

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

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**CHEF STATIONS & BRUNCH MENUS**

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# SARANELLO'S®

## BANQUETS

### *chef stations*

#### ANTIPASTI DI TREVİ

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

**13.95** PER PERSON

#### ANTIPASTI DI ORO

choose 3

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

**15.95** PER PERSON

#### CARVERY

choose 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 - dill • PISTACHIO-CRUSTED WHITEFISH  
CHICKEN LIMONE • PAN-ROASTED SALMON • CHICKEN PARMESAN

**18.95** PER PERSON (+75.00 CHEF FEE FOR CARVING)

includes selection of breads for each table

#### 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

**12.95** PER PERSON (+75.00 CHEF FEE FOR PASTA BAR)

#### HANDMADE PASTA SELECTIONS

choose two

SHELL PASTA w/ ROASTED VEGETABLES\*  
SPAGHETTI w/ MEATBALLS • PENNE w/ EGGPLANT RAGU • MOSTACCIOLI w/ CHICKEN  
GNOCCHI w/ TOMATO VODKA • RIGATONI w/ SAUSAGE & BROCCOLI  
FETTUCCINI w/ SAUSAGE, PEAS, PARMESAN, TRUFFLE CREAM  
DELICATA SQUASH RISOTTO \*vegetarian \*vegan

**12.95** PER PERSON

# SARANELLO'S®

## BANQUETS

### *chef stations* (continued)

#### CHEF'S RISOTTO BAR *(includes)*

PARMESAN RISOTTO • SELECTION OF SEASONAL VEGETABLES • SHRIMP • CHICKEN

**12.95** PER PERSON (+75.00 CHEF FEE)

#### SEAFOOD

ICED JUMBO SHRIMP • OYSTERS • TUNA TARTARE CROSTINI  
SMOKE NORWEGIAN SALMON • ALASKAN CRAB CLAWS

**29.95** PER PERSON

#### SALADS

*choose 2*

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

**7.95** PER PERSON

#### SLIDERS

*choose 3*

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

**15.95** PER PERSON

#### GARDEN OF EDEN

CHEF'S SEASONAL VEGETABLES w/ ACCOMPANYING DIPS & SPREADS

**8.95** PER PERSON

#### SWEET TABLE

*choose 6*

lemon cake • chocolate torte • chocolate-covered strawberries • banana tiramisu cups  
crème brûlée\* • berry trifles • chocolate mascarpone pie • apple crostata  
assorted italian cookies • fresh fruit • bombolini • cupcakes

**12.00** PER PERSON

**minimum of 20 people**

# SARANELLO'S®

## BANQUETS

### *champagne brunch*

includes your choice of two glasses of either champagne or mimosas w/ fresh seasonal fruit purées from our mimosa bar & enjoy a variety of delectable stations including:

#### ANTIPASTI STATION

FRESH SEASONAL FRUIT · HOUSEMADE GRANOLA · ORGANIC YOGURT  
CHOPPED SALAD · SMOKED FISH · CITRUS-CURED SALMON & VARIOUS ANTIPASTI

#### CHAFING STATION

CHEESE & HERB BISCUITS w/ CHICKEN SAUSAGE & GRAVY · BACON & SAUSAGE · SHORT RIB EGGS BENEDICT  
BRUNCH BURGER SLIDERS · BRIOCHE FRENCH TOAST · CHEF'S CHOICE HOUSEMADE PASTA & CHICKEN DISHES

#### CARVING STATION

MUSTARD-GLAZED TURKEY · PRIME RIB · MASHED POTATOES

#### BUILD-YOUR-OWN WAFFLE BAR

CARAMEL BANANAS · WHIPPED CREAM · BLUEBERRIES · STRAWBERRIES · CHOCOLATE CHIPS

#### EGG & OMELETTE STATION

EGG WHITES · WHOLE EGGS · EGG BEATERS · EGGS ANY WAY YOU WANT w/ MORE THAN 15 TOPPINGS!

#### SWEET TABLE

HOUSEMADE ITALIAN COOKIES · ASSORTED COFFEE CAKES · CUPCAKES · RUGALACH · CHOCOLATE MOUSSE  
BANANA TIRAMISU · CRÈME BRÛLÉE · CHOCOLATE-DIPPED STRAWBERRIES



**\$36.95** PER PERSON

duplicate our full brunch buffet in our grand salon (15.00pp) (+chef fee)

# SARANELLO'S®

## BANQUETS

### *hors d'oeuvres*

#### SEAFOOD

(+30 per dozen)

##### SMOKED WHITEFISH

cucumber, dill - served cold

##### 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

##### SHRIMP CROQUETTE

siracha mayo - 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)

##### PICKLED VEGETABLE CRUDITÉ

served cold

##### CHICKPEA PURÉE

pita chips - served cold

##### SMOKED EGGPLANT

basil wrap, balsamic drizzle - served warm

##### SPICY ROASTED TOMATO

basil chutney, endive leaf - served cold

#### VEGETARIAN

(+24 per dozen)

##### ARANCINI

fresh mozzarella, marinara sauce - served warm

##### ASPARAGUS MILANESE

lemon aioli - 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

##### CRISPY ARTICHOKE HEARTS w/ LEMON AÏOLI

served warm

##### PARMESAN-CRUSTED MUSHROOMS CAPS

spinach - served warm

##### PARMESAN POLENTA FRIES

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

(+26 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

##### TURKEY MEATBALL SLIDER

mozzarella cheese - served warm

##### TURKEY BURGER SLIDERS

red pepper aioli - 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



##### 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

##### 600-DAY PROSCIUTTO

melon skewer - served cold

# SARANELLO'S<sup>®</sup>

## 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)

#### PREMIUM WINES • BEER • SOFT DRINKS • COFFEE

wine pairings selected specifically for your event

2 hours (+25.00pp)

3 hours (+20.00pp)

4 hours (+36.00pp)

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

2 hours (+30.00pp)

3 hours (+36.00pp)

4 hours (+40.00pp)

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

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

2 hours (+35.00pp)

3 hours (+40.00pp)

4 hours (+45.00pp)

#### MIMOSA BAR

enjoy a set table filled w/ champagne, fresh-squeezed orange juice, fruit purée & garnish (+28.00/bottle)

# SARANELLO'S®

## BANQUETS

### *additional pricing*

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 SHANTING CHAIR CUSHION COVERS (+3.00 ea.)

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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<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.