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## **Catering Menu 2019**

## **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 \$7.95*

*Ciabatta & multigrain rolls and butter \$.60 each*

*Marinara Sauce \$10.95*

*Meat Sauce \$12.95*

*Soup \$5.50*

#### **Meats & Pasta Selections:**

*Chicken (Picatta, Marsala, Marinated or Grilled) 4oz- \$6.95per piece*

*Chicken Parmesan 4 oz- \$6.95 per piece*

*Italian Sausage and Peppers in brown sauce-*

*Half Pan \$42.00 Full Pan \$85.00*

*Penne Marinara- Half Pan \$25.00 Full Pan \$48.00*

*Penne with meat sauce*

*Half Pan \$45.00 Full Pan \$85.00*

*Penne mac n cheese*

*Half Pan \$55.00 Full Pan \$95.00*

*Gavi's large pork and veal meatballs \$45 per dozen*

*Baked Eggplant- Half Pan \$45.00 Full Pan \$75.00*

*Lasagna- with red sauce or vegetable (with red or béchamel sauce)*

*Half Pan \$45.00 Full Pan \$85.00*

**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 \$6.00*

*Dessert*

*Host provides and we serve*

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

Shower Packages continued Package B

\$32.00pp

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 \$36.95PP

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 - ask about our homemade soup choices

Warm rolls and butter

Cauliflower pancakes with guacamole and lime infused sour cream

On the side

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: \$38.95**

### **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*

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

*Cannoli and Brownies and lemon bars  
Assorted soft drinks, coffee, tea*

**Gold: \$46.95pp**

### **Appetizer Table**

*Assorted Pizza Triangles  
Fresh veggie and dip tray  
4 cheese Stuffed eggplant rolls*

*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 & lemon bars  
Assorted soft drinks, coffee, tea*

**Platinum: \$58.95**

**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, mini brownies and lemon bars  
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*