

Sarasota Catering Company

Vegetables

Baby Carrots with Orange Ginger Glaze or with Butter and Brown Sugar

Squash Gratin Butternut Squash, Butter, Cream and Gruyere Cheese

Brussels Sprouts Sliced and then Sautéed in Butter with a hint of Lime Juice

Sautéed Spinach Fresh Spinach Sautéed with Garlic and Olive Oil

Sautéed Portobello Mushrooms Cooked with Red Wine and Tarragon

Sautéed Julienned Vegetables Zucchini, Yellow Squash and Red Pepper Sautéed with Butter and Thyme

Roasted Winter Vegetables Carrots, Parsnips, Sweet Potato and Rutabaga with Onion

Asparagus either Steamed or Roasted with:
Hollandaise or Olive Oil or
Champagne Vinaigrette
At an Additional Charge

Red, Yellow and Orange Peppers Sliced Peppers and Onion sautéed in Butter and Olive Oil

Ratatouille Classic French Dish of Eggplant, Zucchini, Tomato and Olives

Pureed Cauliflower Made with Cream and Butter

Peas and Carrots Whole Baby Carrots Mixed with Peas in a Butter Sauce

Miniature Vegetables Patty Pan Squash, Baby Zucchini, Yellow Squash, Baby Carrots, Haricot Vert and Pearl Onion *Minimum 25 people*

Mixed Squashes Diced Zucchini and Yellow Squash with Diced Tomato and Mushroom

Haricot Vert and Almonds Sautéed French Green Beans with Butter and Blanched Sliced Almonds

Grilled Vegetables Red Peppers, Zucchini, Yellow Squash, Portobello Mushrooms and Red Onion served with either a Red Pepper Vinaigrette or Roasted Garlic and Olive Oil

Green Beans Crispy Beans with:
Garlic and Breadcrumbs or
Almandine or
Tomato and Feta

Corn, Red Pepper, Bacon and Cilantro Sautéed Corn Kernels with Diced Red Pepper, Applewood Smoked Bacon and Fresh Cilantro

Spinach Soufflé Spinach with Onion, Egg and Cream with a hint of Nutmeg

Corn Casserole Corn with Sweet Peppers, Apple Wood Smoked Bacon and Sour Cream

Corn on the Cob Served with Butter

Corn and Sweet Peppers Corn and Diced Green and Red Peppers in Butter Sauce

Collard Greens Cooked in a Flavorful Broth with Apple Wood Smoked Bacon and Spinach

Black Eyed Peas Cooked in a Flavorful Broth until tender with Apple Wood Smoked Bacon. Served with Spicy Chow Chow

Caramelized Onions and Mushrooms Slow cooked with a hint of Balsamic Vinegar

Artichoke Bottoms Trio Artichoke Bottoms filled with Pureed Cauliflower, Spinach Soufflé and Squash Gratin

Braised Bok Choy Baby Bok Choy Browned and Finished in a White Wine

Oriental Vegetables Bean Sprouts, Snow Peapods, Red Pepper, Broccoli, Carrot Shreds and Straw Mushrooms

Broccoli Tender Broccoli with Butter or Cheddar Cheese Sauce