

Sarasota Catering Company

Romantic Wedding Plated Dinner

(Minimum 35)

Roses and orchids accompany the trays as they are passed reminding your guests of this very special day. The strawberry a symbol of love starts in the champagne and ends covered in chocolate.

TOAST

Champagne with Strawberry

PASSED HORS D'OEUVRES

Lamb Marinated in Citrus Juice and Julienne Carrots served on a Bamboo Pick

Mushrooms Stuffed with Crabmeat

SALAD

Gorgonzola and Poached Pear Salad

Sweet Spring Mix, Gorgonzola Cheese Crumbles, Poached Pear Slices and Toasted Pine Nuts with Balsamic Vinaigrette

Assorted Silver Dollar Rolls

White, Wheat, and Pumpernickel Silver Dollar Rolls served with Herb Butter Rosettes

PLATED GUEST CHOICE ENTREE

Miso Glazed Sea Bass

Sauce of Miso, Soy, Mirin, and Sake Served with Braised Baby Bok Choy

Tournedos of Beef

Slices of Beef Tenderloin with Bordelaise Sauce

Stuffed Chicken Breasts Doria

Chicken Breast Stuffed with Thigh Meat and Shallots then poached and served with a Cucumber Yogurt Sauce

SIDES

Vegetable Napoleons

Dauphinois Potatoes

DESSERT

Chocolate Covered Strawberries

BEVERAGES

Freshly Brewed Coffee with Assorted Gourmet Cream and Sugar

Choice of Lemonade or Iced Tea

\$41.95 per person

Substitutions are Available See Your Event Planner

* Additional Charges for Bar, Labor, Rentals, Venue Site Fee, Gratuity, and Taxes may apply.