

Salerno's Seaside Function Hall

Thank you for considering Salerno's Seaside Function Hall for your upcoming event. Located in Onset Village, is our fully renovated late 1800's treasure completed in 2005. Salerno's offers historical charm in an original ball room with ornamental tin ceiling and handcrafted Mahogany bar, reminiscent of an era gone by. Perfect for a memorable Wedding Reception, Birthday Celebration or Business Conference. You must see this beautiful facility.


Function Director, Nicole Miceli will be with you every step of the way, from your initial visit to Salerno's to previewing Wedding Photos. With 100's of Weddings hosted here at Salerno's over the past 8 years, Nicole will be guiding you through this memorial journey.

Our Chef is highly experienced in preparing the finest cuisine to ensure that your guests are treated to an unforgettable dining experience. Please review our menu selections and keep in mind these are suggestions. Our Chef will customize menus and suggest creative options that will assist you with the planning process.

At Salerno's we believe in making memories and would love the opportunity to tell you more about what Salerno's Seaside Function Hall can offer you in making your special event unforgettable.

Warmest Regards,

The Salerno Family

196 Onset Avenue Onset Village  508-291-6182 www.salernosfunctions.com

Salerno's Seaside Function Hall

Wedding Receptions

Rehearsal Dinners

Birthday Celebrations

Bridal & Baby Showers

Graduation Parties

Corporate Events

Retirement Parties

Celebration of Life

Non Profit Fundraising

“Creating One Memory at a Time”

196 Onset Ave Onset Village 

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About Salerno's

Salerno's is an elegant and unique venue nestled in the Victorian Seaside Village of Onset, MA. Salerno's is the perfect location for your special event. Salerno's offers consistently high levels of service and quality to ensure that you receive the personal touches you deserve.

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*Fantastic food with a flexible menu from elegant to casual,
prepared by our Chef and gracious staff.*

When corporate business brings you to the South Shore area, Salerno's private meeting facilities host productive gathering and receptions. Salerno's prides itself in concept and delivery of one stop meeting and event planning. Our professionally trained staff will help you with all of your meeting and event planning needs. Offering over 5000 square feet of versatile meeting and banquet space.

Also offering vacation condos on premise. Our Onset Bluffs Vacation Condos offer all the comforts of home while on vacation in Onset's Seaside Village. www.onsetbluffs.com

For more information or to book an appointment please call 508-291-6182

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Cold Hors D' Oeuvre Selection (50 piece Minimum order)

Melon Balls Parma Proscuitto 50.00

Herbed Marscapone stuffed Cherry Tomatoes 50.00

Smoked Salmon & Boursin Cheese on Puff Pastry 75.00

Cucumber Slices with Roasted Vegetable Boursin Cheese 75.00

Hot Hors D' Oeuvre Selection (50 pieces Minimum order)

Stuffed Mushrooms with Roasted Vegetable Stuffing 50.00

Teriyaki Chicken Skewers 50.00

Bruschetta Crustini 50.00

Bacon wrapped Water Chestnuts with Sweet BBQ Glaze 50.00

Coconut Chicken 60.00

Vegetable Spring Rolls 60.00

Spanakopita 60.00

Wonton Shrimp 75.00

Garlic Rosemary Lamb Pops 75.00

Scallops wrapped in Bacon with an Espresso Amaretto Glaze 75.00

Clams Casino 75.00

Phyllo wrapped Brie with Raspberry & Almonds 75.00

Coconut Shrimp 75.00

Spicy Thai Peanut Shrimp 75.00

Scallops on the halfshell with Cilantro-Lime Crumb 75.00

Crab Cakes with Roasted Red Pepper Aiolo 75.00

Teriyaki Beef Skewers 75.00

Stationary Crudités Display

serves up to 50 Guests

Grand Crudités

A wide array of Fresh Fruits & Seasonal Vegetables

Domestic & Imported Cheeses, served with a variety of Crackers & Dip 200.00

Tray of Fresh Sliced Fruit & Seasonal Berries 75.00

Tray of Assorted Vegetables & Dip 75.00

Tray of Assorted Cheese, Grapes & Crackers 75.00

Side of Smoked Salmon

Served with Lemons, Capers, Red Onion & Extra Virgin Olive Oil 125.00

Baked Brie

French Brie baked in Pastry Dough topped with a Maple Walnut Glaze,

complimented with Grapes, Seasonal Berries 125.00

Caprese

Fresh Mozzarella, Roma Tomato, Balsamic & Fresh Basil 125.00

Mediterranean Platter

Roasted Garlic Hummus, Tabouleh, Assorted Olives & Herb Feta Cheese,

served with Fresh Baked Pita 125.00

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Hot Stationary Displays

serves up to 50 Guests

Cocktail Meatballs

choice of Swedish, Sweet & Sour or Italian Style 100.00

Roasted Chicken Wings

choice of Teriyaki, Buffalo, BBQ or Thai Peanut 100.00

Cold Stationary Displays

serves up to 50 Guests

Design your own Raw Bar

Shrimp-Colossal 2.25, Jumbo 1.50, Large 1.00

Crab Claws, Little Necks, Oysters, Caviar (market price)

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Salerno's Dinner Buffets

Italian Buffet

Garden Salad & Dinner Rolls

Italian Meatballs, Sausage Peppers & Onions and Pene Pasta served with Red Sauce 14.95 pp

Shell Pointe Buffet

served with choice of Plated Garden Salad or Caesar Salad & Dinner Rolls

Choice of Three Entrees from below

Eggplant Parmesan

Meat Lasagna

Sausage, Peppers and Onions

Marinated Grilled Chicken Breast

Chicken Broccoli Penne

Italian Meatballs

served with Your choice of Starch and Vegetable 16.95 pp

Classic Buffet

served with choice of Plated Garden Salad or Caesar Salad & Dinner Rolls

Choice of Three Entrees from below

Chicken Parmigiana

Italian Meatballs

Traditional Baked Stuffed Chicken

Chicken, Broccoli and Penne

Chicken Marsala

Chicken Piccata

Baked Native Cod served with a lemon butter crumb topping

Sliced Roast Beef served with a Mushroom Gravy

served with Your choice of Starch and Vegetable 19.95 pp

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Salerno's Dinner Buffets

Onset Bluffs Buffet

served with choice of Plated Garden Salad or Caesar Salad & Dinner Rolls

Choice of three entrees from below

Chicken Marsala

Chicken Piccata

Baked Cod with Lemon Herb Crumb Topping

Vegetable Lasagna served with a Bechamel Sauce

Steak Tips served with Peppers and Onions

Roasted Pork Loin served with an Apple-Peppercorn Demi Glace

Oven Roasted Salmon served with a Lemon Dill Beurre Blanc

Pumpkin Ravioli with Sage, Brown Butter & Parmagiana Reggiano

served with Your choice of Starch and Vegetable 20.95 pp

Onset Island Buffet

served with Choice of Soup, Plated Garden Salad, Caesar Salad or Greek Salad and Dinner Rolls

Choice of three entrees from below

Lobster Ravioli served with a Sherry Basil Cream Sauce

Dijon & Panko Crumb Encrusted Chicken Breast

Fresh Baked Cod topped with Crab Meat Crumb Topping

Salmon Francaise

Baked Stuffed Shrimp with a Seafood Stuffing

Salerno's Stuffed Chicken

Beef Tenderloin Bolognese served with Fresh Fettucini

Chicken Saltimbocca

served with your Choice of Starch and Vegetable 24.95 pp

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Salerno's Plated Entrée Menu Selection

Pasta Primavera

fresh seasonal vegetables tossed with penne and a classic alfredo sauce or garlic oil 19.95

Vegetable Stir-Fry

*fresh seasonal vegetables tossed with ginger & garlic served on a bed of fluffy jasmine rice
19.95*

Salmon

*filled with julienne vegetables, herbed boursin cheese topped with a champagne beurre blanc
20.95*

Baked Stuffed Sole

filled with a crabmeat stuffing, served with a sherry basil cream sauce 20.95

Chicken Saltimbocca

*stuffed with parma prosciutto, mozzarella cheese and fresh herbs, finished with a Madeira
wine demi glace 21.95*

Chicken Francaise

finished with a lemon white wine sauce 21.95

Fresh Mint Encrusted Rack of New Zealand Lamb

finished with a Chamboard demi glace 23.95

Salerno's Baked Stuffed Chicken

stuffed with asparagus, lobster and ricotta cheese, finished with fresh dill beurre blanc 23.95

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Salerno's Plated Entrée Menu Selection

Baked Stuffed Shrimp

stuffed with crabmeat stuffing and topped with lemon garlic butter 23.95

Pan Seared Filet Mignon

with a roasted shallot and fresh herb butter 26.95

Pan Seared Filet Mignon

served with a lobster scampi sauce 29.00

Baked Stuffed Lobster

filled with a New England seafood stuffing Market Price

Certified Angus Prime Rib

slow roasted to perfection served with Rosemary Au Jus 26.95

All entrees include

Choice of Soup, House Salad or Caesar and Dinner Rolls,

Choice of Starch and Vegetable

Please see our Suggested Sides

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Salerno's Suggested Sides

Soups

Minestrone Soup Italian Wedding Soup, Kale Soup, Cream of Broccoli

Chicken Noodle, Chili Con Carne, New England Clam Chowder and Lobster Bisque

Starch

Potato and Leek Tart

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Roasted Red Bliss Potatoes

Caramelized Onion and Bacon Yukon Gold Mashed Potatoes

Mashed Sweet Potato

Fresh Herb Couscous

Creamy Parmesan Risotto

Pene Pasta served with a Meat Sauce

Vegetables

Seasonal Vegetable Medley

Creamed Spinach

Pan Roasted Asparagus

Broccoli Crowns Aglio Oil

Fresh Green Beans

Glazed Baby Carrots

Carving Stations-available

- *Roasted NY Sirloin with Madeira Peppercorn Cream Sauce*
 - *Roasted Prime Rib of Beef -Rosemary Au Jus*
- *Roasted Pork Loin with Caramelized Shallot & Apple Demi Glace*
 - *Boneless Leg of Lamb with a Mint Demi Glace*
 - *Steamship of Pork with Pan Gravy*
 - *Turkey Breast with Home-Style Gravy*

Salerno's offers a wide range of customized menus to fit any occasion and any taste. Salerno's Chef and Professional Staff will accommodate all of your special needs. Alternatives, combinations or substitutions are welcomed.

All menu items are professionally prepared on premises, utilizing only the highest quality ingredients available. Special request for vegetarians and children can be easily prepared.

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Salerno's Seaside Plated Luncheon

served until 3:00 P.M.

served with choice of Garden Salad or Caesar Salad & Dinner Rolls

Entrees-Select Two-

Baked Filet of Fresh Native Scrod with Fresh Herb Crumb Topping

Fresh Filet of Salmon with Lemon Beurre Blanc

Chicken Marsala with Marsala Wine Sauce and Mushrooms

Baked Stuffed Chicken Breast with Home-style Gravy

Roasted Pork Loin with Apple Chutney

Chicken Parmigiana

Starch-Select One-

Oven Roast Potatoes

Rice Pilaf

Roasted Garlic Mashed Potatoes

Vegetable-Select One-

Glazed Carrots

Green Beans

Seasonal Vegetable Medley

Beverages

Coffee, Decaffeinated Coffee & Tea

15.95 pp

Additional items available, please ask your function director for more information.

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Salerno's Lite Luncheon Buffet

Salads

Select One

House Salad served with House Dressing
Caesar Salad
Vegetable Pasta Salad
Fruit Salad
Home style Potato Salad

All Salads are served with our Homemade Pita Bread

Soup

Select One

Classic Minestrone
Chicken Noodle
Kale Soup
New England Clam Chowder *
Lobster Bisque *

Finger Sandwiches Select Two

Tuna Salad
Chicken Salad
Ham Salad
Seafood Salad
Assorted Meat Platter
Assorted Wrap Platter

Potato Chips

12.95 pp

Additional items available, please ask your Function Director for more information

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Salerno Breakfast Buffets

Continental Breakfast Buffets

Coffee Station-Regular, Decaffeinated and Tea
Juice Station-Orange and Cranberry Juice
Assortment of Fresh Baked Pastries
Bagels served with Cream Cheese

8.95 pp

Breakfast Buffet

Coffee Station-Regular, Decaffeinated and Tea
Juice Station- Orange and Cranberry Juice
Assortment of Fresh Baked Pastries
Bagels served with Cream Cheese
Fluffy Scrambled Eggs
Home-style Fried Potatoes
Sausage or Bacon
Fruit Salad

Please choose one of the following:

Texas French Toast
Pancakes
Berry Pancakes
Belgium Waffles

12.95 pp

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Salerno's Dessert Selections

Station of assorted Italian Desserts

3.50 per person

With Strawberries 4.00 per person

Assorted Homemade Cookies & Brownies

2.00 per Person

Chocolate Fountain

With Assortment of Fruit & Dipping Treats

5.00 per person

Candy Station

Pricing is based on selection and design

Additional Plated & Stationary Desserts are Available

Please ask our Function Director for more information
