

SARANELLO's[®]

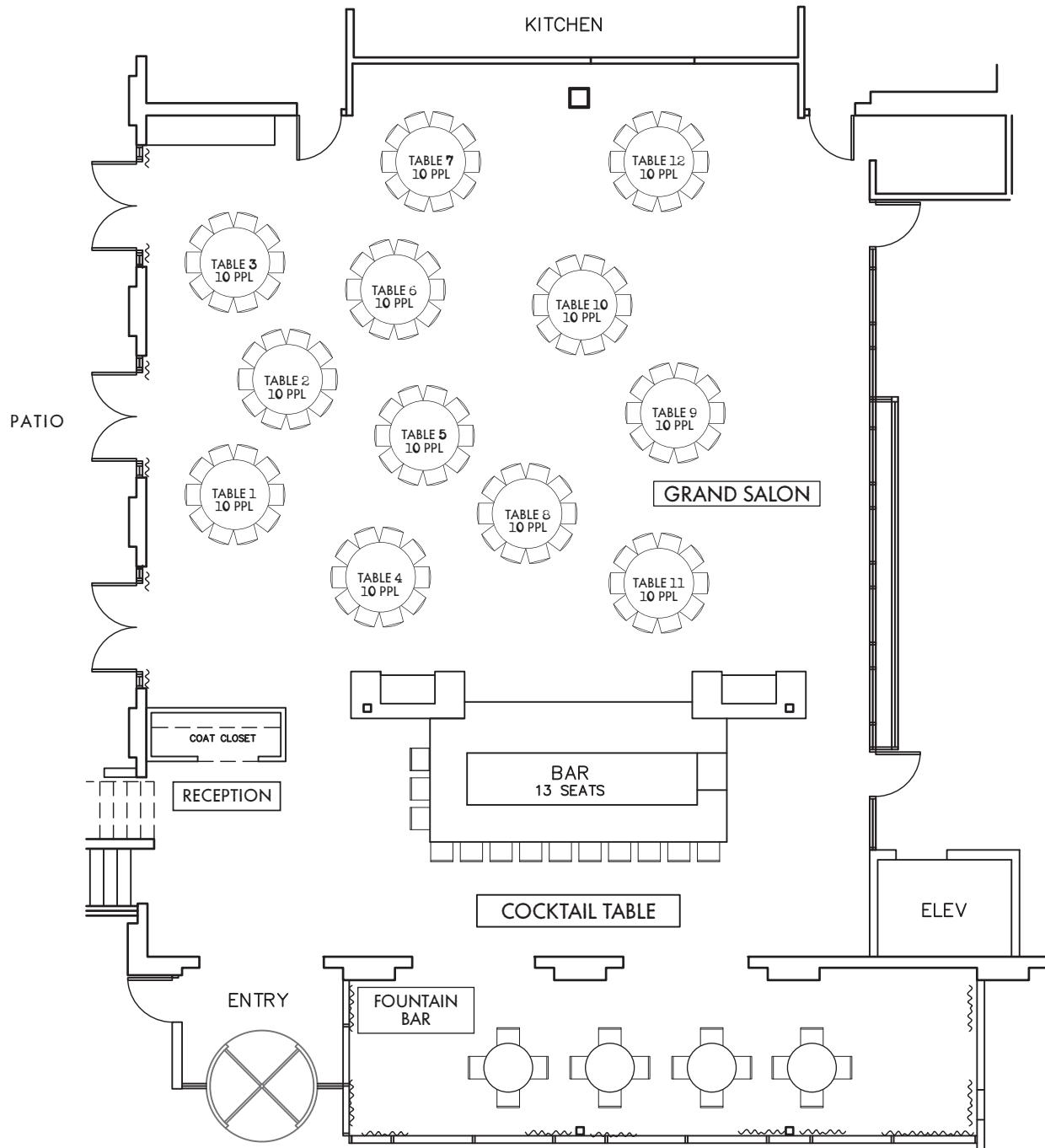
BANQUETS

LUNCH & DINNER
PRIVATE DINING MENUS

SARANELLO's®

BANQUETS

grand salon



KEY:

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

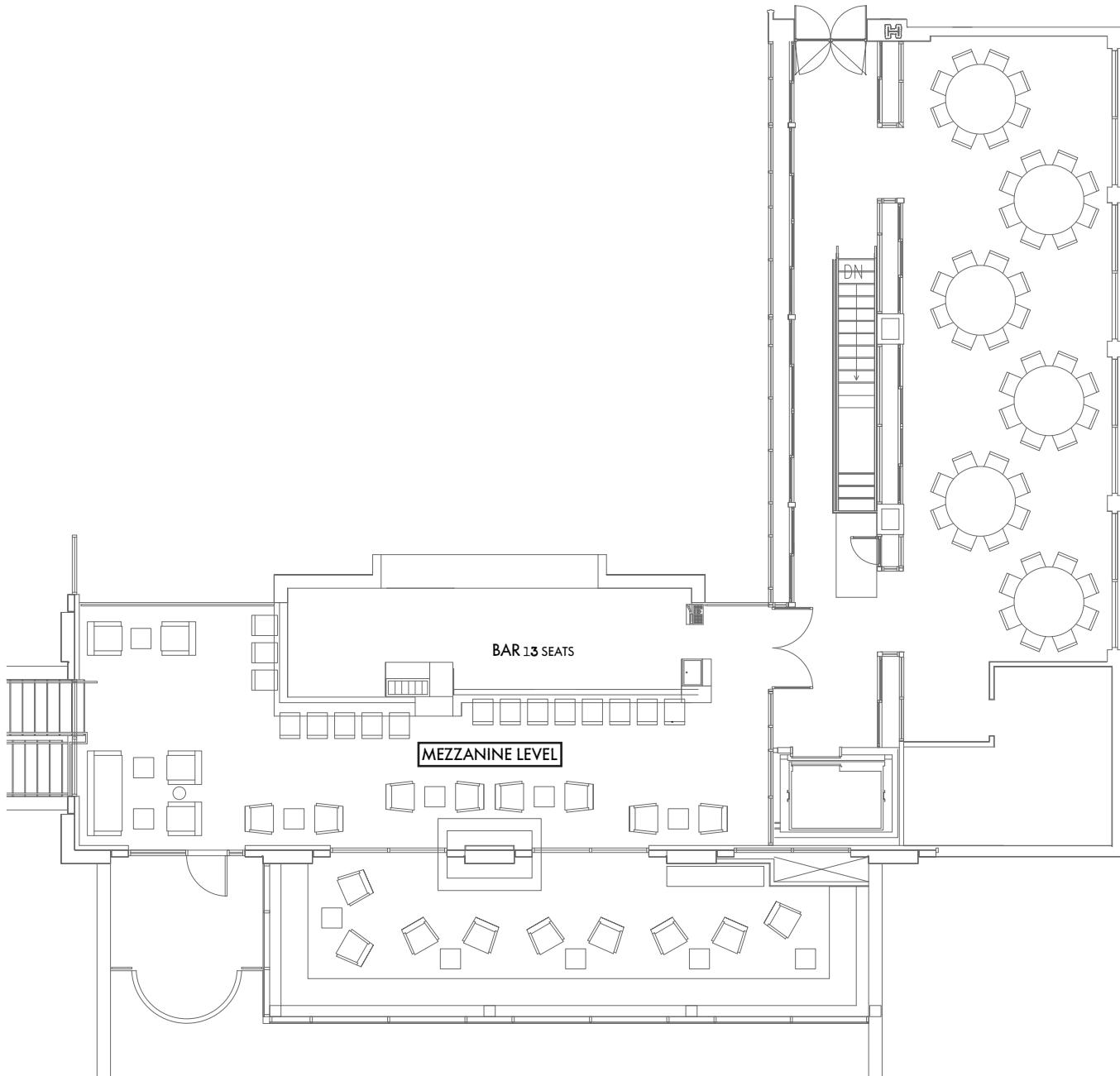
SARANELLO's® BANQUETS

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 ENTREE

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

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-barbecue 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.

