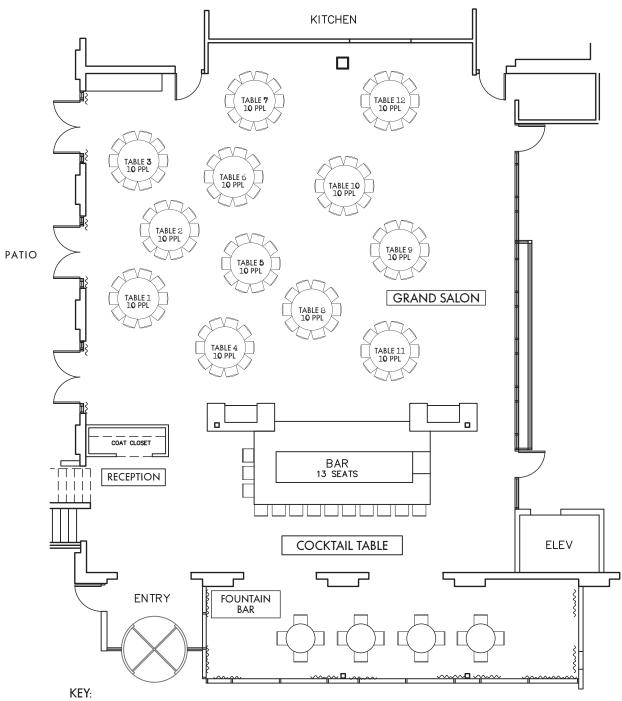


LUNCH & DINNER PRIVATE DINING MENUS



grand salon



150 - DANCE FLOOR & SEATING IN BAR

130 - DANCE FLOOR - GRAND SALON ONLY

150 - GRAND SALON ONLY - NO DANCE FLOOR

32 - FOUNTAIN BAR

250 - COCKTAIL LOUNGE, GRAND SALON, FOUNTAIN BAR 180 - COCKTAIL - NO LOUNGE JUST GRAND SALON, FOUNTAIN BAR

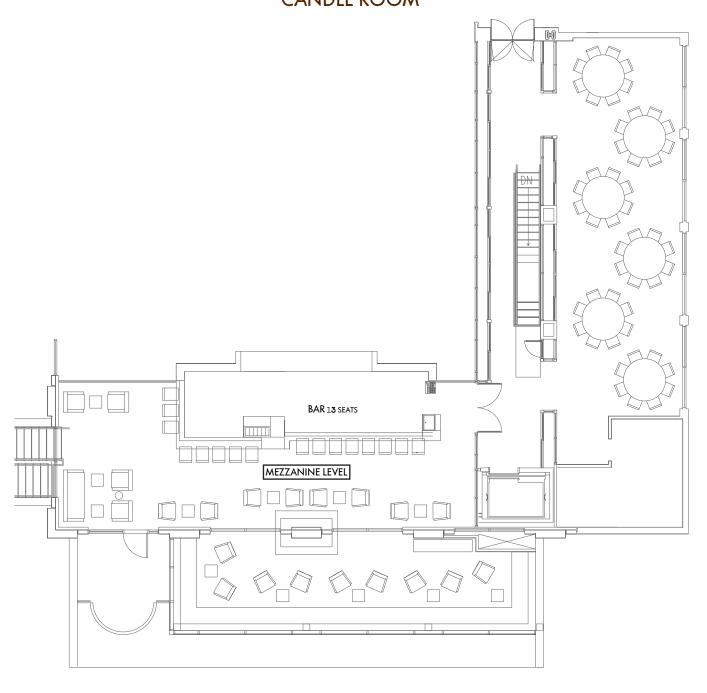


mezzanine floor plans

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM





individually plated lunch

CHEF'S ANTIPASTI PLATTER

seasonal vegetable platter included at each of your guest tables w/shaved imported cheese & marinated/pickled vegetables, house ciabatta add capicola, salami & prosciutto +5.95

B SQUARE PIZZA ENHANCEMENT -

order per 12" pizza +22.95 ea.

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

PLATED SALAD

select one

HOUSE • CAESAR • TOMATO CAPRESE • CHOPPED

PLATED ENTRÉE

select three for your guests to choose from

BAKED EGGPLANT PARMESAN* • NONNA'S MEAT LASAGNA

CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINIERA • BAKED CHICKEN PARMESAN ROAST CHICKEN & PEPPERS (+4pp) • ROAST CHICKEN VESUVIO (+4pp)

PISTACHIO-CRUSTED WHITEFISH • SIMPLY BROILED WHITEFISH • ROASTED ATLANTIC SALMON SHORT RIBS OF BEEF (+5pp) • FILET MIGNON (+20pp) • FILET MEDALLIONS (+10pp)

SIGNATURE HOUSEMADE PASTA

select one for the table to share

SHELL PASTA* - roasted vegetables, pesto-tomato broth

CAVATELLI - porcini, parmesan cream sauce, arugula

ORECCHIETTE w/ SAUSAGE & BROCCOLI - parmesan broth

SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF • GNOCCHI ALLA VODKA

RIGATONI w/ SPECIAL HOUSE RAGÙ- sausage, fennel pollen, parmesan

BRAISED BEEF RAVIOLI (+4pp) • SHRIMP DIABLO LINGUINI (+4pp)

gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

PLATED DESSERT

select one

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU CHOCOLATE TRUFFLE CAKE • LEMON COOKIES • ASSORTED FRUIT

29.95 PER PERSON



family style lunch

CHEF'S ANTIPASTI PLATTER

seasonal vegetable platter included at each of your guest tables w/ shaved imported cheese & marinated/pickled vegetables, house ciabatta add capicola, salami & prosciutto +5.95

FIRST COURSE

select two

SICILIAN GARLIC FOCCACIA • SAUSAGE & PEPPPERS • BRUSCHETTA • CRISPY CALAMARI
PARMESAN-STUFFED MUSHROOMS • HOUSE SALAD • CAESAR SALAD • TOMATO CAPRESE • CHOPPED SALAD

B SQUARE PIZZA ENHANCEMENT

order per 12" pizza +22.95 ea.

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

SIGNATURE HOUSEMADE PASTAS

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth CAVATELLI - porcini, parmesan cream sauce, arugula

NONNA'S MEAT LASAGNA • BAKED EGGPLANT PARMESAN

ORECCHIETTE w/ SAUSAGE & BROCCOLI - parmesan broth

SPAGHETTI w/ PRIME BEEF MEATBALLS • GNOCCHI ALLA VODKA

RIGATONI w/ SPECIAL HOUSE RAGÙ- sausage, fennel pollen, parmesan

BRAISED BEEF RAVIOLI (+4pp) • SHRIMP DIABLO LINGUINI (+4pp)

gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

ENTRÉE

select two (+5pp)

CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINIERA • BAKED CHICKEN PARMESAN
ROAST CHICKEN & PEPPERS (+4pp) • ROAST CHICKEN VESUVIO (+4pp)
PISTACHIO-CRUSTED WHITEFISH • SIMPLY BROILED WHITEFISH

ROASTED ATLANTIC SALMON • SHORT RIBS OF BEEF (+5pp)
FILET MIGNON (+20pp) • FILET MEDALLIONS (+10pp)

DESSERT

select two

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU CHOCOLATE TRUFFLE CAKE • LEMON COOKIES • ASSORTED FRUIT

32.95 PER PERSON



individually plated dinner

CHEF'S ANTIPASTI PLATTER

seasonal vegetable platter included at each of your guest tables w/shaved imported cheese & marinated/pickled vegetables, house ciabatta add capicola, salami & prosciutto +5.95

B SQUARE PIZZA ENHANCEMENT -

order per 12" pizza +22.95 ea.

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

PLATED SALAD

select one

HOUSE • CAESAR • TOMATO CAPRESE • CHOPPED

PLATED ENTRÉE

select three for your guests to choose from

BAKED EGGPLANT PARMESAN* • NONNA'S MEAT LASAGNA

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 • FILET MIGNON • FILET MEDALLIONS

SIGNATURE HOUSEMADE PASTA

select one for the table to share

SHELL PASTA* - roasted vegetables, pesto-tomato broth

CAVATELLI - porcini, parmesan cream sauce, arugula

ORECCHIETTE w/ SAUSAGE & BROCCOLI - parmesan broth

SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF • GNOCCHI ALLA VODKA

RIGATONI w/ SPECIAL HOUSE RAGÙ- sausage, fennel pollen, parmesan

BRAISED BEEF RAVIOLI • SHRIMP DIABLO LINGUINI

gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

PLATED DESSERT

select one

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU CHOCOLATE TRUFFLE CAKE • LEMON COOKIE • ASSORTED FRUIT

59.95 PER PERSON



family style dinner

CHEF'S ANTIPASTI PLATTER

seasonal vegetable platter included at each of your guest tables w/shaved imported cheese & marinated/pickled vegetables, house ciabatta add capicola, salami & prosciutto +5.95

FIRST COURSE

select two

SICILIAN GARLIC FOCCACIA • SAUSAGE & PEPPPERS • BRUSCHETTA • CRISPY CALAMARI
PARMESAN-STUFFED MUSHROOMS • HOUSE SALAD • CAESAR SALAD • TOMATO CAPRESE • CHOPPED SALAD

B SQUARE PIZZA ENHANCEMENT -

order per 12" pizza +22.95 ea.

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

SIGNATURE HOUSEMADE PASTA

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - porcini, parmesan cream sauce, arugula
ORECCHIETTE w/ SAUSAGE & BROCCOLI - parmesan broth
SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF • GNOCCHI ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ - sausage, fennel pollen, parmesan
BRAISED BEEF RAVIOLI • SHRIMP DIABLO LINGUINI
gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

ENTRÉE

select two

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 • FILET MIGNON

FAMILY STYLE DESSERT

select two

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU CHOCOLATE TRUFFLE CAKE • LEMON COOKIES • ASSORTED FRUIT

62.95 PER PERSON



hors d'oeuvres

SEAFOOD

(+36 per dozen)

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

SOY-GLAZED TUNA avocado mousse, wonton crisp - served cold

SHRIMP COCKTAIL SHOOTERS served cold

GLUTEN FREE / DAIRY FREE / VEGAN

(+24 per dozen)

CHICKPEA PURÉE cucumber chips - served cold

ROASTED BEET fennel, red wine vinaigrette

MARINATED TOMATO shallot, basil

VEGETARIAN

(+26 per dozen)

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

PARMESAN-CRUSTED MUSHROOMS CAPS
spinach - served warm

CRISPY CHEESE RAVIOLI
marinara sauce - served warm

TWICE-BAKED MINIATURE POTATOES sour cream, cheddar, chives - served warm



hors d'oeuvres

(continued)

MEAT

(+32 per dozen)

BARBECUE CHICKEN SLIDERS
espresso-barbeque sauce
- served warm

CHICKEN PARMESAN LOLLIPOPS marinara sauce - served warm

CHICKEN SPIEDINI
salsa verde - served warm

SHORT-RIB SLIDER giardiniera - served warm

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

PRIME BEEF MEATBALLS tomato, parmesan - served warm

ITALIAN SAUSAGE SPIEDINI
roasted peppers & onions - served warm

PRIME BEEF MEATBALL SLIDERS
mozzarella, marinara - served warm

ITALIAN SAUSAGE PIZZETTES served warm

600-DAY PROSCIUTTO
melon skewer - served cold







beverages

saranello's offers a wide variety of beverage packages to create the perfect event. whether you are hosting an afternoon or evening event, we can provide great options to enhance your guests' experience.

HOST BAR

drinks are charged based upon consumption during the event

UNLIMITED NON-ALCOHOLIC BEVERAGES

SOFT DRINKS, LEMONADE, TEAS & COFFEE (+3.95pp)

ZERO-PROOF DRINKS PACKAGE

PALOMA - grapefruit juice, rosemary simple syrup, grapefruit soda
BLOOD ORANGE LEMONADE - blood orange juice, lemonade, black cherry juice
PINEAPPLE MOJITO - pineapple, simple syrup, soda
SMOKED ROSEMARY BRAMBLE - cranberry juice, agave
(+7.95 per drink)

HOUSE WINES · BEER · SOFT DRINKS · COFFEE

2 hours (+23.00pp)

3 hours (+28.00pp)

4 hours (+33.00pp)

CALL-BRAND LIQUORS · BEER · SOFT DRINKS · COFFEE

2 hours (+32.00pp)

3 hours (+37.00pp)

4 hours (+42.00pp)

PREMIUM-BRAND LIQUORS · WINE · BEER · SOFT DRINKS · COFFEE

belvedere • ketel one • tanqueray no. 10 • bombay sapphire • 10 cane rum chivas regal • crown royal • maker's mark

2 hours (+37.00pp)

3 hours (+42.00pp)

4 hours (+47.00pp)

MIMOSA BAR

enjoy a set table filled w/ champagne, fresh-squeezed orange juice, fruit purée & garnish (+35.00/bottle)



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.





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.

95.00



HYDRANGAS & ROSES w/ BERRY ACCENTS perfect for table centerpieces 110.00



A SIMPLE COLORFUL ARRANGEMENT for smaller tables 90.00



CLASSIC ORCHID TOWER wonderful for buffets



CALLA LILIES COMES IN SO MANY COLORS great for a chef's station 95.00



SIMPLICITY IN ROSES so many colors to choose from 105.00



HYDRANGEAS standing tall - a true knockout! 115.00