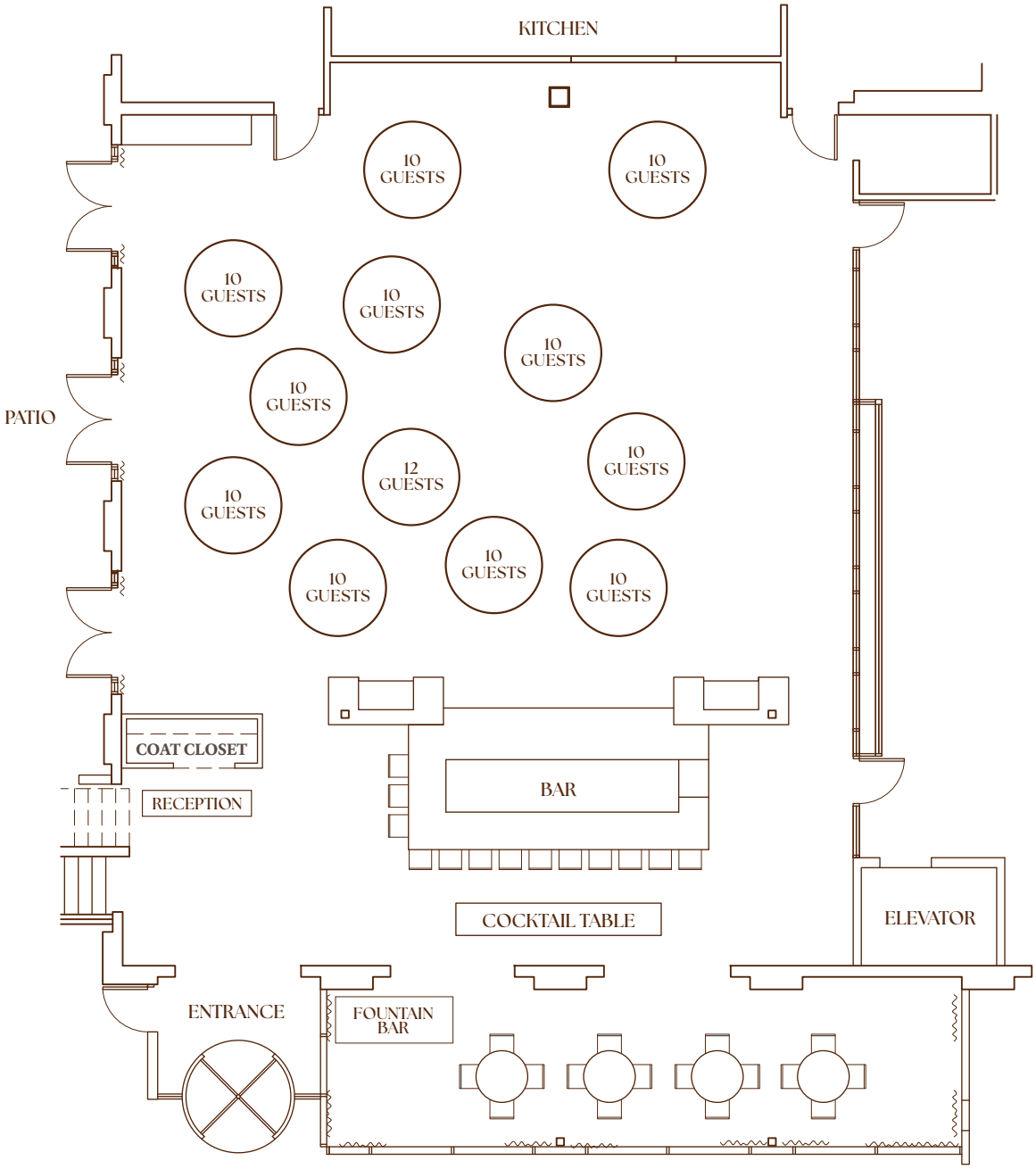
SARANELLO'S®
BANQUETS

LUNCH & DINNER
PRIVATE DINING MENUS

SARANELLOSPARTIES@LETTUCE.COM • (847) 777-6878 • SARANELLOS.COM

GRAND SALON



KEY

150 - DANCE FLOOR & SEATING IN BAR

120 - DANCE FLOOR - GRAND SALON ONLY

150 - GRAND SALON ONLY - NO DANCE FLOOR

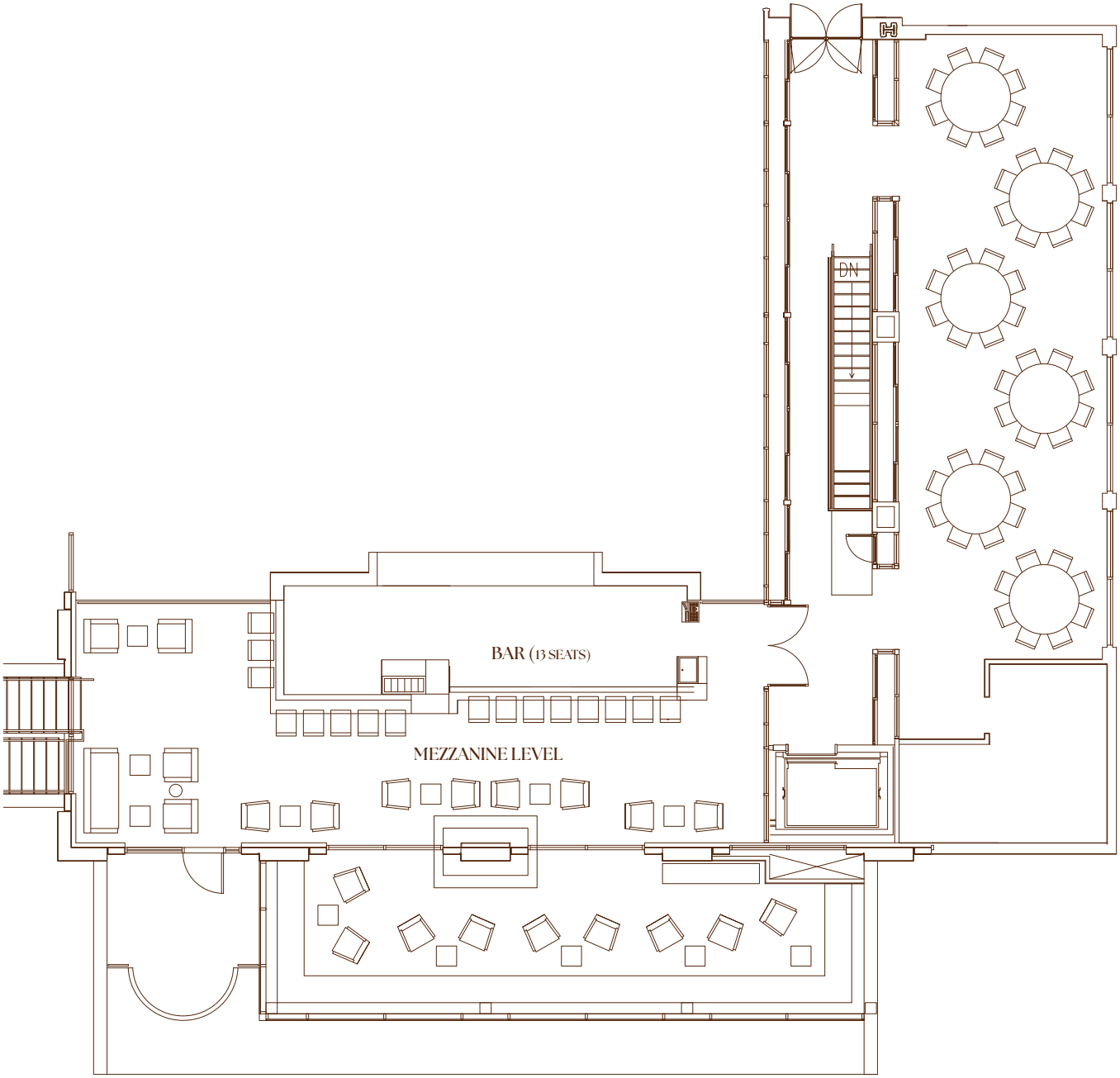
32 - FOUNTAIN BAR

250 - COCKTAIL LOUNGE, GRAND SALON, FOUNTAIN BAR

200 - COCKTAIL - NO LOUNGE, JUST GRAND SALON, FOUNTAIN BAR

MEZZANINE

GRAND SALON (GROUND LEVEL)
BANQUET LOUNGE
CANDLE ROOM



INDIVIDUALLY PLATED LUNCH

PLATED SALAD

select one

SALAD

ITALIAN HOUSE • TOMATO CAPRESE • CAESAR • 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 *(+$10 per person)* • FILET MEDALLIONS *(+$20 per person)*

SIGNATURE HOUSEMADE PASTA

select one for the table to share

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - mushroom, parmesan cream sauce, arugula
MOSTACCOLI w/ SAUSAGE & BROCCOLI
PENNE ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef, pork
SHRIMP DIABLO LINGUINI *(+$4 per person)*
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

35.95 PER PERSON

* *vegetarian*





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 PASTA

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth
CAVATELLI - mushroom, parmesan cream sauce, arugula
NONNA'S MEAT LASAGNA • BAKED EGGPLANT PARMESAN
MOSTACCOLI w/ SAUSAGE & BROCCOLI
PENNE ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef, pork
SHRIMP DIABLO LINGUINI *(+$4 per person)*
gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

ENTRÉE

select two

BAKED CHICKEN PARMESAN • BONE-IN ROASTED CHICKEN VESUVIO
CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINERA
PISTACHIO-CRUSTED WHITEFISH • ROASTED ATLANTIC SALMON
SHORT RIBS OF BEEF *(+$10 per person)* • FILET MIGNON - served sliced *(+$20 per person)*

PLATED DESSERT

select one

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

42.95 PER PERSON

tax, gratuity, non-alcoholic beverages are additional

* *vegetarian*





INDIVIDUALLY PLATED DINNER

PLATED SALAD

select one

SALAD

ITALIAN HOUSE • CAESAR • 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
ROASTED ATLANTIC SALMON
SHORT RIBS OF BEEF *(+$5 per person)* • FILET MEDALLIONS *(+$10 per person)*

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
MOSTACCOLI w/ SAUSAGE & BROCCOLI
SHRIMP DIABLO LINGUINI *(+$4 per person)*
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

59.95 PER PERSON

tax, gratuity, non-alcoholic beverages are additional

* *vegetarian*





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
NONNA'S MEAT LASAGNA • BAKED EGGPLANT PARMESAN
MOSTACCOLI w/ SAUSAGE & BROCCOLI
PENNE ALLA VODKA
RIGATONI w/ SPECIAL HOUSE RAGÙ - prime beef, pork
SHRIMP DIABLO LINGUINI *(+$4 per person)*
gluten-free housemade pasta available w/ choice of alfredo, bolognese 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 *(+$5 per person)* • FILET MIGNON - served sliced *(+$20 per person)*

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

* *vegetarian*





HORS D'OEUVRES

minimum order of two dozen

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*

PARMESAN-CRUSTED MUSHROOM CAPS
spinach, *served warm*

CRISPY CHEESE RAVIOLI
marinara sauce, *served warm*

TWICE-BAKED MINI POTATOES
sour cream, cheddar, chives, *served warm*

ZUCCHINI FRIES
garlic-parmesan aioli, *served warm*

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

SHRIMP DIABLO SKEWERS
served warm

TUNA TARTARE
avocado mousse, wonton crisp, *served cold*

SHRIMP COCKTAIL SHOOTERS
served cold

MEAT

(+$39 per dozen)

BARBECUE CHICKEN SLIDER
barbecue sauce, pickle, *served warm*

CHICKEN PARMESAN LOLLIPOP
marinara sauce, *served warm*

CHICKEN SKEWER
salsa verde, *served warm*

SHORT RIB SLIDER
giardiniera, *served warm*

SPICY CHICKEN SLIDER
crispy chicken, spicy aioli, pickle, *served warm*

BACON-WRAPPED DATES
balsamic drizzle, *served warm*

PRIME BEEF MEATBALLS
marinara, parmesan, *served warm*

PRIME BEEF MEATBALL SLIDERS
mozzarella, marinara, *served warm*

ITALIAN SAUSAGE PIZZETTES
served warm

GLUTEN & DAIRY FREE

(+$24 per dozen)

CHICKPEA PURÉE
cucumber slice, *served cold*

ROASTED BEETS
fennel, red wine vinaigrette, *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 to the hosts final bill

UNLIMITED NON-ALCOHOLIC BEVERAGES

+$5 PER PERSON

Soft Drinks, Lemonade, Teas & Coffee

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 purée, fresh mint, lemon, soda

HOUSE WINES • BEER • SOFT DRINKS • COFFEE

2 HOURS *(+29.00 per person)*

3 HOURS *(+35.00 per person)*

4 HOURS *(+42.00 per person)*

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

2 HOURS *(+35.00 per person)*

3 HOURS *(+42.00 per person)*

4 HOURS *(+49.00 per person)*

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

2 HOURS *(+43.00 per person)*

3 HOURS *(+52.00 per person)*

4 HOURS *(+59.00 per person)*

MIMOSA BAR

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

ADDITIONAL PRICING

CEREMONY

(1000.00)

COAT CHECK

UP TO 75 GUESTS *(75.00)*

MORE THAN 75 GUESTS *(150.00)*

AUDIO/VISUAL

PROJECTOR *(100.00)*

SCREEN *(100.00)*

MICROPHONE *(75.00)*

CUSTOM-PRINTED ESCORT CARDS

UNER 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 and order unique linen to match your theme for you at an additional charge.

