

## Limited Menu

For parties of 10 ~ 15 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

### Fettuccini Alfredo

Fettuccini 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 \$125

Friday-Saturday Afternoon \$125

Friday-Saturday Night \$175

## 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 what we offer for our private dining room. We are willing and able to customize your experience based on your needs

\*Seating is available for up to 65 people\*

[www.santosuosos.com](http://www.santosuosos.com)

330-764-9888

## Private Dining Menu



 **Santo Suossos**  
PIZZA • PASTA • VINO

330-764-9888

3725 Medina Rd

Medina, Ohio 44256

[www.santosuosos.com](http://www.santosuosos.com)

## Buffet Package

### Dinner Buffet Package

4pm - Close

Two entrees & One side Dish

\$29 per person

Add extra entrée \$5.95 per person

Add extra side \$4.95 per person

### Lunch Buffet Package

11am - 4pm

One entrees & One side Dish

\$22 per person

Add extra entrée \$4.95 per person

Add extra side \$3.95 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

\$3.50 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

## Sides & Desserts

### Sides:

Italian Broccoli, Fresh Green Beans,  
Roasted Red Skin Potatoes, or  
Rigatoni with our house tomato sauce

### Desserts:

3.95 per person

Dessert platter of brownies

## Entrees

### Chicken George

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

### 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