

# Sarasota Catering Company

## *Romantic Wedding Plated Dinner*

(Minimum 35)

**Roses and orchids accompany the trays as they are passed reminding your guests of this very special day. The strawberry a symbol of love starts in the champagne and ends covered in chocolate.**

### **Toast**

Champagne with Strawberry

### **Passed hors d'Oeuvres**

Lamb Marinated in Citrus Juice and Julienne Carrots served on a Bamboo Pick

Mushrooms Stuffed with Crabmeat

### **Salad**

#### **Gorgonzola and Poached Pear Salad**

Sweet Spring Mix, Gorgonzola Cheese Crumbles, Poached Pear Slices and Toasted Pine Nuts with Balsamic Vinaigrette

### **Assorted Silver Dollar Rolls**

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

### **Plated Guest Entrée Choices**

#### **Miso Glazed Sea Bass**

Sauce of Miso, Soy, Mirin, and Sake Served with Braised Baby Bok Choy

#### **Tournedos of Beef**

Slices of Beef Tenderloin with Bordelaise Sauce

#### **Stuffed Chicken Breasts Doria**

Chicken Breast Stuffed with Thigh Meat and Shallots then poached and served with a Cucumber Yogurt Sauce

### **Sides**

Vegetable Napoleons

Dauphinois Potatoes

### **Dessert**

Chocolate Covered Strawberries

### **Beverages**

Freshly Brewed Coffee with Assorted Gourmet Cream and Sugar

Choice of Lemonade or Iced Tea

**\$45.95 per person**

Substitutions are Available See Your Event Planner

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