



Grand Ballroom

IN-HOUSE CATERING PACKAGE

10808 Granger Road • Garfield Heights, OH 44125 • 216.322.9054

sausalitocatering.com

Congratulations!

You're engaged!

Maybe you've set the wedding date, maybe you haven't. Maybe you have a clear vision of your big day, maybe not. Surely, friends and family will be offering all kinds of advice. There's so much to do, from choosing invitations to flowers to photographers to food. *We're here to help.*

Sausalito Catering is an experienced caterer with more than 20+ years 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 and sashes
- Floor length tablecloths
- Cloth napkins
- Chinaware, flatware, glassware
- Votive candles and centerpieces
- Stage with black skirting
- Complimentary parking
- Use of exterior Courtyard for ceremony and cocktail reception weather permitting
- Rent, security and service charge
- *Wedding Ceremony setup in Courtyard for an additional \$500
- 8 uplights and 1 gobo light

5 HOURS OF PREMIUM BAR (Unlimited)

Tito's Vodka	Bacardi	Domestic Wine Selections
Tanqueray Gin	Jack Daniel's Bourbon	Domestic and Imported Beers
Crown Royal Whiskey	Jose Cuervo Tequilla	
Dewars Scotch		

COFFEE STATION

Regular and Decaffeinated and Hot Teas (Assorted Flavors). Served with Half & Half, Sugar and Sweet'N Low

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
- Special discounted prices on hotel rooms in Independence on Rockside Road
- Food tastings prior to even discussing finalizing a deposit

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For more details, please contact: **216.322.9054** or visit us at: grandballroomevents.com



Classic Package

3 COURSE MENU

Plated

FRUIT & CHEESE STATION (Plus)

HOT AND COLD HORS D'OEUVRES (Choose two)

- New potatoes filled with crabmeat and fresh chives
- Bruschetta Pomodoro (herbed olive oil, tomato and mozzarella)
- Chicken satay with peanut sauce
- Miniature vegetable spring rolls with Thai chili sauce
- Vegetable kabobs
- Swedish meatballs with homemade barbecue sauce
- Spinach and feta cheese in crispy phyllo dough
- Artichoke dip with tortilla chips
- Mushrooms filled with chorizo sausage 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, blue cheese and balsamic vinaigrette dressing

Sausalito Spinach:

Tossed with red onions, sliced strawberries, caramelized walnuts, blue cheese and poppy seed-raspberry dressing



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Classic Package

3 COURSE MENU *Plated*

ENTRÉE SELECTIONS (Choose one) Beef Chicken Fish Vegetarian

BEEF ENTRÉES (Choose one)

Strip Steak:

Chargrilled strip steak served with Cajun shrimp potato croquette, topped with grilled pineapple, spinach and blue cheese

Strip Steak:

Chargrilled strip steak topped with gorgonzola cheese, served with a garlic mash and balsamic demi-glace

Strip Steak:

Chargrilled strip steak served with a cheddar mash, green beans and herb demi-glace

Beef Tenderloin and Shrimp Kabobs:

Chargrilled beef tenderloin, shrimp and fresh vegetables served with a scallion mash, grilled asparagus and Béarnaise sauce

Bistro Steak:

Chargrilled bistro steak served with a bacon cheddar mash, green beans and port wine demi-glace

Bistro Steak:

Chargrilled bistro steak served with crispy crab potato cakes, asparagus and port wine demi-glace

Rib Eye:

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

CHICKEN ENTRÉES (Choose one)

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 verts

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 and grilled vegetables

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Classic Package

3 COURSE MENU

Plated

SEAFOOD ENTRÉES (Choose one)

Salmon:

Chargrilled 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:

Chargrilled 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:

Chargrilled 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:

Pan-seared 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

VEGETARIAN ENTRÉES (Choose one)

Eggplant Parmesan

Traditional preparation of pan-fried breaded eggplant, marinara sauce, and mozzarella cheese served with cheese ravioli and roasted seasonal vegetables.

Cheese Ravioli:

Served with grilled seasonal vegetables and a garlic butter sauce

Tofu:

Chef's tofu preparation served with quinoa rice and fresh seasonal vegetables (vegan friendly!)

Black Bean Ravioli:

local Ohio City Pasta black bean ravioli served with roasted seasonal vegetables and garlic olive oil sauce (vegan friendly!)

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**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 / 3pc
Bacon-wrapped Scallops*	6.50 / 2pc
Bacon-wrapped Artichoke Hearts with Gorgonzola	5.95 / 2pc
Brie Raspberry Phyllo	5.00 / 2pc
Mini Quiche Assortment*	5.50 / 3pc
Mushroom Stuffed with Chorizo Sausage	5.50 / 2pc
Mushroom Stuffed with Seafood	5.95 / 2pc
Melon-wrapped Prosciutto	5.95 / 2pc
Spanakopita	5.50 / 2pc
Vegetable Spring Rolls*	4.75 / 3pc
Wild Mushroom Purses*	5.75 / 2pc
Beef and Vegetable Kabobs*	5.95 / 2pc
Beef Deluxe Wellington	5.95 / 2pc
Buffalo Wings with Celery and Blue Cheese	5.00 / 3pc
Chicken Satay with Peanut Sauce	5.25 / 2pc
Artichoke Dip with Tortilla Chips	5.00 / 4oz
Grilled Chicken Quesadillas	4.50 / 3pc
Bruschetta Pomodoro (herbed olive oil, tomato and mozzarella)	3.50 / 2pc
Stuffed Artichoke Hearts (Alouette cheese and scallions)	4.25 / 2pc
Buffalo Chicken Dip	5.00 / 4oz

**COLD HORS
D'OEUVRES**

	PRICE (per person)
Canapé Assortment	4.50 / 3 pc
Guacamole and Salsa with Tortilla Chips	3.95 / 4 oz.
Vegetable Crudités	3.50 / 6 oz.
Antipasto Station	5.50 / 6 oz.
Fruit and Cheese Station	4.25 / 6 oz.
Deluxe Cheese Station	5.95 / 6 oz.
Shrimp Cocktail Bowl	6.25 / 3 pc
Vegetable Quesadilla	4.00 / 3 pc



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

À La Carte



CHEF'S CARVED SPECIALTIES

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

Oven-roasted Turkey Breast

Served with cranberry sauce and white gravy
(Serves 50 people)

\$250

Top Round of Beef

Served with horseradish sauce and au jus
(Serves 50 people)

\$300

Country Ham

Served with a honey cherry glaze
(Serves 50 people)

\$225

Whole Tenderloin of Beef

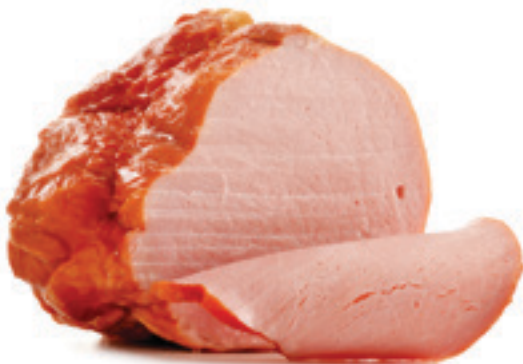
Served with horseradish sauce and au jus
(Serves 25 people)

\$250

Roast Pork Loin

Served with apricot marmalade
(Serves 25 people)

\$175



CHEESE STATION

served with assorted crackers (\$3 per person)

Whole Baked Brie Wrapped in Puff Pastry \$150 per wheel
(serves 50 guests)

Whole Smoked Salmon \$250 per salmon
(serves 50 guests)

PASTA STATION

(choice of two pastas and three sauces)

Pastas:

Tortellini, Cheese Ravioli, Penne Pasta, Bow Tie Pasta and Linguine

Sauces:

Marinara, Alfredo, Pesto, Bolognese and Sundried Tomato Sauce

Toppings:

Tomatoes, Herb Chicken, Shrimp, Basil, Caramelized Onion, Mushrooms, Mixed Peppers, Olives, Romano cheese

\$14.95 per person

FAJITA & 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

\$13.95 per person

RISOTTO STATION

Chianti Risotto, Pesto Risotto, White Wine-Parmesan Risotto

Toppings:

Smoked Chicken, Crabmeat, Shrimp, Prosciutto, Zucchini, Yellow Squash, Mushrooms, Tomatoes, Asparagus, Sweet Corn, Sweet Peas, Spinach and Roasted Garlic

\$14.95 per person

MASHED-POTINI BAR

Red-skin Mashed Potato, Garlic Mashed Potato and Yukon Sweet Mashed Potato served in a martini glass

Toppings:

Caramelized Onions, Scallions, Bacon, Sour Cream, Shredded Cheddar Cheese, Sweet Peas, Sundried Tomato, Shredded Fried Carrots, Butter and Gravy

\$11.95 per person



Dinner Buffet

One Entrée	\$35.00 per person	Includes Chef Salad with Two Choices of Dressing, Rolls and Butter
Two Entrées	\$43.00 per person	
Three Entrées	\$50.00 per person + 20% service charge + 8% tax	

Includes

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

CHICKEN ENTRÉES

- Lemon Garlic Chicken
- Chicken Cordon Bleu (stuffed with prosciutto, spinach and Swiss cheese served with a roasted garlic cream sauce)
- Chicken Piccata
- Chicken Parmesan
- Chicken Marsala
- Rosemary Peppercorn Chicken
- Apricot Chicken
- Fried (or) Barbeque Chicken
- Chipotle Barbeque Chicken
- Herb Chicken Lasagna
- Cilantro Lime Chicken
- Lemon Grass Chicken
- Chicken Roulade (stuffed with spinach, roasted red pepper and feta cheese)
- Chicken Pesto Cream

PORK ENTRÉES

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

FISH ENTRÉES

- Herb Crusted Salmon
- Blackened Tilapia
- Panko Crusted Cod
- Fried (or) Baked Ocean Perch
- Cilantro Mango Mahi Mahi

BEEF ENTRÉES

- Peppercorn Crusted Sirloin
- Strip Loin with Horseradish Cream and Au Jus
- Top Round with Garlic Butter Spread
- Prime Rib
- Beef Lasagna
- Beef Short Ribs
- Pepper Steak
- Teriyaki (or) Mango Beef Tips
- Italian Meat balls with Marinara Sauce
- Country Fried Steak

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For more details, please contact: **216.322.9054** or visit us at: grandballroomevents.com

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Dinner Buffet

VEGETABLE SELECTIONS

(Choose one)

Herbed Steamed (or) Grilled Seasonal Vegetables
California Blend (cauliflower, broccoli and carrots)
Glazed Baby Carrots
Cream of Corn
Seasonal Root Vegetable (parsnip, turnips, beets, etc)
Grilled Bok Choy
Roasted Fennel
Fresh Broccoli
Green Beans Almandine
Asparagus Hollandaise
Tomato Ratatouille
Roasted Brussel Sprouts

STARCH SELECTIONS

(Choose one)

Herb Roasted Red Skins
Fingerling Potato
Wild and Long Grain Rice
Mexican Rice
Basmati Rice
Saffron Rice with Tomatoes
Couscous
Mashed Potatoes (plain or garlic)
Cheddar Mash (bacon)
Scalloped Potatoes
Sweet Potato Hash with Candied Pecans
Sage Polenta



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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 and Hot Teas (Assorted Flavors). Served with half & half, sugar and Sweet'N Low
\$2 per person

COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Bottled Water
\$1.50 per person

FRUIT PUNCH FOUNTAIN

\$2 per person

For more details, please contact: **216.322.9054** or visit us at: grandballroomevents.com

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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