

# Sarasota Catering Company

## Hors d'oeuvre Packages

(Minimum 35 guests)

**Silver Package \$6.50 pp**

*Section I:* 1 choice

*Section II:* 3 choices

**Gold Package \$9.50 pp**

*Section I:* 1 choice

*Section II:* 5 choices

**Platinum Package \$12.75 pp**

*Section I:* 2 choices

*Section II:* 6 choices

### Section I

#### Assorted Cocktail Sandwiches (3 choices)

Roasted Beef with Pear Horseradish Sauce,  
Roasted Turkey Breast with Cranberry Mayo,  
Baked Ham with Sweet Mustard, Chicken  
Salad, Tarragon Chicken Salad, Tuna Salad,  
Cuban, Maple Glazed Pork Tenderloin with Red  
Onion Apple Compote all sandwiches listed  
above served on Wheat, White or Pumpernickel  
Silver Dollar Rolls, or Roasted Vegetable with  
Goat Cheese Spread on Artisan Bread

#### Assorted Cocktail Wraps (3 choices)

Roasted Beef with Pear Horseradish Sauce  
Roasted Turkey Breast with Cranberry Mayo  
Baked Ham with Sweet Mustard, Italian with  
Capicola, Provolone, Sweet Basil and Salami,  
Chicken Salad, Tarragon Chicken Salad,  
Tuna Salad, Roasted Vegetable with Goat  
Cheese, On Wheat, Tomato Basil or Spinach  
Wraps

**Coconut Crusted Shrimp** with Apricot Ginger  
Sauce

**Domestic Cheese Display** Chef's selection of  
Cheddar, Gouda, Fontina, Blue Cheese,  
Gorgonzola, Brie or Gruyere Cheeses with  
Seasonal Fruits and Berries, Accompanied by  
Seasoned and Plain Crackers and Baguettes

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

**Grilled Scallop** with Coconut Curry Sauce in an  
Asian Spoon

**Grouper Bites** with Creole Remoulade

**Jerk Chicken Skewer** Marinated Chicken with  
Mango Chutney

**Lasagna Bolognese or Vegetarian Lasagna** in a  
Baby Bella Mushroom Cap

**Mini Candied BLT** Candied Applewood Smoked  
Bacon with Romaine Lettuce, Roma Tomato on  
Toasted Bread

**Mini French Dip** – Shaved Beef in a Miniature  
Roll with Au Jus

**Mini Philly Cheese Steak** - Shaved Beef with  
Onions, Green Peppers, Mushrooms and  
Mozzarella Cheese

**Mini Reuben Sandwich** – Corned Beef,  
Sauerkraut, Thousand Island Dressing on  
Cocktail Rye

**Mini Crab Cakes** served with a Creole  
Remoulade Sauce

**Roasted Duck** Quesadillas served with  
Strawberry Cilantro Salsa

**Salmon Pinwheels** with Herbed Cream Cheese

**Salmon and Tuna Sushi Rolls** with Cream  
Cheese and Avocado

**Sambuca Marinated Shrimp** with Olive Oil and  
Rosemary Wrapped in Prosciutto

**Shrimp** with Pineapple and Red Curry Sauce

**Shrimp Bruschetta** on Crostini or a Rice Cracker  
Tomato, Basil, Mozzarella Cheese and Olive Oil  
on a Rice Cracker with a Shrimp Curl

**Shrimp Shooters** Jumbo Shrimp In a Citrus Salsa,  
Spicy Tomato Salsa or Traditional Cocktail  
Sauce with a Lemon Wedge in a Shot Glass

**Smoked Salmon Mousse** on Pumpernickel  
Crisps topped with Dill, Red and Black Caviar

**Stuffed Mushrooms** with Cheddar Cheese  
Bacon and Green Onion OR with Gruyere  
Cheese, Wild Mushrooms, and Herb Salad

**Tuna Tartar** Sushi Grade Tuna with Soy, Lime,  
Coconut and Ginger with Seaweed Salad on a  
Rice Cracker

**Vegetable Shooters** Julienned Vegetables  
served in a with Ranch, Hummus or Spinach  
Artichoke Dip in a cup

# Sarasota Catering Company

## Hors d'oeuvre Packages

(Minimum 35 guests)

### Section II

**Asian Noodles** with Sweet Chili Sauce and Green Onions served in a Japanese Spoon

**Artichokes with Chicken Breast** Marinated Chicken Breast with a Sherry Dijon Sauce Served in an Artichoke Bottom

**Assorted Mini Quiche (3 choices)** Lorraine, Grilled Vegetable, Spinach, Spinach and Bacon, Spinach and Feta, Bacon and Leek, Ham and Caramelized Onion, and Wild Mushroom

**Avocado Bruschetta** Avocado Spread on a Crostini and topped with Avocado Slices and a Tomato

**Beef and Brie** on a Buttered Crostini

**Beef Tenderloin and Arugula Pesto** on Herbed Crostini

**Brie with Pear Honey and Almonds** in a Phyllo Cup

**Bruschetta** Crostini rubbed with Garlic and Olive Oil, lightly toasted and topped with Plum Tomatoes and Basil

**Caprese Skewers** Grape Tomato, Mozzarella and Basil with Balsamic Vinegar and Olive Oil

**Caramelized Onion, Figs and Blue Cheese** in a Phyllo Cup

**Cheese Crisps-Assorted** Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper

**Chicken Satay** with Chinese Five Spice and Spicy Peanut Sauce.

**Chicken Tikka** Chicken marinated in yogurt and spices with Tomato Cream Sauce

**Coconut Crusted Chicken** with Apricot Ginger Sauce

**Crispy Vegetable Egg Rolls** served with Sweet and Sour Dipping Sauce

**Cumin and Coriander Dusted Salmon Bites** on a Bamboo skewer

**Curried Chicken Salad** with Walnuts in a Phyllo Cup

**Endive** with Goat Cheese, Fig, and Honey-Glazed Pecans

**Fruit Sushi** Seasonal Fruit pieces served on Sweetened Coconut Sushi Rice

**Gourmet Macaroni and Cheese** served in a Footed Cup with Bacon Bits

**Hummus on Pita Bread** Original Hummus on a Pita Wedge with Sliced Cucumber

**Marinated Skirt Steak Skewers** with Chimichurri Sauce

**Mini Salmon Cakes** with Jalapeno Aioli

**Meatballs** in choice of Sour Cream, Marinara, Sweet Sour or Bordelaise Sauce

**Mini Empanadas** Choice of Beef, Chicken, Lamb, or Vegetable with Cilantro Salsa Sour Cream Sauce for dipping

**Mini Chicken Quesadillas** Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce for dipping

**Mini Grilled Cheese Fingers** Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce

**Pigs in a Blanket** Smoked Sausage wrapped in Puff Pastry with Dijon Mustard

**Petite Caesar Salad Cups** Romaine Lettuce, Parmesan Cheese, and Caesar Dressing served with a Garlic Crouton and Cheese Crisps

**Petite Strawberry Salad Cups** Mixed Greens with Toasted Pecans, Red Onion and our Creamy Raspberry Vinaigrette served in a cup

**Pork Tenderloin Crostini** with Goat Cheese and Raspberry Dijon

**Pot Stickers** choice of Pork, Vegetable or Chicken with a Plum Dipping Sauce

**Salmon Skewers** with Chili Lime Sauce

**Shepherd's Pie** Stuffed Red Potatoes Lamb Stew with Carrots, Peas, Pearl Onions in a Red Potato Shell

**Sliced Roast Beef** on Sour Dough Toast with Creamy Horseradish Sauce

**Spanakopita** Spinach and Feta Cheese wrapped in Phyllo

**Teriyaki Chicken Skewers** Teriyaki Sauce brushed Chicken Strips on a skewer

**Watermelon, Mint and Feta** on a Skewer (Seasonal)