

Sarasota Catering Company

Holiday Menu 2018

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



MAIN DISHES

Roasted Whole Turkey	
average weight 12 lbs serves 6 - 8	\$40
average weight 22 lbs serves 10 - 12	\$60
Roasted Turkey Breast Bone-In	\$65
(average weight 18 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 1¼ 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	\$15
(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	\$130
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	\$180
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	\$75
With Egg Whites, Yolks, Capers, Red Onion, Dill Cream Cheese and Dark Bread.	
serves 10	
Poached Salmon	\$100
Whole Filet of Salmon with Horseradish, Dill or Sweet Chili Sauce	
serves 25 - 30	



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SIDE ITEMS

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

Cranberry-Orange Relish	\$4.75 /pt
Turkey Gravy with or without Giblets	\$5.75 /pt
Mixed Green Salad <i>With Grape Tomatoes, Onions, Shredded Carrots, and Pecans - Choice of Dressings</i>	\$4.50 /pp
Shrimp Cocktail Display <i>Jumbo shrimp seasoned and served on a bed of lettuce, complete with cocktail sauce and lemon slices.</i>	
2.5 lbs serves 10 – 15	\$78
5 lbs serves 20 – 25	\$140
7.5 lbs serves 30 – 35	\$190



DESSERTS

Pumpkin Mascarpone Mousse <i>(serves 3)</i>	\$12
Pecan Pie <i>(serves 6 - 8)</i>	\$18
Strawberry Pie <i>(serves 8 - 10)</i>	\$16
Custard Pie <i>(serves 6-8)</i>	\$13
Pumpkin Pie <i>(serves 6 – 8)</i>	\$13
Apple Pie <i>(serves 6 - 8)</i>	\$13
Bread Pudding with Whiskey Sauce <i>(serves 10 - 12)</i>	\$38
Mixed Berry Fruit Cobbler <i>(serves 10 - 12)</i>	\$36
Double Diablo Chocolate Cake <i>(serves 10)</i>	\$38
English Trifle <i>Raspberries, Vanilla Custard, Pound Cake and Amaretto</i> <i>(serves 12)</i>	\$40
Two Chocolate Lace Tart <i>Dark and White Chocolate in Pâte Brisée</i> <i>(serves 10)</i>	\$18
Chef Lance's Cheesecake <i>(serves 10)</i>	\$30
Strawberry Custard Tart <i>with Red Current Glaze</i> <i>(serves 10)</i>	\$19