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# Catering Menu 2018

## **Carry Out Menu**

## Ala Carte

## Salad, Dressing, Sauce & Soup:

Mixed greens salad-tomato, cucumber, shaved carrots \$2.50 per person
Specialty Salads range \$4.95pp-\$8.95pp
Balsamic Dressing \$6.95 quart
Ciabatta & multigrain rolls and butter \$5.00 per doz
Marinara Sauce \$10.95 quart
Meat Sauce \$12.95 quart
Soup \$5.50 quart

## **Meats & Pasta Selections:**

Chicken (Picatta, Marsala, Marinated or Grilled) 4oz- \$5.95 per piece
Chicken Parmesan 4 oz- \$5.95 per piece
Italian Sausage and Peppers in brown sauceHalf Pan \$38.00 Full Pan \$78.00

Penne Marinara- Half Pan \$25.00 Full Pan \$48.00
Penne with meat sauce
Half Pan \$38.00 Full Pan \$65.00
Penne mac n cheese
Half Pan \$45.00 Full Pan \$85.00
Gavi's large pork and veal meatballs \$38 per dozen
Baked Eggplant- Half Pan \$35.00 Full Pan \$65.00
Lasagna- with red sauce or vegetable (with red or béchamel sauce)
Half Pan \$38.00 Full Pan \$78.00

### Passing Appetizers: 2 dozen minimum

Mini Chicken kabobs with red and yellow pepper \$1.95 each

Vegetable Spring Roll side spicy mustard \$1.95 each

Jumbo shrimp cocktail \$2.95 each

Sausage, Crab or Quinoa Feta stuffed mushrooms \$2.35 per piece

> Bacon wrapped apricots \$2.65 per piece

Caramelized onion and feta pizza triangles \$14.95 per pizza (16 cuts)

Mini crab cake topped with lemon aioli \$2.95 per piece

Cheese puffs \$1.65 per piece

Wimpy burgers \$1.75 per piece

Mushroom toasts \$1.50 per piece

Chicken Pesto Salad in pastry cup \$2.50 ea

> Cucumber tea sandwiches \$1.50 per piece

Beef tenderloin with dollup horsey sauce on crostini \$3.65 ea

> Antipasto Skewer \$2.55 per piece

#### **Display Appetizers:**

Four cheese stuffed eggplant roll \$4.50 per roll, then cut 1/2

Sausage stuffed banana peppers \$5.50 per then cut 1/2

Assorted cheese and cracker display \$6.95 per person Add \$6 pp if adding fruits

Vegetable crudités with ranch dressing \$4.50 per person

Risotto cakes with marinara sauce (half dollar size) \$2.50 per piece

Roast Beef sliders with cheese and pickle \$5.95 per piece

Beef tenderloin Sandwiches on an mini egg not roll with horsey sauce and arugula/3 oz pp \$10.95 per

> Margarita or Cheese Pizza triangles \$14.95 each 16 cuts

Hummus with pita chips \$2.95/pp

Seafood Bar -crab legs, shrimp, oysters, mussels, lobster skewers Market Price

Antipasto display-Assorted imported meats, cheeses, roasted red peppers, olives, crackers
Artichokes, etc
\$12.95 per person

Smoked Salmon Display -With crostini, capers, onions, eggs, sour cream \$7.95 per person

Poached salmon medallions- 3-4oz With crostini, capers, onions, eggs, sour cream \$12.95 per person

# **Shower Packages**

FOR USE OF THE BURTON COURT ROOM

Room fee \$100 made out to the Village of Gates Mills

For use of the Burton Court Room-holds 45ppl

OLD MILL ROOM – holds up to 16ppl NO Room Fee

All packages can be re-designed for you, just ask us!!

# Package A

\$26.95pp

**PASS** 

**Mimosas** 

For first 40 minutes of gathering included

\$4.95 each after that

**PASS** 

Mushroom toasts

Caprese Skewers

Served:

Rolls and butter

Any Salad from our daily menu can be chosen with Chicken prepared grilled or blackened If subbing Salmon or Shrimp add \$5.00

Dessert

Host provides and we serve

Coffee, hot tea, iced tea, lemonade, diet coke, coke, sprite included

## Shower Packages continued Package B

\$29.50pp

PASS

Mimosas (Mimosas included for first 40 gathering minutes) Then \$4.95 each after

PASS
Carmelized Onion and feta Pizza Triangles
Bacon wrapped Apricots

SIT DOWN
Served soup or mixed greens salad

Rolls and butter

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

Dessert

Host provides and we serve Coffee, hot tea, iced tea, lemonade, diet coke, coke, sprite included

## Package C \$32.95PP

Pass: Mimosas, soft drinks, coffee, tea (Mimosas included for first 40 gathering minutes) then \$4.95 each after

#### Buffet Style:

Romaine and Mixed greens tossed with cucumbers, tomatoes Strawberries, feta cheese, pistachio, dried cranberries and Assorted dressings on the side

Soup Tomato Bisque –or other choices available
Warm rolls and butter

Stuffed 4-cheese eggplant rolls

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

Cous Cous with spinach, tomato, roasted garlic, parmesan cheese Fresh fruit

## **Dinner Menu**

Buffet or Family Style

Silver: \$34.95
Appetizer Table
Assorted Pizza's 16 cuts
Fresh vegetable tray with dip

Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter

Fresh Vegetables

Baked Eggplant Parmesan
Plus
Choice of 1 CHICKEN-8 oz Picatta, Marsala, Capriccio, Milanese, Balsamico

Choice of 2: Mashed potatoes, Roasted red skins, Penne Pomodoro, Wild Rice

Cannolli and Brownies
Assorted soft drinks, coffee, tea

Gold: \$44.95pp Appetizer Table

Assorted Pizza Triangles Fresh veggie and dip tray Guacamole and Chips

Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter

Choice of 1: Chicken-4 oz Picatta, Marsala, Capriccio, Milanese

Choice of 1: Tender Boneless Beef Short Ribs, or Faroe Island Salmon

Grilled fresh vegetables

Choice of 1: Mashed potatoes, Roasted red skins, Penne Pomodoro, Wild Rice

Mini homemade Cannoli & mini pastries Assorted soft drinks, coffee, tea **Platinum: \$52.95** 

Appetizer table:
Mini crab Cakes
Carmelized onion and feta pizza triangles
Fresh vegetable tray with dip

#### **DINNER**

Chagrin Chopped Salad, arugula, endive, edamame, peas, corn Tossed with a Pinot Grigio vinaigrette Rolls and butter

Grilled assorted fresh vegetables Choice of 1 chicken-4oz Picatta, Marsala, Capriccio, Milanese AND choose 2 below

Tender Boneless Beef Shortribs
OR
Grilled fresh salmon
OR
Veal prepared any style

Choice of 1: Mashed potatoes, roasted red skins, Penne Pomodoro, Wild Rice

Homemade Cannoli, Pastries Assorted soft drinks, coffee, tea

#### OTHER INFORMATION

\*Substitutions can be made to any menu Gluten free and Vegan options also available

Dinner Service off the Sara's Place Menu is available for 16 ppl or less Limited Menus can be customized from the Sara's Place dinner menu Off site Catering prices may change depending on certain needs

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PRIVATE ROOMS

Burton Court Room holds up to 45ppl \$100 Room Fee
Old Mill Room holds up to 16 ppl NO Room fee

A VALET fee of \$50 will applied to invoice for parties of 25 or more

See Manager regarding staff payment

#### **DESSERT OPTIONS**

Host may bring in cakes or pastries or ask us about our home baked selections

**BARS AVAILABLE:** 

BEER AND WINE RUN TAB
HOUSE LEVEL RUN TAB
PREMIUM RUN TAB
Tab will be ran and added to final invoice