

ADRIANA ROOM POLICIES

MENU SELECTIONS

All menus must be set 2 weeks prior to your function. A final meal count guarantee is required 7 days prior to your function. Please use our menu as a guide but we also welcome your special requests.

DEPOSIT/ ROOM FEE

The deposit required to reserve the room is the upfront payment of your room fee. The room fee varies on room selection, day & time. The payment is non-refundable & non-transferable (to another date) & will not be deducted from the final bill as it is a separate charge for the event. Please ask our your banquet specialists with any questions!

PRICING AND BILLING

All parties must be paid in full on the day of the event. Your final bill will reflect the following:

- Selected menu based upon the guaranteed number of guests in your final meal count. If you unexpectedly and substantially exceed this amount, the extra charges will be added to your final bill.

We Reserve the Right to:

- A service charge of 20%
- A state sales tax
- An additional 5% service charge on any bill paid by credit card

When choosing entrees, the higher priced selection will be charged for all entrees chosen. All prices are subject to change due to fluctuations of food costs.

BAR

Salvatore's has an Ohio liquor license and must abide by all state liquor regulations. Therefore, **NO ALCOHOLIC BEVERAGES** may be brought into our facility and anyone attempting to purchase an alcoholic beverage will be carded by our staff.

DECORATIONS, SIGNAGE, AND LITERATURE

Decorations or displays brought into the facility by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, tape, or any other substance. All items must be removed immediately at the close of your event.

SERVICES PROVIDED

- Off-white linen tablecloths, black napkins, china, silverware, and glasses.
- If you bring in a cake (\$25 fee), we will tray and serve.

REGULATIONS

The engager is responsible for any damage to the building, its facilities, equipment or property. This includes any lost or stolen items. No food or beverage may be brought into the banquet facility with the exception of cake and/or cookies. The use of rice, confetti, birdseed, or glitter is not permitted inside or outside of the banquet facility.

The Menu Express • 866-216-7777 • 01/20 • Prices subject to change without notice. Not responsible for typographical errors.



Adriana Room & Outdoor Patio



8720 East Market Street
Warren, Ohio 44484

330-609-7777

Email: SalvatoresHowland@gmail.com

Dear Friends,

Welcome, and thank you for choosing Salvatore's!

Salvatore's is a family owned business specializing in fine Italian cuisine and has been serving the valley since 1975. We are now very pleased to be able to offer customers full banquet services in our recently completed banquet room. The facility is beautifully designed to ensure your enjoyment at whatever special occasion you are anticipating. We can accommodate up to 30 guests in our private dining room and up to 60 on our open air patio.

It is our greatest pleasure to be able to provide you with all that you might need in order to make your event one to remember. Along with our excellent service and attention, we pride ourselves on our menu and on the quality and freshness of the ingredients we use.

Pleasing you is our goal. Should you require anything that you don't find in the following pages please feel free to ask your banquet coordinator about having something changed or added. We look forward to serving you.

Thanks again for considering Salvatore's for your next event.

Sincerely,

The Staff at Salvatore's

ADRIANA ROOM POLICIES

We would like to welcome you to our Private Dining Room at Salvatore's Italian Grill with a seating capacity of 30 people. This room is designed for birthdays, anniversary celebrations, private luncheon meetings or any event that we may tailor to your needs.

We will be happy to customize menus and wine pairings to make your event memorable. Our chefs will be glad to assist with any dietary or food allergy concerns. Please note these in the comment section below.

We cannot guarantee table arrangements due to space, however we will work with your requests. We respectfully ask that all private functions be settled on the check.

All menus and prices are subject to change, however this agreement will guarantee your reservation. Please be sure to sign and date below.

ADDITIONAL FEES:

(see reverse side for additional fees/policies)



Comments or requests:

Date _____

Signature _____

Notes:

LIMITED MENU

With the limited menu option, our banquet specialists will assist you to create a custom menu of your choice (up to 5 entree options) for your guests

We welcome the opportunity to create a special menu for your function. Ask your banquet coordinator about any items that you would like that are not on our menu.

OFF MENU ONLY AVAILABLE BEFORE 5:00PM

DESSERTS

Add a dessert to complete any of the menus.

Priced per person

Homemade Tiramisu \$5.00	Italian Cannoli \$4.00
Xango \$5.50	Chocolate Cake \$5.00
New York Cheesecake \$4.50	Carrot Cake \$5.00
Lava Cake \$5.50	Spumoni Ice Cream \$4.00

BUFFET STYLE (PATIO ONLY)

Enjoy your event in our open aired & covered patio! Choose from our family style dinner page for a buffet up to 60 of your guests. Room fees are contingent on guests count & date selections. Ask our banquet specialists for additional information.



BRUNCH/ LUNCH FAMILY STYLE

Maximum of 25 People

12:00 PM to 2:30 PM

Choice of 1 item from each section

Quiche
Scrambled Eggs

Bacon
Sausage
Ham

Ziti with Meatballs
Sausage, Peppers & Onions
Oven Baked Chicken

Hash Browns
Oven Roasted Potatoes
Fruit Bowl

Green Beans Almondine
Fried Greens
Italian Mixed Vegetables

Brunch includes: Orange Juice, Assorted Rolls & Butter, Coffee or Tea
\$16.95 per person

Coffee or Tea
\$7.95 child under 12

LIGHT LUNCH PACKAGE

Tuna or Chicken Salad Croissant
Fruit Bowl

Assorted Cheese Tray

Choice of 1 Side:

Italian Vegetables or Green Beans Almondine

Ice Cream

\$14.95

SANDWICH PACKAGE

Choice of 3 Sandwiches

Italian, Turkey, Ham, Sicilian, Roast Beef,
Meatball, Chicken Italiano or Chicken Parmigiana

Assorted Condiments

Wedding Soup

Garden Salad

Pasta Salad

Steamed Italian Vegetables

\$16.95

PIZZA PACKAGE

Assorted Pizzas cut into party slices:
Broccoli Rabe, Vegetable, BBQ Chicken

Wedding Soup

Garden Salad

Side of Pasta with Tomato Sauce

Assorted Cheese Tray

Green Beans Almondine

Ice Cream

\$17.95

All lunches include rolls and butter

APPETIZERS

Complete your menu with any of these appetizers

Priced per person

Fried Mozzarella & Zucchini Sticks	\$2.95
Potato Skins	\$2.95
Prosciutto & Melon	\$3.95
Eggplant Rollantini	\$2.95
Roasted Peppers Caprese	\$3.95
Sautéed Mussels in Wine Sauce	\$3.95
Italian Greens	\$3.50
Mozzarella Caprese	\$3.95
Fried Calamari	\$4.25
Sautéed Clams in Wine Sauce	\$4.95
Asparagus Shrimp Gusio	Market Price

Priced per piece

Shrimp Cocktail	
Medium	Market Price
Large	Market Price
Stuffed Mushrooms	\$1.50
Brushetta Napolitana	\$1.50
Pizza Slices:	
Classic Red or White	\$1.50
Gourmet Styles	\$3.50

ADDITIONAL SERVICES

Champagne Punch	\$3.25 per person	Fruit Punch	\$1.25 per person
Soft Drinks & Bottled Water	\$2.95 per person	House Wine	\$29.00 per magnum

We also offer a full service bar with specialty drinks and an extensive wine list

FAMILY STYLE DINNER

Minimum of 15 People

Maximum of 30 People

Select one entree and one pasta - \$18.95

(Additional main courses maybe added - prices will be based on selection)

* Family Style include rolls and butter

Ask your banquet coordinator about adding special requested items)

MAIN ENTREES

ENTREES

Manicotti
Lasagna Classico
Capellini Mille Fiori
Eggplant Parmigiana
Chicken Parmigiana
Veal Parmigiana

Cheese Ravioli
Chicken Francaise
Sliced Roast Au Jus
Chicken Marsala

PASTA

Baked Ziti
Penne All' Arrabiata
Pasta Primavera
Penne Alla Vodka
Penne with Blush Cream Sauce
*Traditional Pasta

** Any traditional pasta & sauce*

SPECIAL ENTREES

Each an additional \$2.50 per person

Lobster Ravioli
Chicken Maximo
Chicken Florentine
Seafood Anacapri
Maple Glazed Ham

Crab Meat Ravioli
Chicken Cacciatore
Chicken Piccata
Linguini Fra Diablo
Veal Florentine

Chicken Italiano
Chicken Rockefeller
Linguini & Clams
Salmon Amalfi
Veal Maximo

SIDE DISHES

Select 2 sides

Green Beans Almondine
Italian Mixed Vegetables

Roasted Potatoes
Italian Greens
Risotto

Garlic Mashed Potatoes
Steamed Broccoli

SALADS

Choice of Garden Salad or Salvatore's Gourmet Salad

Ask about our appetizers and desserts