



440-942-8008 or 440-487-9111

440-423-1000 or 440-487-9111

Fax 440-423-1872

gavisfb@gmail.com

saras@saras-place.com

Carry Out Menu

Salad, Dressing, Sauce & Soup:

Mixed greens salad \$2.25 per person
Balsamic Dressing \$6.95 quart
Ciabatta rolls and butter \$.55 per roll
Marinara Sauce \$10.95 quart
Meat Sauce \$12.95 quart
Soup \$4.50 quart

Meats & Pasta Selections:

Chicken (Picatta, Marsala, Marinated or Grilled) 4oz- \$3.50 per piece
Chicken Parmesan 4 oz- \$3.95 per piece
Beef Medallions 4 oz- \$9.95 per piece
Italian Sausage and Peppers in brown sauce-
Half Pan \$38.00 Full Pan \$78.00
Penne Marinara- Half Pan \$25.00 Full Pan \$50.00
Penne with meat sauce or macaroni and cheese-
Half Pan \$30.00 Full Pan \$60.00
Gavi's pork and veal meatballs (6 pieces) \$18.00
Baked Eggplant- Half Pan \$32.00 Full Pan \$65.00
Lasagna- with red sauce or vegetable (with red or béchamel sauce)
Half Pan \$38.00 Full Pan \$78.00

Boxed Lunches

\$11.95 per lunch, 12 box minimum
All lunches served with pasta salad and homemade sweet

Tuna Salad Sandwich (olive oil based)

Egg Salad Sandwich (mayonnaise based)

Breaded Chicken Breast Sandwich- topped with roasted red peppers and romaine lettuce

Grilled Julienned Chicken Breast Salad- on top of mixed greens, tomato, cucumber, and onion

Chicken Pesto Salad- Fresh grilled chicken tossed with fresh basil, garlic, mayonnaise and pine nuts over mixed greens.

Turkey Sandwich- Roasted breast of turkey with avocado and alfalfa sprouts

Soft drink of Bottled Water - \$1.25 per person

Accompanied by mayonnaise and mustard packets, napkins and flatware

Passing Appetizers:

2 dozen minimum

Sausage or vegetarian stuffed mushrooms

\$2.25 per piece

Bacon wrapped apricots

\$1.95 per piece

Carmelized onion and feta pizza triangles

\$3.50 per person

Mini crab cake topped with lemon aioli

\$2.75 per piece

Cheese puffs

\$1.25 per piece

Wimpy burgers

\$1.45 per piece

Mushroom toasts

\$1.25 per piece

Caprese Skewer

\$1.85 per piece

Cucumber tea sandwiches

\$1.45 per piece

Plantains with guacamole and sour cream

\$1.65 per piece

Display Appetizers:

Four cheese stuffed eggplant roll

\$3.75 per piece

Sausage stuffed banana peppers

\$4.50 per piece

Assorted cheese and cracker display

\$6.95 per person

Vegetable crudité's with ranch dressing

\$4.95 per person

Risotto cakes with marinara sauce

\$2.50 per piece

Beef sliders with cheese and pickle

\$4.95 per piece

Beef tenderloin on an egg not roll with

horsey sauce and arugula

\$8.95 per piece

Margarita or Cheese Pizza triangles

\$2.25 per person

Hummus with pita chips \$1.95/pp

Chips and Salsa \$1.95/pp

Shrimp Cocktail - Market Price

Antipasto display-Assorted meats, cheese, roasted red

peppers, olives,

artichoke hearts, pepperoncini

\$9.95 per person

Smoked Salmon Display -With crostini, capers, onions,

eggs, sour cream

\$5.95 per person

Poached salmon medallions- 3oz

With crostini, capers, onions, eggs, sour cream

\$7.95 per person

Shower Packages

Guests are offered iced tea, lemonade, soft drinks, coffee, tea for all packages.

A 22% gratuity will be added to final bill.

Package A

\$23.95pp

Pass: Caprese Skewers drizzled with balsamic reduction

Served: Choice of (Must choose one prior to event)

Chicken Pesto Salad

Served over mixed baby greens with fresh fruit

OR

Salad Trio

*Over romaine, Quinoa, kale and sweet potato salad,
Black bean salad and grilled chicken (sub salmon +\$3)
Warm rolls and butter*

OR

Cesar Salad

*Romaine tossed in Cesar dressing topped with crouton
And warm grilled chicken (sub salmon \$3)*

Dessert

Host provides and we serve

Package B

\$25.95pp

*Pass: Mimosas, soft drinks, coffee, tea
(Mimosas included for first 45 gathering minutes)
Continue tab \$4.95 each*

*Pass: Carmelized onion and feta pizza triangles
Cheese Puffs or Mushroom Toasts*

Served:

Tomato bisque or Chicken Rice with seasoned pesto crostini

*Handmade crepes filled with roasted chicken, spinach,
And ricotta cheese, topped with mushroom buerre blanc
Served with fresh vegetable of the day
(Tofu vegetable crepes also available)*

Dessert

Host provides and we serve

Package C

\$26.50PP

*Pass: Mimosas, soft drinks, coffee, tea
(Mimosas included for first 45 gathering minutes)
Continue tab \$4.95 each*

Buffet Style:

*Romaine and Mixed greens tossed with cucumbers, shaved carrots, tomatoes
Grapes, blue cheese, walnut and balsamic dressing on the side
Seasoned pesto crostini*

Tomato Bisque or Chicken and Rice Soup

*Handmade crepes filled with roasted chicken, spinach,
And ricotta cheese, topped with mushroom buerre blanc
(Tofu vegetable crepes also available)*

Cous Cous with light roasted garlic, parmesan

Fresh fruit bowl

Dessert

Host provides and we serve

Dinner Menu

*Buffet or Family Style
Minimum 30 people
A 22% gratuity will be added to final bill.*

Silver:

*Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter
Choice of 1 chicken-8 oz
Choice of 1 vegetable
Choice of 1 starch
Cannoli
Assorted soft drinks, coffee, tea*

\$28.95

Gold:

*Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter
Choice of 1 chicken-4 oz
Choice of beef or fish- 4 oz
Choice of 1 vegetable
Choice of 1 starch
Cannoli
Assorted soft drinks, coffee, tea*

\$36.95

Platinum:

*Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter
Choice of 1 chicken-4oz
Choice of 1 beef-4oz
Choice of 1 fish-4oz
Choice of 1 vegetable
Choice of 1 starch
Cannoli
Assorted soft drinks, coffee, tea*

\$42.95

**Substitutions can be made at an additional charge.
Gluten free options also available*

Served Entrees:

Minimum 30 people

A 22% gratuity will be added to final bill.

Mixed greens salad with homemade balsamic vinaigrette

Rolls and butter

Choice of chicken

Vegetable of choice

Starch of choice

Cannoli and pastries

Assorted soft drinks, coffee, tea

\$28.95

Mixed greens salad with homemade balsamic vinaigrette

Rolls and butter

Beef Medallions

Vegetable of choice

Starch of choice

Cannoli and pastries

Assorted soft drinks, coffee, tea

\$36.95

Mixed greens salad with homemade balsamic vinaigrette

Rolls and butter

*Herb encrusted salmon with lemon aioli**

Vegetable of choice

Starch of choice

Cannoli and pastries

Assorted soft drinks, coffee, tea

\$32.95

**Substitutions can be made at an additional charge.*

Gluten free options also available

Chicken Selections:

Marsala
Parmesan
Picatta
Bruschetta
Capriccio

Beef Selections:

Filet- 4, 6 or 8oz
Sliced tenderloin
Bacon wrapped
Roast beef with au jus
Flank steak
Meatballs

Other Meat Selections:

Pork Loin or Rib Chop
Pork Tenderloin
Veal Scaloppini*
Veal Chop*
Veal Ossobucco*
Lamb Rack*
Lamb Chop*

*Based on market value, additional charges may apply.

Fish Selections:

(Preparations: Grilled, Compound butter, blackened, herb
encrusted with lemon aioli, Bruschetta)

Salmon
Tilapia
Trout
Mahi Mahi
Swordfish
Crabcake
Tuna Steak *

*Based on market value, additional charges may apply.

Vegetable Selections:

Green beans*
Broccoli
Fresh Vegetable medley
Grilled Vegetable medley*
Sweet Corn

*Based on market value, additional charges may apply.

Starch selections:

Pasta marinara
Roasted redskin potatoes
Garlic mashed potatoes
Whipped potato
Scalloped potatoes
Baked potato
Baked sweet potato
Brown rice
Wild rice with currants and raisins

Soups:

May be substituted with salads upon request

Chicken Noodle
Broccoli Cheddar
Bean Soup
New England clam chowder *
Tomato Bisque
Italian Wedding
Stracciatella

*Based on market value, additional charges may apply.

Desserts

Mini cannoli
Mini cannoli and assorted pastries
White chocolate cherry bread pudding with crème anglaise
Assorted cookies
Any occasion cakes or cupcakes
Fresh fruit
Cobbler
Crème Brulee
Individual pies or whole pies

**Gluten free options available*

Bar

<i>Beer & Wine -</i>	<i>3 hours = \$18/pp</i>	<i>4 hours = \$21/pp</i>
<i>House liquor-</i>	<i>3 hours = \$22/pp</i>	<i>4 hours = \$26/pp</i>
<i>Top Shelf-</i>	<i>3 hours= \$28/pp</i>	<i>4 hours= \$32/pp</i>

Other Fees

Burton Court-
\$100 (made out to Village of Gates Mills)
Seats up to 50 people

Old Mill Room-
No room fee for 10+ people
Under 10 people is \$100 on weekends
No room fee during week
Seats up to 20 people

Valet-
For parties of 25+, an additional fee of \$100 is required

Ask about us about customizing a menu for your next event.

We also customize dishes to fit any dietary restriction.