**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 1oo’s of Weddings hosted here at Salerno’s over the past 8 years, Nicole will be guiding you threw 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 VillageC:\Program Files (x86)\Microsoft Office\MEDIA\CAGCAT10\j0293238.wmf 508-273-6104 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 C:\Program Files (x86)\Microsoft Office\MEDIA\CAGCAT10\j0293238.wmf**

**508-273-6104 www.salernosfunctions.com**

**About Salerno’s**

**S**alerno’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.

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 its 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.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.

The Glen Cove Hotel Onset Beach has everything you desire & deserve.

Your friends and family arrive Friday and settle into their accommodations. Whether it be the Glen Cove Hotel with its fourteen rooms having all the amenities one would expect of a modern hotel or our vacation beach side condos (onsetbluffs.com) with even more amenities your guests will feel at home. Each condo sleeps four comfortably and has private parking.

For more information or to book an appointment please call 508-273-6104

C:\Program Files (x86)\Microsoft Office\MEDIA\CAGCAT10\j0293238.wmf

196 Onset Avenue Onset Village

**www.salernosfunctions.com**

**2021-2022 Menu Selection**

**Cold Hors D’ Oeuvre Selection (50 piece Minimum order)**

Melon Balls Parma Proscuitto 60.00

Herbed Marscapone stuffed Cherry Tomatoes 60.00

Smoked Salmon & Boursin Cheese on Puff Pastry 85.00

Cucumber Slices with Roasted Vegetable Boursin Cheese 85.00

**Hot Hors D’ Oeuvre Selection (50 pieces Minimum order)**

Stuffed Mushrooms with Roasted Vegetable Stuffing 60.00

Teriyaki Chicken Skewers 60.00

Bruschetta Crustini 60.00

Bacon wrapped Water Chestnuts with Sweet BBQ Glaze 60.00

Coconut Chicken 70.00

Vegetable Spring Rolls 70.00

Spanakopita 70.00

Wonton Shrimp 85.00

Garlic Rosemary Lamb Pops 85.00

Scallops wrapped in Bacon with an Espresso Ameretto Glace 85.00

Clams Casino 85.00

Phyllo wrapped Brie with Raspberry & Almonds 85.00

Coconut Shrimp 85.00

Spicy Thai Peanut Shrimp 85.00

Scallops on the halfshell with Cilantro-Lime Crumb 85.00

Crab Cakes with Roasted Red Pepper Aiolo 85.00

Teriyaki Beef Skewers 85.00

**Before placing your order with your Function Director, please inform them if anyone in your party has a food allergy or dietary need.**

**All prices are per person, unless stated otherwise. Additional selections are available upon request. A seven percent State & Local Meals Tax, a fifteen percent gratuity fee and a ten percent house fee will be calculated on your package price. A room Rental rate of $2,500.00 (Taxable at seven percent) gives you Salerno’s Seaside Function Hall for five hours of your choosing following Salerno’s Seaside Function Hall guidelines,**

**please ask your function** **director for more information.**

**www.salernosfunctions.com**

**Stationary Hors D’ Oeuvres 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** 100.00

**Tray of Assorted Vegetables & Dip** 100.00

**Tray of Assorted Cheese, Grapes & Crackers** 100.00

**Side of Smoked Salmon**

Served with Lemons, Capers, Red Onion & Extra Virgin Olive Oil 150.00

**Baked Brie**

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

complimented with Grapes, Seasonal Berries 150.00

**Caprese**

Fresh Mozzarella, Roma Tomato, Balsamic & Fresh Basil 150.00

**Mediterranean Platter**

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

served with Fresh Baked Pita 150.00

***www.salernosfunctions.com***

**Hot Stationary Displays**

**serves up to 50 Guests**

**Cocktail Meatballs**

choice of Swedish, Sweet & Sour or Italian Style 125.00

**Roasted Chicken Wings**

choice of Teriyaki, Buffalo, BBQ or Thai Peanut 125.00

**Cold Stationary Displays**

**serves up to 50 Guests**

**Design your own Raw Bar**

**Shrimp-**Colossal 2.25, Jumbo 1.75, Large 1.50

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

**www.salernosfunctions.com**

**Salerno’s Dinner Buffets**

**Italian Buffet**

Garden Salad & Dinner Rolls

Italian Meatballs, Sausage Peppers & Onions and Pene Pasta served with Red Sauce 16.95 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 19.95 *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 22.95 pp

**www.salernosfunctions.com**

**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 Beuree Blanc  
Pumpkin Ravioli with Sage, Brown Butter & Parmagania Reggiano  
  
served with Your choice of Starch and Vegetable *25.95 pp*

**Onset Island Buffet**

served with Choice of 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 27.95 pp

***www.salernosfunctions.com***

**Salerno’s Plated Entrée Menu Selection**

**Pasta Primavera**  
fresh seasonal vegetables tossed with penne and a classic alfredo sauce or garlic oil 21.95

**Vegetable Stir-Fry**  
fresh seasonal vegetables tossed with ginger & garlic served on a bed of fluffy jasmine rice 21.95

**Salmon**  
filled with julienne vegetables, herbed boursin cheese topped with a champagne beurre blanc 22.95

**Baked Stuffed Sole**  
filled with a crabmeat stuffing, served with a sherry basil cream sauce 23.95

**Chicken Saltimbocca**  
stuffed with parma prosciutto, mozzarella cheese and fresh herbs, finished with a Madeira wine demi glace 23.95  
***Chicken Francaise***

finished with a lemon white wine sauce 23.95

**Fresh Mint Encrusted Rack of New Zealand Lamb**  
finished with a Chamboard demi glace 25.95

**Salerno's Baked Stuffed Chicken**  
stuffed with asparagus, lobster and ricotta cheese, finished with fresh dill beurre blanc 25.95

**www.salernosfunctions.com**

**Salerno’s Plated Entrée Menu Selection**

**Baked Stuffed Shrimp**  
stuffed with crabmeat stuffing and topped with lemon garlic butter 26.95

**Pan Seared Filet Mignon**  
with a roasted shallot and fresh herb butter 29.95

**Pan Seared Filet Mignon**  
served with a lobster scampi sauce 32.00

**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 29.95

***All entrees include***

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

**Choice of Starch and Vegetable**

**Please see our Suggested Sides**

**www.salernosfunctions.com**

**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.

**www.salernosfunctions.com**

**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

17.95 pp

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

**www.salernosfunctions.com**

**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***

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

**www.salernosfunctions.com**

**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

9.95 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

16.95 pp

**www.salernosfunctions.com**

**Salerno’s Dessert Selections**

**Station of assorted Italian Desserts**

**4.00 per person**

**With Strawberries 5.00 per person**

**Assorted Homemade Cookies & Brownies**

**3.00 per Person**

**Chocolate Fountain**

**With Assortment of Fruit & Dipping Treats**

**10.00 per person Minimum of 50 guests**

**Candy Station**

**Pricing is based on selection and design**

**Additional Plated & Stationary Desserts are Available**

**Please ask our Function Director for more information**