

# Sarasota Catering Company

## Display Menu

### MEAT

#### Antipasto Display

Traditional favorites such as Capicola, Pepperoni, Salami, Provolone, Green Onion, Mozzarella, Tomatoes, Black Olives, Marinated Artichokes and Pepperoncini  
\$5 per person

**With artisan breads** - \$5.75 per person

#### Marinated Flank Steak

Flank Steak Marinated in Grapefruit Juice, Soy, Cilantro and Olive Oil or Orange Juice, Beer and Honey  
Sliced and Served with Horseradish Sauce and Silver Dollar Rolls  
\$8 per person

#### Beef Tenderloin

Marinated and cooked to medium rare and served with Pear Horseradish Sauce and Rolls \$13 per person

#### Buffalo Wings

In Mild, Hot, Sweet Chili Sauce, or Teriyaki  
\$35 for 30 pieces  
\$65 for 60 pieces  
\$95 for 90 pieces

#### Mediterranean Chicken Roulade

Chicken, Sundried Tomatoes, Spinach and Feta with Creamy Italian Dipping Sauce  
\$39 serves 15 - 20

#### Italian Chicken Roulade

Chicken, Capicola, Salami, Provolone and Basil with Creamy Italian Dipping Sauce  
\$39 serves 15 - 20

#### Pork Tenderloin Roulade

Filled with Goat Cheese and Raspberry Dijon Glaze \$58 Serves 15 - 20

#### Satay Trio Display

Marinated Skirt Steak Satay with Chimichurri Sauce, Chicken Satay with Spicy Peanut Sauce, Pork Satay with Apricot Ginger Sauce. 45 pieces \$47

### SEAFOOD

#### Shrimp Cocktail

Jumbo shrimp seasoned and served on a bed of Lettuce, complete with Cocktail Sauce and Lemon Slices  
\$78 serves 10 - 15  
\$140 serves 20 - 25  
\$190 serves 25 - 30

**Shrimp Topiary** - add \$25 on Large Size Only

#### Individual Shrimp Cocktail

4 Jumbo Shrimp with Cocktail Sauce and Lemon Wedges Garnished with Lettuce  
\$7.50

#### Smoked Salmon

Served with Egg Whites, Yolks, Capers, Red Onion, Cream Cheese and Dark Breads  
\$7.50 per person

#### Poached Salmon

Decorated with Cucumber and Lemon Slices and served with Dill Dip, Horseradish Sauce or glazed with Sweet Chili Sauce and served with Crackers  
\$100 serves 25 - 30

#### Smoked Salmon Mousse Display

Smoked Salmon Mousse shaped into a fish and garnished with Red and Black Caviar, Fresh Dill, Capers and Diced Red Onion served with Pumpernickel Rye and Crackers  
\$40

#### Seared Ahi Tuna Display

with Sesame Seeds, Wasabi, Soy Sauce and Ginger. Chop Sticks included. About 24 pieces \$48

#### Ahi Tuna Sashimi Display

Wasabi, Soy Sauce and Ginger. Chop sticks included About 24 pieces. \$48

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### VEGETABLE

#### Asparagus

Wrapped with Ham and garnished with Lemon Slices and Grape Tomatoes

\$3.25 per person

With Prosciutto - \$4.00 per person

With Prosciutto and Goat Cheese \$4.25 pp

#### Seasonal Crudité

Seasonal Selection of Fresh Vegetables with Spinach Herb Dip \$3.50 per person

#### Mushroom Trio

Stuffed with Leek, Fennel and Goat Cheese, Polenta, Sausage, and Artichoke Spinach Dip

\$29 for 30 pieces

\$56 for 60 pieces

\$84 for 90 pieces

#### Cherry Tomato Trio

Assortment filled with White Bean Puree, Grilled Shrimp and Corn, Mixed Olive Salad, and Roquefort and Watercress

\$28 for 30 pieces

\$52 for 60 pieces

\$80 for 90 pieces

#### Roasted Vegetable Terrine

Eggplant, Zucchini, Red and Yellow Bell Peppers served with Tahini Yogurt Sauce and Crackers

\$38 serves 10 – 15

\$60 serves 20 – 30

#### Middle Eastern Sampler

With Hummus, Olives, Tabbouleh, Raisin Couscous, Feta, Red Peppers and grilled Pita Bread

\$5 per person

#### Bruschetta Trio

Olive and Caper Tapenade, White Cannelloni Bean, and Tomato, Basil and Mozzarella served on Crostini

\$28 serves 15 – 20

#### Grilled Vegetables

Seasonal selection of Grilled Vegetables with Chef Lance's Sweet Red Pepper Oil

\$3.75 per person

#### Hummus Trio

Traditional, Roasted Red Pepper and Black Bean Hummus with Pita Points, and Vegetables

\$29 Serves 15 - 20

### FRUIT AND CHEESE

#### Cheese Display

With seasonal Fruits and Berries accompanied by an assortment of Crackers and Baguettes

\$3.75 per person Domestic

\$4.50 per person Mixed

\$6.50 per person Imported

#### Fruit Display

Seasonal Fruit which may include Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, and Kiwi with Honey Yogurt or Grand Marnier Cream

\$3.75 per person

#### Fruit Skewers and Chocolate

With Warm Orange Chocolate Sauce for dipping \$1.50 each Minimum 3 dozen

#### Brie En Croute

Wheel of Brie wrapped in Puff Pastry and your choice of Fillings: Pear Honey, Raspberry and Almonds, Sautéed Mushroom. Accompanied by an assortment of Crackers

\$50 serves 15 - 20

#### Wheel of Brie

Covered with Pecan or Walnuts in a Caramelized Glaze, Apricot, Strawberry or Raspberry Preserves. Accompanied by an assortment of Crackers

\$50 serves 15 – 20

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### SALSAS, DIPS AND SPREADS

Serves 15 - 20

#### **Black Bean Salsa**

With Blue Tortilla Chips  
\$29

**Blue Cheese and Caramelized Shallot Dip**  
with Crackers and Crostini \$29

#### **Buffalo Chicken Dip**

With Carrots, Celery and Blue Tortilla Chips  
\$29

#### **Chili Con Queso Dip**

Sausage, Cheese, Chilies and Tomatoes  
served with Tortilla Chips \$29

#### **Crab Dip**

In a bread bowl with Herb Crostini and  
Assorted Crackers \$48

**Herbed Goat Cheese** with Crackers and  
assorted Artisan Breads \$29

**Horseradish Cheddar Dip** with Buttered  
Crostini \$29

#### **Hot Artichoke and Parmesan Dip**

With Herb Crostini \$29

#### **Spinach Artichoke Dip**

Served in a Bread Bowl with assorted Breads  
and Vegetables for dipping \$29

**Sundried Tomato and Goat Cheese Spread**  
with assorted Artisan Breads \$29

#### **Tropical Fruit Salsa**

With assorted Cinnamon Sugar Tortilla Chips  
\$29

### MISCELLANEOUS

#### **Deviled Eggs**

Traditional, Bleu Cheese and Bacon,  
Pimento Cheese or Wasabi \$13  
\*Minimum order two dozen of any kind