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Catering Menu 2020

Carry Out Menu

Ala Carte

Salad, Dressing, Sauces & Soups:

Ask us about our daily soups, salads, dressings & sauces

Meats & Pasta Selections:

Chicken (Picatta, Marsala, Marinated or Grilled) 4oz- \$6.00per piece

Chicken Parmesan 4 oz- \$6.95 per piece

Italian Sausage and Peppers in brown sauce-

Half Pan \$48.00 Full Pan \$90.00

Penne Marinara- Half Pan \$28.00 Full Pan \$50.00

Penne with meat sauce

Half Pan \$45.00 Full Pan \$85.00

Penne mac n cheese

Half Pan \$50.00 Full Pan \$90.00

Gavi's large pork and veal meatballs \$36.00 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 \$90.00

Passing Appetizers: 2 dozen minimum

Brie and pomegranate in phyllo cup
\$1.75 each

Stuffed grape tomato with hummus
\$1.75 each

Vegetable Spring Roll side spicy mustard
\$1.95 each

Jumbo shrimp cocktail
\$2.95 each

Sausage 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
\$3.25 per piece

Cheese puffs
\$1.45 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 thinly sliced with horsey sauce
\$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

\$32.95 pp

PASS

Mimosas, or white wine

For first 40 minutes of gathering included

\$7.95 each after that

PASS

Caprese Skewers

Bacon wrapped water chestnuts

Served:

Rolls and butter

*Handmade Crepe filled with roasted chicken, ricotta cheese and spinach
With a light mushroom buerre blanc*

Dessert

Host provides and we serve

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

Shower Packages continued **Package B**

\$32.95pp FOR 20 or LESS

PASS

*Mimosas or White Wine
(included for first 40 gathering minutes)
Then \$7.95 each after*

PASS

*Carmelized Onion and feta Pizza Triangles
Bacon wrapped Apricots*

SIT DOWN

*Limited MENU – Choose 3 items from the Lunch Menu
(\$4.00 add for Fish of the day)*

Dessert

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

Package C *\$38.95PP*

Pass:

*Mimosas or White Wine or Alc Punch
(included for first 40 gathering minutes)
then \$6.95 each after*

Buffet Style:

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

*Cauliflower pancakes with guacamole and lime infused sour cream
On the side*

*Grilled Chicken and
Grilled Salmon*

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

Fresh fruit Bowl

Dinner Menu

Buffet or Family Style

Silver: \$39.95

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: \$49.95pp

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 14 ppl or less
Limited Menus can be customized from the Sara's Place dinner menu
Off site Catering see separate entrée list*

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PRIVATE ROOMS

*Burton Court Room holds up to 45ppl \$100 Room Fee
Old Mill Room holds up to 18 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

OFF SITE CATERING

*Entrees below can be
Buffet or Family style*

Appetizers are on page 3,4

(all pasta dishes can be made gluten free)

*Eggplant Bolognese with GF red lentil penne Vegan/GF
Pasta Marina, Bolognese, Pomodoro
Gavis Mac n Cheese*

*Baked Eggplant
Stuffed quinoa veggie burger Green peppers*

*Grilled or Poached Salmon
Asian Sea Bass
Grilled Scampi*

Chicken Picatta, Capriccio or Marsala

*Boneless Beef Shortribs
Veal Ossobucco
Stuffed Cabbage
Meatloaf*

*Sweet potato mashed
White whipped potatoes
Herb roasted red skins
Cauliflower Pancakes with guacamole and lime sour cream
Grilled vegetable Medley
Green beans steamed or garlic and olive oil*