



# Catering Menu

## 2024-25

PHONE 440-423-1000

[www.saras-place.com](http://www.saras-place.com)

## **Ala Carte for TAKE OUT CATERING ONLY**

### **Sauces, Soups and Salad Dressing**

Quart Homemade Soup of the Day \$16

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  
\$22 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 \$22 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

Four cheese stuffed eggplant rolls \$6.50 per then cut in half

Handmade Large Meatballs \$3.00per then cut in half

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 55ppl

**Buffet:** \$42.95pp 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

Cous cous with tomato, spinach, olive oil and parmesan cheese

Margherita flatbreads

Herb olive oil and Sea salt flat breads

Dessert

Host provides and we serve

Soft drinks and coffee included

White Wine, Red Wine, Mimosas \$12.95 ea

ON SITE LUNCHEON PACKAGE B Min 30 and Max 55ppl

**Buffet:** \$45.00 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, red wine & Mimosas \$12.95 each

BRUNCH MENU Min 30 and Max 55 ppl

BUFFET \$45.95 Food

ROOM FEE \$300.00

PASS:

Caprese skewers

Phyllo cups with brie and strawberry

BUFFET:

Fresh fruit salad

Cesar Salad

Grilled 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 \$12.95 ea

### **Dinner Menu #1**

Minimum 18 ppl Maximum 36ppl

\$52.95pp 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

## **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 Boneless beef shortribs choose 1

Fresh Green Beans steamed or garlic olive oil

Mashed Potatoes or Penne Marinara

Assorted Mini pastries

Coffee, soft drinks

The above menus are for onsite events

Room Fees only apply when using Main Dining room during the day or Burton Court Room  
with private patio at night \$300

Old mill room for dinner under 8 guests will be charge a room fee of \$100  
max for room 14ppl with no fee

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

Separate checks are not available – we can split the check amongst several credit cards  
Gratuity will be added automatically

Any questions or meetings call Mary Gromelski 440-487-9111

We will accommodate dietary requests

