

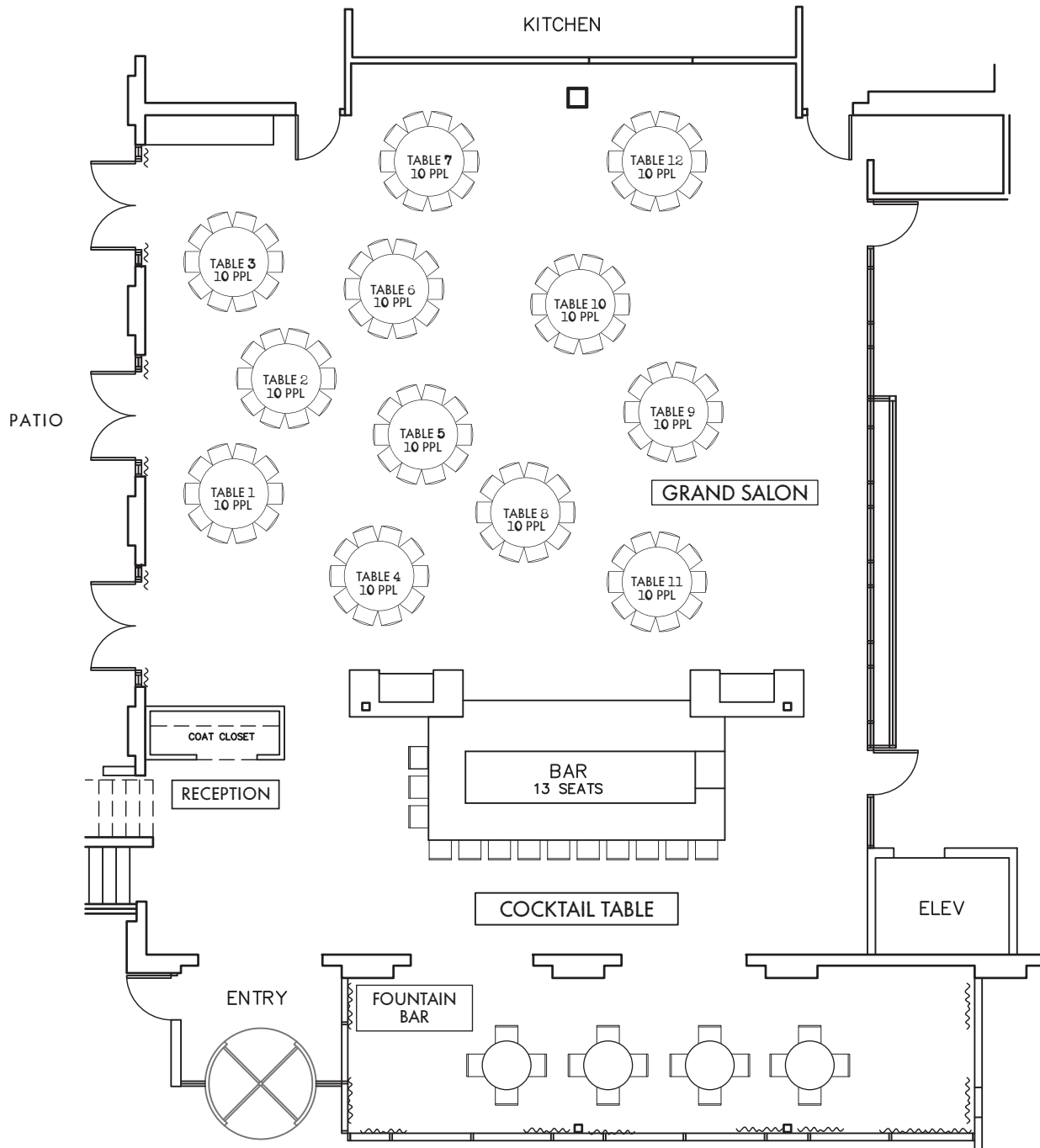
SARANELLO'S[®]
BANQUETS

**LUNCH & DINNER
PRIVATE DINING MENUS**

SARANELLO'S®

BANQUETS

Grand Salon



KEY:

- | | |
|---|---|
| 150 - DANCE FLOOR & SEATING IN BAR | 32 - FOUNTAIN BAR |
| 130 - DANCE FLOOR - GRAND SALON ONLY | 250 - COCKTAIL LOUNGE, GRAND SALON, FOUNTAIN BAR |
| 150 - GRAND SALON ONLY - NO DANCE FLOOR | 180 - COCKTAIL - NO LOUNGE JUST GRAND SALON, FOUNTAIN BAR |

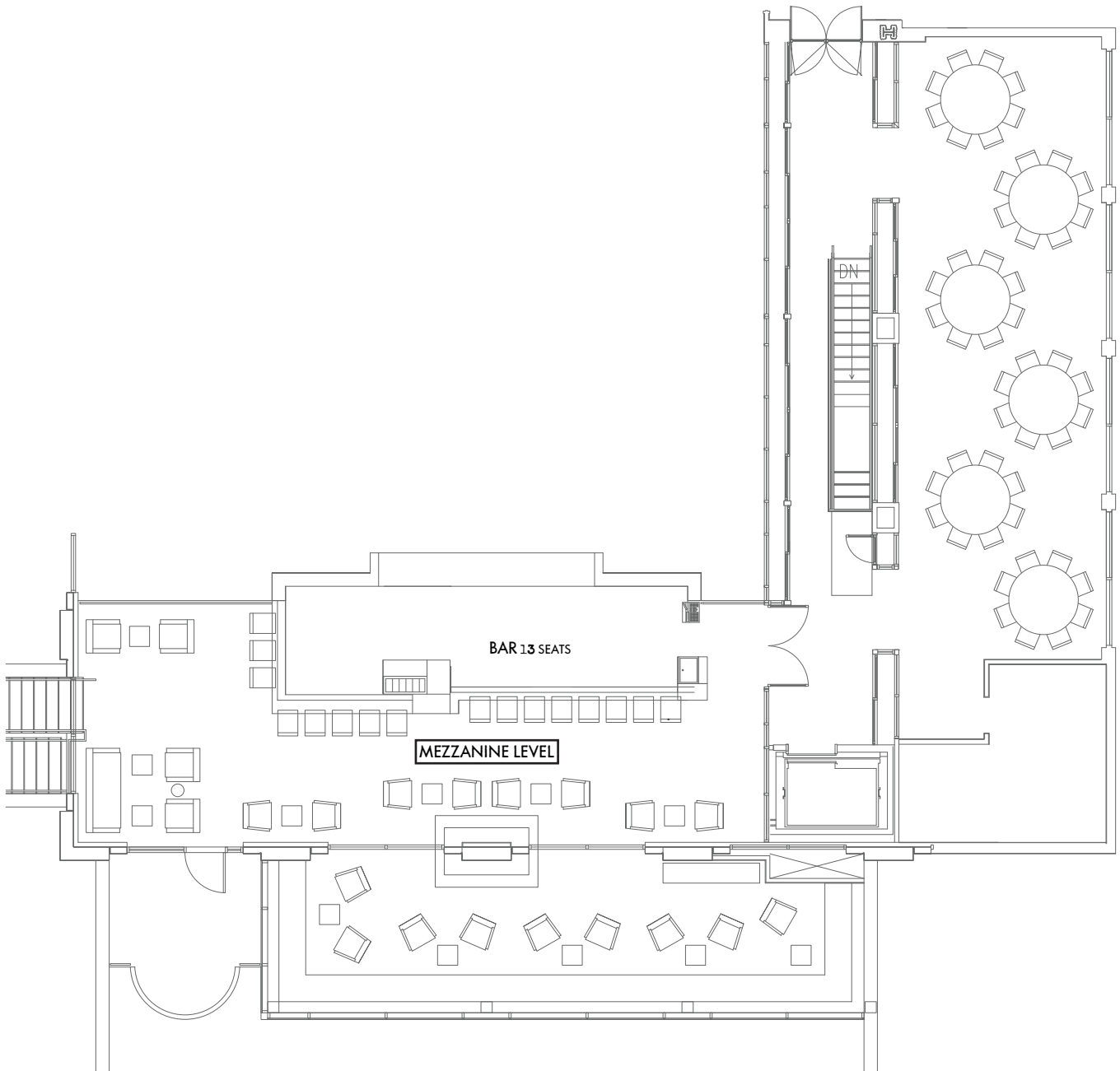
SARANELLO'S® BANQUETS

Mezzanine Floor Plans

GRAND SALON (GROUND LEVEL)

BANQUET LOUNGE

CANDLE ROOM



SARANELLO'S®

BANQUETS

Individually Plated Lunch

CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD
seasonal **vegetable** platter included at each of your guest tables
w/ shaved imported cheese & marinated/pickled vegetables
add capicola, salami & prosciutto **+5.95**

ROMAN-STYLE PIZZA ENHANCEMENT

order per 12" pizza **+13.95 ea.**

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE
PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

PLATED SALAD

select one

HOUSE • CAESAR • TOMATO CAPRESE • CHOPPED

PLATED ENTRÉE

select three for your guests to choose from

BAKED EGGPLANT PARMESAN* • NONNA'S MEAT LASAGNA
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 (+5pp) • ROASTED BERKSHIRE PORK CHOP (+5pp)
FILET MIGNON (+20pp) • FILET MEDALLIONS (+10pp)

SIGNATURE HOUSEMADE PASTA

select one for the table to share

SHELL PASTA* - roasted vegetables, pesto-tomato broth
FETTUCCINI - pancetta, sausage, green peas, parmesan, truffle cream
RIGATONI w/ SAUSAGE & BROCCOLI - parmesan broth
SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF or PORK/VEAL • SPINACH GNOCCHI
BRAISED BEEF RAVIOLI (+4pp) • SHRIMP DIABLO LINGUINI (+4pp)
gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

PLATED DESSERT

select one

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU
CHOCOLATE TRUFFLE CAKE • LEMON COOKIES • ASSORTED FRUIT

29.95 PER PERSON

(tax, gratuity, non-alcoholic beverages are additional)

SARANELLO'S®

BANQUETS

Family Style Lunch

CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD
seasonal **vegetable platter** included at each of your guest tables
w/ **shaved imported cheese & marinated/pickled vegetables**
add **capicola, salami & prosciutto +5.95**

FIRST COURSE

select two

GARLIC KNOTS • SAUSAGE & PEPPERS • BRUSCHETTA • CRISPY CALAMARI • GRILLED CALAMARI • ZUPPA DI MUSSELS
HOUSE SALAD • CAESAR SALAD • TOMATO CAPRESE • CHOPPED SALAD

ROMAN-STYLE PIZZA ENHANCEMENT

12" pizza (+13.95 ea.)

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE
PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

SIGNATURE HOUSEMADE PASTAS

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth • BAKED EGGPLANT PARMESAN
NONNA'S MEAT LASAGNA • FETTUCCINI - pancetta, sausage, green peas, parmesan, truffle cream
RIGATONI w/ SAUSAGE & BROCCOLI - parmesan broth
SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF or PORK/VEAL • SPINACH GNOCCHI
BRAISED BEEF RAVIOLI (+4pp) • SHRIMP DIABLO LINGUINI (+4pp)
gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

ENTRÉE

select two (+5pp)

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 (+5pp)
ROASTED BERKSHIRE PORK CHOP (+5pp) • FILET MIGNON (+20pp) • FILET MEDALLIONS (+10pp)

DESSERT

select two

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU
CHOCOLATE TRUFFLE CAKE • LEMON COOKIES • ASSORTED FRUIT

32.95 PER PERSON

(tax, gratuity, non-alcoholic beverages are additional)

SARANELLO'S® BANQUETS

Individually Plated Dinner

CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD
seasonal **vegetable platter** included at each of your guest tables
w/ **shaved imported cheese & marinated/pickled vegetables**
add **capicola, salami & prosciutto +5.95**

ROMAN-STYLE PIZZA ENHANCEMENT

12" **pizza (+13.95 ea.)**

**CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE
PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese**

PLATED SALAD

select one

HOUSE • CAESAR • TOMATO CAPRESE • CHOPPED

PLATED ENTRÉE

select three for your guests to choose from

**BAKED EGGPLANT PARMESAN* • NONNA'S MEAT LASAGNA
CHICKEN LIMONE • CHICKEN MILANESE • CHICKEN GIARDINIERA • BAKED CHICKEN PARMESAN
ROAST CHICKEN & PEPPERS • ROAST CHICKEN VESUVIO
PISTACHIO-CRUSTED WHITEFISH • SIMPLY BROILED WHITEFISH
ROASTED ATLANTIC SALMON • SEASONAL FISH
SHORT RIBS OF BEEF • ROASTED BERKSHIRE PORK CHOP
FILET MIGNON • FILET MEDALLIONS**

SIGNATURE HOUSEMADE PASTA

select one for the table to share

**SHELL PASTA* - roasted vegetables, pesto-tomato broth
FETTUCINI - pancetta, sausage, green peas, parmesan, truffle cream
RIGATONI w/ SAUSAGE & BROCCOLI - parmesan broth
SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF or PORK/VEAL • SPINACH GNOCCHI
BRAISED BEEF RAVIOLI • SHRIMP DIABLO LINGUINI
gluten-free housemade pappardelle pasta available w/ choice of alfredo, bolognese or pomodoro**

PLATED DESSERT

select one

**CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU
CHOCOLATE TRUFFLE CAKE • LEMON COOKIE • ASSORTED FRUIT**

59.95 PER PERSON

(tax, gratuity, non-alcoholic beverages are additional)

SARANELLO'S®

BANQUETS

Family Style Dinner

CHEF'S ANTIPASTI PLATTER & ARTISAN BREAD
seasonal **vegetable platter** included at each of your guest tables
w/ **shaved imported cheese & marinated/pickled vegetables**
add **capicola, salami & prosciutto +5.95**

FIRST COURSE

select two

GARLIC KNOTS • SAUSAGE & PEPPERS • BRUSCHETTA • CRISPY CALAMARI • GRILLED CALMARI • ZUPPA DI MUSSELS
HOUSE SALAD • CAESAR SALAD • TOMATO CAPRESE • CHOPPED SALAD

ROMAN-STYLE PIZZA ENHANCEMENT

order per 12" pizza +13.95 ea.

CLASSIC CHEESE • MARGHERITA - housemade mozzarella, tomato, basil • CLASSIC FENNEL SAUSAGE
PEPPERONI • WHITE - shaved mushrooms, robiola cheese, arugula, truffle cheese

SIGNATURE HOUSEMADE PASTA

select two

SHELL PASTA* - roasted vegetables, pesto-tomato broth • EGGPLANT PARMESAN
NONNA'S MEAT LASAGNA • FETTUCCINI - pancetta, sausage, green peas, parmesan, truffle cream
RIGATONI w/ SAUSAGE & BROCCOLI - parmesan broth
SPAGHETTI w/ MEATBALLS, BAKED PRIME BEEF or PORK/VEAL • SPINACH GNOCCHI
BRAISED BEEF RAVIOLI • SHRIMP DIABLO LINGUINI
gluten-free housemade pasta available w/ choice of alfredo, bolognese or pomodoro

ENTRÉE

select two

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 • ROASTED BERKSHIRE PORK CHOP
FILET MIGNON • FILET MEDALLIONS

FAMILY STYLE DESSERT

select two

CHOCOLATE MASCARPONE PIE • APPLE CROSTATA • BANANA TIRAMISU
CHOCOLATE TRUFFLE CAKE • LEMON COOKIES • ASSORTED FRUIT

62.95 PER PERSON

(tax, gratuity, non-alcoholic beverages are additional)

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

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**