

# **SARANELLO'S<sup>®</sup>** **BANQUETS**

---

**CHEF STATIONS & BRUNCH MENUS**

---

# SARANELLO'S® BANQUETS

## private brunch buffet

FRESH FRUIT

YOGURT & GRANOLA CUPS

CINNAMON FRENCH TOAST

CHICKEN CAESAR SALAD

LOX & BAGEL PLATTER w/ RED ONIONS, CAPERS & TOMATOES

RIGATONI w/ TOMATO-VODKA SAUCE

HOMEMADE MUFFINS

SCRAMBLED EGGS

BACON

PORK SAUSAGE

CHICKEN SAUSAGE

BREAKFAST POTATOES

CRÈME BRÛLÉE

BANANA TIRAMISU CUPS

CHOCOLATE-COVERED STRAWBERRIES

INCLUDES ORANGE JUICE, COFFEE & TEA

**36.95** PER PERSON

minimum of 35 people or \$125 set up fee will be added

# SARANELLO'S®

## BANQUETS

### chef stations

minimum of 25 people

#### CARVERY

select two

ROAST STRIP LOIN OF BEEF - peppercorn sauce

ROAST WHOLE BEEF TENDERLOIN - horseradish cream sauce (+15pp)

BAKED VIRGINIA HAM - grainy mustard

HOT-SMOKED ATLANTIC SALMON

**19.95** PER PERSON (+125.00 CHEF FEE FOR CARVING)

includes selection of breads & mashed potatoes

#### CHEF'S PASTA BAR

guests build their own with interactive chefs

RIGATONI • SHELLS • PENNE

choice of

CHICKEN • SHRIMP • ITALIAN SAUSAGE • SPINACH

ROASTED VEGETABLES • TOMATOES • PARMESAN

MARINARA • PESTO • ALFREDO SAUCE

**18.95** PER PERSON (+125.00 CHEF FEE FOR PASTA BAR)



# SARANELLO'S®

## BANQUETS

### stations

#### ANTIPASTI DI TREVI

ASSORTED IMPORTED & DOMESTIC CHEESE & CURED MEATS  
ROASTED BEETS • MARINATED VEGETABLES • OLIVES

**9.95** PER PERSON

#### HANDMADE PASTA SELECTIONS

select two

PENNE w/ MARINARA • SHELL PASTA w/ ROASTED VEGETABLES\* • SPAGHETTI w/ MEATBALLS  
RIGATONI w/ HOUSEMADE RAGÙ OR TOMATO VODKA SAUCE  
CAVATELLI w/ MUSHROOMS\*- parmesan cream sauce, arugula

**20.95** PER PERSON

#### SALADS

select 2

CAESAR SALAD • HOUSE ITALIAN SALAD • CHOPPED SALAD

**14.95** PER PERSON

#### SLIDERS

priced by the dozen

FILET MEDALLION ( 60 ) • CHEESEBURGER ( 36 ) • CHICKEN PARMESAN ( 36 ) • CRAB CAKE ( 60 )

#### 16" PIZZAS

tavern style

CHEESE ( 22.95 ) • SAUSAGE ( 27.95 ) • PEPPERONI ( 27.95 )  
WHITE TRUFFLE WITH MUSHROOM ( 27.95 )

#### SWEET TABLE

select six

LEMON CAKE • CHOCOLATE TORTE • CHOCOLATE-COVERED STRAWBERRIES  
BANANA TIRAMISU CUPS • CRÈME BRÛLÉE\* • BERRY TRIFLES • CHOCOLATE MASCARPONE PIE  
APPLE CROSTATA • ASSORTED COOKIES • FRESH FRUIT • CUPCAKES

**15.95** PER PERSON

minimum of 25 people

# SARANELLO'S®

## BANQUETS

### hors d'oeuvres

#### SEAFOOD

(+36 per dozen)

##### CRISPY CRAB CAKES

creamy mustard sauce  
served warm

##### CRISPY POTATO CAKE

cold smoked salmon & chive crème fraîche  
served cold

##### GARLIC-CRUSTED SHRIMP

served warm

##### SHRIMP DIABLO SKEWERS

served warm

##### TUNA TARTARE

avocado mousse, wonton crisp  
served cold

##### SHRIMP COCKTAIL SHOOTERS

served cold

#### GLUTEN FREE / DAIRY FREE / VEGAN

(+24 per dozen)

##### CHICKPEA PURÉE

cucumber slice  
served cold

##### ROASTED BEET

fennel, red wine vinaigrette

#### 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

##### TOMATO-CAPRESE SKEWER

served cold

##### MACARONI & CHEESE FRITTERS

served warm

##### MARGHERITA PIZZETTES

fresh mozzarella, basil - served warm

##### HERB RICOTTA & PARMESAN TART

served cold

##### PARMESAN-CRUSTED MUSHROOMS CAPS

spinach - 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

(+32 per dozen)

##### SHORT RIB ARANCINI

braised short rib, marinara  
served warm

##### BARBECUE CHICKEN SLIDERS

espresso-barbeque sauce  
served warm

##### CHICKEN PARMESAN LOLLIPOPS

marinara sauce - served warm

##### CHICKEN SKEWERS

salsa verde - served warm

##### SHORT-RIB SLIDER

giardiniera - 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

##### PRIME BEEF MEATBALL SLIDERS

mozzarella, marinara - served warm

##### ITALIAN SAUSAGE PIZZETTES

served warm

##### ITALIAN SAUSAGE SPIEDINI

roasted peppers & onions  
served warm



# SARANELLO'S<sup>®</sup>

## BANQUETS

### 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)

#### ARTISAN MOCKTAILS

(+7.95 per drink)

BLOOD ORANGE LEMONADE - blood orange juice, lemonade, black cherry juice

PINEAPPLE MOJITO - pineapple, simple syrup, soda

RASPBERRY MINT FIZZ - raspberry puree, fresh mint, lemon, soda (+12.95pp)

#### HOUSE WINES • BEER • SOFT DRINKS • COFFEE

2 hours (+25.00pp)

3 hours (+28.00pp)

4 hours (+35.00pp)

#### CALL-BRAND LIQUORS • WINE • BEER • SOFT DRINKS • COFFEE

2 hours (+32.00pp)

3 hours (+37.00pp)

4 hours (+42.00pp)

#### PREMIUM-BRAND LIQUORS • WINE • BEER • SOFT DRINKS • COFFEE

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)



# SARANELLO'S<sup>®</sup>

## 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<sup>®</sup> FREQUENT DINER POINTS & GIFT CERTIFICATES

in order to receive lettuce entertain you<sup>®</sup> 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<sup>®</sup> 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.