

DiSalvo's



Restaurant – Grand Ballroom – Gift Baskets – Pasta Products

341 East 4th Street Williamsport, PA 17701
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Enclosed is a questionnaire that we ask all our potential clients to complete prior to meeting with us for your consultation. This short information sheet allows us to review your event needs and expectations. Please complete the questionnaire to the best of your ability. After reviewing the enclosed information, please call to schedule and appointment.

All menu questions will be directly handled by our Executive chef Vincent DiSalvo. If you choose, you may customize your menu with items of personal preference. He would be happy to consult with you on your specific needs to make your event a memorable culinary experience.

If you have any questions or comments concerning your event, feel free to contact me at 570 327 1200 between 9:00 a.m. and 5:00 p.m.

We look forward to hearing from you.

Best regards

Marisa DiSalvo
Banquet Coordinator

Enclosure: Questionnaire

As stated before, the following questionnaire helps us to paint a general portrait of your event. With this information we begin our working relationship and are provided with contact names, numbers, ancillary services and other information needed to begin planning your event. Once again this is a brief overview if you have any questions please do not hesitate to call.

Client name

Client address

Client phone number _____ (primary) _____ (secondary)

Client fax number _____ (primary) _____ (secondary)

Briefly describe the nature or your event (occasion, expectations, etc.)

Event date _____ Alternate date _____

Starting time (all events run in 5 hour increments) _____

Approximate head count _____

Budget \$ _____ (gross) \$ _____ (per person)

Linens (please note any special requests)

Additional rentals (podium, wireless microphone, staging, etc.)

Arranged seating (client must provide seating charts, place cards and note any other special interest seating) _____

Ancillary services (disc jockey, florist, baker, etc.)

Name _____ Phone _____ Service _____

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W e d d i n g r e c e p t i o n s a n d R e h e a r s a l d i n n e r s

Bride's name _____ Grooms name _____

Ceremony Location

Ceremony time _____ Number of guests at the head table _____

M e n u P r e f e r e n c e s

List the types of foods you would like for your event.

List your entrée preferences (beef, pork, poultry, game, etc.)

List accompaniments (salads, pastas and sauces, vegetables, rice)

List Hors d'oeuvre interests

List your additional personal favorites

Service style options (American service, Grand buffet, Station)

DiSalvo's



Banquet Menu Options

Antipasti – Appetizers

Select items are only available in quantities of 100 pieces

Jumbo Shrimp with crostini	Smoked Salmon w/ goat cheese crostini
Roasted Lamb Chops	Shrimp Cocktail
Steamed Mussels w/ garlic butter	Asian Dim sum & pot stickers
Scallops wrapped in bacon	Norwegian Salmon w/ cream cheese
Mini jumbo lump Crab Cakes	Pan seared Shrimp
Fiore de latte w/roasted pepper	Wood fired pizzas 6" (20 pieces)
Salmon Pesto Canapé	Assorted Mini Quiche
Norwegian Salmon Brie Canapé	Citrus Shrimp Bruschetta
Mushroom Caps w/herbed stuffing	Classic Bruschetta
Focaccia Squares	Assorted Sushi
Filo Cup w/ crab salad	Blue Crab California Roll
Crispy duck spring rolls	Marinated beef kabobs
	Shrimp kebobs
Sliced Tenderloin Canapé w/ horseradish Mayonnaise	
Lobster Canapé w/ lobster mousse & puff pastry	
Filo triangles stuffed with spinach & feta cheese	

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Fresh fruit display	Vegetable crudite
International Cheese & Cracker display	Antipasto Misto (Marinated vegetables, Cured meats, flat breads)
Assorted Sushi platter	

Specialty Stations

Alla Minute Pasta Bar	Sushi Bar (Maki, Sashimi, etc)
Raw Bar (Oysters, Clams, etc.)	Giant Lobster Display

Bruschetta

Classico (Roma tomatoes & fresh herbs)

Formaggio (Asiago, Mozzarella & Oregano)

Mushroom (Grilled Portobello with Roasted red peppers)

Shrimp (Grilled jumbo shrimp & Roma tomatoes)

Insalata

Caesar alla Griglia

Crisp Romaine hearts tossed homemade Caesar dressing finished with seasoned croutons.

Greca

A flavorful mix of Cherry tomatoes, cucumbers, and Calamata olives tossed with virgin oil and oregano arranged on a plank of Feta cheese.

Nicoise

Baby spinach served with green beans oven roasted potatoes, Greek olives, roasted peppers, dressed with balsamic vinaigrette. Selected fresh fish is then presented atop the salad with an adornment of Aioli.

Insalata della casa

Romaine, cucumbers, cherry tomatoes finished with balsamic vinaigrette

Fresh Pasta

Pasta Marinara

Fresh pasta and marinara sauce garnished with grated Romano cheese and Asiago.

Pasta Fresca.

Penne tossed in a fresh garden served with grilled pesto chicken or shrimp & scallops garnished with grated Romano cheese and Asiago.

Ravioli

Filled with a variety of meats, cheeses or vegetables served our unique sauces; Marinara, Basil cream.

Lasagne alla Napoletana

Fresh pasta layered with quality meats, cheeses and the proper portion of marinara sauce.

Vegetalle Lasagne

A combination of broccoli, carrots, zucchini, mushroom and peas with a creamy béchamel sauce.

Aglio Olio

A saute of garlic and fresh herbs tossed with angel hair pasta.

Della Casa

A blend of Asiago and Fontina cheeses, cream and a number of other ingredients served over gnocchi.

Pasta Primavera

A mix of fresh seasonal vegetables, sautéed in olive oil with the option of fettuccine or tortellini. Alfredo sauce and seafood are also option with this dish.

Manicotti

Three cheese mix, rolled into crepes

Cannelloni

Beef and pork or Chicken and Crimini mushroom

Polloame - Poultry entrees

Roasted stuffed chicken breast

Prosciutto, spinach and Mozzarella cheese, served with a sun-dried tomato sauce.

Prosciutto, roasted red pepper and mozzarella cheese.

Grilled Jamaican Jerk

Classic island style, boned and skinned, done with fruits, spices and peppers.

Pollo Franchesa

A boneless breast dredged in flour and egg wash, sauteed in olive oil and finished in a lemon and white wine sauce.

Pollo Vesuvio

Crisp roasted chicken quarters with fresh herbs served with roasted peas and potatoes.

Pollo Marsala

Sauteed boneless breast prepared with Shitake mushrooms and a marsala wine sauce.

Pesce - Fish entrees

Polpette di granchio

Jumbo lump crab meat combined with onion, egg, fresh pasta lightly seasoned formed and pan fried. Served with a dallop of roasted pepper aioli.

Salmone alla griglia

Fresh Atlantic salmon brushed with garlic and olive oil.

Pece de Spade

Sword fish roasted w/garlic and fresh herbs

Seared Tuna

Ahi tuna w/a miso – honey glaze

Manzo - Beef entrees

Black Angus Filet Mignon

Black Angus Tenderloin

Black Angus Delmonico

Black Angus New York Strip

Black Angus Prime Rib

Rosemary, sage and garlic

Lobster meat

Sun-dried tomato and spinach

Parsley, Romano cheese,
Breadcrumbs and red peppers

Vitello - Veal entrees

Vitello Marsala

Scaloppine sautéed with Shitake mushrooms and finished with a marsala wine sauce.

Saltimboca Romana

Prosciutto and sage wrapped in sliced veal and sautéed with Shitake mushrooms and a marsala wine sauce.

Vitello alla griglia

A center cut rubbed with sage, rosemary and garlic and grilled.

Maiale - Pork entrees

Pork Tenderloin medallions

Prepared with fresh herbs, pan seared and finished with a Grand Marnier - orange glaze

Pork chop

Center cut and stuffed

Roasted suckling pig

Whole piglet done "Luau" style

Porketta

A fresh boneless ham stuffed with pancetta, rosemary, garlic and parsley.

Roasted pork loin

Prepared with cracked peppercorns and served with a variety of sauces.

Vegetale - Vegetable selections

We offer a large array of locally grown seasonal produce or imported items prepared in a variety of different ways. Many choices can be served as complimentary sides for entrees or ala carte.

Dolce - Dessert

Baking and pastry preparation is done in house and we offer the following desserts.

We are also able to provide wedding cakes and other artesian pastries.

Napoleons

Creampuffs with Bavarian cream

Creampuffs with Italian filling

Tira misu

Cannoli

Petit fors

Italian Cookies

Biscotti

Crème Brulee

Ice Creams, Sorbets, Gelato

Custom menus are created for your event by our highly skilled staff.

Our pricing structure fluctuates according to the degree of difficulty and the availability of raw ingredients in each menu. Please do not hesitate to ask about your personal favorites. We will always accommodate requests relying on the availability of ingredients. With the opportunity to host your event we bring proven talent and dedication to the table.
