



*Ariel
Pearl Center*



ARIEL
International
Center



Ariel - Wedding Catering Menu

216.344.9441 | 4175 Pearl Road, Cleveland 44109 | 1163 East 40th Street, Cleveland, OH 44114

Catered by Sausalito



*+\$1200 Off-Site Kitchen Set & delivery fee

3 COURSE MENU

Plated

Includes

Our Classic Plated Package offers a full-service dining experience including

- Choice of two appetizers
- Plated salad
- Selection of entree options (beef, chicken, fish, vegetarian/vegan)
- Chinaware, flatware, and water glasses
- Cake cutting service
- Coffee station
- Setup and breakdown

HOT AND COLD HORS D'OEUVRES

(Choose Three)

- Bruschetta Pomodoro (herbed olive oil, tomato, mozzarella)
- Miniature vegetable spring rolls with Thai chili sauce
- Spinach & feta cheese in crispy phyllo dough
- Artichoke dip with tortilla chips
- Vegetable crudites
- Cheese & fruit display
- Chicken satay with peanut sauce
- Grilled chicken quesadillas
- Tandoori Chicken Skewers with Mint Yogurt
- Buffalo Chicken Phyllo Cups with Blue Cheese
- Beef Satay with Korean BBQ Sauce
- Steak Crostini with Horseradish Creme & Chives
- Swedish meatballs with house BBQ sauce
- Potato Pancake with Smoked Salmon, Chive Sour Cream
- Salmon Cakes with Spicy Remoulade

SALAD SELECTION

(Choose One)

Mediterranean

Romaine Hearts, Cucumber, Grape Tomatoes, Kalamata Olives, Crumbled Feta, Fresh Oregano, Red Wine Vinaigrette

Citrus Fennel

Baby Greens, Shaved Fennel, Mandarin Oranges, Toasted Pistachios, Shaved Parmesan, Citrus Vinaigrette

Chef's Mista

Arcadian mixed greens, pears, candied walnut, bleu cheese, and balsamic vinaigrette dressing

Sausalito Spinach

Spinach, sliced strawberries, candied walnut, feta cheese, and poppy seed-raspberry vinaigrette dressing.

For more details, please contact: Phone: 216.344.9441 | Email: rr@arielpearlcenter.com

CONTINUED



Classic Package

3 COURSE MENU

Plated

ENTRÉE SELECTIONS (Choose one)

BEEF ENTREES

Strip Steak with Rosemary Garlic Fingerling Potatoes, French Beans, Bordelaise Sauce

Strip Steak with Garlic Thyme Mash, Pan-Roasted Brussels Sprouts, Brandy Shallot Demi-Glace.

Beef Tenderloin with Truffle Whipped Potatoes, Roasted Lemon Asparagus, Chimichurri

Grilled Bistro Steak with Herb Roasted Red Skin Potatoes, Haricots Verts, Peppercorn Sauce

Bistro Steak served with bacon cheddar mash, green beans, and port wine demi-glace.

Braised Short Ribs cooked with a homemade coffee barbecue sauce served with cheddar mash and green beans

Braised Beef Short Ribs with Roasted Garlic Whipped Potatoes, Herb Roasted Baby Carrots, Red Wine Herb Jus

Ribeye Steak with Creamy Yukon Mashed Potatoes, Lemon Grilled Broccoli, and herb demi

CHICKEN ENTREES

Herb Roasted Chicken with Garlic Mashed Potatoes, Roasted Carrots, Dijon Cream Sauce

Grilled Chicken with Wild Mushroom Risotto, Sauteed French Beans, Marsala Mushroom Sauce

Garlic Roasted Chicken with Smoked Mashed Potatoes, Asparagus, Chardonnay Cream Sauce

Stuffed Chicken Roulade with Ricotta, Spinach & Parmesan, Roasted Fingerling Potatoes, Broccoli, Sun-Dried Tomato Sauce

Lemon Grilled Chicken with Roasted Red Skin Potatoes, Haricot Verts, White Wine & Thyme Beurre Blanc

Chicken Piccata - Grilled Airline chicken breast served with wild rice, green beans, and Piccata sauce

Chicken Cordon Bleu - Ham and Swiss cheese stuffed chicken breast served with rosemary mashed potato, roasted Brussels sprouts, and cheddar cheese sauce.

Chargrilled Airline chicken breast served with basmati rice, grilled asparagus, and delicious basil white wine cream sauce.

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Classic Package

3 COURSE MENU

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SEAFOOD ENTREES

Herb Crusted Salmon with Truffle Whipped Potatoes, Grilled Asparagus, Lemon Butter Sauce

Pistachio Crusted Salmon with Roasted Fingerling Potatoes, Honey Glazed Rainbow Carrots, Dill Mustard Sauce

Chargrilled salmon served with tomato, mozzarella, and cannellini bean pesto salad, drizzled with balsamic glaze

Wasabi pea-encrusted salmon served with ginger risotto and bok choy with a honey soy glaze topped with pickled ginger.

Chargrilled salmon served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa

Grilled Mediterranean Swordfish with Saffron Orzo Pilaf, Grilled Broccolini, Tomato Olive Caper Relish, Lemon Oregano Vinaigrette

Tilapia with lobster spinach risotto, asparagus topped with tomato lime salsa

Trout with couscous and cucumber cream sauce

Pan-Seared Snapper with Parsnip Puree, Roasted Heirloom Carrots, Crispy Leeks, Champagne Cream

Crab Stuffed Sole with Garlic Mashed Potatoes, French Beans, Gremolata Sauce

VEGETERIAN ENTREES

Cauliflower Steak with Farro & Golden Raisin Pilaf, Charred Asparagus, Roasted Red Pepper Romesco (Vegan)

Stuffed Portobello Mushroom with Lentil & Grain Pilaf, Charred Vegetables, Roasted Red Pepper Coulis, Toasted Pumpkin Seeds (Vegan)

Butternut squash ravioli is served with ratatouille vegetables and garlic thyme vegetable broth. (Vegan)

Eggplant Parmesan Stack with Creamy Asiago Polenta, Tomato Coulis, Parmesan Crisp

Cheese Ravioli is served with grilled seasonal vegetables, marinara, and shaved Parmesan.

Black Bean Ravioli is served with roasted red onion, artichoke, tomato, and garlic olive oil sauce.



**HOT HORS
D'OEUVRES**

	PRICE (per person)
Sweetwater's Bacon-wrapped Shrimp and Horseradish	5.50 / 2pc
Sweetwater Mini Crab Cakes	6.00 / 2pc
Coconut Shrimp	6.00 / 2pc
Brie Raspberry Phyllo	5.00 / 2pc
Mini Quiche Assortment	5.50 / 3pc
Mushroom Stuffed with Chorizo Sausage	5.50 / 2pc
Spanakopita	5.50 / 2pc
Vegetable Spring Rolls	4.75 / 2pc
Wild Mushroom Purses	5.75 / 2pc
Beef and Vegetable Kabobs	5.95 / 2pc
Beef Deluxe Wellington	5.95 / 2pc
Chicken and Vegetable Kabobs	6.20 / 2pc
Caribbean Jerk Chicken Meatballs	5.75 / 2pc
Tandoori Chicken Skewers with Mint Chutney	5.75 / 2pc
Chicken Satay with Peanut Sauce	5.25 / 2pc
Artichoke Dip with Tortilla Chips	5.00 / 4oz
Grilled Chicken Quesadillas	4.50 / 3pc
Vegetable Quesadilla	4.00 / 3pc
Stuffed Artichoke Hearts (Alouette cheese and scallions)	4.25 / 2pc
Buffalo Chicken Dip with pita bread	4.75 / 4oz
Beef Satay with Korean BBQ Sauce	6.25 / 2pc
Steak Crostini with Horseradish Creme & Chives	5.95 / 2pc
Potato Pancake with Smoked Salmon, Chive Sour Cream	5.95 / 2pc
Salmon Cakes with Spicy Remoulade	5.95 / 2pc

**COLD HORS
D'OEUVRES**

	PRICE (per person)
Guacamole and Salsa with Tortilla Chips	3.95 / 4oz
Vegetable Crudites	3.50 / 6oz
Antipasto Salad Bowl	5.50 / 6oz
Fruit and Cheese Station	4.25 / 6oz
Deluxe Cheese Station	6.95 / 6oz
Shrimp Cocktail Shooters	6.50 / 2pc
Bruschetta Pomodoro (herbed olive oil, tomato, and mozzarella)	3.50 / 2pc
Charcuterie Board (meat, cheese, fruit, crackers)	7.50
Grazing Table (meat, cheese, fruits, pickled vegetables, nuts, crostini, jams/spreads)	12.50



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A la Carte

PASTA STATION

(choice of two pastas and three sauces)

Pastas:

Cheese, Tortellini, Penne, Bowtie, Linguini, Rotini

Sauces:

Marinara, Alfredo, Pesto, Bolognese, Sundried tomato

Toppings:

Tomatoes, spinach, onions, mushrooms, peppers, broccoli, basil, olives, parmesan cheese, chicken and shrimp or meatballs

\$15.95 per person

FAJITA & TACO STATION

Hard & soft tortillas, fajita chicken, carne asada, queso fresco, pickled red onion, radish, lettuce, pico de gallo, peppers, olives, jalapeno, black bean & corn salsa, sour cream, cheddar cheese, cilantro

\$14.95 per person

MASHED POTATO BAR

Yukon gold potato, sweet potato, roasted garlic red skin potato
Caramelized onion, bacon, sour cream, cheddar cheese, blue cheese, green onion, sundried tomatoes, sweet peas, fried carrots, butter, gravy

\$11.95 per person

RISOTTO STATION

Risotto: Chianti, pesto, white wine parmesan

Toppings:

chicken, crab, shrimp, prosciutto, zucchini, squash, mushrooms, tomatoes, asparagus, corn, spinach, garlic

\$14.95 per person

ADDITIONAL DISPLAYS

Assorted Cheese - \$9 per person

Domestic and International cheese, assorted jams, honey, fruits, crackers, and crostini

Mediterranean Mezze - \$8 per person

Hummus, baba ganoush, grape leaves, olives, fresh vegetables, naan, and pita chips

The Grand Mezze Grazing Table - \$19 per person

Assorted charcuterie, assortment of cheese, hummus, baba ganoush, grape leaves, tomato mozzarella skewers, marinated grilled vegetables, olive tapenade, assorted pickled vegetables, crackers, crostini, and bread

CARVING STATIONS

Turkey Breast

Served with cranberry sauce (serves 25 people)
\$150

Top Round Beef

Served with horseradish sauce and au jus.
(serves 50 people)
\$350

Country Ham

Served with Honey cherry glaze
(serves 50 people)
\$250

Tenderloin

Served with Horseradish sauce and au jus
(serves 25 people)
\$300

Roast Pork Loin

Served with apricot marmalade
(serves 25 people)
\$200





One Entree - - - - - \$26 / person
Two Entrees - - - - - \$34 / person
Three Entrees - - - - - \$42 / person

(22% service charge + \$1200 offsite kitchen setup & delivery fee)

Includes: China, Flatware, Water Glasses, Set Up/Tear Down and Service,
 Chef's Salad with Choice of Two Dressings, Rolls and Butter

CHICKEN ENTREES

- Lemon Garlic Chicken
- Chicken Cordon Bleu (stuffed with prosciutto and Swiss cheese served with a roasted garlic cream sauce)
- Chicken Piccata
- Chicken Parmesan
- Chicken Marsala
- Apricot Chicken
- Fried (or) Barbeque Chicken
- Chipotle Barbeque Chicken
- Cilantro Lime Chicken
- Chicken Roulade (stuffed with spinach, roasted red pepper and feta cheese)
- Chicken Pesto Cream
- Lemon rosemary chicken, herb jus
- Lemon oregano chicken, tomato artichoke stew
- Seared marinated chicken, marsala mushroom sauce
- Grilled chicken, pesto cream sauce
- Tuscan chicken, sundried tomato & spinach cream
- Mediterranean chicken, warm olive tomato and artichoke salad

PORK ENTREES

- Roasted pork loin, chipotle cream
- Hawaiian Mango Pork Loin
- Rosemary Panko Crusted Pork Loin
- Smoked Bacon-Wrapped Loin
- Ginger Curry Pork Loin
- Ancho Glazed Pork Tenderloin
- Stuffed Pork Loin with Cranberry Sauce
- Baby Back Ribs
- Apricot Pork Tenderloin

BEEF ENTREES

- Peppercorn Crusted Sirloin
- Top Round with Garlic Butter Spread
- Beef Lasagna
- Pepper Steak
- Teriyaki (or) Mango Beef Tips
- Italian Meat balls with Marinara Sauce
- Country Fried Steak
- Garlic & herb crusted top round, au jus
- Braised beef short ribs, herb demi
- Sliced bistro steak, garlic herb butter, au jus
- Strip Loin with Horseradish Cream and Au Jus
- Prime Rib with herb demi

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Dinner Buffet

FISH ENTREES

Herb Crusted Salmon
 Blackened Tilapia
 Panko Crusted Cod
 Fried (or) Baked Ocean Perch
 Cilantro Mango Mahi Mahi
 Miso-glazed salmon
 Blackened mahi-mahi, mango salsa
 Grilled salmon, dill cream
 Panko crusted cod, tomato basil chutney

SIDE DISH SELECTION

Vegetables (Choose One)

Seasonal Root Vegetable (parsnip, turnips, beets, etc)
 Grilled Bok Choy
 Fresh Broccoli
 Lemon grilled asparagus
 Curry roasted cauliflower
 Roasted baby carrots
 Roasted Brussels sprouts with bacon and balsamic
 Green beans almondine
 Roasted seasonal vegetables
 California Blend (cauliflower, broccoli, and carrots)
 Roasted Fennel

STARCH (CHOOSE ONE)

Herb Roasted Red Skins
 Mexican Rice
 Saffron Rice
 Couscous
 Cheddar Mash (bacon)
 Sweet Potato Hash with Candied Pecans
 Garlic whipped potato
 Truffle whipped potato
 Parmesan risotto
 Wild rice pilaf with dried cranberries
 Roasted fingerling potatoes with herbs
 Lemon herb orzo
 Herb roasted root vegetables
 Herb Roasted Red Skins
 Fingerling Potato
 Basmati Rice
 Scalloped Potatoes

Ariel Pear Center

Step into a neoclassical masterpiece where 1923 grandeur meets modern luxury. Designed by the legendary architects behind the Cleveland Museum of Art, this "hidden jewel" features soaring marble columns, original bank vaults, and shimmering crystal chandeliers. It is more than a venue; it is a timeless statement of elegance for those who demand an unforgettable backdrop.

Ariel International Center

Command the city from Cleveland's premier waterfront landmark. Offering 68,000 square feet of historic industrial charm and panoramic views of Lake Erie and the skyline, this 100% women-and-minority-owned estate is a beacon of global sophistication. Perfect for grand-scale celebrations, it merges a mission-driven legacy with the most breathtaking views in Northeast Ohio.



CATERED BY

