

Gavi's Restaurant & Catering

38257 Glenn Avenue, Willoughby, Ohio 44094

Sara's Place

1501 Chagrin River Road, Gates Mills, Ohio 44040

On or Off Premise Event Menu
Mary Gromelski - 440-942-8008

Boxed Lunches

\$11.95 per lunch, 12 box lunch minimum

All lunches served with pasta salad and homemade sweet

Tuna Salad Sandwich - Olive oil based

Egg Salad Sandwich - Mayonnaise based

Breaded Chicken Breast Sandwich

Topped with roasted red peppers and romaine lettuce

Grilled Julienne Chicken Breast Salad

On top of mixed greens, tomato, cucumber and onion

Chicken Pesto Salad

Fresh grilled chicken tossed with fresh basil, garlic, mayonnaise and pinenuts over mixed greens

Turkey Sandwich

Roasted breast of turkey with avocado, alfalfa sprouts

Add Soft drink \$1.25 Water \$1.25

Accompanied by: mayonnaise and mustard packets, napkins and flatware

Entrée Salads

Side of Mixed Greens	\$1.95
Chef Salad	10.95
Chopped Salad	8.95
Mediterranean Tuna Salad	10.95
Large Caesar Salad	6.95
Chicken Pasta Salad	9.95

Add a Healthy Choice item to any Entrée Salad

Grilled or Blackened Chicken (4 oz.)	4.00
Shrimp (3)	6.95

Carry-out and Party Trays

Bread

Ciabbatta rolls and butter 55¢ per roll

Sauces, Dressing, Soup & Vegetables

Short rib meat sauce \$13.95 quart
Arrabiatta sauce (spicy) 12.95 quart
Marinara sauce 10.95 quart
Meat sauce 12.95 quart
Balsamic dressing 8.95 quart
Soup 4.50 quart

Chicken & Beef

Chicken Picatta, Marsala, Marinated or Grilled 4oz. \$3.00 per piece
Chicken Parmigianna 4oz. 3.25 per piece
Beef Medallions 4oz. 6.95 per piece
Stuffed Cabbage
Half pan (12 pieces) 38.00
Full Pan (24 pieces) 76.00

Italian Sausage & Peppers in Marinara

Half pan (serves 12-14 people) \$38.00
Full pan (serves 24-26 people) 78.00

Pasta

Penne or rigatoni (choose one sauce marinara, garlic & oil, meat or macaroni & cheese)
Half pan \$30.00
Full pan 62.00
1/2 dozen Gavi's large veal meatballs 18.00

Baked Eggplant Parmigiana

Half pan \$32.00
Full pan 65.00

Lasagna

Meat or vegetable with red sauce
Half pan \$38.00
Full pan 78.00

Shower Packages

Minimum 45 people

Package A

Mimosas or Punch
Cheese and vegetable tray
Crackers and grapes
Mixed greens with tomato,
cucumber and shaved carrots
Rolls and butter

Chicken Cappricio
lemon, white wine, artichokes
and red pepper
Fresh vegetable of the day
Soda, coffee and ice tea

Package B

Mixed greens salad
Rolls and butter
Chicken (any style)
wild rice or penne marinara
OR
Grilled salmon (pre-counts given)

Fresh vegetable of the day
Soda, coffee and ice tea
This menu can include both chicken
and fish family style at an additional cost

Package C

Mimosas
Hors d'oeuvres
Fresh vegetables and dip/cheese
Tomato bisque with toasted cheese points

Crepes stuffed with wild mushrooms,
spinach and ricotta cheese topped with
a mushroom buerre blanc sauce
Fresh vegetable of the day
Soda, coffee and ice tea

Package D

Champagne
Hors d'oeuvres
Caramelized onion and feta pizza triangles
Fresh vegetables and dip

Entrée Salads: Choose one before event

Caprese Stack - Slices of beef steak
tomatoes layered with roasted beets,
basil, and fresh mozzarella grilled chicken
on top drizzled with balsamic syrup and
extra virgin olive oil

Sara's Chef Salad - Chopped romaine
salad with sliced mozzarella, cheddar, tur-
key breast, honey glazed ham, apple wood
smoked bacon, tomatoes, cucumbers,
boiled egg, and garlic croutons

Mediterranean Tuna Salad - Albacore tuna,
capers, olives, roasted yellow and red
peppers. Lightly dressed in extra virgin
olive oil and lemon juice. Served on a
bed of mesculin greens

Cesar Salad - with grilled chicken

Coffee, tea and assorted soft drinks

We can customize a menu to fit your needs.

Add mimosa's, full bar service, any hors d'oeuvres. Add a cake or bring one in.

When booking a Sunday party a \$200 room fee will apply

Complete Dinner Packages

Buffet or Family Style

Package A

Fresh vegetables and dip, pizza squares on appetizer table

Tossed salad with tomato and cucumber

Warm bread and butter

Pasta marinara or roasted red skins

Chicken (any style)

Eggplant Rolls

Mini cannoli and mini brownies

Coffee, tea

Package B

Fresh vegetables and dip, pizza squares on appetizer table

Tossed salad with tomato and cucumber

Warm bread and butter

Pasta marinara and roasted red skins

Choose One: herb encrusted salmon or Beef medallions

Chicken (any style)

Mini cannoli, mini pastries

Coffee, tea

Package C

Fresh vegetables and dip, pizza squares on appetizer table

Tossed salad with tomato and cucumber

Warm bread and butter

Choose One: pasta marinara or roasted red skins

Herb encrusted salmon

Beef medallions in a whiskey peppercorn sauce

Chicken (any style)

Fresh vegetable medley

Mini cannoli, mini pastries

Coffee, tea

Full bar service available
All menus can be re-designed just for you!

Passing Hors d'oeuvres

Per Piece (2 dozen minimum)

Chicken satay on skewer with peanut sauce
Smoked salmon and dill tea sandwiches
Antipasto skewers on pick
Caprese skewers (tomato, basil and fresh mozzarella)
Beef Tenderloin on crostini rounds
Creamy deviled eggs (can add caviar)
Pork pate with dried cherry compote on crostini
Halibut pate in sundried tomato cone
Risotto croquettes with marinara
Shrimp and Risotto croquettes
Stuffed button mushrooms
Veggies & dip in individual glass
Mushrooms stuffed with goat cheese, spinach and bacon
Mini crab cake with aioli sauce
Crab salad in sweet pastry cup
Grilled shrimp wrapped with prosciutto on pick
Smoked salmon bonbons
Chicken salad tea sandwiches
Bacon wrapped apricots
Chicken and red pepper skewers with dipping sauce
Marinated Flank steak skewer
Coconut crusted shrimp

Display Tray Hors d'oeuvres

Per Person

Vegetable crudite in basket with dip
Antipasto display of imported meats, cheeses, olives, peppers
Smoked salmon tray with capers, diced eggs, diced onions and crostini
Assorted imported cheeses, grapes, crackers and fresh vegetables
Jumbo shrimp cocktail tray
Stuffed 4-cheese eggplant rolls-warm
Fresh fruits and cheeses display
Cold seafood display - king crab, green lip mussels, jumbo shrimp and oysters
Assorted mini sandwich basket
Mini lamb chops with mandarin mint jelly
Sliced beef tenderloin platter (room temperature) with rolls
Grilled salmon platter with lemon sauce

Sit Down Dinner

Sit Down

per person

Chicken Capriccio
Chicken Marsala/Picatta
Chicken Parmigiana
Beef Tenderloin
Pork Ossobucco
Veal Marsala
Veal Picatta
Veal Ossobuco
Scallops -any prep 4 pieces
Rack of Lamb
Beef Medallions 2-4 oz.
Black Angus House Steaks
Fresh Catch
Baked Eggplant Parmigiana
Penne Marinara
Fettuccine Alfredo
Cappellini Piedmontese with Rock Shrimp
Pasta Primavera
Spinach and Ricotta filled Ravioli

Duo Dinners

per person

Tender Beef Medallion with Scallops in lemon sauce
Veal Scaloppine with Shrimp Picatta
Chicken Capriccio and Herbed Salmon
Beef Tenderloin with Chianti demi & any style chicken

Salads & Soup ala Carte

Harvest Salad with feta, dried cherries and walnuts
Tossed mesclun salad with cucumber and tomato
Ceasar Salad with Parmigiano shavings
Caprese - tomato and mozzarella & fresh basil
Tomato and gorgonzola salad
Wedge with bacon and thousand isle dressing
Soup of the day

Sweet Endings

Assorted cookie, brownie and mini cannoli tray (4 pieces per person)

Mini cannoli tray

Assorted homemade mini pastries (4 per person)

Jumbo chocolate covered strawberries (seasonal)

Cheesecakes (any flavor)

Bread pudding - with caramel sauce-warm

Assorted berries and cream - seasonal

Sliced fresh fruits and cheeses

Mini Brownie Tray

Keylime pie

Lemon Chantilly

Basic cakes (any size)

Add logo for

Chocolate Mousse Cups

Assorted Holiday cookie tray

Ask us about our specialty cakes and wedding cakes!

Bar and Beverage Options

Bar Choices:

Premium level - liquor, beer and wine

House level - liquor, beer and wine

Wine and beer

Price per person, 3 or 4 hour open bar

Run Bar Tab

Cash Bar

Price per person

Premium level - liquor, beer and wine

House level - liquor, beer and wine

Wine and beer

If bar service runs over time selected, a bar tab will be started.

Gavi's Catering

440-942-8008 or 440-423-1000

Clambake

One dozen steamed middle neck clams/broth
New England clam chowder
1/2 Barbecue chicken
Corn on the cob
Sweet potatoes or baked potatoes
Fruit salad

Additional Favorites

Whole lobster
Lobster tails
Crab legs
10 oz. or 12 oz. strip steaks
Baby back ribs

Cookouts & Picnics

Choose from:

Char-grilled 12 oz. New York strip steak or 14 oz. rib-eye
Char-grilled hamburgers
100% all beef hotdogs
Bratwurst
1/2 chicken or grilled chicken breast
Vegetable, chicken, shrimp or beef kabobs
Italian sausage & peppers

Picnic Sides

Choose from:

Corn on the cob
Potato salad
Pasta salad
Cole slaw
Fruit salad
Macaroni salad
Baked beans
Grilled vegetables
Baked potatoes
Baked sweet potatoes
Tomato and cucumber salad
Three bean salad
Mashed sweet potato with marshmallow topping

Create your own...
and we will cost it
out for you!

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38257 Glenn Avenue, Willoughby, Ohio 44094

Sara's Place

1501 Chagrin River Road, Gates Mills, Ohio 44040

Catering at Sara's up to 50 people

On or Off Premise Events Call

Mary Gromelski - 440-942-8008 or cell 440-487-9111

Room Fees and Service Charge

On Premise

A 20% gratuity will be added to the invoice

Certain parties may require a 15% set up and breakdown charge

A 6.25% sales tax will be added to on premise events at Gavi's Restaurant

A 7.75% sales tax will be added to on premise events at Sara's Place

Private Sunday parties require a minimum of 45 guests and a \$250 room fee

Sara's Place Burton Court room - \$100 room fee - *room capacity 50 guests*

When booking your event - a 25% deposit is required - A refund will be given if cancelled within 72 hours

Please call to schedule an appointment with Mary Gromelski for your party details Phone: 440-487-9111

DATE OF EVENT _____

Accepted by: x _____ x _____
Party Host Gavi's/Sara's Representative

Prices are not guaranteed unless a deposit is made and this contract is signed.