

SARANELLO'S[®]
BANQUETS

CHEF STATIONS & BRUNCH MENUS

SARANELLO'S® BANQUETS

Private Brunch Buffet

FRESH FRUIT

GREEK YOGURT & GRANOLA

CAESAR SALAD

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

HOMEMADE MUFFINS

ASSORTED BREADS

SCRAMBLED EGGS

BACON

PORK SAUSAGE

TURKEY SAUSAGE

CRISPY PARMESAN POTATOES

WAFFLE BAR w/ CHOCOLATE CHIPS, WHIPPED CREAM & BANANAS FOSTER

CHICKEN LIMONE

SHELL PASTA w/ ROASTED VEGETABLES

CRÈME BRÛLÉE

COFFEE CAKE

CHOCOLATE-COVERED STRAWBERRIES

INCLUDES ORANGE JUICE, COFFEE & TEA

34.95 PER PERSON

SARANELLO'S®

BANQUETS

Chef Stations

minimum of 25 people

ANTIPASTI DI TREVI

ASSORTED IMPORTED & DOMESTIC CHEESE & CURED MEATS
SELECTION OF CROSTINI • ASSORTED BREADS • MARINATED VEGETABLES • OLIVES, SPREADS

15.95 PER PERSON

ANTIPASTI DI ORO

select 3

HAND-PULLED MOZZARELLA • MINI PORK & VEAL MEATBALLS • MINI PRIME BEEF MEATBALLS
ASSORTED IMPORTED ITALIAN-AGED CHEESE • HOMEMADE CRACKERS & FLATBREADS
ROASTED PEPPERS • OLIVES • GIARDINIERA • ASSORTED SALAMI • STUFFED MUSHROOMS
EGGPLANT CAPONATA • ROMAN-STYLE PIZZA

18.95 PER PERSON

CARVERY

select two

ROAST STRIP LOIN OF BEEF - peppercorn sauce
ROAST WHOLE BEEF TENDERLOIN - horseradish cream sauce (+20pp)
SMOKED TURKEY - cranberry relish • BONE-IN VIRGINIA HAM - grainy mustard
CEDARWOOD-SMOKED ATLANTIC SALMON • PAN-ROASTED SALMON

27.95 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 • ROASTED VEGETABLES • SPINACH
ASPARAGUS • OVEN-ROASTED TOMATOES • PESTO • PARMESAN • MARINARA • ALFREDO SAUCE

20.95 PER PERSON (+125.00 CHEF FEE FOR PASTA BAR)

HANDMADE PASTA SELECTIONS

select two

PENNE w/ MARINARA • SHELL PASTA w/ ROASTED VEGETABLES*
SPAGHETTI w/ MEATBALLS • MOSTACCIOLI w/ CHICKEN
RIGATONI w/ SAUSAGE & BROCCOLI
FETTUCINI w/ SAUSAGE, PEAS, PARMESAN, TRUFFLE CREAM

*vegetarian *vegan

20.95 PER PERSON

SARANELLO'S® BANQUETS

Chef Stations (continued)

SALADS

select 2

OLD SCHOOL ITALIAN SALAD • CAESAR SALAD • HOUSE SALAD
CHOPPED SALAD • PARMESAN KALE SALAD

14.95 PER PERSON

SLIDERS

select 3

FILET MEDALLION • CHEESEBURGER • CHICKEN PARMESAN
PORK & VEAL MEATBALL • CHARRED ITALIAN SAUSAGE • CRAB CAKE

20.95 PER PERSON

SWEET TABLE

select six

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

15.95 PER PERSON

minimum of 25 people



*gluten free

SARANELLO'S®

BANQUETS

Hors d'Oeuvres

SEAFOOD

(+36 per dozen)

CRISPY CRAB CAKES

creamy mustard sauce - served warm

CRISPY POTATO CAKE

citrus salmon & chive crème fraîche - served cold

GARLIC-CRUSTED SHRIMP

served warm

SHRIMP DIABLO SKEWERS

served warm

CALIFORNIA MAKI ROLL

alaskan king crab - served cold

SPICY TUNA MAKI ROLL

served cold

MISO-GLAZED TUNA

avocado mousse, wonton crisp - served cold

SHRIMP COCKTAIL SHOOTERS

served cold

GLUTEN FREE / DAIRY FREE / VEGAN

(+24 per dozen)

CHICKPEA PURÉE

cucumber chips - served cold

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

EGGPLANT CAPONATA

garlic crostini - served cold

TOMATO-CAPRESE SKEWER

served cold

MACARONI & CHEESE FRITTERS

served warm

MARGHERITA PIZZETTES

fresh mozzarella, basil - served warm

ASPARAGUS & MOZZARELLA CROSTINI

served cold

PARMESAN-CRUSTED MUSHROOMS CAPS

spinach - served warm

EGGPLANT-PARMESAN SLIDER

pickled pepper - 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)

SMOKED CHICKEN SLIDERS

espresso-barbeque sauce,
cheddar-chive biscuit - served warm

SPICY CHICKEN MEATBALLS

blue cheese dressing - served warm

CHICKEN PARMESAN LOLLIPOPS

marinara sauce - served warm

CHICKEN PEPPER SLIDER,

provolone cheese - served warm

SHORT-RIB SLIDER

giardiniera - served warm

BEEF ROULADE

arugula, parmesan,
horseradish cream - served cold

BEEF SPIEDINI

mushroom, peppers,
balsamic drizzle - served warm

TOASTED BEEF RAVIOLI

st. louis style - served warm

LOADED MINIATURE BAKED POTATOES

crispy bacon, cheddar, sour cream,
chives - served warm

SPICY PORK & VEAL MEATBALLS

tomato, parmesan - served warm



PORK & VEAL MEATBALL SLIDERS

mozzarella, marinara - served warm

ITALIAN SAUSAGE PIZZETTES

served warm

600-DAY PROSCIUTTO

melon skewer - served cold

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, TEAS & COFFEE (+3.50pp)

FLAVORED TEAS & NON-ALCOHOLIC BEVERAGE PACKAGE

all non-alcoholic drinks, including coffees, teas, sodas & lemonade are served on a consumption basis.

FLAVORED ICED TEAS & LEMONADES, SOFT DRINKS & COFFEE (+3.95pp)

SPARKLING or STILL BOTTLED WATER 375ml (+3.95) 750ml (+5.95)

HOUSE WINES • BEER • SOFT DRINKS • COFFEE

2 hours (+23.00pp)

3 hours (+28.00pp)

4 hours (+33.00pp)

CALL-BRAND LIQUORS • BEER • SOFT DRINKS • COFFEE

2 hours (+32.00pp)

3 hours (+37.00pp)

4 hours (+42.00pp)

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

belvedere • ketel one • tanqueray no. 10 • bombay sapphire • 10 cane rum
chivas regal • crown royal • maker's mark

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.**



SARANELLO'S[®]

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.**
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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[®] FREQUENT DINER POINTS & GIFT CERTIFICATES

in order to receive lettuce entertain you[®] 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[®] 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.