

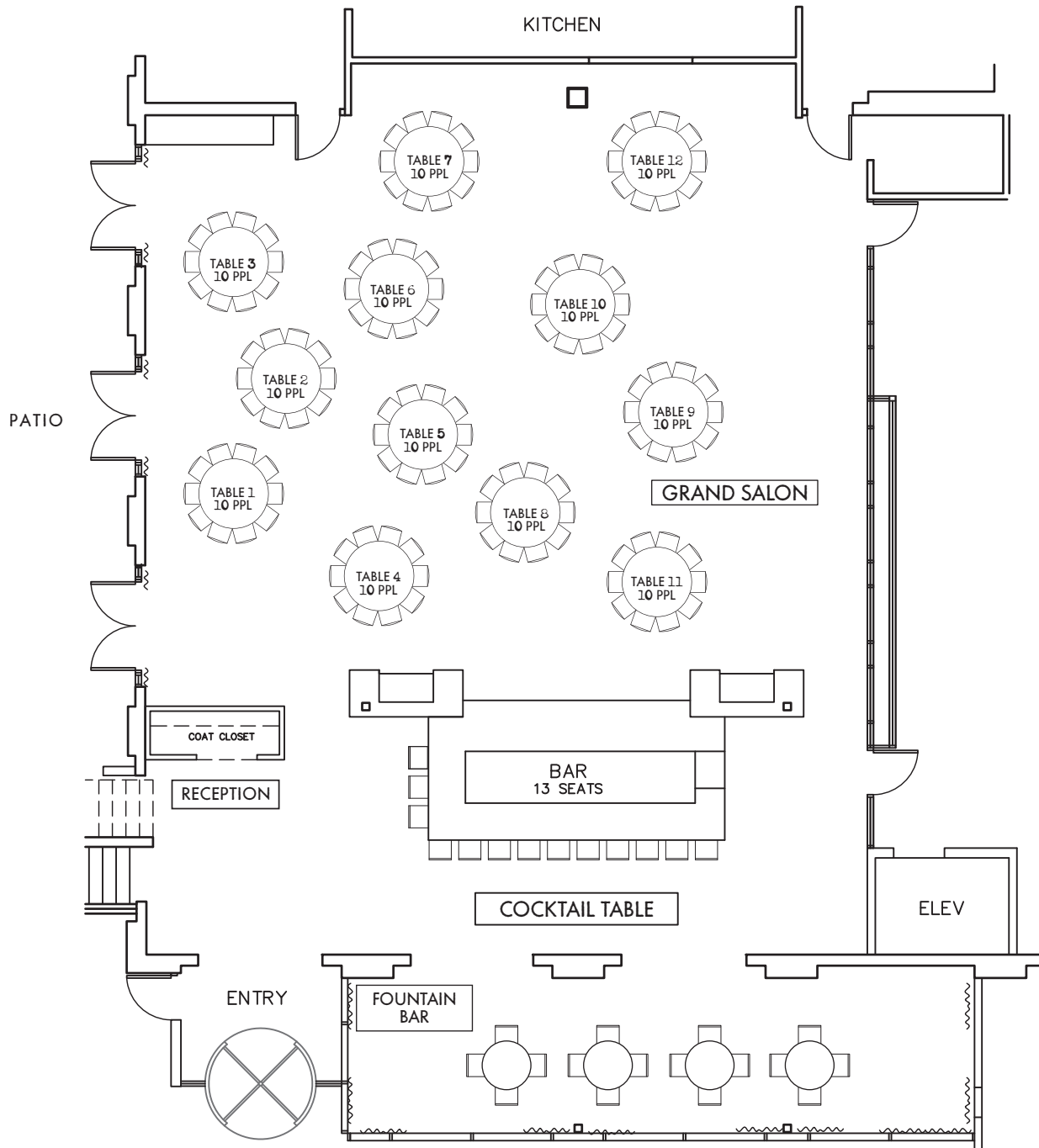
SARANELLO'S[®] **BANQUETS**

**LUNCH & DINNER
PRIVATE DINING 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®

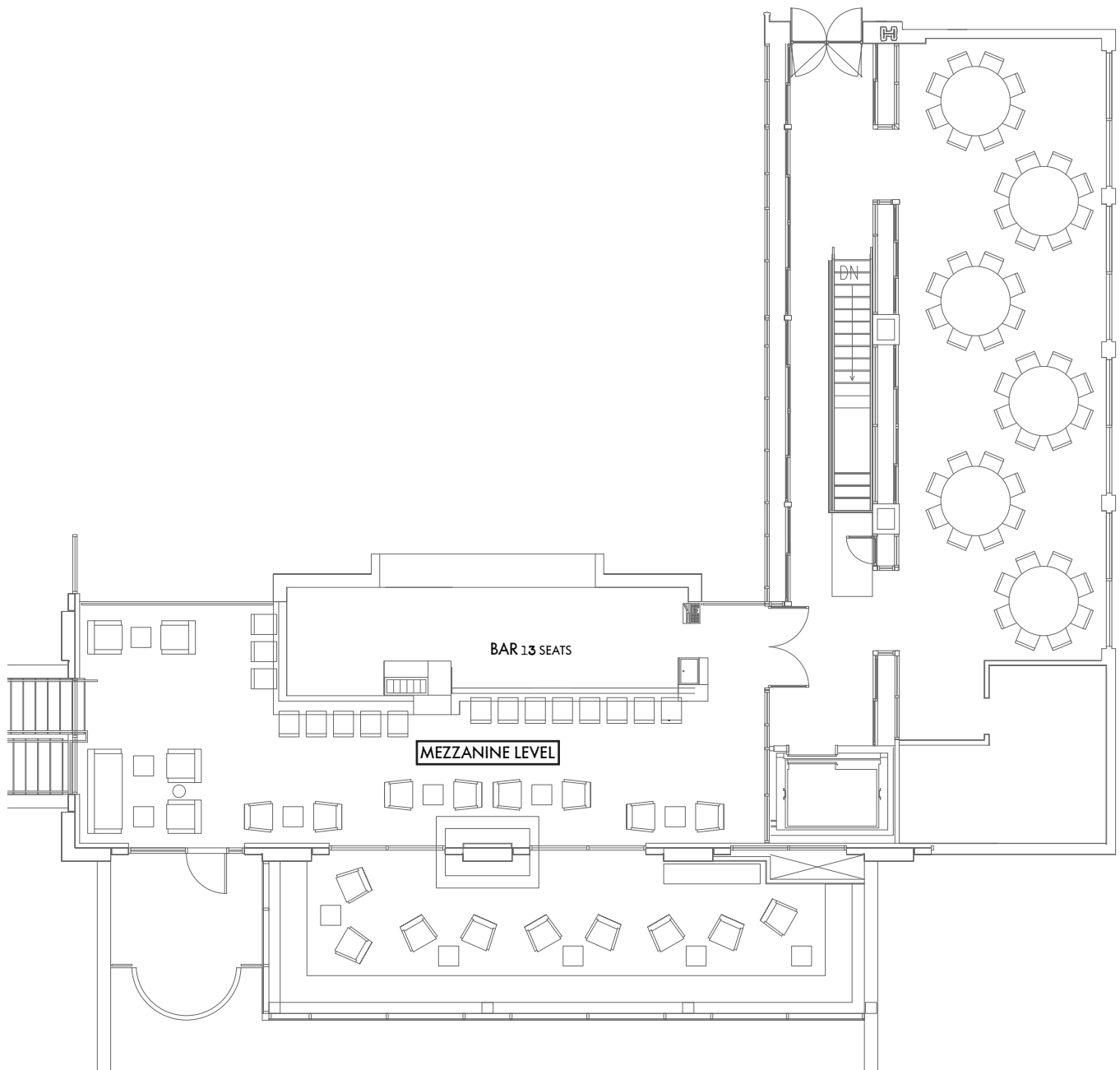
BANQUETS

mezzanine floor plans

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM



SARANELLO'S[®]

BANQUETS

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

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 (+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 - mushroom, parmesan cream sauce, arugula

CHICKEN PESTO - fusilli, basil, lemon, parmesan

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

RIGATONI w/ SPECIAL HOUSE RAGÙ- prime beef

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

(tax, gratuity, non-alcoholic beverages are additional)

SARANELLO'S®

BANQUETS

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

OVEN-ROASTED CAULIFLOWER - salsa verde • SAUSAGE & PEPPERS • BRUSCHETTA • CRISPY CALAMARI
PARMESAN-STUFFED MUSHROOMS • HOUSE SALAD • CAESAR SALAD • TOMATO CAPRESE • CHOPPED SALAD

SIGNATURE HOUSEMADE PASTAS

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - mushroom, parmesan cream sauce, arugula
NONNA'S MEAT LASAGNA • BAKED EGGPLANT PARMESAN
CHICKEN PESTO - fusilli, basil, lemon, parmesan
SPAGHETTI w/ PRIME BEEF MEATBALLS • GNOCCHI ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ- prime beef
BRAISED BEEF RAVIOLI (+4pp) • SHRIMP DIABLO LINGUINI (+4pp)
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 (+5pp)
FILET MIGNON (+20pp) • FILET MEDALLIONS (+10pp)

DESSERT

select two

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

37.95 PER PERSON

(tax, gratuity, non-alcoholic beverages are additional)

SARANELLO'S[®]

BANQUETS

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

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 - mushroom, parmesan cream sauce, arugula

CHICKEN PESTO - fusilli, basil, lemon, parmesan

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

RIGATONI w/ SPECIAL HOUSE RAGÙ- prime beef

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

(tax, gratuity, non-alcoholic beverages are additional)

SARANELLO'S®

BANQUETS

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

OVEN-ROASTED CAULIFLOWER - salsa verde • SAUSAGE & PEPPERS • BRUSCHETTA • CRISPY CALAMARI
PARMESAN-STUFFED MUSHROOMS • HOUSE SALAD • CAESAR SALAD • TOMATO CAPRESE • CHOPPED SALAD

SIGNATURE HOUSEMADE PASTA

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - mushroom, parmesan cream sauce, arugula
CHICKEN PESTO - fusilli, basil, lemon, parmesan
SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF • GNOCCHI ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ- prime beef
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

(tax, gratuity, non-alcoholic beverages are additional)

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

DEVEILED 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[®]

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®

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.

