



**440-487-9111**

**Fax 440-423-1872**

**[gavisfb@gmail.com](mailto:gavisfb@gmail.com)**

**440-423-1000**

**Fax 440-423-1872**

**[saras@saras-place.com](mailto:saras@saras-place.com)**

# **Catering Menu 2016-2017**

## 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  
\$2.75 each

*Sausage, Crab or Quinoa Feta stuffed mushrooms*  
\$2.25 per piece

*Bacon wrapped apricots*  
\$2.55 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*  
\$1.25 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  
\$14.95 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

Caramelized Onion and feta Pizza Triangles

Stuffed mushrooms, meat or vegetarian

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*

*A 22% Service Charge will be added to final bill*

**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*

*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*

*Sausage Stuffed mushrooms*

*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 18ppl or less*

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

*Off site Catering prices may change depending on certain needs*

***saras@saras-place.com***

**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*



*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*