



**SARANELLO'S®**  
BANQUETS  
WEDDING MENUS



TO INQUIRE ABOUT YOUR NEXT PRIVATE EVENT PLEASE CALL OUR PRIVATE DINING COORDINATOR  
AT (847) 777-6878 OR EMAIL US AT [SARANELLOSPARTIES@LEYE.COM](mailto:SARANELLOSPARTIES@LEYE.COM)





## weddings

included with all wedding packages

TASTING

4-HOUR PREMIUM BAR

CHAMPAGNE TOAST

WINE SERVICE w/ DINNER

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WHITE/IVORY LINEN

PERSONALIZED MENU CARDS

VOTIVE CANDLES

GOLD CHARGERS

HOUSE CENTERPIECE

DANCE FLOOR

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SUITE FOR THE BRIDE & GROOM  
IN THE WESTIN CHICAGO  
NORTH SHORE HOTEL

BRUNCH FOR TWO AT SARANELLO'S

LETTUCE ENTERTAIN YOU®  
FREQUENT DINER POINTS



# pricing

## THREE-COURSE MENU

PASSED HORS D'OEUVRES • FIRST COURSE

2 MAIN-COURSE OPTIONS + 1 VEGETARIAN OPTION

1 PASTA OR VEGETABLE (served family style) • 1 DESSERT

95 PER PERSON

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## FOUR-COURSE MENU

PASSED HORS D'OEUVRES • FIRST COURSE

2 MAIN-COURSE OPTIONS + 1 VEGETARIAN OPTION

2 PASTAS OR VEGETABLES (served family style) • SWEET TABLE

110 PER PERSON

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## FOUR-COURSE DELUXE MENU

PASSED HORS D'OEUVRES • FIRST COURSE

2 MAIN-COURSE OPTIONS + 1 VEGETARIAN OPTION

2 PASTAS OR VEGETABLES (served family style)

SWEET TABLE • DONUT WALL • LATE NIGHT STATION

130 PER PERSON

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SARANELLO'S  
BANQUETS

# *individually plated dinner*

## PASSED HORS D'OEUVRES

select four

## CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD

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

## PLATED SALAD

select one

HOUSE • CAESAR • TOMATO CAPRESE • PARMESAN KALE • CHOPPED

## PLATED ENTRÉE

select two

CHICKEN LIMONE • BAKED CHICKEN PARMESAN  
ROAST CHICKEN & PEPPERS • ROAST CHICKEN VESUVIO  
PISTACHIO-CRUSTED WHITEFISH • ROASTED ATLANTIC SALMON  
SHORT RIBS OF BEEF • ROASTED BERKSHIRE PORK CHOP  
SLICED SKIRT STEAK • FILET MIGNON 6 oz.  
FILET MEDALLIONS • SEASONAL VEGETABLE RISOTTO

## SIGNATURE HOUSEMADE PASTA & SEASONAL VEGETABLES

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

ASPARAGUS • PARMESAN-MASHED POTATOES

gluten-free housemade fettuccine pasta available with  
choice of alfredo, bolognese or pomodoro

**SARANELLO'S**  
BANQUETS

# *individually plated dinner*

## PLATED DESSERT

*select one*

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA

BANANA TIRAMISU • CHOCOLATE TRUFFLE CAKE

CRÈME BRÛLÉE • LEMON COOKIES

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## SWEET TABLE

*add on*

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA

BANANA TIRAMISU • CHOCOLATE TRUFFLE CAKE

BOMBOLONI • CRÈME BRÛLÉE • CUPCAKES

CHOCOLATE-DIPPED STRAWBERRIES • LEMON CAKE

CANNOLIS • ASSORTED ITALIAN COOKIES • FRESH FRUIT

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## LATE NIGHT STATION

*add on*

PRIME BEEF SLIDER STATION • ARTISAN HAND-TOSSED PIZZA STATION

CLASSIC CHICAGO HOT DOG STATION w/ TRADITIONAL TOPPINGS

DO-RITE DONUTS WALL

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**SARANELLO'S®**  
BANQUETS

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# *hors d'oeuvres*

## SEAFOOD

### SERVED WARM

CRISPY CRAB CAKES  
creamy mustard sauce  
GARLIC-CRUSTED SHRIMP  
SHRIMP DIABLO SKEWERS  
SHRIMP CROQUETTE  
siracha mayo

### SERVED COLD

SMOKED WHITEFISH  
cucumber, dill  
CRISPY POTATO CAKE  
citrus salmon & chive crème fraîche  
CALIFORNIA MAKI ROLL  
alaskan king crab  
SPICY TUNA MAKI ROLL  
MISO-GLAZED TUNA  
avocado mousse, wonton crisp  
SHRIMP COCKTAIL SHOOTERS

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## GLUTEN FREE / DAIRY FREE / VEGAN

### SERVED WARM

SMOKED EGGPLANT  
basil wrap, balsamic drizzle

### SERVED COLD

PICKLED VEGETABLE CRUDITÉ  
CHICKPEA PURÉE  
pita chips  
SPICY ROASTED TOMATO  
basil chutney, endive leaf



# *hors d'oeuvres*

## VEGETARIAN

### SERVED WARM

#### ARANCINI

**fresh mozzarella, marinara sauce**

#### ASPARAGUS MILANESE

**lemon aioli**

#### MACARONI & CHEESE FRITTERS

#### MARGHERITA PIZZETTES

**fresh mozzarella, basil**

#### CRISPY ARTICHOKE HEARTS

**w/ lemon aioli**

#### PARMESAN-CRUSTED MUSHROOMS CAPS

**spinach**

#### PARMESAN-POLENTA FRIES

#### EGGPLANT-PARMESAN SLIDER

**pickled pepper**

#### CRISPY CHEESE RAVIOLI

**marinara sauce**

#### TWICE-BAKED MINIATURE POTATOES

**sour cream, cheddar, chives**

### SERVED COLD

#### DEVILED EGGS

**pickled pepper**

#### TOMATO BRUSCHETTA

**fresh basil, balsamic drizzle**

#### EGGPLANT CAPONATA

**garlic crostini**

#### TOMATO-CAPRESE SKEWER

#### ASPARAGUS & MOZZARELLA CROSTINI

#### HERB RICOTTA & PARMESAN TART

# *hors d'oeuvres*

## MEAT

### SERVED WARM

SMOKED CHICKEN SLIDERS

espresso-barbeque sauce,  
cheddar-chive biscuit

SPICY CHICKEN MEATBALLS

blue cheese dressing

CHICKEN-PARMESAN LOLLIPOPS

marinara sauce

CHICKEN-PEPPER SLIDER

provolone cheese

TURKEY MEATBALL SLIDER

mozzarella cheese

TURKEY BURGER SLIDERS

red pepper aioli

SHORT-RIB SLIDER

giardiniera

BEEF SPIEDINI

mushroom, peppers, balsamic drizzle

TOASTED BEEF RAVIOLI

st. louis style

LOADED MINIATURE BAKED POTATOES

crispy bacon, cheddar, sour cream, chives

CRISPY DOUBLE-SMOKED BACON

blue cheese dressing

SPICY PORK & VEAL MEATBALLS

tomato, parmesan

PORK & VEAL MEATBALL SLIDERS

mozzarella, marinara

ITALIAN SAUSAGE PIZZETTES

### SERVED COLD

BEEF ROULADE

arugula, parmesan, horseradish cream

SALAMI ANTIPASTI SKEWERS

tomato, olive

600-DAY PROSCIUTTO

melon skewer

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**SARANELLO'S®**  
BANQUETS

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# *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

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## 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

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## CARVING STATION

MUSTARD-GLAZED TURKEY • PRIME RIB • MASHED POTATOES

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## BUILD-YOUR-OWN WAFFLE BAR

CARAMEL BANANAS • WHIPPED CREAM  
BLUEBERRIES • STRAWBERRIES • CHOCOLATE CHIPS

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## EGG & OMELETTE STATION

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

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## 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 sunday brunch in our grand salon (+15.00pp) (+chef fees)

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BANQUETS

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601 NORTH MILWAUKEE AVENUE, WHEELING, ILLINOIS • SARANELLOS.COM

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