



Catering Menu

2022

PHONE 440-423-1000

www.saras-place.com

Ala Carte for TAKE OUT ONLY

Sauces, Soups and Salad Dressing

Quart Homemade Soup of the Day \$14

Quart Homemade Marinara sauce \$18

Quart Mac n Cheese sauce \$22

Quart Bolognese Meat sauce \$22

Dressings (GF avail) Pint \$12/Quart \$16

Meats & Pasta Selections: Please allow 48 hours notice

Chicken (Piccata, Marsala, Marinated or Grilled) 4oz- \$9.00 per piece

Chicken Parmesan \$10.00 per piece

Faroe Island Salmon 4.0 oz \$11.95 8 oz. piece- \$26.00

Italian Sausage and Peppers in brown sauce Half Pan \$58 Full Pan \$120

Penne Marinara Half Pan \$29 Full Pan \$59

Penne with Bolognese Meat Sauce- Half Pan \$50 Full Pan \$110

Gavi's Mac n Cheese- Half Pan \$49 Full Pan \$110

Wild Mushroom Aglio Half Pan \$49 Full Pan \$110

Gavi's Large Meatballs (pork & veal)- \$36/doz

Lasagna- Traditional or Vegetable- Half Pan \$69 Full Pan \$129

Jumbo shrimp cocktail tray \$36/dozen

Sub gluten free pasta for any order no extra charge

Mini Appetizers: 2 dozen minimum

Stuffed grape tomato with hummus- V, GF, VEG
\$1.75 per piece

Sausage stuffed mushrooms-VEG
\$2.35 per piece

Caramelized onion and feta pizza triangles -VEG
\$18 per pizza (16 cuts)
Add \$3 for GF crust

Cheese puffs
\$1.45 per piece

Wimpy burgers
\$2.75 per piece

Mushroom toasts
\$1.75 per piece

Cucumber tea sandwiches
\$1.75 per piece

Beef tenderloin with dollup horsey sauce on crostini
\$Market

Caramelized onion and feta pizza triangles \$18 (16 pcs)

Chicken Pesto in Phyllo Cup \$2.25 per piece

Brie and Strawberry Phyllo Cup \$2.25 per piece

Luncheons Minimum 30ppl and Maximum 45ppl

MENU A

\$36.95pp

See Passed Horsd' selection on Mini Apps page – choose 2 types

Choose 1

Garden salad – romaine, tomato, cucumber, carrots
drizzled with our homemade Pinot Grigio vinaigrette

Or

Watermelon gazpacho soup (cold)

Entrée Served: Choose 1

Rolls and butter (Gfree rolls upon request)

Grilled Faroe Island Salmon with mashed or roasted potatoes
and green beans

OR

Chicken picatta with lemon, white wine and capers with
mashed potatoes and green beans

OR

Chagrin Chopped salad or Ceasar Salad
with Grilled Chicken
(Add \$3. For grilled shrimp)

Dessert

Host provides and we serve

Soft drinks and coffee included – Mimosas and white wine \$7.95 ea

22% server charge added to the final bill

MENU B Min 30 and Max 45ppl

Buffet Luncheon \$43.95

See Passed Horsd' selection on Mini Apps page – choose 2 types

BUFFET

Chagrin Chopped Salad

Chicken Picatta

Grilled Salmon

Fresh Green beans (steamed or garlic and olive oil)

Cous cous with spinach, tomato, roasted garlic, parmesan cheese

Fresh seasonal fruit bowl

Dessert

Host provides and we serve

Soft drinks and coffee included –Mimosas and white wine \$7.95 ea

22% server charge will be added to final bill

Private Dinner Menu #1
Minimum 18 ppl Maximum 32ppl

\$43.00pp plus bar and 22% service

FAMILY STYLE or BUFFET OPTION

Appetizer table: Assorted Pizza Triangles
Can add add'l Horsd' from Mini appetizer page

Choice of Side Salad – choose 1
Garden salad, Ceasar salad, Chagrin chopped salad

Rolls and Butter

Chicken: Marsala, Picatta, Parmesan

Handmade meatballs

Fresh Green Beans, steamed or garlic and olive oil

Penne Marinara or Mashed Potatoes

Assorted
Mini pastries coffee, soft drinks

Ask how we can accommodate dietary restrictions

Private Dinner Menu #2
Minimum 18ppl and Maximum 32ppl

\$58.00pp plus bar and 22% service

FAMILY STYLE OR BUFFET OPTION

Appetizer table: Assorted Pizza triangles
Can add add'l Horsd' from Mini appetizer page

Choice of Salad – choose 1

Garden Salad, Ceasar salad, Chagrin Chopped salad

Rolls and butter

Chicken: Marsala, Picatta, Parmesan –choose 1

Grilled Salmon

Fresh Green Beans steamed or garlic olive oil

Your choice: Mashed Potato, Penne Marinara

Assorted Mini pastries
Coffee, softdrinks

To Sub Boneless Beef Shortribs for Salmon add \$10pp

(Prices are subject to change if food prices continue rising)