

# Sarasota Catering Company

## Small Bites

By The Dozen (2 dozen Minimum Order per item)

### POULTRY

**Buffalo Chicken Meatballs** served with Ranch or Blue Cheese Dressing \$20

**Chicken Salad** Marinated and Diced Chicken Breast with Sherry Dijon Mayonnaise in a Phyllo Cup \$17

**Coconut Crusted Chicken** with Apricot Ginger Dipping Sauce \$20

**Jerk Chicken Skewer** Marinated Chicken with Mango Chutney- GF \$20

**Mini Chicken Wellington\*** in Puff Pastry with Chicken, Pate and Mushroom Duxelle and a Chicken Cream Sauce \$27

**Teriyaki Chicken Skewers** Chicken Strips brushed with Teriyaki Sauce on a Skewer \$20

**Turkey Breast Corn Muffin Sandwich** with Cranberry Sauce \$16

### BEEF

**Beef and Brie on Crostini** Roast Beef and Brie Cheese on a Buttered Crostini \$20

**Beef Tenderloin** with Arugula Pesto served on Herb Crostini \$21

**Cottage's Pie Spoons** Beef Stew Topped with a Potato Puff Served in a Japanese Spoon \$20

**Dauphinois Potato and Beef Tenderloin** Rounds of layered Potatoes, Gruyere Cheese and Cream topped with Beef Tenderloin cooked Medium Rare and finished off with a touch of Bordelaise Sauce – GF \$28

**Mini Beef Wellington\*** Puff Pastry with Beef Tenderloin, Pate and Mushroom Duxelle and a Beef Demi-glace Dipping Sauce \$32

**Sliced Roast Beef on Sour Dough Toast** with Creamy Horseradish OR Pear Horseradish Sauce \$20

### PORK

**Maple Glazed Pork Crostini** with Apple-Red Onion Compote \$20

**Pulled Pork Sliders** on White, Wheat or Pumpernickel Silver Dollar Rolls \$20

**Pork Tenderloin Crostini** with Goat Cheese and Raspberry Dijon \$20

**Shredded Pork Shoulder on Herb Crostini** with Raspberry Jam and Goat Cheese \$20

**\*Item Not recommended for Delivery  
GF – Gluten Free**

### LAMB

**Lamb and Mushroom Kabob** with Apricot Sauce – GF \$26

**Lamb Meatballs** with Lemon Cumin Yogurt Sauce \$20

**Lamb Souvlaki** with Tzatziki Sauce for dipping – GF \$26

**Lollipop Lamb Chops** New Zealand Lamb Chops with Persillade and Mint Demi-Glace \$46

**Shepherd's Pie Spoons** Lamb Stew Topped with a Potato Puff Served in a Japanese Spoon \$20

### SHRIMP

**Coconut Crusted Shrimp** with Apricot Ginger Dipping Sauce \$22

**Fire Shrimp** Sautéed in Butter with Assorted Hot Peppers and a Cooling Pina Colada Sauce – GF \$22

**Guinness Beer Battered Shrimp** Shrimp dipped in a Light Beer Batter \$22

**New Orleans Barbecue Shrimp** with Creole seasoning and Frank's Hot Sauce – GF \$22

**Sambuca Marinated Shrimp** with Olive Oil and Rosemary Wrapped in Prosciutto – GF \$22

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### SHRIMP (Continued)

**Shrimp Salad** Shrimp Salad in a Phyllo Cup or a Pastry Puff \$19

**Shrimp Shooters** Jumbo Shrimp Served your choice of: Citrus Salsa, Spicy Tomato Salsa or Traditional Cocktail Sauce with Lemon Wedge in a Shot Glass - GF \$22

**Drunken Shrimp Shooters** with Vodka/Tequila Spicy Blood Mary Mix with Vodka or Tequila Garnished with Shrimp in a Shot Glass - GF \$25

**Shrimp with Red Curry and Pineapple** Shrimp sautéed in Red Curry Coconut Milk Sauce on a Skewer with Pineapple Piece – GF \$22

### CRAB AND LOBSTER

**Mango Crab Stacks** Mango and Crabmeat layered on a Brioche Round with Wasabi Mayonnaise \$27

**Crabby Patties** Our Miniature Crab Cakes served on a bun with Mango Salsa and Creole Remoulade \$28

**Crab Stuffed Mushrooms** Mushrooms stuffed with Crabmeat, Green Onions, Parsley and Horseradish – GF \$28

**Mini Crab Cakes** Served with Creole Remoulade Sauce \$28

**Mini Crab and Shrimp Cakes** served with Creole Remoulade Sauce \$20

**Lobster Salad** On a Pastry Puff or a Phyllo Cup \$34

**Lobster Salad Spoons** Lobster Salad served on a Japanese Spoon – GF \$34

### SALMON

**Blinis with Smoked Salmon** Crème Fraiche and Caviar \$28

**Cumin and Coriander Dusted Salmon Bites** on a Bamboo skewer - GF \$21

**Mini Salmon Cakes** with Jalapeno Aioli \$21

**Salmon Pinwheels** with Herbed Cream Cheese – GF \$21

**Salmon Skewer** with Chili Lime Sauce – GF \$21

**Salmon Tartar** with Lemon Oil and Crème Fraiche Served on Black Bread \$21

**Smoked Salmon Florets** with Dill Sprig and Crème Fraiche on Dark Rye Toast \$21

**Smoked Salmon Mousse** on Pumpnickel Crisps Topped with Red or Black Caviar and Fresh Dill \$21

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**Smoked Salmon** with Capers and Red

Onions served on Dark Bread Crostini with Herb Cream Cheese Florets \$21

**Smoked Salmon on Potato Latkes** with Sour Cream and Lemon Zest – GF \$21

### OTHER SEAFOOD

**Bay Scallop Shooter** in a Citrus Salsa – GF \$18

**Grilled Sea Scallop** with Coconut Curry Sauce in an Asian Spoon – GF \$26

**Grouper Bites** with Creole Remoulade \$22

**Scallops Wrapped in Bacon** with Teriyaki Glaze \$38

**Snapper Ceviche** in a Citrus Salsa – GF \$18

### SUSHI AND SASHIMI

**California Roll** Sushi Rice with Avocado, Cucumber and Crab – GF \$26

**Tuna or Salmon Sushi** Pieces of Tuna or Salmon on Sushi Rice – GF \$26

**Salmon or Tuna Sushi Rolls** with Cream Cheese and Avocado – GF \$26

**Spicy Tuna** Tuna in a Cucumber Cup with Chili Mayonnaise – GF \$26

**Sushi Rolls** Tuna and Cucumber with Sushi Rice in a Seaweed Wrapper – GF \$26

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**Tuna Sashimi** with Sesame Seeds, Wasabi and Ginger – GF \$26

**Tuna Skewers** with a Soy Dipping Sauce – GF \$26

**Tuna Tartar** Tuna with Soy, Lime, Coconut and Ginger on a Rice Cracker – GF \$25

### VEGETARIAN

**Bibb Lettuce Salad** with Green Onion Julienned Carrots, Red Cabbage and Snow Peas with Bean Sprouts and Marinated in a Ginger Dressing – GF \$18

**Cucumber Cup** with choice of Hummus or White Bean Spread – GF \$16

**Fruit Sushi** Seasonal Fruit Pieces served over Coconut Rice – GF \$16

**Hummus on Pita Bread** Original Hummus on a Pita Wedge with Sliced Cucumber \$15

**Red Pepper Hummus on Cucumber Chips** garnished with Red Pepper on a Cucumber Chip – GF \$15

**Petite Caesar Salad Cups** Romaine Lettuce, Parmesan Cheese and Caesar Dressing served with Cheese Crisp in a cup with a Garlic Crouton \$18

**Petite Strawberry Salad Cups** Mixed Greens with Toasted Pecans, Red Onion and our Creamy Raspberry Vinaigrette served in a cup - GF\$17

**Vegetable Shooters** Fresh Julienned Vegetables Served with Ranch Dressing, Hummus or Spinach Artichoke Dip in a Cup – GF \$17

**Watermelon, Mint and Feta** on a Skewer (Seasonal) – GF \$17

### LATIN FLAVORS

**Adobo Chicken Skewers** Adobo Sauce brushed Chicken Strips on a Skewer – GF \$20

**Carnitas on Tortilla Round** Seasoned Shredded Pork on Corn and Flour Tortilla topped with Guacamole and Sour Cream \$20

**Marinated Skirt Steak Skewers** with Ancho Chili or Chimichurri Sauce \$20

**Mini Chicken Quesadillas\*** Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce \$20

**Mini Empanadas** with Cilantro Salsa Sour Cream Sauce Choose Beef, Chicken or Vegetable \$20  
Lamb \$25

**Mini Open-Faced Cubans** Ham, Mojo Pork, Swiss Cheese, Mustard and a Pickle on Toasted Bread \$20

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### ITEMS WITH CHEESE

**Brie with Pear Honey and Almonds** in a Phyllo Cup Homemade Pear Honey with Almond Slivers over a Ball of Brie \$19

**Brie with Raspberry and Almonds** in a Phyllo Cup Raspberry Puree with Almond Slivers over a Ball of Brie \$19

**Caramelized Onion, Figs and Blue Cheese** Caramelized Onion, Figs, Fig Jam and Blue Cheese in Phyllo Cup \$20

**Cheese Crisps-Assorted** Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper – GF \$13

**Cream Cheese and Herbs in a Pea Pod** Snow Peapods Stuffed with Herbed Cream Cheese – GF \$12

**Cream Cheese with Red Pepper Jelly** in a Phyllo Cup with Confetti Garnish \$14

**Endive with Goat Cheese, Fig and Honey-Glazed Pecans** with a Raspberry drizzle - GF \$20

**Figs Stuffed with Boursin Cheese and Pecans** Herbed Cheese with Toasted Pecans – GF \$17

**Medjool Dates** Stuffed with Goat Cheese and Wrapped with Bacon – GF \$17

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### COMFORT FOOD

**Pear, Blue Cheese and Sage Crostini** with Pear Honey and Fresh Sage on a Buttered Crostini \$20

**Potato Latkes with Sour Cream and Chives** Tender Potato Pancakes with a Dollop of Sour Cream – GF \$17

**Spanakopita** Blend of Spinach and Feta Cheese in Phyllo \$20

**Stuffed Mushrooms** with Cheddar Cheese with Bacon and Green Onion – GF \$20

**Stuffed Mushrooms** with Gruyere Cheese, Wild Mushrooms and Herb Salad – GF \$20

**Stuffed Red Potatoes** Bacon, Cheddar Cheese and Green Onion with Sour Cream for Dipping – GF \$20

**Tomato and Basil Boursin Cheese** Served on Mini Garlic Toast Rounds \$17

**Tomato, Basil and Onion Tartlet** with Emmenthaler Cheese \$17

**Wild Mushroom Gruyere Cheese Tart** with Herb Salad On Puff Pastry with Ricotta Cheese \$17

**Chicken Fingers** with Honey Mustard and BBQ Sauce \$20

**Chicken and Waffles** Chicken Nugget served on a Waffle with your choice of Maple Syrup or Chicken Gravy \$20

**Gourmet Mac and Cheese\*** served in a Footed Cup with Sun-dried Tomato \$14

**Hamburger Sliders** Seasoned Burger with tray of Lettuce, Tomato, Mustard, Ketchup and Mayo on the side \$21

**Meatballs** Choice of Sauce Marinara, Bordelaise, Sour Cream or Sweet and Sour \$20

**Meatloaf and Mashed Potato Bites** with Ketchup or Gravy on a Crostini \$17

**Mini Candied BLT** Candied Applewood Smoked Bacon with Romaine Lettuce, Roma Tomato on Toasted Bread \$19

**Mini Cheese Pizza\*** with Fresh Tomato Sauce and Mozzarella Cheese \$21

**Mini French Dip** Shaved Beef and Au Jus \$20

**Mini Grilled Cheese Fingers** Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce \$18

**Mini Hot Dogs in Puff Pastry** Served with Ketchup and Mustard \$14

**Mini Philly Cheese Steak** with Shaved Beef, Sautéed Onion and Peppers with a Cheddar Cheese Sauce \$25

**Mini Reuben Sandwiches** Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Miniature Rye Bread \$25

**Mini Sausage Pizza\*** Individual Pizza with Fresh Tomato Sauce and Pork Sausage \$24

**Pigs in a Blanket** Smoked Sausage Wrapped in Puff Pastry with Dijon Mustard \$21

**Potato Croquettes** with Bacon and Sour Cream for Dipping \$17

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### ASIAN FLAVORS

**Asian Crab Puffs** Crabmeat with Bean Sprouts, Cabbage, Red Peppers and Rice Wine Vinegar in a Pastry Puff \$23

**Asian Noodles in a Spoon** with Sweet Chili Sauce and Green Onions in a Japanese Spoon \$16

**Beef Satay** Skewered Beef with an Asian Barbecue Sauce \$20

**Chicken Satay** with Chinese Five Spice and Spicy Peanut Sauce. Served Hot on a bed of Cabbage- GF \$20

**Curried Chicken** Curried Chicken with Walnuts in a Phyllo Cup \$20

**Egg Rolls** Pork, Chicken or Vegetable with Sweet & Sour Sauce \$18

**Pork Satay** with Apricot Ginger Sauce – GF \$20

**Pot Stickers** Chicken, Pork or Vegetable Filled with Diced Pork and Accompanied by Sweet Plum Dipping Sauce \$16

**Rumaki** Chicken Liver and Water Chestnuts wrapped in Bacon \$20

**Tandoori Chicken Skewer** Served on Naan Bread with a Yogurt Cucumber Dressing \$20

### ITALIAN FLAVORS

**Antipasto Skewers** Black Olive, Ciliegine Mozzarella, Basil, Artichoke Heart, Salami and a Cherry Tomato on a Skewer – GF \$24

**Avocado Bruschetta** Avocado Spread on a Crostini and topped with Avocado Slices and a Tomato \$18

**Bruschetta Traditional** Crostini (or Rice Cracker – GF) Rubbed with Garlic or and Olive Oil, and Topped with Plum Tomatoes, Mozzarella Cheese and Basil \$16

**Caprese Skewers** Cherry Tomato, Fresh Mozzarella and Basil on a Skewer with Balsamic Vinegar and Olive Oil – GF \$19

**Caprese Stuffed Tomatoes** Cherry Tomatoes Filled with Fresh Mozzarella, Black Olives and Basil, Seasoned with Olive Oil and Balsamic Vinegar – GF \$18

**Lasagna Bolognese in a Baby Bella**

**Mushroom Cap** with Ricotta, Mozzarella and Parmesan Cheese \$20

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**Marinated Olives and Fresh Mozzarella Skewers** with a Variety of Marinated Greek Olives and Ciliegine Mozzarella – GF \$14

**Olive Tapenade Bruschetta** Crostini Rubbed with Garlic and Olive Oil, Topped with Olive and Caper Tapenade \$16

**Prosciutto Wrapped Asparagus** with Goat Cheese – GF \$25

**Prosciutto Wrapped Cantaloupe** Fresh Cantaloupe Pieces with Prosciutto – GF \$20

**Shrimp Bruschetta** on Crostini (or a Rice Cracker – GF) Tomato, Basil, Mozzarella Cheese and Olive Oil with a Shrimp Curl \$17

**Vegetarian Lasagna in a Baby Bella Mushroom Cap** with Fresh Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheeses \$20