





SAUSALITO
Catering



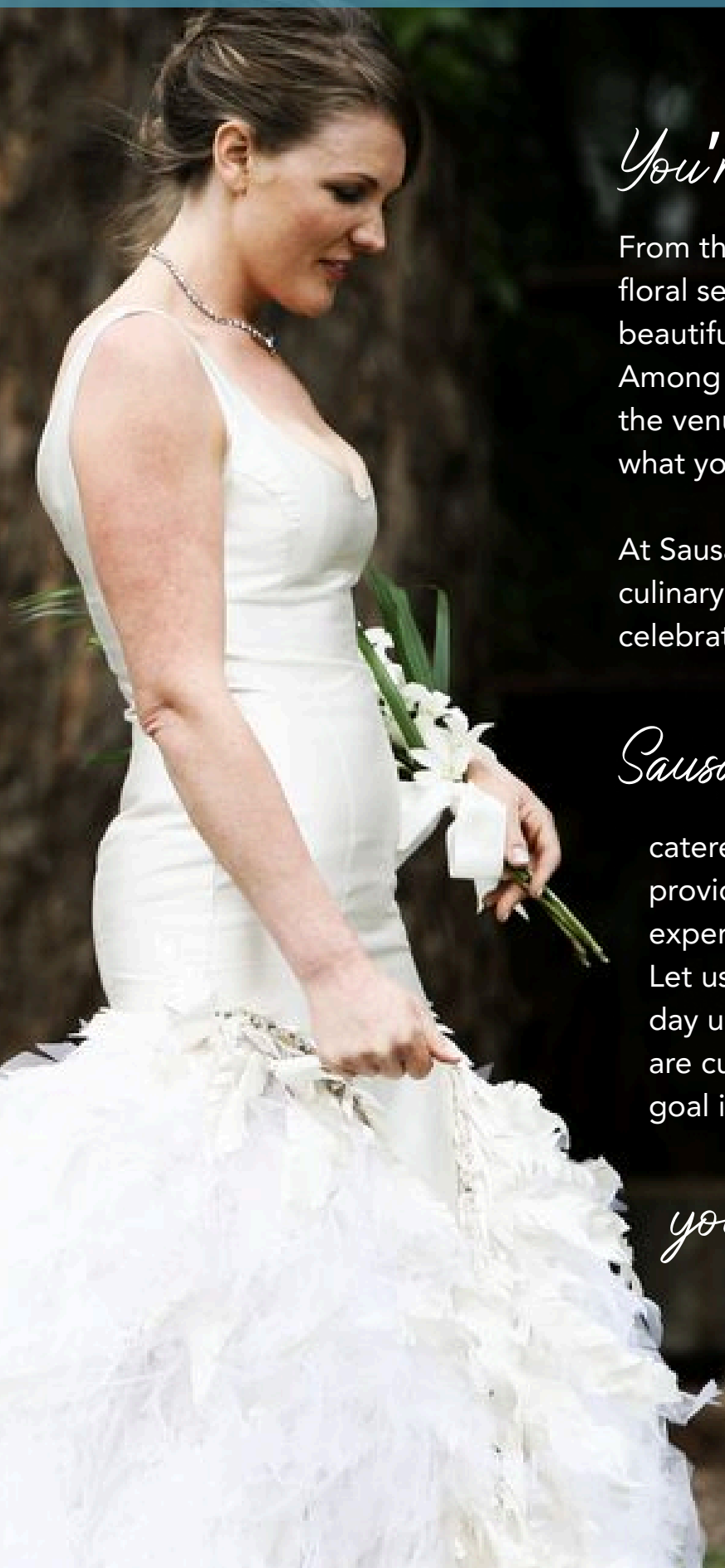
Grand Ballroom

IN-HOUSE CATERING MENU

10808 Granger Rd, Garfield Heights, OH 44125 | 216.322.9054

sausalitocatering.com

Congratulations!



You're engaged!

From the moment you set the date to the final floral selection, planning your wedding is a beautiful journey filled with countless decisions. Among all the details, including the invitations, the venue, and the photography, the menu is what your guests will remember most.

At Sausalito Catering, we craft memorable culinary experiences so you can focus on celebrating.

Sausalito Catering is an experienced caterer with more than 20 years of experience providing fine dining and unique wedding experiences.

Let us be your guide in making your wedding day unforgettable. All of our bridal packages are custom designed just for you. Our only goal is to *make the dreams of your special day come true.*



Classic Package

3 COURSE MENU

Plated

Here are some of the extras we include as part of each package. You won't find value like this for your wedding budget dollars anywhere else.

Includes

- Tables
- Gold chiavari chairs
- Floor length tablecloths
- Cloth napkins
- Chinaware, flatware, glassware
- Centerpieces
- Stage with skirting
- Complimentary parking
- Use of exterior Courtyard for cocktail reception, weather permitting
- Rent, security and service charge
- Indoor Wedding Ceremony $750
- Outdoor Wedding Ceremony $1000
- 8 uplights

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.



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

Plated

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.



HORS D'OEUVRES SELECTIONS
(minimum 30 portions)

A la Carte • A la Carte • A la Carte • A la Carte • A la Carte • A la Carte

A la Carte

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





ACTION STATIONS
(Chef's fee $100 per chef)

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





ACTION STATIONS
(Chef's fee $100 per chef)

A la Carte

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



Dinner Buffet

(+22% service charge and 8% tax)

One Entree	Two Entrees	Three Entrees
$35 / person	$43 / person	$50 / person

Includes Chef Salad with two choices of dressing, rolls and butter

Includes

- Hall Rental
- Service Charge
- Parking
- Tables
- Silverware
- Flatware
- Table Cloths (white, ivory or black)
- Napkins (any color)
- Water glasses
- Coffee Station
- Eight uplights

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

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



Dinner Buffet

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

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





Beverages

CONSUMPTION BARS

(cash bar prices include applicable state and local taxes)

Call Brand Liquors

Smirnoff Vodka
Beefeater Gin
Canadian Club Whiskey
J&B Scotch
Old Grand-Dad Bourbon
Jose Cuervo Gold Tequila
Domestic Beers
Domestic Wine Selections

Premium Liquors

Tito's Vodka
Tanqueray Gin
Crown Royal Whiskey
Chivas Regal Scotch
Jack Daniel's Bourbon
Cuervo 1800 Tequila
Domestic Wine Selections
Domestic and Imported Beers

CASH BAR

Call Brand Cocktails	$5
Premium Brand Cocktails	$6
Super Premium Brand Cocktails	$8
Imported Beer	$4
Domestic Beer	$3
House Wine by the Glass	$5
Soft Drinks by the Glass	$1
Mineral Waters	$1

SERVICE FEES

Bartender Fee of $12.00 per hour per bartender

PACKAGE BARS

A fully-stocked bar featuring call or premium brand liquors including mixes will be provided

Call Brands

Unlimited beverage service featuring call brand liquors, house wines and domestic beers
First Hour: $10 per person Each
Additional Hour: $4 per person

Premium Brands

Unlimited beverage service featuring premium brand liquors, house wines, domestic and imported beers
First Hour: $12 per person Each
Additional Hour: $5 per person

COFFEE SERVICE

Regular and Decaffeinated. Served with half & half, sugar and Sweet'N Low

$2 per person

COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Bottled Water
$2.50 per person

FRUIT PUNCH FOUNTAIN

$2 per person

Bringing you great food and efficient staffing,
Sausalito Catering is the go-to caterer for all of
your party needs, at the **Grand Ballroom**.

For any occasion *Sausalito Catering*
is the *Superior choice* to handle all of your special events.

We're here to help you!

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