

Sarasota Catering Company

Wedding Buffet Package

(Minimum 35)

Displayed Hors d'Oeuvres

Warm Wheel of Brie in Puff Pastry, Filled with Pear Honey,
Served with Carrs' Water Crackers and Baguettes
Assorted Fresh Seasonal Fruit served with Grand Marnier Cream

Passed Hors d'oeuvres

(Choose 3)

Miniature Crab Cakes with Creole Remoulade; **Vegetable Egg Rolls** with Plum Sauce
Chicken Satay with a Peanut Sauce; **Maple Glazed Pork** with Red Onion Apple Compote
Miniature Quesadillas with Feta, Fresh Oregano and Sun-dried Tomatoes
Traditional Bruschetta with Tomato, Fresh Basil, and Mozzarella on a Crostini

Buffet

Assorted Rolls

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

Mixed Green Salad

Mixed Greens with Cucumbers, Tomatoes, Red Cabbage Shreds and Carrots. Choice of Dressing: Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Fig Citrus Vinaigrette, Asian, Golden Italian, Ranch or Blue Cheese

Starch

Garlic Mashed Potatoes

Vegetables

A Mélange of Seasonal Vegetables
Cauliflower, Broccoli and Baby Carrots

Entrees

(Choose 2)

Grilled Norwegian Salmon with Dill Cream Sauce or Sweet Chili Glaze
Chicken Chardonnay
Marinated Roasted Pork Loin
Pasta Primavera
Seafood Kabobs
Roast Beef with Bordelaise Sauce

Beverages

Freshly Brewed Decaffeinated Coffee
Iced Tea and Non-alcoholic Fruit Punch

Also Includes

Place Settings: Dinner Plate, Dinner Fork, Dinner Knife, Pastry Plate, Pastry Fork, Water Glass,
and Linen Napkin in Choice of Color

Linen Tablecloths: Choice of Color for Guest Tables, Buffet Tables, and Hors d'Oeuvre Table

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

\$ 39.95 per person

6544 Superior Ave; Sarasota, FL
34231

Revised: 2/17

(941) 927-7675

www.SarasotaCateringCompany.com