



Catering Menu

2024

PHONE 440-423-1000

www.saras-place.com

Ala Carte for TAKE OUT CATERING 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 \$13.50 per piece

Faroe Island Salmon 4.0 oz \$16.00 8 oz. piece- \$28.00

Italian Sausage and Peppers in brown sauce Half Pan \$65 Full Pan \$120

Penne Marinara Half Pan \$35 Full Pan \$65

Penne with Bolognese Meat Sauce- Half Pan \$65 Full Pan \$135

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

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

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
\$2.00 per

Caprese Skewers VEG, GF
\$1.75 per

Sausage stuffed mushrooms
\$2.50 per

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

Cheese puffs
\$1.50 per

Wimpy burgers
\$2.75 per

Mushroom toasts
\$1.75 per

Cucumber tea sandwiches
\$1.75 per

Beef tenderloin with dollup horsey sauce on crostini
\$Market

Chicken Pesto in Phyllo Cup \$2.50 per

Brie and Strawberry Phyllo Cup \$2.50 per

Ahi tuna rare with wasabi and ginger on gfree rice cracker \$4.95 per

Heavy Horsd' 2 dozen minimum

Assorted pizzas- in smaller triangles \$20 each/16 cuts in each

Caramelized onion and feta

Pepperoni

BBQ Chicken

Sausage and Mushroom

Margherita

3 Cheese

Hot Stuffed Banana Peppers cut half size

Asian Chicken Skewers \$7.95 per

Four cheese stuffed eggplant rolls cut half size

Handmade Large Meatballs cut half size

Jumbo Shrimp cocktail with lemons and cocktail sauce \$36 per dozen

Mini chicken Parmesan sliders \$10.95 ea

Mini roast beef and horsey sauce sliders \$11.95 ea

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

Fresh Veggie tray with homemade hummus \$4.75 pp

Antipasto Platter with meats and cheeses, olives,

peppers etc \$16.95-20.00 per person

ON SITE LUNCHEON PACKAGE A Min 30 and Max 55pl

Buffet: \$39.95pp Food (service not included)

Room fee \$300

Pass:

Caprese skewers

Phyllo with brie and strawberry

BUFFET

Salads:

Chagrin Chopped Salad and Ceasar Salad

Grilled Sliced Chicken

Grilled Salmon

Margherita flatbreads

Herb olive oil and Sea salt flat breads

(Tofu available)

Dessert

Host provides and we serve

Soft drinks and coffee included

White Wine,

Bloody Marys & Mimosas \$12.95 ea

Full bar available upon request

ON SITE LUNCHEON PACKAGE B \$39.95pp Min 30 and Max 55ppl

Buffet: \$39.95 Food (service & tip not included)

Room fee \$300

Pass:

Caprese skewers

Phyllo with brie and strawberry

Garden Salad with tomatoes, cucumbers, shaved carrots

Pinot grigio dressing

Rolls and butter (gfree rolls available)

BUFFET or FAMILY STYLE

Chicken Pick 1

Chicken Picatta, Chicken Marsala, Chicken Cutlets

Fresh mashed potatoes

Handmade meatballs

Pasta Marinara

Fresh greens beans steamed or garlic and olive oil

DESSERT:

Host brings
Soft drinks and Coffee included

White wine, Mimosas and Bloody Marys \$12.95 each

To Add or substitute Grilled Salmon 4oz + \$10.50

BRUNCH MENU \$39.95pp Min 30 and Max 55ppl

BUFFET \$39.95 Food (Service and tip not included)

ROOM FEE \$300.00

PASS:

Caprese skewers
Phyllo cups with brie and strawberry

BUFFET:

Fresh fruit salad

Cesar Salad

Grillied chicken au jus sliced

Frittata choose: Swiss and mushroom or
Vegetarian (no dairy)

Herb and sea salt flatbread

Pasta Salad (cold) or Pasta (warm)

DESSERT:

Host brings
Coffee soft drinks included
White wine, Mimosas & Bloody Mary \$12.95 ea

Dinner Menu #1

Minimum 18 ppl Maximum 36ppl

\$49.95pp plus bar and 22% service

Room fee

FAMILY STYLE or BUFFET OPTION

Appetizer table: Assorted Pizza Triangles
Fresh veggie and hummus tray

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

Rolls and Butter gfree available

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

Dinner Menu #2

Minimum 18ppl and Maximum 36ppl

\$62.95 pp plus bar and 22% service

Room fee

FAMILY STYLE OR BUFFET OPTION

Appetizer table: Assorted Pizza triangles
Four cheese eggplant rolls, Fresh crudité with homemade hummus

Choice of Salad – choose 1

Garden Salad, Ceasar salad, or Chagrin Chopped salad

Rolls and butter

Chicken: Marsala, Picatta, Parmesan –choose 1

Grilled Salmon or Fork tender Pot Roast choose 1

Fresh Green Beans steamed or garlic olive oil

Mashed Potatoes or Penne Marinara

Assorted Mini pastries
Coffee, soft drinks

FOR ONSITE PARTIES under 18 guest

LIMITED MENU

Limited menu that we decide together on 3-4 choices
We print up for each guest

Full bar or Beer/Wine available for each event

Room Fees only apply when using Main Dining room during the day or Burton Court Room at night

Private room with patio: When using the Main dining room for showers or luncheons
And when using the Burton Court Room for dinner parties.

Also included Complimentary VALET parking, dishes, glasses, flatware, candles, chairs, linens, Wifi, AV, set up and breakdown, extra time for host to get into room

** Old Mill Room upper level holds up to 16 ppl with no fee