SAUSALITO
Catering

Cleveland

Ariel International & Pearl Center

IN-HOUSE CATERING PACKAGE

1163 East 40th St • Cleveland OH 44114 • 4175 Pearl Rd • Cleveland 44109

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.*

In-House Package

3 COURSE MENU

Plated

Includes

- Chinaware
- Cake Cutting/Service
- Coffee Station
- Flatware
- Water Glasses
- Set Up/Break Down and Service

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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*+ $500 Off-Site Kitchen Set Up Fee

In-House 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

Braised Short Ribs:
Braised beef short ribs cooked with a house made coffee barbecue sauce, served with cheddar mash and green beans

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

Chicken Cordon Bleu:
Pan-seared chicken breast stuffed with swiss cheese and ham, served with mashed potatoes and wilted spinach and a white wine creme sauce

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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!)

HORS D'OEUVRES SELECTIONS
(minimum 30 portions)
+20% service charge

À La Carte

HOT HORS D'OEUVRES	PRICE (per person)
Sweetwater's Bacon-wrapped Shrimp and Horseradish	5.50 / 2pc
Sweetwater Mini Crab Cakes	5.00 / 2pc
Coconut Shrimp	5.00 / 3pc
Bacon-wrapped Scallops*	5.50 / 2pc
Bacon-wrapped Artichoke Hearts with Gorgonzola	4.95 / 2pc
Brie Raspberry Phyllo	4.75 / 2pc
Mini Quiche Assortment*	4.50 / 3pc
Mushroom Stuffed with Chorizo Sausage	4.50 / 2pc
Mushroom Stuffed with Seafood	4.95 / 2pc
Melon-wrapped Prosciutto	4.95 / 2pc
Spanakopita	4.50 / 2pc
Vegetable Spring Rolls*	4.75 / 3pc
Wild Mushroom Purses*	4.75 / 2pc
Beef and Vegetable Kabobs*	4.95 / 2pc
Beef Deluxe Wellington	4.95 / 2pc
Buffalo Wings with Celery and Blue Cheese	3.50 / 5pc
Chicken Satay with Peanut Sauce	4.25 / 4pc
Artichoke Dip with Tortilla Chips	3.50 / 6oz
Grilled Chicken Quesadillas	3.50 / 3pc
Bruschetta Pomodoro (herbed olive oil, tomato and mozzarella)	2.50 / 2pc
Stuffed Artichoke Hearts (Alouette cheese and scallions)	3.25 / 2pc

COLD HORS D'OEUVRES	PRICE (per person)
Canapé Assortment	3.50 / 3 pc
Guacamole and Salsa with Tortilla Chips	2.95 / 4 oz.
Vegetable Crudités	2.50 / 6 oz.
Antipasto Station	4.50 / 6 oz.
Fruit and Cheese Station	3.25 / 6 oz.
Deluxe Cheese Station	4.95 / 6 oz.
Shrimp Cocktail Bowl	5.25 / 3 piece

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

À La Carte

ACTION STATIONS

(+ $75 for Chef Attendant per station)

CHEF'S CARVED SPECIALTIES

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

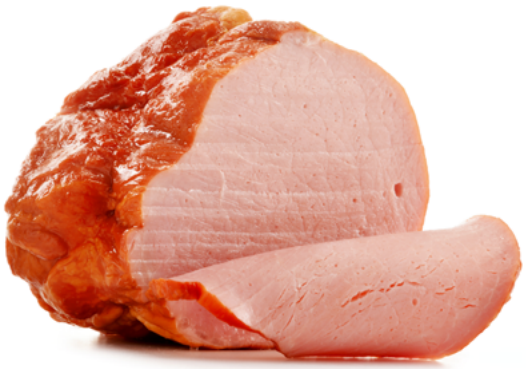
Oven-roasted Turkey Breast
Served with cranberry sauce and white gravy
(Serves 50 people)
$200

Top Round of Beef
Served with horseradish sauce and au jus
(Serves 50 people)
$250

Country Ham
Served with a honey cherry glaze
(Serves 50 people)
$175

Whole Tenderloin of Beef
Served with horseradish sauce and au jus
(Serves 25 people)
$200

Roast Pork Loin
Served with apricot marmalade
(Serves 25 people)
$150



CHEESE STATION

served with assorted crackers ($3 per person)

Whole Baked Brie Wrapped in Puff Pastry (serves 50 guests)	$125 per wheel
Whole Smoked Salmon (serves 50 guests)	$220 per salmon

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

$12.95 per person

FAJITA & TACO BAR

Hard and Soft Tortillas, Grilled Chicken, Seasoned Ground Beef, Sautéed Onions, Bell Peppers, Shredded Lettuce, Diced Tomatoes, Jalapenõs, Black Olives, Black Beans, Shredded Cheddar Cheese, Sour Cream and Homemade Salsa

$11.95 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

$12.95 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

$10.95 per person

Dinner Buffet

One Entrée	Two Entrées	Three Entrées	Four Entrées
$21 / person	$27 / person	$33 / person	$39 / person

+ 20% service charge & $500 Delivery/Set up Fee

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

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

FISH ENTRÉES

Herb Crusted Salmon

Blackened Tilapia

Panko Crusted Cod

Fried (or) Baked Ocean Perch

Cilantro Mango Mahi Mahi

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

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

SIDE DISH SELECTION
(Choose one)

Vegetables

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

Starches

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

Sausalito Catering & Ariel International

a match made in heaven!

SAUSALITO Catering

2015 PICK the knot best of weddings

2016 PICK the knot best of weddings

2017 PICK the knot best of weddings

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2017

2018 PICK the knot best of weddings

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