

# CATERING MENU

## ..... Contact .....



608-305-8557



EVENTS@SALSTOMATOPIES.COM



5511 MONONA DR, MONONA, WI



CONTACT HOURS:  
MONDAY - FRIDAY 9A-5P

**\*CATERING POLICIES\***



SCAN  
ME!



2025-2026

## About Us

OUR RECIPES ARE A LOVE LETTER TO TRADITION, BLENDING OLD-WORLD ITALIAN FLAVORS WITH MODERN FLAIR. FROM OUR FAMILY'S KITCHEN TO YOUR SPECIAL DAY, EVERY DISH IS CRAFTED WITH PASSION, HONORING THE RICH HERITAGE OF OUR SECOND-GENERATION ITALIAN-AMERICAN ROOTS.

**CATERER OF THE YEAR - GOLD  
MADISON MAGAZINE 2023**



## PRICING

All menu items are priced "per person".



**\*CATERING POLICIES\***



SCAN  
ME!



## Crostini

### BRUSCHETTA . . . . . +\$2

Marinated tomato, basil, garlic - V  
 ADD Wine Poached Figs +.50 | ADD Goat Cheese +.25 | ADD Prosciutto +1 | ALL +1.5

### WOODSMAN . . . . . +\$3.5

Local mushrooms sauteed with leeks in herbed brown butter. Uplands Cheese Pleasant Ridge Reserve, and truffle oil - V

### SMOKED SALMON . . . . . +\$5

Scallion cream cheese, capers & dill

**TALK TO YOUR EVENT PLANNER ABOUT SEASONAL OPTIONS**

## Hors d'oeuvres

### CAPRESE SKEWERS . . . . . +\$3

Fresh mozzarella, cherry tomato, basil, balsamic reduction, extra virgin olive oil, salt & pepper - V, GF

### FRESH SPRING ROLLS . . . . . +\$4

Rice paper, rice noodles, carrots, cucumber, Napa cabbage, mint, and cilantro. Served with sweet chili sauce. Add avocado, shrimp or chicken +2

### SMOKED SALMON PLATTER . . . . . \$200/FILET

Flaky smoked side of salmon, capers, chopped dill, red onions, fresh herbed spread, served with toasted crostini

### MEAT & CHEESE PLATTER . . . . . +\$5

A variety of Boar's Head meats and local cheese. Wisco Style.

### CHARCUTERIE BOARD . . . . . +\$8

A variety of cured meats, Italian cheeses, Italian olives, pickled and preserved veggies, and more!

### SHRIMP SHOOTERS . . . . . +\$4

Choice of: Cocktail Sauce - GF, DF | Sweet Chili - GF, DF | Salsa Verde - GF, DF, VG

### VEGETABLE OR FRUIT CRUDITE . . . . . +\$4

Market fresh vegetables w/ choice of sauce: Ranch - GF, V | Hummus - GF, DF, VG

## Dip Flight

### CHOICE OF 3 FROM EACH CATEGORY . . . . . +\$5

Dips: Salsa roja, Pico de gallo, Taco, Hummus, Spinach and artichoke, Baba ganoush, Spicy feta, Tzatziki, French onion, Ranch, White bean, Cheese with Italian sausage, Pesto, Bruschetta, or Olive tapenade

Dippers: Tortilla chips, Potato chips, Fresh pita, Pita chips, Fresh vegetables, Crackers, or Crostini

## CHEF SPECIALS

### STUFFED MUSHROOMS . . . . . +\$3

Choice of -  
 Sausage: Italian sausage and parmesan  
 Crab: with local cheeses +\$0.50  
 Spinach & Artichoke: with local cheeses - V

### MEDITERRANEAN CHARCUTERIE . . . . . +\$5

Hummus, baba ganoush, spicy feta dip, tzatziki, olives, cucumber, pita, artichoke hearts, crackers, grapes

### DEVILED EGGS . . . . . +\$3

Choice of -  
 Traditional: mayo, mustard, paprika  
 Fresh Herbs: parsley, chives, and dill  
 Chili Crisp: crispy fried shallots, garlic, and chili oil  
 Smokin': topped with bacon and chives

### FRENCH BREAD PIZZETTA . . . . . +\$3

Whole milk mozzarella, red sauce, romano  
 Fat Uncle Tony: sausage, bacon, pepperoni +\$1  
 Woodsman: mushroom mix & Pleasant Ridge Reserve cheese +\$1

Figgy Piggy: prosciutto, figs, arugula, pepitas, hot honey, gorgonzola +\$1

\*All of our specialty pies can be made into French Breads upon request

### ITALIAN MEATBALLS . . . . . +\$3.75

Beef and pork meatballs simmered in Salvatore's house-made red sauce  
 MAKE VEGAN w/ Impossible meat +1

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*  
 Dietary Restrictions: Vegetarian (V) | Vegan (VG) | Dairy-Free (DF) | Gluten-Free (GF)

Choice of (1) salad (1) bread (2) sides and (2) pastas. \$24/pp

**CHOICE OF 2 PASTAS**

Rigatoni, Gemelli, Farfalle, or Radiatore  
or

Upgrade to: Tortellini +4 or Ravioli +13

**CHOICE OF 2 SAUCES**

House tomato sauce, Creamy pesto sauce, Cheese sauce, Vodka sauce  
or

Upgrade to: House meat sauce +2 or Bolognese +5

**ADD PROTEIN**

Grilled Chicken +5, Meatballs +6, Vegan Meatballs +6, or Shrimp +8

*Traditional Buffet*

**PRICING**

Base Price: \$32/ per person

Choice of (1) Salad,  
(1) Bread, (2) Sides, (2) Entrees

**BREAD - CHOOSE 1**

**HOUSE MADE DINNER ROLLS**

Served with Whipped Butter

**SALAD - CHOOSE 1**

**MARKET SALAD**

Mixed greens, market vegetables, SarVecchio  
and house vinaigrette - V, GF

**CAESAR SALAD . . . . .+\$1**

Romaine, house Caesar dressing, SarVecchio,  
parm crisps, and fresh dill - GF

**ADD CHICKEN TO ANY SALAD FOR \$2.5/PP**

**SIDES - CHOOSE 2**

**MASHED POTATOES**

Traditional or Farmer Jon's smoked gouda

**ROSEMARY ROASTED POTATOES**

Red potatoes, garlic, rosemary

**RAINBOW CARROTS & GREEN BEANS**

Steamed and tossed in house seasoning

**GRILLED BROCCOLINI**

With lemon and crushed red pepper

**SEASONAL MARKET VEGETABLE**

Rotating selection. Varies by season

**RATATOUILLE**

Eggplant, zucchini, bell peppers, onions, and  
tomatoes cooked in olive oil, garlic & herbs

**PUTTANESCA CHICKPEA SALAD**

Chickpea, tomato, olives, capers, parmesan,  
fresh parsley

**PASTA WITH AGED CHEDDAR . . . . .+\$2**

Gemelli pasta, Sassy Cow heavy cream, and  
two Wisconsin aged cheddars

# Entrees

CHOOSE 2

PASTA

## BROWN BUTTER CHICKEN PASTA

House made sardi pasta, chicken breast, broccoli, mushrooms, tomatoes, herbed brown butter, and cream

## BAKED ZITI NERANO

Baked ziti with zucchini and a creamy white sauce

## SEASONAL VEGETABLE PESTO

Gemelli pasta, seasonal vegetables, basil pesto, cream sauce - V

## RICOTTA & SPINACH STUFFED SHELLS

Ricotta cheese, fresh spinach, garlic, aromatic herbs. Choice of Red Sauce | Vodka Sauce +\$1 - V

## Mains

### CHICKEN BREAST

Oven roasted in lemon, garlic & white wine  
Choice of Sauce: Lemon Garlic, Poultry Demi, Pesto, Piccata, or Brown Butter Cream

### CHICKEN PARMESAN +\$2

Breaded chicken breast, topped with marinara, fresh mozzarella and parmesan cheese

### EGGPLANT PARMESAN

Breaded eggplant, topped with marinara, fresh mozzarella and parmesan cheese - V

### ITALIAN HERB ROASTED PORK

Slow roasted porchetta, with Italian salsa verde

### FARRO

With Italian Sausage and tomatoes

### SALMON +\$2

Hand cut salmon filet, served with parmesan dill cream sauce

### BEEF SHORT RIB +\$7

Seared and slow braised in beef stock, red wine and herbs, served in a rich beef sauce