

Gavi's Catering & Party Center

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 & homemade sweet

Tuna Salad Sandwich - Olive oil based

Egg Salad Sandwich - Mayonnaise based

Breaded Chicken Breast Sandwich - Topped with roasted red peppers & romaine lettuce

Grilled Julienne Chicken Breast Salad - On top of mixed greens, tomato, cucumber & onion

Chicken Pesto Salad - Fresh grilled chicken tossed with fresh basil, garlic, mayonnaise & 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 & mustard packets, napkins & flatware

Entrée Salads

Side of Mixed Greens.....\$1.95

Chef Salad..... 10.95

Chopped Salad.....8.95

Mediterranean Tuna Salad..... 10.95

Large Caesar Salad6.95

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 & 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

Soup4.50 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

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 & vegetable tray
Crackers & grapes
Mixed greens with tomato,
cucumber & shaved carrots

Rolls & butter
Chicken Capparicio
lemon, white wine, artichokes & red pepper
Fresh vegetable & starch of the day
Soda, coffee & ice tea

Package B

Mixed greens salad
Rolls & butter
Choose One:
Chicken (any style)
wild rice or penne marinara
Grilled salmon

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

Package C

Mimosas
Hors d'oeuvres
Fresh vegetables & dip
Cheese & crackers
Tomato bisque

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

Package D

Mimosas
Hors d'oeuvres
Caramelized onion & feta pizza triangles
Fresh vegetables & dip

Entrée Salads: Choose one before event

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

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

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

Cesar Salad - with grilled chicken

Coffee, tea & 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 & dip, pizza squares on appetizer table

Tossed salad with tomato & cucumber

Warm bread & butter

Pasta marinara or roasted red skins

Chicken (any style)

Eggplant Rolls or vegetable lasagna

Mini cannoli & mini brownies

Coffee, tea & assorted soft drinks

Package B

Fresh vegetables & dip, pizza squares on appetizer table

Tossed salad with tomato & cucumber

Warm bread & butter

Pasta marinara & roasted red skins

Choose One: herb encrusted salmon or beef medallions

Chicken (any style)

Mini cannoli, mini pastries

Coffee, tea & assorted soft drinks

Package C

Fresh vegetables & dip, pizza squares on appetizer table

Tossed salad with tomato & cucumber

Warm bread & butter

Choose One: pasta marinara or roasted red skins

Herb encrusted salmon

Beef medallions in a Chianti demi glaze

Chicken (any style)

Fresh vegetable medley

Mini cannoli, mini pastries

Coffee, tea & assorted soft drinks

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 & dill mousse tea sandwiches
Antipasto skewers on pick
Caprese skewers (tomato, basil & fresh mozzarella)
Beef Tenderloin on crostini rounds topped with horsey sauce
Creamy deviled eggs (can add caviar)
Risotto croquettes with marinara
Shrimp & Risotto croquettes
Stuffed mushrooms, choose vegetarian or sausage filling
Mini crab cake with aioli sauce
Crab salad in sweet pastry cup
Grilled shrimp wrapped with prosciutto
Chicken pesto in an edible pastry spoon
Chicken salad tea sandwiches
Bacon wrapped apricots
Chicken & red pepper skewers with dipping sauce
Marinated Flank steak skewer
Coconut crusted shrimp
Cucumber sandwiches

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 & crostini
Assorted imported cheeses, grapes, crackers & fresh vegetables
Jumbo shrimp cocktail tray
Stuffed 4-cheese eggplant rolls-warm
Fresh fruits & cheeses display
Cold seafood display - king crab, green lip mussels, jumbo shrimp & 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

Vegan & Vegetarian options available

Sit Down Dinner

****Sit Down Ala Carte***

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 4-8 oz.

Black Angus House Steaks

Fresh Catch

Baked Eggplant

Penne Marinara

Fettuccine Alfredo

Cappellini Piedmonte with Rock Shrimp

Pasta Primavera

Spinach & Ricotta filled Ravioli

Duo Dinners

per person

Tender Beef Medallion with Scallops in lemon sauce

Veal Scaloppine with Shrimp Picatta

Chicken Capriccio & Herbed Salmon

Beef Tenderloin with Chianti demi & any style chicken

**For limited choice menus, pre-counts must be given*

Salads & Soup ala Carte

Harvest Salad with feta, dried cherries & walnuts

Tossed mesclun salad with cucumber & tomato

Cesar Salad with Parmigiano shavings

Caprese - tomato & mozzarella & fresh basil

Tomato & gorgonzola salad

Wedge with bacon & thousand island dressing

Soup of the day

Vegan & Vegetarian options available

Sweet Endings

Assorted cookie, brownie & 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 & cream - seasonal

Sliced fresh fruits & cheeses

Mini Brownie Tray

Keylime pie

Lemon Chantilly

Basic cakes (any size, any logo)

Chocolate Mousse Cups

Assorted Holiday cookie tray

Ask us about our specialty cakes and wedding cakes!

Gluten Free desserts

Individual banana cream tarts

Whole pies - seasonal

White chocolate macadamia nut cookies

Sugar cookies

Chocolate chip cookies

Ghiardelli double chocolate cake

Individual spice cakes

Belgium waffles

Bar and Beverage Options

Bar Choices:

Premium level - liquor, beer & wine

House level - liquor, beer & wine

Wine & beer

Price per person, 3 or 4 hour open bar

Run Bar Tab

Cash Bar

Price per person

Premium level - liquor, beer & wine

House level - liquor, beer & wine

Wine & 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
City Chicken

Picnic Sides

Choose from:

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

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