

Sarasota Catering Company

Display Menu

MEAT

Antipasto Tray

Traditional favorites such as Capicola, Pepperoni, Salami, Provolone, Green Onion, Mozzarella, Tomatoes, Black Olives, Marinated Artichokes and Pepperoncini
\$4.75 per person

With artisan breads - \$5.75 per person

Marinated Flank Steak

Flank Steak Marinated in Grapefruit Juice, Soy, Cilantro and Olive Oil or Orange Juice, Beer and Honey
Sliced and Served with Horseradish Sauce and Silver Dollar Rolls
\$7.50 per person

Beef Tenderloin

Marinated and cooked to medium rare and served with Pear Horseradish Sauce and Rolls \$12.50 per person

Buffalo Wings

In Mild, Hot, Sweet Chili Sauce, or Teriyaki
\$29 for 30 pieces
\$54 for 60 pieces
\$83 for 90 pieces

Mediterranean Roulade

Chicken, Sundried Tomatoes, Spinach and Feta with Creamy Italian Dipping Sauce
\$37 serves 15 - 20

Italian Roulade

Chicken, Capicola, Salami, Provolone and Basil with Creamy Italian Dipping Sauce
\$37 serves 15 - 20

Pork Tenderloin Roulade

Filled with Goat Cheese and Raspberry Dijon Glaze \$57 Serves 15 - 20

Chicken Liver Pate

Decorated Pate Loaf Served with Cornichons, Chopped Eggs and Assorted Crackers
Small \$37 Large \$60

Satay Trio Display

Marinated Skirt Steak Satay with Chimichurri Sauce, Chicken Satay with Spicy Peanut Sauce, Pork Satay with Apricot Ginger Sauce 45 pieces \$47

SEAFOOD

Shrimp Cocktail

Jumbo shrimp seasoned and served on a bed of Lettuce, complete with Cocktail Sauce and Lemon Slices
\$78 serves 10 - 15
\$140 serves 20 - 25
\$190 serves 25 - 30

Shrimp Topiary - add \$25 on Large Size Only

Individual Shrimp Cocktail

4 Jumbo Shrimp with Cocktail Sauce and Lemon Wedges Garnished with Lettuce
\$7.50

Smoked Salmon

Served with Egg Whites, Yolks, Capers, Red Onion, Cream Cheese and Dark Breads
\$7.50 per person

Poached Salmon

Decorated with Cucumber and Lemon Slices and served with Dill Dip, Horseradish Sauce or glazed with Sweet Chili Sauce and served with Crackers
\$100 serves 25 - 30

Gravlax

Salmon cured with Salt, Sugar, Herbs, and your choice of Gin or Lemon Vodka. Served with Rye, Black Bread and Cold Mustard Sauce *Requires 3 Days Notice*
\$100 serves 15 - 20

Smoked Salmon Mousse Display

Smoked Salmon Mousse shaped into a fish and garnished with Red and Black Caviar, Fresh Dill, Capers and Diced Red Onion served with Pumpnickel Rye and Crackers
\$40

Seared Ahi Tuna Display

with Sesame Seeds, Wasabi, Soy Sauce and Ginger. Chop Sticks included. About 24 pieces \$48

Ahi Tuna Sashimi Display

Wasabi, Soy Sauce and Ginger. Chop sticks included About 24 pieces. \$48

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VEGETABLE

Asparagus

Wrapped with Ham and garnished with Lemon Slices and Grape Tomatoes

\$3.25 per person

With Prosciutto - \$4.00 per person

With Prosciutto and Goat Cheese \$4.25 pp

Seasonal Crudité

Seasonal Selection of Fresh Vegetables with Spinach Herb Dip \$3.50 per person

Mushroom Trio

Stuffed with Leek, Fennel and Goat Cheese, Polenta, Sausage, and Artichoke Spinach Dip

\$29 for 30 pieces

\$54 for 60 pieces

\$83 for 90 pieces

Cherry Tomato Trio

Assortment filled with White Bean Puree, Grilled Shrimp and Corn, Mixed Olive Salad, and Roquefort and Watercress

\$28 for 30 pieces

\$52 for 60 pieces

\$80 for 90 pieces

Roasted Vegetable Terrine

Eggplant, Zucchini, Red and Yellow Bell Peppers served with Tahini Yogurt Sauce and Crackers

\$38 serves 10 – 15

\$60 serves 20 – 30

Middle Eastern Sampler

With Hummus, Olives, Tabbouleh, Raisin Couscous, Feta, Red Peppers and grilled Pita Bread

\$4.75 per person

Bruschetta Trio

Olive and Caper Tapenade, White Cannelloni Bean, and Tomato, Basil and Mozzarella served on Crostini

\$26 serves 15 – 20

Grilled Vegetables

Seasonal selection of Grilled Vegetables with Chef Lance's Sweet Red Pepper Oil

\$3.75 per person

Hummus Trio

Traditional, Roasted Red Pepper and Black Bean Hummus with Pita Points, and Vegetables

\$29 Serves 15 - 20

FRUIT AND CHEESE

Cheese Display

With seasonal Fruits and Berries accompanied by an assortment of Crackers and Baguettes

\$3.75 per person Domestic

\$4.50 per person Mixed

\$6.50 per person Imported

Fruit Display

Seasonal Fruit which may include Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, and Kiwi with Honey Yogurt or Grand Marnier Cream

\$3.75 per person

Fruit Skewers and Chocolate

With Warm Orange Chocolate Sauce for dipping \$1.50 each Minimum 3 dozen

Brie En Croute

Wheel of Brie wrapped in Puff Pastry and your choice of Fillings: Pear Honey, Raspberry and Almonds, Sautéed Mushroom. Accompanied by an assortment of Crackers

\$50 serves 15 - 20

Wheel of Brie

Covered with Pecan or Walnuts in a Caramelized Glaze, Apricot, Strawberry or Raspberry Preserves. Accompanied by an assortment of Crackers

\$50 serves 15 – 20

Ultimate Wine and Cheese

A wheel of Stilton Cheese mixed with Port Wine and served with Crackers and Grapes

\$4.00 per person - Minimum of 25

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SALSAS, DIPS AND SPREADS

Serves 15 - 20

Black Bean Salsa

With Blue Tortilla Chips
\$29

Blue Cheese and Caramelized Shallot Dip

with Crackers and Crostini \$29

Buffalo Chicken Dip

With Carrots, Celery and Blue Tortilla Chips
\$29

Chili Con Queso Dip

Sausage, Cheese, Chilies and Tomatoes
served with Tortilla Chips \$29

Crab Dip

In a bread bowl with Herb Crostini and
Assorted Crackers \$48

Herbed Goat Cheese with Crackers and
assorted Artisan Breads \$29

Horseradish Cheddar Dip with Buttered
Crostini \$29

Hot Artichoke and Parmesan Dip

With Herb Crostini \$29

Port and Pecan Spread with Crackers and
Crostini \$29

Spinach Artichoke Dip

Served in a Bread Bowl with assorted Breads
and Vegetables for dipping \$29

Sundried Tomato and Goat Cheese Spread

with assorted Artisan Breads \$29

Tropical Fruit Salsa

With assorted Cinnamon Sugar Tortilla Chips
\$29

MISCELLANEOUS

Deviled Eggs

*Minimum order two dozen of any kind
Traditional, Bleu Cheese and Bacon,
Pimento Cheese or Wasabi \$12