

# Sarasota Catering Company

## Soup Menu

**Add our soups to your meal. Use as an amuse-bouche, appetizer, or as a main course.**

**\* Available in 2 oz and 8 oz portions**

**Avgolemono Soup** Chicken stock, Lemon, Egg and Rice made in the traditional Greek Style

**Bacon, Lettuce and Tomato Soup** Flavors of BLT in a soup. All you need is toast.

**Barley and Lentil Soup** Vegetables in Beef Broth with Barley and Lentils make this a hearty soup

**Beef Stew** Slow-cooked Beef, Vegetables, Stock and Wine

**Beer Cheese Soup** Cream Soup with Cheddar Cheese and Dark Beer Garnished with pretzels.

**Bouillabaisse** Pieces of Fish, Clams, Mussels and Shrimp in a Tomato Saffron Broth Served with Red Pepper Spread on Crostini *Entrée portions only*

**Carrot Soup with Ginger** Cream of Carrot Soup with a Fresh Zing of Ginger

**Chicken Mushroom Soup** Rich and Creamy Chicken Soup with Sautéed Mushrooms

**Chicken Taco Soup** Chunks of Chicken and Vegetables in a Southwestern Style Broth Served with Tortilla Chips

**Chili** Made with Ground Beef, Tomatoes and Kidney Beans Garnished with Diced Onions and Shredded Cheddar Cheese

**Cincinnati Style Chili** Cinnamon and Cocoa Powder give this Chili its distinctive flavor Served with Diced Onions and Shredded Cheddar Cheese

**Cock-a-Leekie** Chunks of Chicken and Leeks make this Traditional Scottish Dish

**Corn and Crab Bisque** Corn, Crab and Heavy Cream are the bases of this Louisiana Classic

**Corn and Scallop Chowder** Corn, Mussels and Scallops with Heavy Cream make this a rich soup

**Cream of Chicken Soup** Chunks of Chicken and Diced Vegetables in a rich cream stock

**Cream of Red Pepper Soup** Roasted red peppers is the basis of this flavorful soup.

**French Onion Soup** Rich Beef Broth, Caramelized Onions, Garlic Croutons and covered with Gruyere Cheese

**Gazpacho** Spicy cold Tomato Soup with diced Cucumber, Onion and Green Pepper

**Goulash Soup** A touch of Caraway and Paprika gives this soup an authentic Hungarian goulash flavor

**Gumbo with Chicken, Sausage and Tomato** Chunks of Chicken browned with Creole Seasoning, Spicy Sausage and Tomatoes slowly cooked create a satisfying meal by itself

**Hot and Sour Soup** Rice Wine Vinegar and Chili Oil in a Vegetable Broth with Mushrooms and Tofu give this dish its characteristic flavor

**Italian Wedding Soup** Miniature chicken meatballs, vegetables and pasta

**Lentil and Bacon Soup** German soup of Lentils, Bacon, Vegetables and Sausage

**Loaded Baked Potato Soup** Potato, Sour Cream, Green Onion and Bacon, just like a Baked Potato

**Lobster Bisque** Rich Lobster Broth and Cream with Pieces of Cold Water Lobster

**New England Clam Chowder** Chunks of Potatoes, Cream and Clams make this a New England Classic

**Parsnip and Apple Soup** Leek, Parsnips and Sweet Apples make for a light and flavorful soup

**Pasta E Fagioli** White Beans, Pasta, Vegetables and Prosciutto in a Chicken Broth

**Provençal Vegetable Soup** Flavored with Herbs d' Provence and filled with vegetables it is a hearty soup Garnished with Baguette Slices

**Roasted Chicken and Wild Rice** Cream, Mushrooms, Wild Rice and Chicken in a thick rich soup

**Shrimp Bisque** Smooth and Creamy with a wonderful shrimp flavor

**Squash and Apple Soup** Sweetness of Butternut Squash, Tartness of Granny Smith Apples with a Taste of Curry

**Tomato Soup** A rich, thick, creamy tomato flavor Served with Cheddar Cheese Croutons

**Vichyssoise** Silky smooth Potato and Leek Soup served cold

**Wild Mushroom Soup** Shiitake, Cloud Ear, Porcini and other Mushrooms sautéed and cooked in a Beef Stock with Garlic, Shallots and Cream