

# **SARANELLO'S<sup>®</sup>** **BANQUETS**

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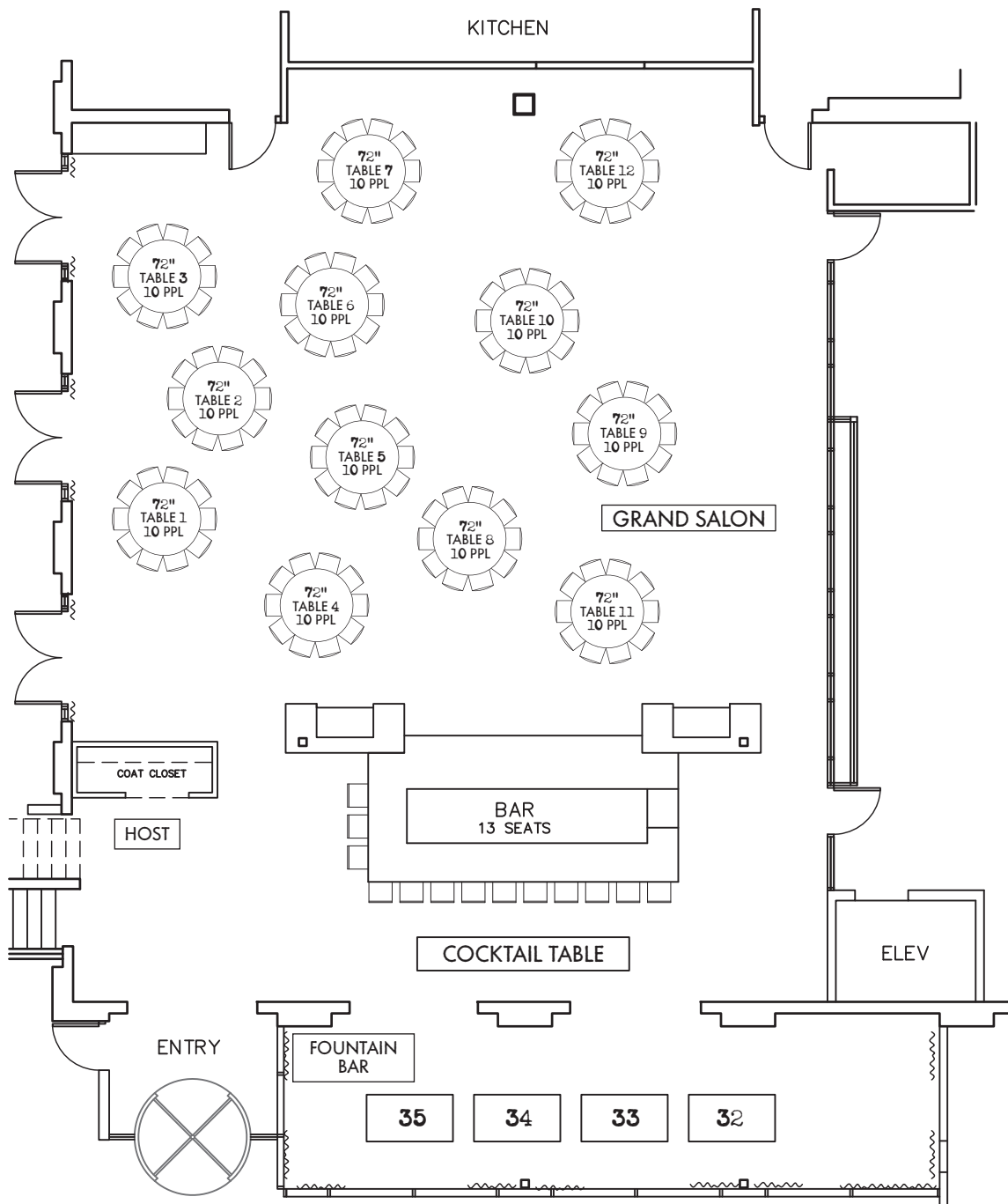
**BAR/BAT MITZVAH MENUS**

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# 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

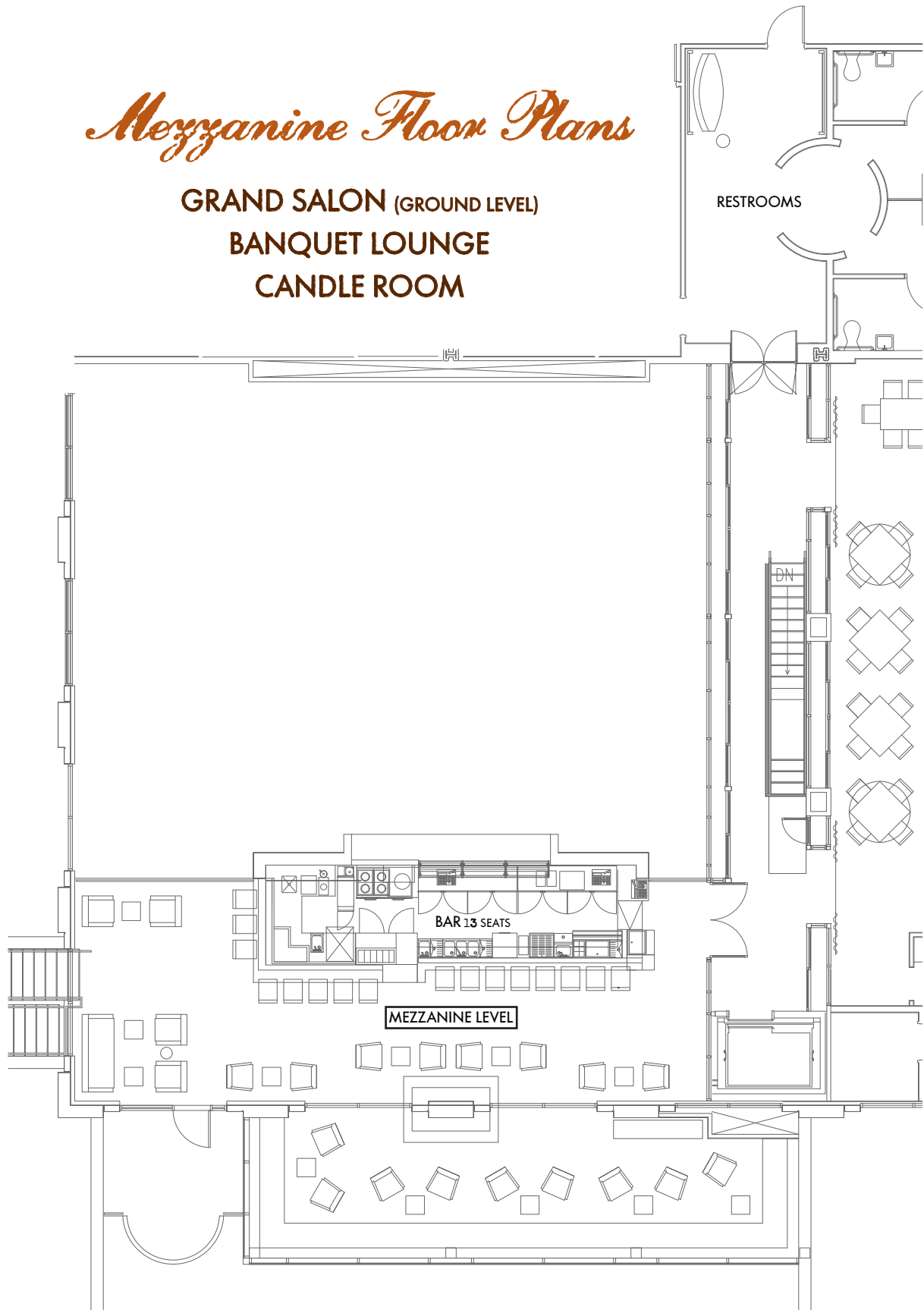
### *Mezzanine Floor Plans*

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM

RESTROOMS







GRAND SALON



# SARANELLO'S®

## BANQUETS

### BAR/BAT MITZVAH ADULTS' MENU PACKAGE

## *Family Style*

the party begins w/ a 4-hour bar featuring a full range of well & call liquors, red & white wines, & a large assortment of n/a beverages

### "THE BLESSING"

saranello's will provide a freshly baked, ceremonial challah loaf

### HORS D'OEUVRES

select four passed during cocktail hour

### CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD

seasonal vegetable platter included at each of your guest tables  
w/ shaved imported cheese & marinated/pickled vegetables

### SALAD

select one served family style

HOUSE • CAESAR • TOMATO CAPRESE • CHOPPED

### ENTRÉE

select two served family style

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

SEASONAL VEGETABLE RISOTTO\*\*

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### SIGNATURE HOUSEMADE PASTA & SEASONAL VEGETABLES

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select two for the table to share

SPAGHETTI w/ MARINARA SAUCE • SPINACH GNOCCHI • BAKED FUSILLI w/ ASIAGO CREAM SAUCE

GNOCCHI w/ TOMATO-VODKA CREAM SAUCE • NONNA'S MEAT LASAGNA • EGGPLANT PARMESAN\*

GARLIC BROCCOLI • SAUTÉED SPINACH • ROASTED BRUSSELS SPROUTS • PARMESAN-MASHED POTATOES

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

### SWEET TABLE

select six

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU • CHOCOLATE TRUFFLE CAKE

ASSORTED COOKIES • CRÈME BRÛLÉE • RICE KRISPY TREATS • MINI CUPCAKES • DO-RITE DONUTS

CHEESECAKE SQUARES • BROWNIE SQUARES • CHOCOLATE-DIPPED PRETZELS

DO-RITE DONUTS WALL (+5pp)

LUNCH - 51.<sup>95</sup> PER PERSON • DINNER - 114.<sup>95</sup> PER PERSON

(prices do not include sales tax, gratuity or 3% event fee.) \*vegetarian \*\*vegan

# SARANELLO'S®

## BANQUETS

### BAR/BAT MITZVAH YOUNG ADULTS' MENU PACKAGE

## *Individually Plated*

#### HORS D'OEUVRES

select three passed

#### PLATED ENTRÉE

select one entrée for each young adult

CHICKEN PARMESAN & PENNE PASTA

GRILLED SALMON & PARMESAN-MASHED POTATOES

CRISPY CHICKEN FINGERS

BUFFALO-STYLE CHICKEN FINGERS

BBQ-GLAZED CHICKEN FINGERS

served w/ hand-cut french fries &  
ranch or bbq dipping sauce

CHEESE RAVIOLI - marinara sauce

#### ASSORTED HOUSEMADE PASTA

select one for the table to share

PENNE PASTA • SPAGHETTI • RIGATONI

choice of butter, marinara or parmesan  
gluten-free housemade pasta available

LUNCH - 39.95 PER PERSON

DINNER - 49.95 PER PERSON

prices do not include sales tax,  
gratuity or 3% event fee.

includes n/a beverage package

\*vegetarian \*\*vegan

# SARANELLO'S®

## BANQUETS

### *Hors d'Oeuvres*

#### SEAFOOD

##### 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

##### CHICKPEA PURÉE

cucumber slice - served cold

##### SPICY ROASTED TOMATO

basil chutney, endive leaf - served cold

#### VEGETARIAN

##### 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

##### HERB RICOTTA & PARMESAN TART

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

**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

**TURKEY MEATBALL SLIDER**  
mozzarella 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

**CRISPY DOUBLE-SMOKED BACON**  
blue cheese dressing

**600-DAY PROSCIUTTO**  
melon skewer - served cold



**SPICY PORK & VEAL MEATBALLS**  
tomato, parmesan - served warm

**PORK & VEAL MEATBALL SLIDERS**  
mozzarella, marinara - served warm

**ITALIAN SAUSAGE PIZZETTES**  
served warm

**SALAMI ANTIPASTI SKEWERS**  
tomato, olive - served cold



CREATIVE COCKTAILS



CHOCOLATE MASCARPONE PIE



FILET MIGNON 6 oz.



# SARANELLO'S®

## BANQUETS

### *Additional Pricing*

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CEREMONY (500.00)

COAT CHECK (75.00)

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.

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# SARANELLO'S®

## BANQUETS

### *Fresh Flowers*

**fresh flowers add a true sense of style & color to the dining table.**

**we work w/ a talented young artisan, colleen o'neil.**

**she will take your thoughts, budget & vision for fresh flowers  
and make them come together beautifully.**

**the offerings below are just a small look into the types of arrangements  
colleen can do for you. your catering sales manager can help coordinate it all.**



**HYDRANGAS & ROSES w/ BERRY ACCENTS**  
**perfect for table centerpieces 90.00**



**A SIMPLE COLORFUL ARRANGEMENT**  
**for smaller tables 70.00**



**CLASSIC ORCHID TOWER**  
**wonderful for buffets 75.00**



**CALLA LILIES COMES IN SO MANY COLORS**  
**great for a chef's station 75.00**



**SIMPLICITY IN ROSES**  
**so many colors to choose from 85.00**



**HYDRANGEAS**  
**standing tall - a true knockout! 95.00**

# SARANELLO'S<sup>®</sup>

## 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<sup>®</sup> FREQUENT DINER POINTS & GIFT CERTIFICATES

in order to receive lettuce entertain you<sup>®</sup> 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<sup>®</sup> 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.