Sara's Place

By Gavi's

Catering Menu

2026

Contact: Mary Gromelski, Owner

PHONE 440-423-1000

www.saras-place.com

1501 Chagrin River Road * Gates Mills, OH 44040

Ala Carte for TAKE OUT CATERING ONLY

Sauces, Soups and Salad Dressing

Quart Homemade Soup of the Day $16

Quart Homemade Marinara sauce $20
Quart Mac n Cheese sauce $22
Quart Bolognese Meat sauce $22

Dressings (GF avail) Pint $12/Quart $18

Meats & Pasta Selections: Please allow 48 hours notice

Chicken (Piccata, Marsala, Marinated or Grilled) 4oz- $12.00 per piece

Chicken Parmesan Or Cutlets $13.50 per piece

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

Italian Sausage and Peppers in brown sauce or marinara Half Pan $80 Full Pan $150

Penne Marinara Half Pan $48 Full Pan $85

Penne with Bolognese Meat Sauce- Half Pan $85 Full Pan $160

Gavi's Mac n Cheese- Half Pan $85 Full Pan $160

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
$2.00 per

Sausage stuffed mushrooms
$3.00 per

Caramelized onion and feta pizza triangles -VEG
$22 per pizza (16 cuts)
Add $3 for GF crust

Cheese puffs
$1.75 per

Wimpy burgers
$2.75 per

Mushroom toasts
$2.00 per

Cucumber tea sandwiches
$2.25 per

Beef tenderloin with dollup horsey sauce on crostini
$4.95 per

Brie and Strawberry Phyllo Cup $2.75 per

Ahi tuna rare with wasabi and ginger on gfree rice cracker $4.75 per

Heavy Horsd' 2 dozen minimum

Assorted pizzas- in smaller triangles 16 cuts in each

Caramelized onion and feta

Pepperoni

BBQ Chicken

Sausage and Mushroom

Margherita

3 Cheese

Hot Stuffed Banana Peppers cut small

Four cheese stuffed eggplant rolls cut small

Handmade Large Meatballs cut in half

Jumbo Shrimp cocktail with lemons and cocktail sauce

Mini chicken Parmesan sliders

Mini roast beef and horsey sauce sliders

Gavi's Mac n Cheese Half pan Full Pan

Fresh Veggie tray with homemade hummus

Antipasto Platter with imported meats and cheeses, olives,

Red peppers, etc

ON SITE LUNCHEON PACKAGE A Min 35 and Max 60ppl

Buffet: $46.95 pp Food

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

Fresh fruit bowl

Herb olive oil and Sea salt flat breads

Dessert
Host provides and we serve
Soft drinks and coffee included

(We can also add mini canoli, mini brownie, mini raspberry squares)

White Wine, Mimosas $13.95 ea
Full bar is available with notice – to add a bartender

Gratuity will be added to invoice

ON SITE LUNCHEON PACKAGE B Min 35 and Max 60ppl

Buffet: $49.95 Food

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 provides, we serve
Soft drinks and Coffee included

(We can also add mini canoli, mini brownie, mini raspberry squares)

White wine, Mimosas $13.95 each
Open bar offered with notice – to add a bartender

Gratuity will be added to invoice
BRUNCH MENU Min 35 and Max 60ppl

BUFFET $48.95 Food

ROOM FEE $300.00

PASS:
Caprese skewers
Phyllo cups with brie and strawberry

BUFFET:

Fresh fruit salad

Chagrin Chopped with pinot grigio dressing on the side

Ceasar Salad with Ceasar dressing on the side

Grilled chicken au jus sliced

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

Herb and sea salt flatbread

Pesto Pasta (served warm of cold)

DESSERT:
Host provides, we serve
Coffee soft drinks included

(we can also add mini canoli, mini brownie and raspberry squares)

White wine, Mimosas $13.95 ea
Open bar offered with notice- to add a bartender

Gratuity will be added to invoice

Dinner Menu #1

Minimum 18 ppl Maximum 36ppl

$58.00 pp Food

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, Caesar salad, or Chagrin chopped salad

Rolls and Butter (gfree available)

Choose 1 Chicken: Marsala, Picatta, Parmesan

Handmade meatballs

Fresh Green Beans, steamed or garlic and olive oil

Penne Marinara

Mashed Potatoes

Assorted
Mini pastries coffee, soft drinks

Gratuity will be added to invoice

Dinner Menu #2

Minimum 18ppl and Maximum 36ppl

$65.00pp Food

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

Penne Marinara

Assorted Mini pastries
Coffee, soft drinks

Gratuity will be added to invoice

Room Fees apply when using Main Dining room during the day or Burton Court Room during the day or evening 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

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

Separate checks are not available – we can split the check among several credit cards
20% Gratuity will be added automatically

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

We will accommodate dietary requests