

# Sarasota Catering Company

## Holiday Menu 2017

One Pound or Pint serves and average of 3 - 4  
 lb = Pound \* pp = Per Person \* pt = Pint \* qt = Quart



### MAIN DISHES

- Roasted Whole Turkey** \$40  
(average weight 12 lbs) serves 6 - 8
- Roasted Turkey Breast Bone-In** \$55  
(average weight 12 lbs) serves 10 - 12
- Bone-in Ham** \$75  
(average weight 16 lbs) serves 18 - 20
- Center Cut Pork Loin Roast** \$42  
With Spicy Soy Marinade or Pomegranate and Orange Glaze with Fruit Stuffing  
(average weight 5½ lbs) serves 8 - 10
- Standing Rib Roast** \$225  
Sausage Stuffing and Au Jus  
(average weight 15 lbs) serves 10 - 14
- Roast Beef with Mushroom Demi-Glace** \$89  
(average weight 7 lbs) serves 12 - 14

- Lamb Top Round** \$45  
With Herbs d'Provence and Veal Demi-Glace  
(average weight 1¾ lbs) serves 3 - 4
- Crown Roast of Pork** \$85  
With Wild Rice Stuffing  
(average weight 6 lbs) serves 6 - 8
- Crown Roast of Lamb with Wild Rice Stuffing.**  
(average weight 24 oz per rack)  
2 Racks - serves 3 - 4 \$72  
3 Racks - serves 5 - 6 \$108

- Prime Rib** \$75  
With Au Jus and Horseradish Sauce  
(average weight 4 lbs) serves 6 - 8
- Herb Roasted Chicken** \$12  
(average weight 3 lbs) serves 3 - 4
- Beef Tenderloin** \$30 /lb  
Marinated Beef Tenderloin with Horseradish Sauce and Cooked to Medium Rare (average weight 3½ lbs)
- Seafood Lasagna** \$104  
With Crab, Shrimp, Scallops, and Fish in a Creamy Alfredo Sauce. serves 12 - 14

### COMPLETE HOLIDAY DINNERS

- Dinner for 6-8** \$125  
Roasted Whole Turkey (average weight 12 lbs)  
Sage or Cornbread Stuffing 3 lbs  
Turkey Gravy 1.5 qt  
Creamy Mashed Potatoes 4 lbs  
Green Beans 3 lbs  
Cranberry-Orange Relish 1 pt  
Apple or Pumpkin Pie 1
- Dinner for 10-12** \$175  
Roasted Whole Turkey (average weight 22 lbs)  
Sage or Cornbread Stuffing 4 lbs  
Turkey Gravy 2 qt  
Creamy Mashed Potatoes 5 lbs  
Green Beans 4 lbs  
Cranberry-Orange Relish 1 qt  
Apple or Pumpkin Pie 2

- Smoked Salmon Platter** \$60  
With Egg Whites, Yolks, Capers, Red Onion, Dill Cream Cheese and Dark Bread. serves 10
- Poached Salmon** \$95  
Whole Filet of Salmon with Horseradish, Dill or Sweet Chili Sauce



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### SIDE ITEMS

<b>Green Beans</b> <i>With Garlic and Bread Crumbs With Tomato With Almandine</i>	<b>\$7 /lb</b>
<b>Green Bean and Mushroom Casserole</b>	<b>\$7.25 /lb</b>
<b>Baby Carrots</b> <i>With Orange Glaze With Brown Sugar and Butter</i>	<b>\$4.75 /lb</b>
<b>Roasted Winter Vegetables</b> <i>Rutabaga, Parsnip, Carrots, Sweet Potato, and Onion</i>	<b>\$7.25 /lb</b>
<b>Small Red Potatoes With Parsley</b>	<b>\$4.75 /lb</b>
<b>Creamy Mashed Potatoes</b>	<b>\$4.75 /lb</b>
<b>Glazed Sweet Potatoes</b>	<b>\$5.25 /lb</b>
<b>Baked Mashed Sweet Potatoes</b> <i>With Bourbon, Brown Sugar, Butter, and Walnuts</i>	<b>\$5.25 /lb</b>
<b>Creamed Spinach Soufflé</b>	<b>\$7.25 /lb</b>
<b>Corn Casserole</b> <i>With Red Peppers and Applewood Smoked Bacon</i>	<b>\$7.25 /lb</b>
<b>Brussel Sprout Hash</b>	<b>\$7.25 /lb</b>
<b>Squash Gratin</b> <i>With Butternut Squash, Gruyere Cheese, and Cream</i>	<b>\$8.25 /lb</b>
<b>Red Cabbage</b> <i>With Apple and Applewood Smoked Bacon</i>	<b>\$6.75 /lb</b>
<b>Wild Rice With Mushroom and Pecans</b>	<b>\$4.75 /lb</b>
<b>Sage or Cornbread Stuffing</b>	<b>\$5.25 /lb</b>

<b>Cranberry-Orange Relish</b>	<b>\$4.75 /pt</b>
<b>Turkey Gravy</b> with or without Giblets	<b>\$5.75 /pt</b>
<b>Mixed Green Salad</b> <i>With Grape Tomatoes, Onions, Shredded Carrots, and Pecans - Choice of Dressings</i>	<b>\$4.50 /pp</b>
<b>Shrimp Cocktail Display</b> <i>Jumbo shrimp seasoned and served on a bed of lettuce, complete with cocktail sauce and lemon slices</i>	
	<b>serves 10 - 15 \$78</b>
	<b>serves 20 - 25 \$138</b>
	<b>serves 30 - 35 \$190</b>



### DESSERTS

<b>Pumpkin Mascarpone Mousse</b> <i>(serves 3)</i>	<b>\$12</b>
<b>Pecan Pie</b> <i>(serves 6 - 8)</i>	<b>\$18</b>
<b>Strawberry Pie</b> <i>(serves 8 - 10)</i>	<b>\$16</b>
<b>Pumpkin Pie</b> <i>(serves 6 - 8)</i>	<b>\$12</b>
<b>Apple Pie</b> <i>(serves 6 - 8)</i>	<b>\$12</b>
<b>Bread Pudding with Whiskey Sauce</b> <i>(serves 10 - 12)</i>	<b>\$36</b>
<b>Mixed Berry Fruit Cobbler</b> <i>(serves 10 - 12)</i>	<b>\$36</b>
<b>Double Diablo Chocolate Cake</b> <i>(serves 10)</i>	<b>\$36</b>
<b>English Trifle</b> <i>Raspberries, Vanilla Custard, Pound Cake and Amaretto (serves 12)</i>	<b>\$38</b>
<b>Two Chocolate Lace Tart</b> <i>Dark and White Chocolate in Pâte Brisée (serves 10)</i>	<b>\$18</b>
<b>Chef Lance's Cheesecake</b> <i>(serves 10)</i>	<b>\$30</b>
<b>Strawberry Custard Tart</b> <i>with Red Current Glaze (serves 10)</i>	<b>\$18</b>