

Sarasota Catering Company

Wedding Beach Menu

3 Hour Event

(Minimum 35)

A beautiful Florida Beach wedding ceremony followed by a causal beach or pool side dinner where you and your friends can eat at your own pace. Fresh steamed clams and raw bar make this a beach reception to remember.

STARTERS

Guacamole and Tropical Fruit Salsa

Accompanied by Tortilla Chips

Raw Bar

Seasonal Mix of Shrimp and Oysters on the Half Shell served with Cocktail Sauce and Lemons

ENTREES

Barbecued Chicken Breast Sandwiches

Slices of Chicken Breast Grilled and covered with our own BBQ sauce.

Barbecued Pork Spare Ribs

Slow cooked Pork Spare Ribs served with our own Hot and Mild BBQ sauce

SIDES

Steamer Clams

Seasonal Clams steamed and served with garlic butter

Roasted Corn on the Cob

Traditional Cole Slaw

Red Skin Potato Salad

Red Potatoes, Celery and Onion in a Mayonnaise Based Dressing

Crusty French Bread

BEVERAGES

Beer and Wine Open Bar

Includes: Ice, Coolers, Choice of 2 Domestic Beers, Choice of 1 Premium Beer
Chef's Choice of Chardonnay, Pinot Grigio, Cabernet, and Merlot
Ice Tea, Lemonade, Assorted Sodas, and Bottled Water

INCLUDES

Black Disposable Plates and Cutlery, White Paper Napkins, Disposable Cups, and Ice

\$36.75 per person

* Additional Charges for Labor/Staff, Rentals, Gratuity, and Taxes may apply.