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Catering Menu 2017

Carry Out Menu

Ala Carte

Salad, Dressing, Sauce & Soup:

Mixed greens salad-tomato, cucumber, shaved carrots \$2.50 per person

Specialty Salads range \$4.95pp-\$8.95pp

Balsamic Dressing \$6.95 quart

Ciabatta & multigrain rolls and butter \$5.00 per doz

Marinara Sauce \$10.95 quart

Meat Sauce \$12.95 quart

Soup \$5.50 quart

Meats & Pasta Selections:

Chicken (Picatta, Marsala, Marinated or Grilled) 4oz- \$5.95 per piece

Chicken Parmesan 4 oz- \$5.95 per piece

Italian Sausage and Peppers in brown sauce-

Half Pan \$38.00 Full Pan \$78.00

Penne Marinara- Half Pan \$25.00 Full Pan \$48.00

Penne with meat sauce

Half Pan \$38.00 Full Pan \$65.00

Penne mac n cheese

Half Pan \$45.00 Full Pan \$85.00

Gavi's large pork and veal meatballs \$38 per dozen

Baked Eggplant- Half Pan \$35.00 Full Pan \$65.00

Lasagna- with red sauce or vegetable (with red or béchamel sauce)

Half Pan \$38.00 Full Pan \$78.00

Passing Appetizers: 2 dozen minimum

Mini Chicken kabobs with red and yellow pepper
\$1.95 each

Vegetable Spring Roll side spicy mustard
\$1.95 each

Jumbo shrimp cocktail
\$2.95 each

Sausage, Crab or Quinoa Feta stuffed mushrooms
\$2.35 per piece

Bacon wrapped apricots
\$2.65 per piece

Caramelized onion and feta pizza triangles
\$14.95 per pizza (16 cuts)

Mini crab cake topped with lemon aioli
\$2.95 per piece

Cheese puffs
\$1.65 per piece

Wimpy burgers
\$1.75 per piece

Mushroom toasts
\$1.50 per piece

Chicken Pesto Salad in pastry cup
\$2.50 ea

Cucumber tea sandwiches
\$1.50 per piece

Beef tenderloin with dollup horsey sauce on crostini
\$3.65 ea

Antipasto Skewer
\$2.55 per piece

Display Appetizers:

*Four cheese stuffed eggplant roll
\$4.50 per roll, then cut 1/2*

*Sausage stuffed banana peppers
\$5.50 per then cut 1/2*

*Assorted cheese and cracker display
\$6.95 per person
Add \$6 pp if adding fruits*

*Vegetable crudités with ranch dressing
\$4.50 per person*

*Risotto cakes with marinara sauce (half dollar size)
\$2.50 per piece*

*Roast Beef sliders with cheese and pickle
\$5.95 per piece*

*Beef tenderloin Sandwiches on an mini egg not roll with
horsey sauce and arugula/3 oz pp
\$10.95 per*

*Margarita or Cheese Pizza triangles
\$14.95 each 16 cuts*

Hummus with pita chips \$2.95/pp

Seafood Bar –crab legs, shrimp, oysters, mussels, lobster skewers Market Price

*Antipasto display-Assorted imported meats, cheeses, roasted red peppers, olives, crackers
Artichokes, etc
\$12.95 per person*

*Smoked Salmon Display -With crostini, capers, onions, eggs, sour cream
\$7.95 per person*

*Poached salmon medallions- 3-4oz
With crostini, capers, onions, eggs, sour cream
\$12.95 per person*

Shower Packages

FOR USE OF THE BURTON COURT ROOM

Room fee \$100 made out to the Village of Gates Mills

For use of the Burton Court Room-holds 45ppl

OLD MILL ROOM – holds up to 16ppl NO Room Fee

All packages can be re- designed for you, just ask us!!

Package A

\$26.95pp

PASS

Mimosas

For first 40 minutes of gathering included

\$4.95 each after that

PASS

Mushroom toasts

Caprese Skewers

Served:

Rolls and butter

Kale Salad with sweet potato, dried cranberries, apples,

Pistachio, toasted pumpkin seeds and dry blue cheese

In our homemade vinaigrette

Topped with Grilled or Blackened Chicken

Add \$5pp to add salmon or shrimp

Dessert

Host provides and we serve

Coffee, hot tea, iced tea, lemonade, diet coke, coke, sprite included

Shower Packages continued Package B

\$29.50pp

PASS

Mimosas

(Mimosas included for first 40 gathering minutes)

Then \$4.95 each after

PASS

Carmelized Onion and feta Pizza Triangles

Bacon wrapped Apricots

Served:

Ask about our daily selections

Rolls and butter

Handmade crepes filled with roasted chicken, spinach,

And ricotta cheese, topped with mushroom buerre blanc

Served with fresh vegetable of the day

(Tofu Crepes available for Vegetarian)

Dessert

Host provides and we serve

Coffee, hot tea, iced tea, lemonade, diet coke, coke, sprite included

Package C \$32.95PP

Pass: Mimosas, soft drinks, coffee, tea

(Mimosas included for first 40 gathering minutes)

then \$4.95 each after

Buffet Style:

Romaine and Mixed greens tossed with cucumbers, tomatoes

Strawberries, feta cheese, pistachio, dried cranberries and

Assorted dressings on the side

Soup Tomato Bisque

Warm rolls and butter

Stuffed 4-cheese eggplant rolls

Handmade crepes filled with roasted chicken, spinach,

And ricotta cheese, topped with mushroom buerre blanc

(Tofu vegetable crepes also available)

Cous Cous with spinach, tomato, roasted garlic, parmesan cheese

Fresh fruit

Dinner Menu

Buffet or Family Style

Silver: \$34.95

Appetizer Table

*Assorted Pizza's 16 cuts
Fresh vegetable tray with dip*

*Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter*

Fresh Vegetables

*Baked Eggplant Parmesan
Plus*

Choice of 1 CHICKEN-8 oz Picatta, Marsala, Capriccio, Milanese, Balsamico

Choice of 1: Mashed potatoes, Roasted red skins, Penne Pomodoro

*Cannoli and Brownies
Assorted soft drinks, coffee, tea*

Gold: \$44.95pp

Appetizer Table

*Assorted Pizza Triangles
Fresh veggie and dip tray
Guacamole and Chips*

*Mixed greens salad with homemade balsamic vinaigrette
Rolls and butter*

Choice of 1: Chicken-4 oz Picatta, Marsala, Capriccio, Milanese

Choice of 1: Tender Boneless Beef shortribs, or Faroe Island Salmon-

Grilled fresh vegetables

Choice of 1: Mashed potatoes, Roasted red skins, Penne Pomodoro

*Mini homemade Cannoli & mini pastries
Assorted soft drinks, coffee, tea*

Platinum: \$52.95

Appetizer table:

Mini crab Cakes

Carmelized onion and feta pizza triangles

Fresh vegetable tray with dip

DINNER

Chagrin Chopped Salad, arugula, endive, edamame, peas, corn

Tossed with a Pinot Grigio vinaigrette

Rolls and butter

Grilled assorted fresh vegetables

Choice of 1 chicken-4oz Picatta, Marsala, Capriccio, Milanese

AND choose 2 below

Tender Boneless Beef shortribs

OR

Grilled fresh salmon

OR

Petite Filet medallions

Choice of 1: Mashed potatoes, roasted red skins, Penne Pomodoro

Homemade Cannoli, Pastries

Assorted soft drinks, coffee, tea

OTHER INFORMATION

**Substitutions can be made to any menu*

Gluten free and Vegan options also available

Dinner Service off the Sara's Place Menu is available for 16 ppl or less

Limited Menus can be customized from the Sara's Place dinner menu

Off site Catering prices may change depending on certain needs

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PRIVATE ROOMS

Burton Court Room holds up to 45ppl \$100 Room Fee

Old Mill Room holds up to 16 ppl NO Room fee

A VALET fee of \$50 will applied to invoice for parties of 25 or more

See Manager regarding staff payment

DESSERT OPTIONS

Host may bring in cakes or pastries

Mini cannoli

Chocolate Lava Cake

Red Velvet Cake

Corbos cassatta cake

Mini cannoli and assorted pastries

White chocolate cherry bread pudding with crème anglaise

Any occasion cakes or cupcakes

Fresh fruit seasonal fruits

Crème Brulee

Heavenly Ghiradelli cake – gluten free

**other Gluten free options available by Skye Foods*

BARS AVAILABLE:

BEER AND WINE RUN TAB

HOUSE LEVEL RUN TAB

PREMIUM RUN TAB

Tab will be ran and added to final invoice