
SALUTE MARKET

CATERING GUIDE

Brunch • Lunch • Dinner • Bar Services • On-site & Off-Site • Event Planning



BOOK YOUR EVENT

We love hosting your events!

Fill out our event form at

salute2u.com./book-your-event

or scan the QR code



START PLANNING

follow our steps to help plan your event

01. CHOOSE YOUR LOCATION

AT SALUTE

bar room | up to 30 people
cafe | up to 75+ people
patio | up to 150+ people

OFF-SITE - ANYWHERE

delivery & drop off
delivery with setup
full service catering
*includes chefs,
bartenders, servers, etc.*

02. CHOOSE YOUR EVENT STYLE

COCKTAIL PARTY

passed & stationed appetizers
high top tables

FAMILY STYLE

seated with shared plates

STATIONED FOOD

buffet style

PLATED MEAL

coursed out individual plates

03. CHOOSE YOUR BAR PACKAGE

CASH BAR

guests purchase their drinks

DRINK TICKETS

\$6 HH | \$9 House
\$12 Tito's | \$14 Premium

LIMITED OPEN BAR

select the level and run a tab

OPEN BAR TAB

5% discount applied

WORK WITH OUR PARTNERS

We have a list of preferred vendors.

Our partners include:

custom bakeries • flowers • photo booths • valet • photographers
musicians • DJ'S • party favors • balloons and much more!

BRUNCH

priced per guest

BASIC BUFFET PACKAGE ————— \$36
STANDARD BUFFET PACKAGE ——— \$48

BASIC CHOOSE 1 / STANDARD CHOOSE 2

Deviled Eggs
Goat Cheese Stuffed Dates
Veggie & Hummus Platter
Avocado Tostada

BASIC CHOOSE 1 / STANDARD CHOOSE 2

Pasta Primavera
Greek Salad
Hearts of Palm
Roasted Beet
Caesar*
Caprese

BASIC CHOOSE 2 / STANDARD CHOOSE 2

Pecanwood Bacon
Sausage
Homefries
English Muffins
Bagels

BASIC CHOOSE 2 / STANDARD CHOOSE 3

Pancakes
Meat & Veggie Frittatas
Assorted Sandwich Platter
Short Rib or Salmon Benedict
Banana Rum French Toast

ADD FRESH FRUIT PLATTER - SMALL \$40 | LARGE \$80
ADD NOVA LOX PLATTER - \$95

ADD TO ANY BRUNCH PACKAGE

MIMOSAS \$6 | BLOODY MARY \$8 | BOTTOMLESS \$18

ADD A BOTTOMLESS FEATURE STATION +\$100

ADD LOCAL BAKERY ITEMS — +MP

ADD OMELETTE STATION — +10PP / + Chef Fee

ADD CARVING STATION — +MP / + Chef Fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\$26 - PRIX-FIXE PACKAGE

CHOOSE 1 APPETIZER

Fresh Fruit
Deviled Eggs
Avocado Tostada

CHOOSE UP TO 4 ENTREES

Bagel Breakfast Sandwich
Banana Rum Fench Toast
Scrambled Egg Platter
Margherita Naan
Greek Salad
Chicken Caesar Wrap*

\$34 - PRIX-FIXE PACKAGE

CHOOSE 2 APPETIZERS

Fresh Fruit
Deviled Eggs
Avocado Tostada
Hummus & Veggies
Goat Cheese Stuffed Bacon Dates

CHOOSE UP TO 5 ENTREES

Shortrib or Smoked Salmon Eggs Benedict
Banana Rum French Toast
Margherita Naan
Nova Lox Platter
Scrambled Egg Platter
Greek Salad + Chicken
Chicken Caesar Wrap*
Chicken Caesar Salad*

LUNCH

priced per guest

\$28 - PRIX-FIXE LUNCH PACKAGE

CHOOSE 2 FOR TABLE:

Caprese Skewers
Deviled Eggs
Chef's Meatballs
Goat Cheese Stuffed Dates

CHOICE OF:

Select 5 lunch options

LUNCH OPTIONS:

SALADS:

Beet Salad
Greek Salad
Caesar Salad*

SANDWICHES:

Italian
Club Wrap
Midnight Turkey Pesto

NAAN BREADS:

BBQ Chicken
Spinach Artichoke
Margherita
Avocado
Smashed Meatball

LUNCH BUFFET & SALAD BAR

\$24 OPTION:

2 Naans or 2 Sandwiches
House Salad Bar

\$36 OPTION:

2 Naans
2 Sandwiches
Deluxe Salad Bar
Choice of Greek **or** Cobb Salad
both include chicken

LUNCH OPTIONS:

SANDWICHES:

Italian
Club Wrap
Chicken Salad

NAAN BREADS:

BBQ Chicken
Spinach Artichoke
Margherita
Avocado
Smashed Meatball

both packages include coffee, tea, and soda

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DINNER

priced per guest

\$38 - BASIC PACKAGE

SELECT:

1 Salad | Pasta & Meatballs **or** Chicken Piccata

INCLUDES:

Bread Pudding Bites and Chocolate Truffles

\$50 - STANDARD PACKAGE

SELECT:

2 Salads | 3 Naan Breads

CHOOSE UP TO 3 ENTREES:

Roasted Veggie Dish

zucchini, summer squash, spinach, red pepper, broccoli, fried chickpeas, orzo, farro, balsamic drizzle (+ chicken)

Pasta & Meatballs

marinara, parmesan, fresh basil

Chicken Saltimbocca

thinly pounded chicken cutlet, prosciutto, provolone, sage, garlic green beans, smashed rosemary potatoes

Chicken Piccata

chicken breast, lemon butters and capers, choice of green beans, mashed potatoes, or penne pasta

Salmon Succotash

seared salmon, bacon, onions, roasted garlic white bean puree, sautéed asparagus, fire roasted corn, jalapeno, blood orange persillade

Fresh Fish

lemon beurre blanc, peppadew risotto

Turkey Bolognese

turkey bolognese, fresh imported paccheri pasta

Seafood Gnocchi

shrimp, scallop, imported gnocchi, corn, tomato, spinach, lobster sherry cream sauce

Braised Short Rib +\$10

mashed potatoes, broccoli

SALAD CHOICES:

Greek | House | Caprese | Roasted Beet

NAAN BREAD CHOICES:

Avocado | Smashed Meatball | Pepperoni Margherita | Spinach & Artichoke

ADD DESSERT TO ANY PACKAGE:

Bread Pudding Bites & Chocolate Truffles \$6pp

Add a speciality dessert \$MP

all packages include coffee, tea, and soda

COCKTAIL PARTY PACKAGES

priced per guest
cocktails not included

\$30 PACKAGE

Antipasto Station
1 Hot Appetizer
1 Cold Appetizer
Assorted Naan Breads

\$40 PACKAGE

Antipasto Station
2 Hot Appetizers
2 Cold Appetizers
Assorted Naan Breads

\$65 PACKAGE

Antipasto Station
2 Hot Appetizers
2 Cold Appetizers
Assorted Naan Breads
2 Mini Entree Bites

All packages are customizable

Add appetizers or desserts to any packages
Upcharge for premium appetizers may apply

Cocktails not included

**PLEASE ASK ABOUT OUR
VARIETY OF BAR OPTIONS**

A LA CARTE

SALAD PLATTERS

platters serve approximately 20 people

Caprese Salad - 70

Heirloom tomatoes, fresh mozzarella, basil pesto, olive oil, balsamic glaze

Roasted Beet Salad - 65

Red and golden beets, baby kale, goat cheese, pistachio, orange citronette

Greek Salad - 65

Romaine, tomato, cucumber, kalamata olives, artichoke hearts, feta, oregano vinaigrette

Hearts of Palm Salad - 82

Cucumber, red onion, kalamata olives, tomatoes, sweet drop peppers, lime dressing

Cobb Salad - 84

Romaine, tomato, bacon, chicken, egg, blue cheese, buttermilk ranch

Caesar Salad* - 55

Romaine, anchovies, parmesan cheese, croutons, caesar dressing **(dressing contains raw egg)*

Spinach & Strawberry Salad - 82

spinach, strawberries, grilled red onion, cucumber, bleu cheese, strawberry poppy seed dressing, candied walnut crumbles

Pasta Primavera with Pesto - sm 40 / lg 65

Broccoli, red pepper, red onion, asparagus, kalamata olives, pesto, pasta

Greek Pasta Salad - sm 40 / lg 65

Cucumber, tomato, red onion, pepperoncini, feta cheese, kalamata olives, oregano vinaigrette, pasta

Italian Pasta Salad - sm 40 / lg 65

Pepperoni, green olives, red pepper, onion, provolone cheese, red wine vinaigrette, pasta

Fresh Fruit Platter - sm 40 / lg 80

Pineapple, cantaloupe, honeydew, strawberries

*Add Grilled Chicken to any platter + \$40

*Add Grilled Shrimp to any platter +\$3.00/piece

ASSORTED SANDWICH PLATTERS

Small (16 pieces) - 138 | Medium (24 pieces) - 198

Large (32 pieces) - 248

Italian

genoa salami, capicola, pepperoni, provolone, hot peppers, Lettuce, tomato, onion, vinaigrette, baguette

Club

oven roasted turkey, thick cut bacon, avocado, Lettuce, tomato, onion, hoagie or wrap

Caprese

tomato, fresh mozzarella, basil, balsamic vinaigrette, baguette

Chicken Caesar Wrap*

grilled chicken, romaine, parmesan, housemade caesar dressing

Turkey Pesto

oven roasted turkey, housemade pesto, provolone, hoagie

NAAN BREAD PIZZAS

Gluten Free +\$4

Avocado - 15

fresh avocado, roasted red onion, smoked corn, bacon, chives, red pepper aioli

Smashed Meatball - 15

chef meatball, marinara, mozzarella, hot pepper relish

Margherita - 15

heirloom tomatoes, fresh mozzarella, basil, olive oil

Spinach & Artichoke - 15

spinach, quartered artichokes, parmesan

Pepperoni - 15

marinara, provolone, pepperoni

BBQ Chicken - 15

pulled chicken, bbq sauce, red onion, cheddar cheese, provolone

Mushroom - 16

roasted mushrooms, fig onion jam, goat cheese, balsamic vinegar

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A LA CARTE

COLD APPETIZERS

- Crab Wontons - 4
- Jumbo Shrimp Cocktail - 3.75
- Shrimp Ceviche | 48 Pieces Minimum - 3
- Caprese Skewer - 2.25
- Caprese Stack - 5
- Bacon Jam Deviled Eggs - 2.25
- Fresh Fruit Crostini - 2.5
- Prosciutto & Fig Jam Crostini - 3
- Smoked Salmon Crostini - 3.5
- Antipasto Skewer - 3
- Hummus & Veggie Cup - 3
- Whipped Ricotta Crostini - 3

HOT APPETIZERS

- Mini Crab Cakes | 48 Pieces Minimum - MP
- Goat Cheese Stuffed Bacon Dates - 2.75
- Chef's Meatballs - 3.75
- Salute Short Rib Slider - 5.5
- Shortrib - 3
- Thai Chicken Lettuce Wrap - 4
- Roasted Veggie Skewer - 3.5
- ♦ Grilled Panini Bites - 3
- Prosciutto & Fig / Veggie / Chicken Pesto
- ♦ BBQ Chicken Skewer - 3.5
- ♦ Teriyaki Chicken Skewer - 3.5
- ♦ Huli Huli Scallop - 4.5
- Seared Beef Tenderloin Bites* - MP
- *1 full tenderloin minimum (60-80 pieces)

♦ items require a chef for off-site cooking & assembly
minimum 24 pieces unless specified otherwise

ANTIPASTO & APPETIZER PLATTERS

platters serve approximately 20 people

Gourmet Cheese - 110

Chef's choice gourmet cheeses with crackers,
valencia almonds, fig jam

Charcuterie - 110

Chef's choice cured meats,
whole grain mustard, crostini, olives

Antipasto - 185

Chef's choice cured meats, gourmet cheeses,
crackers, crostini, olives, valencia almonds,
sweety drop peppers

Hummus & Veggies - 55

Hummus, celery, carrot, cucumber, red pepper

Mediterranean - 65

Traditional and black bean hummus,
cucumber, carrots, celery, red pepper, naan bread

Nova Lox Platter - 95

Smoked salmon, capers, chopped egg,
onions, dill cream cheese, crostini

Brunch - with Bagels

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BAR PACKAGE OPTIONS

CASH BAR

guests purchase their drinks
and pay for them individually

DRINK TICKETS

\$6 HH | \$9 House
\$12 Tito's | \$14 Premium

LIMITED OPEN BAR

select the level, guests order what they like,
print a specific menu, run one tab at the bar

OPEN BAR TAB

guests order what they like, run a tab at the bar
5% discount is applied

BATCH COCKTAILS

DETOX WATER - APPROX 30-35 DRINKS - \$250

crop organic cucumber and meyer lemon vodkas,
freshly muddled mint and lemon, finished with water

TITO'S LEMONADE STAND - APPROX 25-30 DRINKS \$200

tito's vodka, natalie's lemonade,
choice of freshly muddled seasonal fruit or mint,
finished with soda

PASSIONFRUIT MARGARITA APPROX 25-30 DRINKS - \$250

herradura reposado,
chinola passionfruit liqueur, sour, lime, agave

SPICY MARGARITA APPROX 25-30 DRINKS \$225

corralejo silver tequila, lime juice,
muddled hot peppers, agave, salt rim

HIBISCUS COCONUT MOJITO APPROX 30-35 DRINKS \$250

wicked dolphin coconut rum,
hibiscus syrup, ginger beer, lime, mint

WINE

TIER 1 - \$25 PER BOTTLE

MOULIN DE GASSAC:

French blends including:

blanc
rose
rouge

PROVERB WINES:

Gallo portfolios entry level
wines, each varietal is a true
representation of the grape:

pinot grigio
sauvignon blanc
chardonnay
pinot noir
merlot
cabernet

BUBBLES:

Opera brut sparkling wine

TIER 2 - \$30W / \$40R

BUBBLES:

Prosecco, Lovo, Veneto, Italy
Prosecco, Syltbar, Italy

WHITE WINE:

Pinot Grigio, Sartori, Verona, Italy
Sauvignon Blanc, Giesen, Marlborough, NZ
Chardonnay, Elouan, Oregon
Chardonnay, Landmark, California
Chardonnay, Talbott, "Kali Heart",
Monterey, Cali

ROSÉ:

Fleur de Mer, Provence, France

RED WINE:

Malbec, Dark Amythest, Mendoza, Argentina
Pinot Noir, Boen, Tri-Country, Cali
Pinot Noir, The Stag, Central Coast, Cali
Cabernet, Clay Shannon, Lake County, Cali
Cabernet, Postmark by Duckhorn,
Paso Robles, Cali

TIER 3 - MP

CUSTOM PACKAGES

With over 150+ bottles of wine
available, we can customize
to your specific preferences .

BOTTLE LIST BRANDS INCLUDE:

Caymus
Schafer
Prisoner
Orin Swift
Antinori
DuMol
Jonata
Daou
Cakebread
Frank Family
Duckhorn
& MORE

LIQUOR

pricing & availability subject to change

VODKA

TIER 1 - SELECTION:

New Amsterdam | 1L - 24
New Amsterdam Coconut | 1L - 24
New Amsterdam Orange | 1L - 24
New Amsterdam Red Berry | 1L - 24

TIER 2 - SELECTION:

Stoli 1L - 40
Stoli Blueberry | 1L - 40
Stoli Orange | 1L - 40
Stoli Vanilla | 1L - 40
Tito's | 1L - 44

TIER 3 - SELECTION:

Chopin | 1L - 40
Grey Goose | 1L - 58
Grey Goose L'Orange | 1L - 58
Belvedere | 1L - 54

BOURBON / WHISKEY

TIER 1 - SELECTION:

Old Forrester Bourbon 86 | 1L - 30

TIER 2 - SELECTION:

Jack Daniels Black | 750mL - 41
Elijah Craig Bourbon | 750 mL - 42
Elijah Craig Rye | 750mL - 42
Buffalo Trace | 1L - 48
Crown Royal | 750mL - 46
Toki Suntory Whisky | 750 - 42
Makers Mark | 750ml - 48

TIER 3 - SELECTION:

Tullamore Dew | 1L - 42
Whistlepig PiggyBack Bourbon | 750mL - 60
Whistlepig PiggyBack Rye | 750mL - 60
Woodford Reserve | 1L - 60
Michter's US1 Straight Rye | 750ml - 64
Michter's US1 Bourbon | 750ml - 64

TIER 4 SELECTION:

Basil Hayden | 750ml - 72
Whistle Pig 10 Year | 750ml - 108
Garrison Brothers Small Bach | 750ml - 108
Woodford Reserve Double Oak | 750ml - 82

RUM

TIER 1 - SELECTION:

Flor de Cana Anejo | 1L - 24
Flor de Cana White | 1L - 24
Captain Morgan | 750mL - 22

TIER 2 - SELECTION:

Wicked Dolphin Coconut | 1L - 32
Brugal 1888 Rum | 750mL - 36

TIER 3 - SELECTION:

Plantation 20th XO | 750mL - 72
Zacapa | 750mL - 72
Zafra | 750mL - 78

TEQUILA

TIER 1 - SELECTION:

Camarena Reposado | 1L - 34
Camarena Silver | 1L - 34

TIER 2 - SELECTION:

Corralejo Blanco | 1L - 42
Milagro Blanco 750ml | 36
Milagro Reposado 750ml | 36

TIER 3 - SELECTION:

Herradura Repo | 1L - 60
Don Julio Blanco | 750mL - 72
Don Julio Reposado | 750mL - 77
Mezcal Vago Elote | 750ml - 72
El Mayor Anejo | 750ml - 48

TIER 4 - SELECTION:

Casamigos Blanco | 1L - 90
Casamigos Rep | 1L - 98
Don Julio 1942 | 750mL - 264
Cincoro Blanco | 750ml - 102
Cincoro Reposado | 750ml - 130
Cincoro Anejo | 750ml - 178
Clase Azul Plata | 750ml - 180
Clase Azul Reposado | 750ml - 204

GIN

TIER 1 - SELECTION:

Brokers Gin | 1L - 29

TIER 2 - SELECTION:

Tanqueray | 750mL - 34
Bombay Sapphire | 750mL - 34

TIER 3 - SELECTION:

Hendricks | 1L - 60

SCOTCH

TIER 1 - SELECTION:

Dewers | 1L - 54

TIER 2 - SELECTION:

Johnny Walker Black | 750ml - 60
Buchanans Deluxe 12 - 750ml - 64

TIER 3 - SELECTION:

Dalmore 12yr | 750ml - 84
Glenfiddich 12yr | 1L - 88
Glenlivet 12yr | 1L - 94
Macallan 12 Double Cask | 750ml - 108