

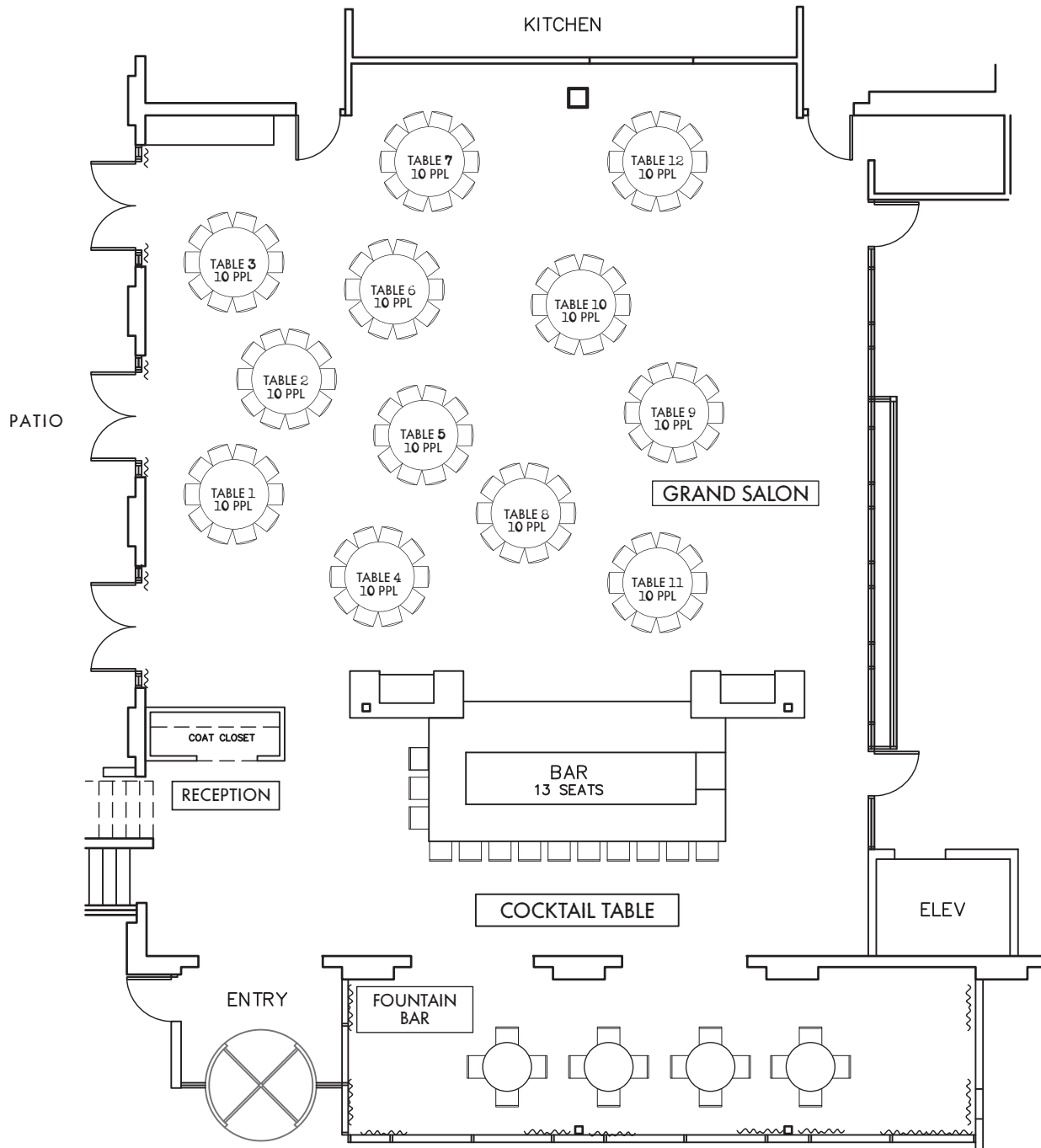
SARANELLO'S[®]
BANQUETS

**LUNCH & DINNER
PRIVATE DINING MENUS**

SARANELLO'S®

BANQUETS

grand salon



KEY:

- | | |
|---|---|
| 150 - DANCE FLOOR & SEATING IN BAR | 32 - FOUNTAIN BAR |
| 120 - DANCE FLOOR - GRAND SALON ONLY | 250 - COCKTAIL LOUNGE, GRAND SALON, FOUNTAIN BAR |
| 150 - GRAND SALON ONLY - NO DANCE FLOOR | 200 - COCKTAIL - NO LOUNGE JUST GRAND SALON, FOUNTAIN BAR |

SARANELLO'S®

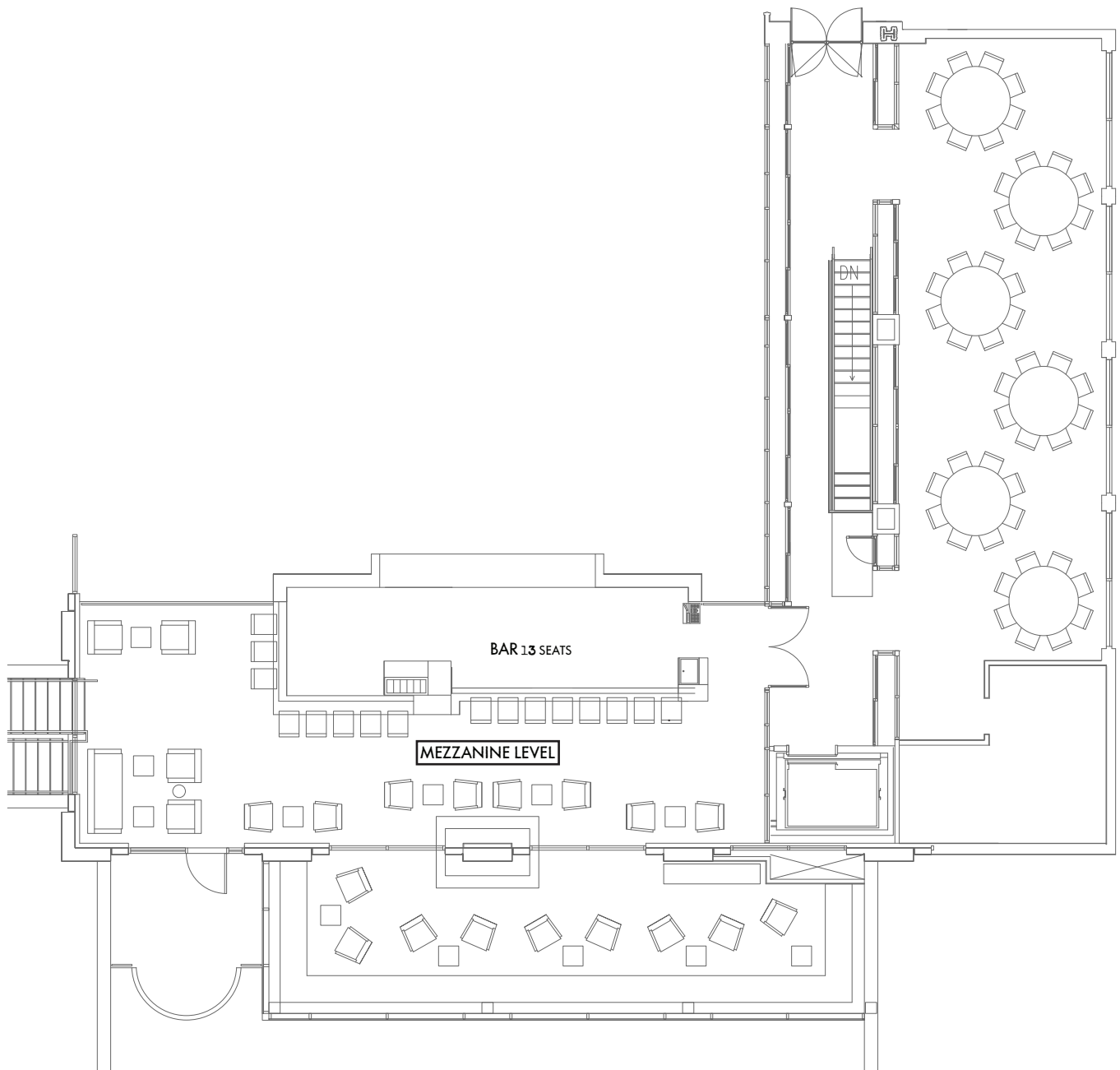
BANQUETS

mezzanine floor plans

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM



SARANELLO'S®

BANQUETS

individually plated lunch

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 • PISTACHIO-CRUSTED WHITEFISH
SIMPLY BROILED WHITEFISH • ROASTED ATLANTIC SALMON
SHORT RIBS OF BEEF (+10pp) • FILET MIGNON (+25pp)

SIGNATURE HOUSEMADE PASTA

select one for the table to share

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - mushroom, parmesan cream sauce, arugula
PENNE ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef, pork
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

33.95 PER PERSON

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

SARANELLO'S[®]

BANQUETS

family style lunch

FIRST COURSE

select two

OVEN-ROASTED CAULIFLOWER - salsa verde • SAUSAGE & PEPPERS • BRUSCHETTA
SARA'S PRIME BEEF MEATBALLS • CRISPY CALAMARI • PARMESAN-STUFFED MUSHROOMS
HOUSE SALAD • CAESAR SALAD • 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
ORECCHIETTE w/ SAUSAGE & BROCCOLI
RIGATONI ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef & pork
SHRIMP DIABLO LINGUINI (+4pp)

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

ENTRÉE

select two

CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINIERA
BAKED CHICKEN PARMESAN • BONE-IN ROASTED CHICKEN VESUVIO
PISTACHIO-CRUSTED WHITEFISH • ROASTED ATLANTIC SALMON
SHORT RIBS OF BEEF (+10pp) • FILET MIGNON- served sliced (+25pp)

DESSERT

select two

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

39.95 PER PERSON

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

* vegetarian

SARANELLO'S[®]

BANQUETS

individually plated dinner

PLATED SALAD

select one

HOUSE • CAESAR • CHOPPED

PLATED ENTRÉE

select three for your guests to choose from

BAKED EGGPLANT PARMESAN* • NONNA'S MEAT LASAGNA

CHICKEN MILANESE • CHICKEN GIARDINIERA • BAKED CHICKEN PARMESAN

CHICKEN LIMONE • PISTACHIO-CRUSTED WHITEFISH • ROASTED ATLANTIC SALMON

SHORT RIBS OF BEEF (+5pp) • FILET MIGNON (+10pp)

SIGNATURE HOUSEMADE PASTA

select one for the table to share

SHELL PASTA* - roasted vegetables, pesto-tomato broth

CAVATELLI - mushroom, parmesan cream sauce, arugula

PENNE ALLA VODKA

RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef, pork

ORECCHIETTE w/ SAUSAGE & BROCCOLI

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

FIRST COURSE

select two

OVEN-ROASTED CAULIFLOWER - salsa verde • SAUSAGE & PEPPERS • BRUSCHETTA
SARA'S PRIME BEEF MEATBALLS • CRISPY CALAMARI • PARMESAN-STUFFED MUSHROOMS
HOUSE SALAD • CAESAR SALAD • CHOPPED SALAD

SIGNATURE HOUSEMADE PASTA

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - mushroom, parmesan cream sauce, arugula
ORECCHIETTE w/ SAUSAGE & BROCCOLI
RIGATONI ALLA VODKA • NONNA'S MEAT LASAGNA
BAKED EGGPLANT PARMESAN
RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef
SHRIMP DIABLO LINGUINI
gluten-free housemade pasta available w/ choice of alfredo, meat ragù or pomodoro

ENTRÉE

select two

CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINIERA
BAKED CHICKEN PARMESAN • BONE-IN ROASTED CHICKEN VESUVIO
PISTACHIO-CRUSTED WHITEFISH • ROASTED ATLANTIC SALMON
SHORT RIBS OF BEEF (+5pp) • FILET MIGNON - served sliced (+10pp)

FAMILY STYLE DESSERT

select two

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

69.95 PER PERSON

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

SARANELLO'S®

BANQUETS

hors d'oeuvres

SEAFOOD

(+41 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

TUNA TARTARE
avocado mousse, savory tart
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

(+31 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

ZUCCHINI FRIES
garlic parmesan ranch - 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

SARANELLO'S®

BANQUETS

hors d'oeuvres

(continued)

MEAT

(+39 per dozen)

BARBECUE CHICKEN SLIDERS

espresso-barbeque sauce
served warm

CHICKEN PARMESAN LOLLIPOPS

marinara sauce - served warm

SPICY CRISPY CHICKEN SLIDER

spicy aioli - served warm

CHICKEN SKEWERS

salsa verde - served warm

SHORT-RIB SLIDER

giardiniera - served warm

BACON WRAPPED DATE

served warm

PRIME BEEF MEATBALLS

tomato, parmesan - served warm

PRIME BEEF MEATBALL SLIDERS

mozzarella, marinara - served warm

ITALIAN SAUSAGE PIZZETTES

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 (+5pp)

ARTISAN MOCKTAILS

(+8 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

HOUSE WINES • BEER • SOFT DRINKS • COFFEE

2 hours (+29.00pp)

3 hours (+35.00pp)

4 hours (+42.00pp)

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

2 hours (+35.00pp)

3 hours (+42.00pp)

4 hours (+49.00pp)

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

2 hours (+43.00pp)

3 hours (+52.00pp)

4 hours (+59.00pp)

MIMOSA BAR

enjoy a set table filled w/ champagne, fresh-squeezed orange juice, fruit purée & garnish (+39.00/bottle)

SARANELLO'S[®]

BANQUETS

additional pricing

CEREMONY (1000.00)

COAT CHECK

up to 75 guests (75.00)

more than 75 guests (150.00)

FURNITURE REMOVAL (250.00)

AUDIO/VISUAL

PROJECTOR (100.00)

SCREEN (100.00)

MICROPHONE (75.00)

CUSTOM-PRINTED ESCORT CARDS

UNDER 50 GUESTS (75.00)

OVER 50 GUESTS (100.00)

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.

