

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

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**CHEF STATIONS & BRUNCH MENUS**

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# 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

CHICKEN SAUSAGE

CRISPY PARMESAN POTATOES

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

CHICKEN LIMONE

SHELL PASTA w/ ROASTED VEGETABLES

CRÈME BRÛLÉE

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 PRIME BEEF MEATBALLS  
ASSORTED IMPORTED ITALIAN-AGED CHEESE • HOMEMADE CRACKERS & FLATBREADS  
ROASTED PEPPERS • OLIVES • GIARDINIERA • ASSORTED SALAMI • STUFFED MUSHROOMS  
EGGPLANT CAPONATA

**18.95** PER PERSON

#### CARVERY

select two

ROAST STRIP LOIN OF BEEF - peppercorn sauce  
ROAST WHOLE BEEF TENDERLOIN - horseradish cream sauce (+20pp)  
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

**20.95** PER PERSON

# SARANELLO'S®

## BANQUETS

### **chef stations**

(continued)

#### **SALADS**

**select 2**

CAESAR SALAD • HOUSE SALAD  
CHOPPED SALAD • PARMESAN KALE SALAD

**14.95** PER PERSON

#### **SLIDERS**

**select 3**

FILET MEDALLION • CHEESEBURGER • CHICKEN PARMESAN  
PRIME BEEF 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

SOY-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

ROASTED BEET  
fennel, red wine vinaigrette

MARINATED TOMATO  
shallot, basil

#### 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

PARMESAN-CRUSTED MUSHROOMS CAPS  
spinach - 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)

##### BARBECUE CHICKEN SLIDERS

espresso-barbeque sauce  
- served warm

##### CHICKEN PARMESAN LOLLIPOPS

marinara sauce - served warm

##### CHICKEN SPIEDINI

salsa verde - served warm

##### SHORT-RIB SLIDER

giardiniera - served warm

##### 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

##### PRIME BEEF MEATBALLS

tomato, parmesan - served warm

##### ITALIAN SAUSAGE SPIEDINI

roasted peppers & onions - served warm

##### PRIME BEEF MEATBALL SLIDERS

mozzarella, marinara - served warm

##### ITALIAN SAUSAGE PIZZETTES

served warm

##### 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, LEMONADE, TEAS & COFFEE (+3.95pp)

#### ARTISAN MOCKTAILS

(+7.95 per drink)

PALOMA - grapefruit juice, rosemary simple syrup, grapefruit soda

BLOOD ORANGE LEMONADE - blood orange juice, lemonade, black cherry juice

PINEAPPLE MOJITO - pineapple, simple syrup, soda

SMOKED ROSEMARY BRAMBLE - cranberry juice, agave

#### 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<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.