

Sarasota Catering Company

Soup Menu

Add our soups to your meal. Use as an amuse-bouche, appetizer, or as a main course.

*** Available in 2 oz and 8 oz portions**

Beef Stew Slow-cooked Beef, Vegetables, Stock and Wine

Beer Cheese Soup Cream Soup with Cheddar Cheese and Dark Beer Garnished with pretzels.

Carrot Soup with Ginger Cream of Carrot Soup with a Fresh Zing of Ginger

Chicken Taco Soup Chunks of Chicken and Vegetables in a Southwestern Style Broth Served with Tortilla Chips

Chili Made with Ground Beef, Tomatoes and Kidney Beans Garnished with Diced Onions and Shredded Cheddar Cheese

Corn and Crab Bisque Corn, Crab and Heavy Cream are the bases of this Louisiana Classic

Corn and Scallop Chowder Corn, Mussels and Scallops with Heavy Cream make this a rich soup

Cream of Chicken Soup Chunks of Chicken and Diced Vegetables in a rich cream stock

Cream of Red Pepper Soup Roasted red peppers is the basis of this flavorful soup.

French Onion Soup Rich Beef Broth, Caramelized Onions, Garlic Croutons and covered with Gruyere Cheese

Gazpacho Spicy cold Tomato Soup with diced Cucumber, Onion and Green Pepper

Goulash Soup A touch of Caraway and Paprika gives this soup an authentic Hungarian goulash flavor

Gumbo with Chicken, Sausage and Tomato Chunks of Chicken browned with Creole Seasoning, Spicy Sausage and Tomatoes

Italian Wedding Soup Miniature chicken meatballs, vegetables and pasta

Lobster Bisque Rich Lobster Broth and Cream with Pieces of Cold-Water Lobster

New England Clam Chowder Chunks of Potatoes, Cream and Clams make

Pasta E Fagioli White Beans, Pasta, Vegetables and Prosciutto in a Chicken Broth

Provençal Vegetable Soup Flavored with Herbs d' Provence and filled with vegetables it is a hearty soup Garnished with Baguette Slices

Shrimp Bisque Smooth and Creamy with a wonderful shrimp flavor

Squash and Apple Soup Sweetness of Butternut Squash, Tartness of Granny Smith Apples with a Taste of Curry

Tomato Soup A rich, thick, creamy tomato flavor Served with Cheddar Cheese Croutons

Vichyssoise Silky smooth Potato and Leek Soup served cold

Wild Mushroom Soup Shiitake, Cloud Ear, Porcini and other Mushrooms sautéed and cooked in a Beef Stock with Garlic, Shallots and Cream