

Sarasota Catering Company

Plated Duet Wedding Package

(Minimum 35)

Hors d'Oeuvres

Stationary Cheese and Fruit Display

Selection of Gouda, Blue Cheese, Fontina, Gruyere and /Aged Cheddar Cheese with Seasonal Fruits and Berries, Accompanied by Seasoned and Plain Crackers

Passed

Choose 3 from the Hors d' Oeuvre Package Section II

Choice of One Salad:

Strawberry Salad

Sweet Mixed Greens, Toasted Pecans, Red Onion Slivers and Sliced Strawberries with a Creamy Raspberry Vinaigrette

Mixed Green Salad

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

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Homemade Garlic Croutons and Classic Caesar Dressing

Choice of Duet Entrée

Prime Rib of Beef with Creamy Horseradish Sauce and Au Jus

(Choice of 1)

Norwegian Salmon Fillet with a Sweet Chili Glaze or Dill Cream Sauce

Grilled Mahi Mahi served with Tropical Fruit Salsa

Pistachio Encrusted Red Snapper with White Wine Sauce

Choice of Sides

Select One Item From Vegetable Menu

Select One Item From Starch Menu

Also Includes

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

Freshly Brewed Coffee with Assorted Gourmet Cream and Sugar

Choice of **Lemonade or Iced Tea**

Place Settings: Salad Plate, Salad Fork, 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 and Hors d'oeuvre Table

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

\$ 51.95 per person