

# Sarasota Catering Company

## *Spectacular Wedding Reception*

(Minimum 35)

**Silver rimmed plates, center pieces that tower over the table that make you feel as if you are sitting under a canopy of flowers and elegant food. The menu offers the finest of food and drink.**

### BAR

Open Bar with Top Shelf Liquor

### TOAST

Champagne

### PASSED HORS D'OEUVRES

Smoked Salmon Fleurettes

Foie Gras Terrine on Toast

Venison Tenderloin with Lingonberries

### AMUSE

Kumamoto Oysters on the half shell with Caviar

### SALAD

Yellow and Red Teardrop Tomatoes, Mixed Baby Greens, Belgian Endive,  
Asiago Cheese and Fig Lemon Vinaigrette

### PLATED ENTREE

Filet Mignon with Chanterelles napped with Brandy Cream Sauce

Butter Poached Lobster Tail

### SIDES

Whole Baby Vegetables

Duchess Potatoes with Rosemary

Savory Biscotti, Breadsticks and Assorted Rolls

### DESSERT

Wedding Cake

Served on Plates decorated with Fruit, Raspberry Coulis and Chocolate

### AFTER DINNER DRINKS

Cordials and Liqueurs

Coffee and Tea

**\* Call for Pricing (941) 927-7675**