

# Sarasota Catering Company

## Holiday Menu 2021

One Pound or Pint serves an average of 3 – 4  
 lb = Pound \* pp = Per Person \* pt = Pint \* qt = Quart



### MAIN DISHES

<b>Roasted Whole Turkey</b>	
average weight 12 lbs serves 6 – 8	<b>\$45</b>
average weight 22 lbs serves 10 – 12	<b>\$66</b>
<b>Roasted Turkey Breast Bone-In</b>	<b>\$70</b>
(average weight 18 lbs) serves 10 - 12	
<b>Bone-in Ham</b>	<b>\$75</b>
(average weight 16 lbs) serves 18 - 20	
<b>Center Cut Pork Loin Roast</b>	<b>\$45</b>
With Spicy Soy Marinade or Pomegranate and Orange Glaze with Fruit Stuffing	
(average weight 5½ lbs) serves 8 - 10	
<b>Standing Rib Roast</b>	<b>\$225</b>
Sausage Stuffing and Au Jus	
(average weight 15 lbs) serves 10 - 14	
<b>Roast Beef with Mushroom Demi-Glace</b>	<b>\$92</b>
(average weight 7 lbs) serves 12 - 14	

<b>Lamb Top Round</b>	<b>\$45</b>
With Herbs d'Provence and Veal Demi-Glace	
(average weight 1¼ lbs) serves 3 - 4	
<b>Crown Roast of Pork</b>	<b>\$85</b>
With Wild Rice Stuffing	
(average weight 6 lbs) serves 6 - 8	
<b>Crown Roast of Lamb with Wild Rice Stuffing.</b>	
(average weight 24 oz per rack)	
2 Racks - serves 3 – 4	<b>\$75</b>
3 Racks - serves 5 – 6	<b>\$110</b>

<b>Prime Rib</b>	<b>\$90</b>
With Au Jus and Horseradish Sauce	
(average weight 4 lbs) serves 6 - 8	
<b>Herb Roasted Chicken</b>	<b>\$18</b>
(average weight 3 lbs) serves 3 - 4	
<b>Beef Tenderloin</b>	<b>\$35 /lb</b>
Marinated Beef Tenderloin with Horseradish Sauce and Cooked to Medium Rare	
(average weight 3½ lbs)	
<b>Seafood Lasagna</b>	<b>\$104</b>
With Crab, Shrimp, Scallops, and Fish in a Creamy Alfredo Sauce.	
serves 12 - 14	

### COMPLETE HOLIDAY DINNERS

<b>Dinner for 6-8</b>	<b>\$135</b>
Roasted Whole Turkey (average weight 12 lbs)	
Sage or Cornbread Stuffing 3 lbs	
Turkey Gravy 1.5 qt	
Creamy Mashed Potatoes 4 lbs	
Green Beans 3 lbs	
Cranberry-Orange Relish 1 pt	
Apple or Pumpkin Pie 1	
<b>Dinner for 10-12</b>	<b>\$185</b>
Roasted Whole Turkey (average weight 22 lbs)	
Sage or Cornbread Stuffing 4 lbs	
Turkey Gravy 2 qt	
Creamy Mashed Potatoes 5 lbs	
Green Beans 4 lbs	
Cranberry-Orange Relish 1 qt	
Apple or Pumpkin Pie 2	

<b>Smoked Salmon Platter</b>	<b>\$80</b>
With Egg Whites, Yolks, Capers, Red Onion, Dill Cream Cheese and Dark Bread.	
serves 10	
<b>Poached Salmon</b>	<b>\$110</b>
Whole Filet of Salmon with Horseradish, Dill or Sweet Chili Sauce	
serves 25 - 30	



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### SIDE ITEMS

<b>Green Beans</b>	<b>\$7 /lb</b>
<i>With Garlic and Bread Crumbs With Tomato With Almandine</i>	
<b>Green Bean and Mushroom Casserole</b>	<b>\$7.25 /lb</b>
<b>Baby Carrots</b>	<b>\$4.75 /lb</b>
<i>With Orange Glaze With Brown Sugar and Butter</i>	
<b>Roasted Winter Vegetables</b>	<b>\$7.25 /lb</b>
<i>Rutabaga, Parsnip, Carrots, Sweet Potato, and Onion</i>	
<b>Small Red Potatoes With Parsley</b>	<b>\$4.75 /lb</b>
<b>Creamy Mashed Potatoes</b>	<b>\$4.75 /lb</b>
<b>Glazed Sweet Potatoes</b>	<b>\$5.25 /lb</b>
<b>Baked Mashed Sweet Potatoes</b>	<b>\$5.25 /lb</b>
<i>With Bourbon, Brown Sugar, Butter, and Walnuts</i>	
<b>Creamed Spinach Soufflé</b>	<b>\$7.25 /lb</b>
<b>Corn Casserole</b>	<b>\$7.25 /lb</b>
<i>With Red Peppers and Applewood Smoked Bacon</i>	
<b>Brussel Sprout Hash</b>	<b>\$7.25 /lb</b>
<b>Squash Gratin</b>	<b>\$8.25 /lb</b>
<i>With Butternut Squash, Gruyere Cheese, and Cream</i>	
<b>Red Cabbage</b>	<b>\$6.75 /lb</b>
<i>With Apple and Applewood Smoked Bacon</i>	
<b>Wild Rice with Mushroom and Pecans</b>	<b>\$4.75 /lb</b>
<b>Sage or Cornbread Stuffing</b>	<b>\$5.25 /lb</b>

<b>Cranberry-Orange Relish</b>	<b>\$4.75 /pt</b>
<b>Turkey Gravy</b> with or without Giblets	<b>\$5.75 /pt</b>
<b>Mixed Green Salad</b>	<b>\$4.50 /pp</b>
<i>With Grape Tomatoes, Onions, Shredded Carrots, and Pecans - Choice of Dressings</i>	
<b>Shrimp Cocktail Display</b>	
<i>Jumbo shrimp seasoned and served on a bed of lettuce, complete with cocktail sauce and lemon slices.</i>	
<b>2.5 lbs serves 10 – 15</b>	<b>\$80</b>
<b>5 lbs serves 20 – 25</b>	<b>\$150</b>
<b>7.5 lbs serves 30 – 35</b>	<b>\$200</b>



### DESSERTS

<b>Pecan Pie</b> (serves 6 - 8)	<b>\$18</b>
<b>Strawberry Pie</b> (serves 8 - 10)	<b>\$18</b>
<b>Custard Pie</b> (serves 6-8)	<b>\$13</b>
<b>Pumpkin Pie</b> (serves 6 – 8 )	<b>\$13</b>
<b>Apple Pie</b> (serves 6 - 8)	<b>\$13</b>
<b>Bread Pudding with Whiskey Sauce</b> (serves 10 - 12)	<b>\$40</b>
<b>Mixed Berry Fruit Cobbler</b> (serves 10 - 12)	<b>\$38</b>
<b>Double Diablo Chocolate Cake</b> (serves 10)	<b>\$38</b>
<b>English Trifle</b>	<b>\$40</b>
<i>Raspberries, Vanilla Custard, Pound Cake and Amaretto (serves 12)</i>	
<b>Two Chocolate Lace Tart</b>	<b>\$21</b>
<i>Dark and White Chocolate in Pâte Brisée (serves 10)</i>	
<b>Chef Lance's Cheesecake</b>	<b>\$30</b>
<i>(serves 10)</i>	
<b>Strawberry Custard Tart</b>	<b>\$21</b>
<i>with Red Current Glaze (serves 10)</i>	