



Santo Suossos
PIZZA • PASTA • VINO

Private Dining Rates & Menu

Dinner Buffet Package

5pm - Close

Two entrees & One side dish

\$22.95 per person

Add a Third entrée \$4.95 per person

Add a Side \$2.95 per person

Kids 10 & under 12.95 per person

Lunch Buffet Package

Monday-Friday

11am - 4pm

One entree & One side dish

\$15.95 per person

Saturday & Sunday Lunch Buffet \$18.95 per person

11am - 4pm

Add a Second entrée \$3.95 per person

Add a Side \$2.95 per person

Kids 10 & under 12.95 per person

All Buffet Packages Include

Garden Salad * Fresh Italian Bread & Butter * Soft drinks * Coffee or Tea

Entrees

Chicken George

Flour dusted chicken cutlets sautéed with mushrooms & onions in a savory butter sauce

Chicken Mediterranean

Chicken cutlets sautéed with roasted red peppers, artichoke hearts and spinach, finished with white wine, butter, & chicken stock

Chicken Marsala

Flour dusted chicken cutlets sautéed with mushrooms and onions in a sweet marsala wine sauce

Chicken, Veal, or Eggplant Parmesan

Hand breaded & topped with melted provolone cheese & tomato sauce

Roast Beef

Slow roasted beef sliced thin and smothered in our seasoned au jus

Rigatoni with Vodka Sauce

Crumbled Italian sausage sautéed with crushed red pepper, garlic & oil, flamed with vodka, & finished with cream, our tomato sauce & Pecorino Romano cheese

Lasagna

An Italian classic piled high & topped with melted provolone cheese & our homemade sauce

Stuffed Shells

Large pasta shells generously stuffed with a savory blend of Ricotta & Pecorino Romano cheese, topped with melted provolone & our homemade sauce

Ravioli

Your choice of meat, cheese or a combination topped with our homemade sauce

Sausage & Peppers

Italian sausage sautéed in garlic, olive oil, red & green peppers, and a touch of marinara sauce

Penne Alfredo with Chicken

Penne pasta tossed with homemade alfredo sauce and grilled chicken

Side Dishes

Italian Broccoli

Fresh Green Beans

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Rigatoni with tomato sauce

Appetizers

\$3.00 per person per choice

Calamari

Lightly fried & served with marinara sauce or sautéed with garlic, olive oil, sweet red peppers, sundried tomatoes, spinach and black olives

Stuffed Banana Peppers

Fresh banana peppers stuffed with Italian sausage, and topped with melted provolone cheese and our marinara sauce

Fried Cheese Triangles

Hand breaded & fried provolone cheese served with marinara sauce

Bruschetta

Toasted Focaccia bread topped with diced Roma tomatoes, basil, garlic, olive oil, melted mozzarella and provolone cheese and served with marinara sauce

Stuffed Mushrooms

Baked button mushroom caps stuffed with seasoned cream cheese and crumbled bacon

Breaded Wings

Spicy breaded chicken wings fried to a golden brown

Desserts

\$3.95 per person

Dessert platters include assorted mini cakes and brownies

Menu is due 2 weeks prior the event

Final count is due 3 days prior the event

You can add to the final count up to the day of the event

Room Charges

Monday - Thursday Nights	\$100
Friday - Sunday Nights	\$150
Saturday - Sunday Afternoon	\$75

Additional Information

*Sales Tax & 20% gratuity will be added to all food & drink charges.

*Cash bar or open bar is available. For open bar you may purchase beer, liquor, wine, and soft drinks by the drink.

*Linen tablecloths are available for \$8.00 per table.

*Audio & Visual equipment rental available upon request.

This is a basic outline of our offerings for our private dining room. We are, as always, willing and able to customize your experience based on your needs

Seating is available for up to 70 people

Prices are subject to change

www.santosuossos.com

330-764-9888

*For Parties of 12 to 20 people, lunch or dinner,

Pick Your Parmesan

Hand breaded chicken cutlet, veal cutlet, or eggplant topped with melted provolone cheese served with a side of rigatoni and tomato sauce

Chicken George

Flour dusted chicken cutlets sautéed with mushrooms, onions, and garlic in a savory brown butter sauce with our house potato and green beans

Rigatoni Vodka

Crumbled Italian sausage sautéed with crushed red pepper, garlic and oil, flamed with vodka, and finished with cream, our tomato sauce, and pecorino Romano cheese

Lasagna

An Italian classic piled high with seasoned meat, ricotta and parmesan cheese baked and topped with melted provolone cheese and our home-made sauce

Penne Alfredo

Penne Pasta topped with our homemade Alfredo sauce. Add shrimp, chicken, broccoli, shrimp & broccoli, or chicken & broccoli

Grilled Salmon

Fresh Salmon filet grilled to perfection and served with house potato and green beans

Entrees include choice of fresh garden salad or cup of homemade soup

Limited Lunch Menu available upon request