

Sarasota Catering Company

Stations Menu

(Minimum 25)

Breakfast – Brunch Stations

Omelet Station (\$7.50 pp)

Omelets made with Whole Eggs or Egg Whites
Choice of ingredients include: Black Olives, Bacon, Diced Ham, Broccoli, Red Peppers, Sautéed Onions, Sautéed Mushrooms, Fresh Spinach, Sundried Tomatoes, Yellow Squash, Zucchini, Swiss, Cheddar, American or Provolone Cheese

Waffle Station (\$4.50 pp)

Choice of seasonal fresh Fruit Toppings, Chantilly Cream, Powdered Sugar, Cinnamon, Cinnamon Butter, Whipped Butter and Warm Maple Syrup

Oatmeal Station (\$3.75 pp)

Old Fashioned Oatmeal and Grits served with Butter, Brown Sugar, Milk, Maple Syrup and Fresh Fruit

Appetizer Stations

Mashed Potato Bar (\$5 pp)

Mashed Potatoes served with a choice of Bleu Cheese, Cheddar Cheese, Bacon Crumbles, Chives, Sautéed Mushrooms, Butter and Brown Sugar – Sweet Potatoes can be added

Mac and Cheese Bar (\$3.50 pp)

Macaroni and Cheese served with Sun-dried Tomatoes, Sautéed Mushrooms, Bacon Crumbles, Caramelized Onions, Ham and Broccoli

Chili Bar (\$8 pp)

Chili with Ground Beef and choice of Spaghetti, Beans, Onions, Sour Cream and Cheddar Cheese

Shrimp and Grits Station (\$7 pp)

Sautéed Jumbo Shrimp served over Grits with Cheddar and Parmesan Cheese. Served with Sautéed Mushrooms, Crumbled Bacon, Green Onions and Lemon Wedges

Salad Station (\$7 pp)

Romaine, Iceberg and Mixed Green Lettuces with Grape Tomatoes, Tomato Wedges, Cucumber, Radishes, Carrots, Croutons, Mushrooms, Red and Green Peppers, Dried Cranberries, Parmesan and Asiago Cheeses with your choice of Dressings

**Add grilled chicken breast for an additional \$3 pp

**** Some stations may require attendants and/or chefs at an additional cost.**

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Entrée Stations

Fajita Station (\$8 pp)

Marinated Chicken and Flank Steak sautéed with onions, red and green peppers with warm flour tortillas. Served with guacamole

Taco Station (\$7 pp)

Ground Beef and Ground Chicken served on corn and flour tortillas. Served with shredded lettuce, cheese, sour cream, pico de gallo, jalapenos and guacamole

Fish Taco Station (\$9 pp)

Mahi served on corn and flour tortillas with red cabbage cole slaw, sour cream, pico de gallo, jalapenos and guacamole

Risotto Station (\$4.50 pp)

Lemon, Wild Mushroom, Saffron or Plain Risotto made to order. Served with a garnish of parsley oil and Grape Tomatoes

Sauté Station (\$9 pp)

Medallions of Chicken Breast or Veal sautéed with a choice of sauces; Piccata, Marsala, Blanquette and Cream, Butter and Demi-Glace

Pasta Station (\$6 pp)

Choice of pastas: Penne, Bow Tie or Corkscrew Pasta
Choice of two sauces: Alfredo, Vodka Sauce, Pesto, Fresh Tomato Sauce with/out Meat
Choice of eight ingredients: Artichoke Hearts, Black Olives, Basil Chiffonade, Broccoli, Green Beans, Green Pepper, Peas, Red Peppers, Shredded Carrots, Sliced Mushrooms, Spinach, Sundried Tomatoes, Yellow Squash, Zucchini
**Add grilled chicken breast for an additional \$3 pp

Seafood Station (Mkt pp)

Selection of Oysters, Clams, Stone Crab Claws, Snow Crab Claws and Jumbo Shrimp served with Lemons, Cold Mustard Sauce, Tabasco Sauce and Crackers (Subject to Availability)

Stir Fry Station (\$7 pp)

Choice of White Rice, Brown Rice or Noodles served with Chicken, Beef or Pork and Array of Fresh Vegetables: Snow Pea Pods, Broccoli Florets, Water Chestnuts, Red Peppers, Carrot Shreds, Red Cabbage Shreds, Straw Mushrooms and Bean Sprouts. Choice of Coconut Curry Sauce, Soy Sauce, Thai Peanut Sauce, Kung Pao or Brown Sauce

Carving Station

Beef Tenderloin, Pork Tenderloin, Flank Steak, Corned Beef, Turkey or Ham with Choice of Sauces and Silver Dollar Rolls

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Dessert Stations

Sundae Bar (\$5.25 pp)

Chocolate Chip and French Vanilla Ice Cream with Bananas, Hot fudge, Crushed Strawberries, Crumbled Brownies, Oreos, Butterfingers, Gummi Bears, M&Ms, Sprinkles, Whipped Cream, Cherries and Nuts

Bananas Foster Station (\$5.25 pp)

Sautéed Bananas in a sauce of Dark Rum, Banana Liqueur, Brown Sugar and Butter over Vanilla Ice Cream

Cherries Jubilee Station (\$5.25)

Cherries are flambéed in Sugar and Brandy and served over Vanilla Ice Cream

Crepe Station (\$5.25 pp)

Crepes sautéed with Butter and Grand Marnier or Nutella and served with Vanilla Ice Cream

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Fabulous Food Service with Style

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