

Chef Station

Omelets, Eggs and Waffles prepared to order by a Chef attendant along with a Fresh Carved Meat.

Salads

A selection of fresh salads prepared from seasonal vegetables and fruits.

Entrees

Bacon and Sausage
Seafood Entree
Chef Guy's French Toast
Wedding Soup
Home Fries
Soup du Jour
Pasta
Meat Entree
Chicken Entree
Fresh Seasonal Vegetable

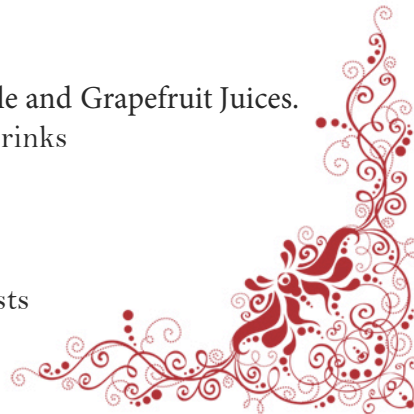
Dessert Cart

A selection of house made cakes, pies, mousses and cookies.

Beverage Service

Juice Station featuring Orange, Tomato, Pineapple and Grapefruit Juices.
Served Coffee, Tea and Soft Drinks

\$20.99 per person
Plus 6% tax and 20% gratuity
Minimum 20 guests





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
Chicken Pastina
Leek and Potato
Beef Vegetable
Tomato Basil

Cream of Mushroom
Broccoli and Cheddar
Loaded Baked Potato
Butternut Squash Bisque
Chicken Noodle

Pasta Selections...add \$4.00 per person

Pasta Course is Available with Sit-Down Dinners.

As a 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



DISALVO'S



Starch Selections

Roasted Red Skins

Wild Rice Pilaf

Duchesne Potatoes

Potatoes Au Gratin

Twice Baked Potatoes

Potatoes Dauphinoise

Parmesan Risotto Cake

Roasted Garlic Whipped Potatoes

Wild Mushroom Risotto





Dessert

Served

Mrs. DiSalvo's Tiramisu

\$8.00 per person

Classic Pecan Ball

\$7.00 per person

Fudge Brownie ala Mode

\$8.00 per person

Chocolate Mousse Cake

\$8.00 per person

Cookies & Cream Chocolate Mousse

\$8.00 per person

Vanilla Bean Cheesecake w/ Berry Coulis

\$8.00 per person

Dessert Stations

All stations based on a one hour consumption after dinner.

Chocolate Fondue

With Strawberries, Marshmallows, Pretzels, Seasonal Fruit and Biscotti.

\$9.00 per person

Cookies and Brownies

Chocolate Chip, Oatmeal and Sugar

\$8.00 per person

Italian Trio

Cannolis, Biscotti and Mrs. DiSalvo's Tiramisu

\$12.00 per person

Plus 6% tax and 20% gratuity

