



Catering Menu

2023

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- \$10.50 per piece

Chicken Parmesan \$12.50 per piece

Faroe Island Salmon 4.0 oz \$16.00 8 oz. piece- \$30.00

Italian Sausage and Peppers in brown sauce Half Pan \$65 Full Pan \$125

Penne Marinara Half Pan \$36 Full Pan \$75

Penne with Bolognese Meat Sauce- Half Pan \$75 Full Pan \$145

Gavi's Mac n Cheese- Half Pan \$70 Full Pan \$140

Wild Mushroom Aglio Half Pan \$60 Full Pan \$120

Gavi's Large Meatballs (pork & veal)- \$42/doz

Jumbo shrimp cocktail tray \$42/dozen

Sub gluten free pasta for any order no extra charge

Mini Appetizers: 2 dozen minimum

Stuffed grape tomato with hummus- V, GF, VEG
\$2.00 per piece

Sausage stuffed mushrooms-VEG
\$2.50 per piece

Caramelized onion and feta pizza triangles -VEG
\$19 per pizza (16 cuts)
Add \$3 for GF crust

Cheese puffs
\$1.50 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 \$19
(16 pcs)

Chicken Pesto in Phyllo Cup \$2.25 per piece

Brie and Strawberry Phyllo Cup \$2.25 per piece

Heavy Horsd'

Assorted pizzas- in smaller triangles \$19 each/16 cuts in each

Caramelized onion and feta

Pepperoni

BBQ Chicken

Sausage and Mushroom

Margherita

Cheese

Hot Stuffed Banana Peppers 8.00 per

Asian Chicken Skewers \$8.00 per

Marinated Beef Skewers \$12.00 per

Four cheese stuffed eggplant rolls \$8.00 per

Handmade Large Meatballs \$4.00 per

Jumbo Shrimp cocktail with lemons and cocktail sauce \$4.00 ea

Mini chicken Parmesan sliders \$12.95 ea

Mini roast beef and horsey sauce sliders \$14.95 ea

Gavi's Mac n Cheese Half pan \$70 Full Pan \$140

Cauliflower Pancakes with limes, sour cream and guacamole on the side \$5.50ea

Veggie tray with hummus and dip \$4.75 per person

Antipasto Platter with meats and cheeses, olives, peppers etc \$16.95-20.00 per person

Luncheons Minimum 30ppl and Maximum 50ppl

MENU A

\$42.95pp

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

And/Or

Cesar Salad

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 Cesar Salad
with Grilled Chicken
(Add \$3. For grilled shrimp)

Dessert

Host provides and we serve

Soft drinks and coffee included – Mimosas and white wine \$9.95 ea

Hourly staff charge and gratuity added at the end

MENU B Min 30 and Max 45ppl

Buffet Luncheon \$48.95

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

(Tofu available)

Dessert

Host provides and we serve

Soft drinks and coffee included –Mimosas and white wine \$9.95 ea

Hourly staff charge and gratuity at the end

Private Dinner Menu #1

Minimum 18 ppl Maximum 32ppl

\$58.95pp 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

Hourly staff charge and gratuity at the end

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

\$68.00pp 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 or Boneless beef shortribs

Fresh Green Beans steamed or garlic olive oil

Your choice: Mashed Potato, Penne Marinara

Assorted Mini pastries
Coffee, softdrinks

Hourly staff charge and gratuity at the end