



SAUSALITO
Catering

Congratulations!

You're engaged! Maybe you have set the date, maybe not yet. Now, everyone you know, and some you don't know, will be giving you advice. There are invitations, wedding gown and attendants' dresses, makeup and hair, flowers, music, refreshments, photographers, videographers, ceremony details; so many things to think about, it can seem overwhelming. *We're here to help.*

The superior choice for seekers of fine dining in a unique setting, *Café Sausalito* also excels in *wedding catering*. All of our bridal packages are completely customizable. Our goal is to *make the dreams of your special day come true* in the Galleria.



Our *Classic*
Package

\$99 per person
(minimum 150 people)

Includes:

- Tables
- Folding chairs or chair covers and sashes
- Floor length tablecloths (ivory, white or black)
- Cloth napkins
- Chinaware, flatware, glassware
- Votive candles
- Stage with black skirting
- Complimentary parking in our underground garage
- Use of Galleria's exterior Courtyard
- Rent, security, tax and gratuity
- *Wedding Ceremony setup in Courtyard for an additional \$500

5 Hours of Premium Bar (Unlimited)

Absolut Vodka

Tanqueray Gin

Crown Royal Whiskey

Dewars Scotch

Jack Daniel's Bourbon

Jose Cuervo Tequila

Domestic Wine Selections

Domestic and Imported Beers

Coffee Station

COFFEE

Regular and Decaffeinated and Hot Teas (Assorted Flavors)

Served with Half & Half, Sugar and Sweet'N Low

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.

Exclusive Extras:

- Assistance with securing the best vendors for wedding cakes, flowers, music and photographers
- Our valuable service as wedding coordinator on the day of the wedding
- Champagne toast for bridal party
- Special discounted prices on hotel rooms in downtown Cleveland
- Food tastings prior to even discussing finalizing a deposit



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For more details, please contact: **216.696.2233**
or visit us at: cafesausalito.com



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Our Classic Package
\$99 per person
 (minimum 150 people)

3 Course Menu *Plated*

Hot and Cold Hors D'oeuvres (Choose Three)

- New potatoes filled with crabmeat and fresh chives
- Bruschetta pomodoro (herb olive oil, tomato and mozzarella)
- Chicken satay with peanut sauce
- Miniature vegetable spring rolls with Thai chili sauce
- Vegetable kabobs
- Swedish meatballs with homemade BBQ sauce
- Spinach and feta cheese in crispy phyllo dough
- Artichoke dip with tortilla chips
- Mushrooms filled with chorizo and cheese
- Grilled chicken quesadillas
- Vegetable crudités
- Grilled vegetable platter



Salad Selections (Choose One)

Caesar: Hearts of romaine and our signature Caesar dressing, tossed with shaved Reggiano cheese and tomatoes

Chef's Mista: Mixed California greens, pears, walnuts, bleu cheese and balsamic vinaigrette dressing

Sausalito Spinach: Tossed with red onions, sliced strawberries, caramelized walnuts, bleu cheese and poppy seed-raspberry dressing



Entrée Selections (Choose One)

Chicken Picatta: Tender chicken breast, grilled and served with a sauce of lemon butter and capers

Chicken Roulade: Herb-breaded chicken stuffed with roasted red peppers, feta cheese and spinach

Chicken Wellington: Oven-roasted chicken breast topped with duxelles wrapped in phyllo dough

Chicken in Basil Wine Cream Sauce: Chef's signature grilled chicken breast served in a delicious basil cream sauce with a hint of white wine

Chicken Breast: Ranch marinated chicken, served over a garlic mash, grilled vegetables and topped with balsamic glaze

Strip Steak: Char-grilled strip steak served with Cajun shrimp potato croquette topped with a grilled pineapple, spinach and bleu cheese

Strip Steak: Char-grilled strip steak topped with gorgonzola cheese, served with a garlic mash and balsamic demi-glaze

Beef Tenderloin and Shrimp Kabobs: served with a scallion mash, grilled asparagus and béarnaise sauce

Bistro Steak: Char-grilled bistro steak served with a bacon cheddar mash, green beans and port wine demi-glaze

Beef **Fish** **Chicken** **Vegetarian**

Rib-eye Steak: Slow roasted rib-eye served with twice-baked potato, grilled asparagus and au jus

Bistro Steak: Char-grilled bistro steak served with crispy crab potato cakes, asparagus and port wine demi-glaze

Strip Steak: Char-grilled strip steak served with a cheddar mash, green beans and herb demi-glaze

Salmon: Char-grilled salmon served with a sweet corn salsa, red pepper aioli and frizzled leeks

Salmon: Pan-seared salmon served over oriental style noodles, topped with pickled onions and garlic chili sauce

Tilapia: Pan-seared tilapia served with lobster spinach risotto topped with tomato lime salsa

Salmon: Char-grilled salmon served with tomato, fresh mozzarella and basil, drizzled with balsamic demi-glaze

Salmon: Wasabi pea encrusted salmon served with ginger risotto and seaweed with a honey soy glaze

Trout: Pan-seared trout served with couscous and topped with a cucumber cream sauce

Crab-stuffed Lemon Sole: served with julienne vegetables and a honey mustard sauce

Catfish: Pan-seared blackened catfish served with a spicy black bean corn salsa and a sweet chili sauce



*Chef's Carved Specialties, Pasta Station, or Wok Stir-Fry available upon request at an additional charge per person.



Choose any **THREE** Items

(\$8.00 to \$10.00 per person)

- Asparagus Cheese Phyllo
- Beef Deluxe Wellington
- Artichoke Stuffed/Feta
- Beef Hibachi Skewer
- Brie Raspberry Phyllo
- Artichoke Anitpasto Skewers
- Chicken Coconut Skewers
- Assorted Mini Quiche
- Bacon Wrapped Scallop
- Crab Rangoon
- Seafood Stuffed with Mushrooms
- Vegetable Quesadillas
- Chicken Thai Satay

- Mushroom Caps with Sausage
- Spinach Artichoke Rangoon
- Spanakopita (spinach triangles)
- Vegetable Egg Rolls
- Chicken Buffalo-Style Spring Rolls
- Sesame Chicken
- Bacon Wrapped Artichoke Hearts with Gorgonzola
- Assorted Finger Sandwiches
- Guacamole and Salsa with Tortilla Chips
- Vegetable Crudités
- Antipasto Display
- Melon Wrapped with Prosciutto

Seafood and Cheese Display

served with assorted crackers (\$3.00 per person)



Whole Baked Brie
 Wrapped in Puff Pastry \$100.00 per wheel
 (Serves 50 guests)

Shrimp Cocktail Bowl \$4.00 per person

Whole Smoked Salmon \$110.00 per salmon
 (Serves 25 guests)

Whole Poached Salmon \$110.00 per salmon
 (Serves 25 guests)

Carving Stations

Enhance your party with one or more of the following stations.

Chef's Carved Specialties

(All carving station dishes are served with fresh rolls and butter)

Oven Roast Turkey Breast

Served with cranberry sauce and white gravy

(Serves 50 people)

\$200.00

Top Round of Beef

Served with horseradish sauce and au jus

(Serves 50 people)

\$225.00

Country Ham

Served with a honey cherry glaze

(Serves 50 people)

\$175.00

Whole Tenderloin of Beef

Served with horseradish sauce and au jus

(Serves 25 people)

\$160.00

Roast Pork Loin

Served with apricot marmalade

(Serves 25 people)

\$150.00



Pasta Station

Food is prepared to order and served with fresh rolls and butter

Penne, Fettuccini, Bowtie Pasta with a choice of Alfredo, Marinara or Pesto Garlic sauce

Condiments: chicken, andouille sausage, shrimp, crabmeat, onions, bell peppers, mushrooms, tomatoes, artichokes, olives, spinach, roasted garlic, basil and parmesan cheese

\$9.95 per person

Fajita and Taco Bar

Hard and soft tortillas, grilled chicken, seasoned ground beef, sautéed onions, bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, black beans, shredded cheddar cheese, sour cream and homemade salsa

\$9.95 per person

Risotto Station

Chianti Risotto, Pesto Risotto, White Wine-Parmesan Risotto

Condiments: smoked chicken, crabmeat, shrimp, prosciutto, zucchini, yellow squash, mushrooms, tomatoes, asparagus, sweet corn, sweet peas, spinach and roasted garlic

\$8.95 per person

Seafood Entrées

\$18.00 - \$22.00 per person

Salmon: Char-grilled salmon served with a sweet corn salsa, red pepper aioli and frizzled leeks

Salmon: Pan-seared salmon served over oriental style noodles, topped with pickled onions and a garlic chili sauce

Salmon: Char-grilled salmon served with tomato, fresh mozzarella and basil, drizzled with balsamic glaze

Salmon: Wasabi pea encrusted salmon served with ginger risotto and seaweed with a honey soy glaze

Salmon: Char-grilled salmon served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa

Tilapia: Pan-seared tilapia served with lobster spinach risotto topped with tomato lime salsa

Trout: Pan-seared trout served with couscous topped with a cucumber cream sauce

Crab-stuffed Lemon Sole: served with julienne vegetables and honey mustard sauce

Catfish: Pan-seared blackened catfish served with a spicy black bean corn salsa with a sweet chili sauce



Chicken Entrées

\$16.00 - \$20.00 per person

Chicken Picatta: Tender chicken breast, grilled and served with wild rice, spinach and lemon butter caper sauce

Chicken Roulade: Herb-breaded chicken stuffed with roasted red peppers, feta cheese and spinach served with a rosemary mash and asparagus

Chicken Wellington: Oven-roasted chicken breast topped with duxelles wrapped in phyllo dough served with a crispy apple potato cake and haricot vert

Chicken in Basil Wine Cream Sauce: Chef's signature grilled chicken breast served with jasmine rice and grilled asparagus in a delicious basil cream sauce with a hint of white wine

Chicken Breast: Ranch-marinated chicken, served over a garlic mash, grilled vegetables and topped with balsamic glaze



\$32.00 – \$40.00 per person

INCLUDES:

- Tables
- Chairs
- Floor Length Tablecloths (Black, White or Ivory)
- Cloth Napkins
- Chinaware, Flatware, Glassware

Cheese and Fruit Display

Choice of 3 Hot or Cold Hors D'oeuvres

- Vegetable Spring Rolls
- Vegetable Kabobs
- Buffalo Chicken Wings
- Chicken Satay with Peanut Sauce
- Artichoke Dip with Tortilla Chips
- Grilled Chicken Quesadillas
- Canapé Assortment
- Vegetable Crudités
- Bruchetta Pomodoro (Herb Olive Oil, Tomato, and Mozzarella)

3 Course Menu Plated

Salad Selections

- Caesar Salad
- Chef's Mista
- Spinach & Strawberry Salad

Entrée Selections

Choice of

- Beef
- Fish
- Chicken
- Vegetarian

Choice of 2 Side Selections

- Herbed Steamed Seasonal Vegetables
- Green Beans Almandine
- Asparagus Hollandaise
- Tomato Ratatouille
- Herb Roasted Red Skin Potatoes
- Wild & Long Grain Rice
- Mashed Potatoes (Plain or Garlic)
- Scalloped Potatoes
- Sweet Potato Hash

Coffee Station



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*** Above prices are subject to a 18% service charge and current sales tax***

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 BRAND LIQUORS

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



Hosted Bar

Call Brand Cocktails	\$4.50
Premium Brand Cocktails	\$5.25
Super Premium Brand Cocktails	\$6.00
Imported Beer	\$4.00
Domestic Beer	\$3.50
House Wine by the Glass	\$5.00
Soft Drinks by the Glass	\$2.00
Mineral Waters	\$2.00

Cash Bar

Call Brand Cocktails	\$4.75
Premium Brand Cocktails	\$5.50
Super Premium Brand Cocktails	\$6.50
Imported Beer	\$4.25
Domestic Beer	\$3.75
House Wine by the Glass	\$5.25
Soft Drinks by the Glass	\$2.00
Mineral Waters	\$2.50

SERVICE FEES

Bartender Fee of \$75.00 per bartender will be waived if the liquor revenue exceeds \$400.00 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:	Each Additional Hour:
\$12.00 per person	\$6.00 per person

PREMIUM BRANDS

Unlimited beverage service featuring premium brand liquors, house wines, domestic and imported beers

First Hour:	Each Additional Hour:
\$15.00 per person	\$7.50 per person

COFFEE

Regular and Decaffeinated and Hot Teas (Assorted Flavors)

Served with half & half, sugar and Sweet'N Low
\$2.25 per person

COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Bottled Water
\$2.25 per person

FRUIT PUNCH FOUNTAIN

\$2.00 per person

ABOUT US

Café Sausalito has consistently exceeded the expectations of thousands of discriminating diners with its contemporary, yet sophisticated, décor of timeless beauty. You'll discover a menu of chef-inspired cuisine and servers who are genuine professionals. Café Sausalito also boasts the happiest happy hour in town, with special prices for mini-plates and spirited beverages. If you are looking for a downtown luncheon or dinner at a location that exudes both class and contemporary cuisine, Café Sausalito is the memorable choice.



SAUSALITO
Catering

Café Sausalito
The Galleria At Erieview
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For more details, please contact: catering@cafesausalito.com
or visit us at:

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