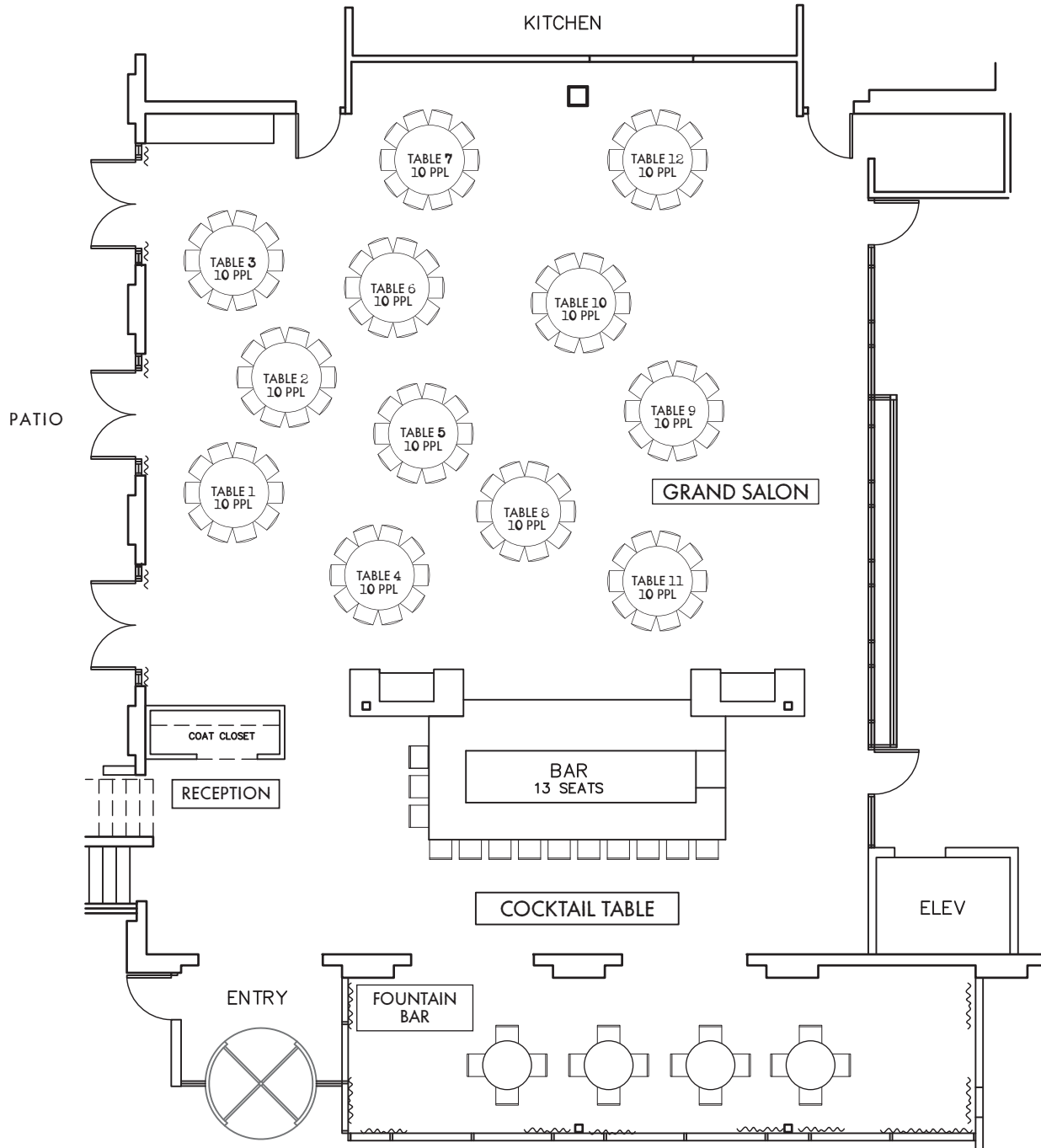


SARANELLO'S[®]
BANQUETS

BAR/BAT MITZVAH MENUS

SARANELLO'S® BANQUETS

Grand Salon



KEY:

- | | |
|---|---|
| 150 - DANCE FLOOR & SEATING IN BAR | 32 - FOUNTAIN BAR |
| 130 - DANCE FLOOR - GRAND SALON ONLY | 250 - COCKTAIL LOUNGE, GRAND SALON, FOUNTAIN BAR |
| 150 - GRAND SALON ONLY - NO DANCE FLOOR | 180 - COCKTAIL - NO LOUNGE JUST GRAND SALON, FOUNTAIN BAR |

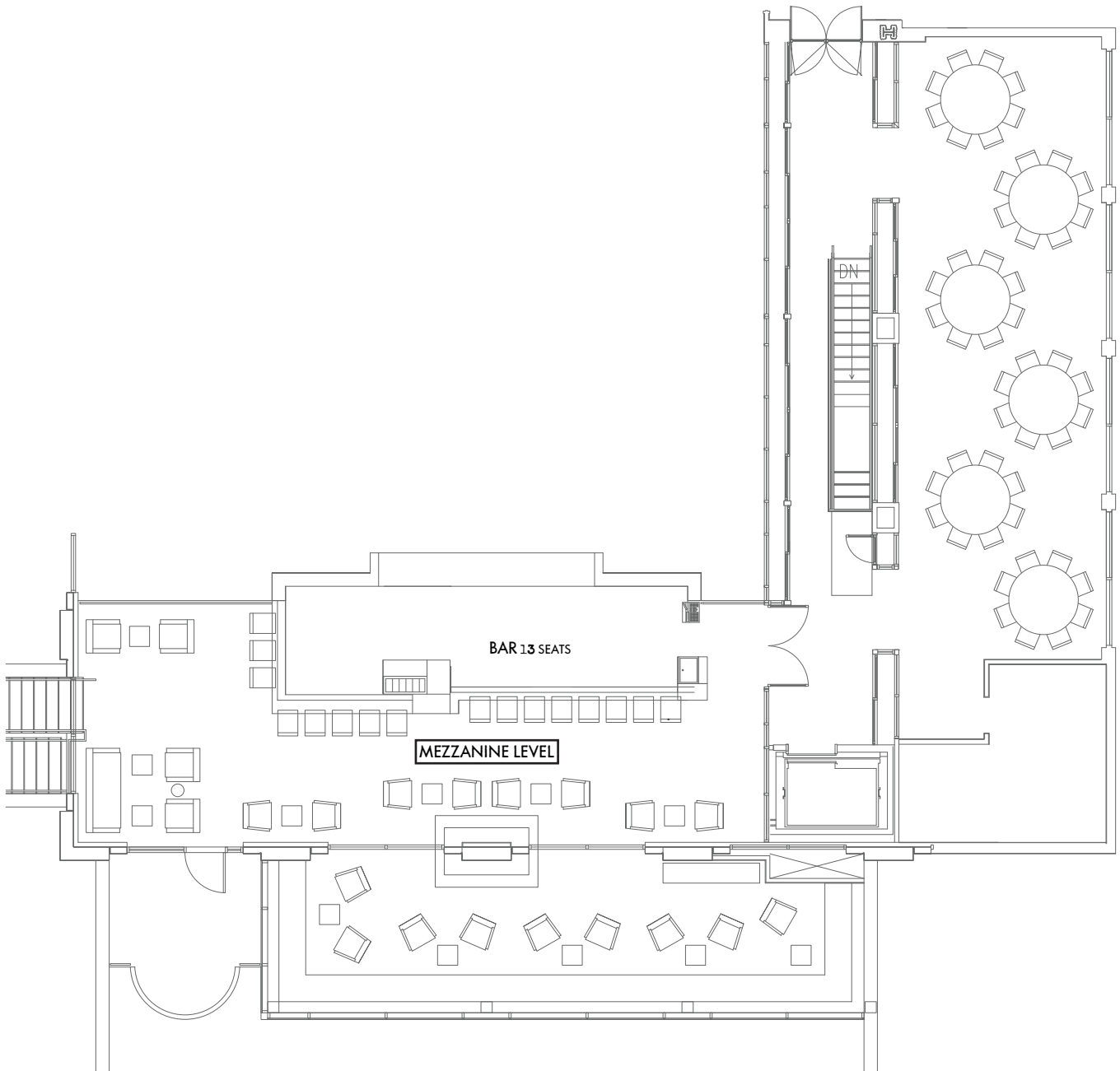
SARANELLO'S® BANQUETS

Mezzanine Floor Plans

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM





GRAND SALON

SARANELLO'S[®]

BANQUETS

BAR/BAT MITZVAH ADULTS' MENU PACKAGE

Family Style

the party begins w/ a 4-hour bar featuring a full range of well & call liquors, red & white wines, & a large assortment of n/a beverages

"THE BLESSING"

saranello's will provide a freshly baked, ceremonial challah loaf

HORS D'OEUVRES

select four passed during cocktail hour

CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD

seasonal vegetable platter included at each of your guest tables w/ shaved imported cheese & marinated/pickled vegetables

SALAD

select one served family style

HOUSE • CAESAR • TOMATO CAPRESE • CHOPPED

ENTRÉE

select two served family style

CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINIERA • BAKED CHICKEN PARMESAN
ROAST CHICKEN & PEPPERS • ROAST CHICKEN VESUVIO
PISTACHIO-CRUSTED WHITEFISH • SIMPLY BROILED WHITEFISH
ROASTED ATLANTIC SALMON • SHORT RIBS OF BEEF
SEASONAL VEGETABLE RISOTTO**

SIGNATURE HOUSEMADE PASTA & SEASONAL VEGETABLES

select two for the table to share

SPAGHETTI w/ MARINARA SAUCE • SPINACH GNOCCHI • BAKED FUSILLI w/ ASIAGO CREAM SAUCE
GNOCCHI w/ TOMATO-VODKA CREAM SAUCE • NONNA'S MEAT LASAGNA • EGGPLANT PARMESAN*
GARLIC BROCCOLI • SAUTÉED SPINACH • ROASTED BRUSSELS SPROUTS • PARMESAN-MASHED POTATOES
gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

SWEET TABLE

select six

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU • CHOCOLATE TRUFFLE CAKE
ASSORTED COOKIES • CRÈME BRÛLÉE • RICE KRISPY TREATS • MINI CUPCAKES • DO-RITE DONUTS
CHEESECAKE SQUARES • BROWNIE SQUARES • CHOCOLATE-DIPPED PRETZELS

DO-RITE DONUTS WALL (+5pp)

LUNCH - 59.⁹⁵ PER PERSON • **DINNER - 119.⁹⁵** PER PERSON
(prices do not include sales tax, gratuity or 3% event fee.) *vegetarian **vegan

SARANELLO'S® BANQUETS

BAR/BAT MITZVAH YOUNG ADULTS' MENU PACKAGE

Individually Plated

HORS D'OEUVRES

select three passed

PLATED ENTRÉE

select one entrée for each young adult

CHICKEN PARMESAN & PENNE PASTA

GRILLED SALMON & PARMESAN-MASHED POTATOES

CRISPY CHICKEN FINGERS

BUFFALO-STYLE CHICKEN FINGERS

BBQ-GLAZED CHICKEN FINGERS

served w/ hand-cut french fries &
ranch or bbq dipping sauce

CHEESE RAVIOLI - marinara sauce

ASSORTED HOUSEMADE PASTA

select one for the table to share

PENNE PASTA • SPAGHETTI • RIGATONI

choice of butter, marinara or parmesan
gluten-free housemade pasta available

LUNCH - 44.⁹⁵ PER PERSON

DINNER - 54.⁹⁵ PER PERSON

prices do not include sales tax,
gratuity or 3% event fee.

includes n/a beverage package

*vegetarian **vegan

SARANELLO'S®

BANQUETS

Hors d' Oeuvres

SEAFOOD

CRISPY CRAB CAKES

creamy mustard sauce - served warm

CRISPY POTATO CAKE

citrus salmon & chive crème fraîche - served cold

GARLIC-CRUSTED SHRIMP

served warm

SHRIMP DIABLO SKEWERS

served warm

CALIFORNIA MAKI ROLL

alaskan king crab - served cold

SPICY TUNA MAKI ROLL

served cold

MISO-GLAZED TUNA

avocado mousse, wonton crisp - served cold

SHRIMP COCKTAIL SHOOTERS

served cold

GLUTEN FREE / DAIRY FREE / VEGAN

CHICKPEA PURÉE

cucumber slice - served cold

SPICY ROASTED TOMATO

basil chutney, endive leaf - served cold

VEGETARIAN

ARANCINI

fresh mozzarella, marinara sauce - served warm

DEVILED EGGS

pickled pepper - served cold

TOMATO BRUSCHETTA

fresh basil, balsamic drizzle - served cold

EGGPLANT CAPONATA

garlic crostini - served cold

TOMATO-CAPRESE SKEWER

served cold

MACARONI & CHEESE FRITTERS

served warm

MARGHERITA PIZZETTES

fresh mozzarella, basil - served warm

ASPARAGUS & MOZZARELLA CROSTINI

served cold

HERB RICOTTA & PARMESAN TART

served cold

PARMESAN-CRUSTED MUSHROOMS CAPS

spinach - served warm

EGGPLANT-PARMESAN SLIDER

pickled pepper - served warm

CRISPY CHEESE RAVIOLI

marinara sauce - served warm

TWICE-BAKED MINIATURE POTATOES

sour cream, cheddar, chives - served warm

SARANELLO'S®

BANQUETS

Hors d' Oeuvres

(continued)

MEAT

SMOKED CHICKEN SLIDERS
espresso-barbeque sauce,
cheddar-chive biscuit - served warm

SPICY CHICKEN MEATBALLS
blue cheese dressing - served warm

CHICKEN PARMESAN LOLLIPOPS
marinara sauce - served warm

CHICKEN PEPPER SLIDER
provolone cheese - served warm

TURKEY MEATBALL SLIDER
mozzarella cheese - served warm

SHORT-RIB SLIDER
giardiniera - served warm

BEEF ROULADE
arugula, parmesan,
horseradish cream - served cold

BEEF SPIEDINI
mushroom, peppers,
balsamic drizzle - served warm

TOASTED BEEF RAVIOLI
st. louis style - served warm

LOADED MINIATURE BAKED POTATOES
crispy bacon, cheddar, sour cream,
chives - served warm

CRISPY DOUBLE-SMOKED BACON
blue cheese dressing

600-DAY PROSCIUTTO
melon skewer - served cold



SPICY PORK & VEAL MEATBALLS
tomato, parmesan - served warm

PORK & VEAL MEATBALL SLIDERS
mozzarella, marinara - served warm

ITALIAN SAUSAGE PIZZETTES
served warm

SALAMI ANTIPASTI SKEWERS
tomato, olive - served cold



CREATIVE COCKTAILS



CHOCOLATE MASCARPONE PIE



FILET MIGNON 6 oz.

SARANELLO'S® BANQUETS

Additional Pricing

CEREMONY (500.00)

COAT CHECK (75.00)

FURNITURE REMOVAL (250.00)

AUDIO/VISUAL

PROJECTOR (75.00)

SCREEN (75.00)

MICROPHONE (75.00)

CUSTOM-PRINTED ESCORT CARDS

UNDER 50 GUESTS (75.00)

OVER 50 GUESTS (100.00)

CHAIR COVERING

IVORY CHAIR CUSHION COVERS (+3.00 ea.)

SPECIALITY LINEN

looking for something other than **white** or **black**? **we are happy to show you our linen sample book**
& **order unique linen to match your theme for you at an additional charge.**



SARANELLO'S® BANQUETS

Fresh Flowers

fresh flowers add a true sense of style & color to the dining table.

we work w/ a talented young artisan, colleen o'neil.

**she will take your thoughts, budget & vision for fresh flowers
and make them come together beautifully.**

**the offerings below are just a small look into the types of arrangements
colleen can do for you. your catering sales manager can help coordinate it all.**



HYDRANGAS & ROSES w/ BERRY ACCENTS
perfect for table centerpieces 90.00



A SIMPLE COLORFUL ARRANGEMENT
for smaller tables 70.00



CLASSIC ORCHID TOWER
wonderful for buffets 75.00



CALLA LILIES COMES IN SO MANY COLORS
great for a chef's station 75.00



SIMPLICITY IN ROSES
so many colors to choose from 85.00



HYDRANGEAS
standing tall - a true knockout! 95.00

SARANELLO'S[®]

BANQUETS

Saranello's Policies

- **décor & vendor set up can be scheduled in advanced based on room availability**
 - **all event-related items are to be picked up one hour after event concludes, unless prior arrangements have been made with the event coordinators. any items left behind will incur a \$250 storage fee per day.**
-

ADDITIONAL INFORMATION

GRAND SALON

our grand salon banquet space can accommodate 150 guests seated (120 w/ entertainment & dance floor), access to two full-size bars & patio (weather permitting).

CEREMONY

saranello's can accommodate your ceremony in the grand salon or candle room for a 500.00 fee.

MENUS

executive chef mychael bonner has created a wide variety of menu items, however, any specialty items & dietary restrictions can be accommodated. menu selections are due two weeks prior to your event date to guarantee menu selections are available.

GUARANTEES

guaranteed guests counts are due three days prior to your event. if guaranteed count is not given, estimated count from signed contract will be charged. final charges will depend on guaranteed guest count or the actual attendance day of the event, whichever is greater.

PAYMENT SCHEDULE

a signed contract & minimum deposit is required to secure your event. an additional payment of 50% of estimated balance is required at least 60 days prior to your event. all deposits are non-refundable.

ADDITIONAL CHARGES

not included in the food & beverage minimum, is an 11% tax rate, a 3% event planner fee, & final gratuity for the event. gratuity may be selected prior to the event & adjusted in the client's discretion upon conclusion or selected upon conclusion.

LETTUCE ENTERTAIN YOU[®] FREQUENT DINER POINTS & GIFT CERTIFICATES

in order to receive lettuce entertain you[®] frequent diner points for parties, the following criteria must be met:

- (1) the party must be paid in full prior to any distribution of award points.
- (2) frequent diner points will be awarded for food & beverage only.
- (3) the name of the person receiving frequent diner points must appear on the form of payment.
- (4) silver 3-star & gold 4-star bonus points do not apply to private parties.

no other discounts or promotions can be used in conjunction w/ frequent diner points.

frequent diner reward dollars are not valid for payments toward contracted private parties & group events.

lettuce entertain you[®] gift cards will be accepted for payments of events up to \$1,000. gift cards cannot be used towards deposits but for final payments only. holiday bonus certificates will not be accepted. payments made w/ gift certificates are not eligible for frequent diner points.