

Limited Menu

For parties of 12 ~ 20 people

Pick Your Parmesan

Hand breaded *Chicken, Veal, or Eggplant* and topped with melted provolone cheese and our tomato sauce.

Served with a side of rigatoni

Chicken George

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

Rigatoni Vodka

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

Lasagna

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

Penna Alfredo

Penna 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 our house potato and green beans

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

** Prices are subject to change **

Room Charges

Monday–Thursday Nights \$100

Friday–Sunday Nights \$150

Saturday– Sunday Afternoon \$75

Additional

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

*Cash bar or Open bar available.
For open bar you may purchase beer, liquor, & wine. Soft drinks are included with buffet.

*Linen tablecloths are available for \$10 per table

*Audio & Visual equipment rental available upon request

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

Seating is available for up to 75 people

www.santosuosso.com

330-764-9888

Private Dining Menu



 **Santo Suossos**
PIZZA • PASTA • VINO

330-764-9888

3725 Medina Rd

Medina, Ohio 44256

www.santosuosso.com

Buffet Package

Dinner Buffet Package

5pm - Close

Two entrees & One side Dish

\$24.95 per person

Add extra entrée \$4.95 per person

Add extra side \$2.95 per person

Lunch Buffet Package

11am - 4pm

One entrees & One side Dish

\$18.95 per person

Add extra entrée \$3.95 per person

Add extra side \$2.95 per person

All Buffet Packages Include:

Garden Salad * Fresh Italian Bread & Butter *

Soft Drinks * Coffee or Tea

Menu is due 2 Weeks prior to the event

Final count is due 3 days prior to the event

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

Appetizers

\$3.00 per person per choice

Calamari

Lightly fried & served with marinara sauce

Stuffed Banana Peppers

Fresh banana peppers stuffed with Italian sausage, and topped with melted provolone cheese and 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 & provolone cheese

Breaded Wings

Spicy breaded chicken wings fried

Sides & Desserts

Sides:

Italian Broccoli, Fresh Green Beans, Roasted Red Skin Potatoes, Garlic Mash Potatoes, Rigatoni with tomato sauce

Desserts:

3.95 per person

Dessert platters include assorted mini cakes & brownies

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 and chicken stock

Chicken Marsala

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

Chicken, Veal, or Eggplant Parmesan

Hand breaded and topped with melted provolone cheese & tomato sauce

Rigatoni with Vodka Sauce

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

Lasagna

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

Stuffed Shells

Large pasta shells stuffed with a savory blend of Ricotta & 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