

# Sarasota Catering Company

## Entrée Menu

(All Entrees are priced as packages with Salad, Rolls & Butter, Vegetable, and Starch accompanied by Lemonade or Ice Tea.)

### \$16.95 - Entrée Selections

#### PASTA

**Baked Ziti** Ziti Pasta baked with Four Cheeses and a Fresh Tomato Sauce

**Creamy Mac and Cheese** Cavatappi Pasta with Creamy Cheddar Cheese Sauce served with Crispy Pancetta, Diced Tomatoes, Peas, Broccoli and Mushrooms on the side

**Eggplant Parmesan** Eggplant dredged in Italian Breadcrumbs, baked and covered with our Fresh Tomato Sauce

**Fettuccini Alfredo** Fettuccini Noodles served with a sauce of Butter, Heavy Cream and Parmesan Cheese

**Lasagna Bolognese** Lasagna with traditional meat sauce blended with Ricotta, Mozzarella and Parmesan Cheeses

**Pasta Primavera** Cavatappi Pasta with Zucchini, Broccoli Florets, Cauliflower, Green Beans, Lima Beans, Carrots, Red Pepper and Cherry Tomatoes with Garlic and Olive Oil topped with Parmesan Cheese

**Pasta with Vodka Sauce** Pasta with a sauce of Vodka, Olive Oil, Tomatoes, Garlic and Cream.  
*Choice of Penne, Cavatappi or Fettuccini Pasta*

**Saffron Orzo with Vegetables** Rice-Shaped Pasta with Saffron, Diced Zucchini, Yellow Squash and Red Pepper

**Shells and Broccoli** Small Pasta Shells and Fresh Broccoli Florets in a Sauce of Olive Oil and Garlic

**Spinach Ravioli** Stuffed with Ricotta Cheese and Spinach, *Served with Creamy Garlic, Alfredo Sauce or Vegetarian Tomato Sauce*

**Stuffed Shells** with Spinach, Mushroom and Cheese in our Fresh Tomato Sauce

**Vegetable Lasagna** with sautéed Vegetables layered between Ricotta, Mozzarella, and Parmesan Cheese Topped with our Fresh Vegetarian Tomato Sauce *(Served in a Portabella Mushroom Cap for an additional \$2.00 pp.)*

#### SEAFOOD

**Baked Tilapia** with Julienne Vegetables and Tomato Slice and topped with Butter, White Wine and Lemon Juice

**Tilapia Piccata** with White Wine, Lemon, Butter, and Capers

**Tilapia with Champagne Beurre Blanc** a Butter Sauce accompanied by Tropical Fruit Salsa

### \$19.95 - Entrée Selections

#### BEEF

**Asian Style Flank Steak** with Soy Sauce, Sesame Oil, Ginger, and Garlic

**Beef Kabobs** – Hawaiian, Greek, Jerk, Moroccan, Tandoori, or Teriyaki style served on skewers with vegetables

**Flank Steak Argentine Style** with Chimichurri Sauce

**Grilled Sirloin** with Blue Cheese Butter

**Herb Encrusted Roast Sirloin** of Beef with a mixture of Fresh Herbs and Black Peppercorn

**London Broil Teriyaki Style** marinated in Soy, Sherry, Ginger, Garlic and Onion

**London Broil** with Mushroom Sauce

**Marinated Flank Steak** grilled and served with Bordelaise Sauce

**Pot Roast Garden Style** Braised Beef with Potatoes, Carrots, Celery, Onions and Peas

**Short Ribs "Osso Buco Style"** Braised ribs surrounded by Baby Carrots, Pearl Onions and Peas

**Stuffed Flank Steak** filled with Prosciutto, Provolone cheese and Basil

**Top Round of Beef** with Bordelaise Sauce

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(All Entrees are priced as packages with Salad, Rolls & Butter, Vegetable, and Starch accompanied by Lemonade or Ice Tea.)

### \$19.95 - Entrée Selections (cont.)

#### CHICKEN

**Chicken Ala Francaise** Chicken Breast Stuffed with Spinach, Fontina Cheese and Prosciutto

**Chicken Basque Style** Roasted with Onion, Green and Red Peppers, Tomato, Garlic, Prosciutto and White Wine

**Chicken Chardonnay** Breast of Chicken with a Sauce of Leeks and Chardonnay Wine

**Chicken Chasseur** Sauce with Mushrooms, Shallots and White Wine

**Chicken Cordon Bleu** Chicken breast stuffed with Ham and Swiss Cheese, Breaded and served with a Chicken Supreme Sauce

**Chicken Divan** Chicken Medallions with Broccoli over Rice with a Mornay Sauce

**Chicken Italian Style** Chicken Breast cooked with Green and Red Peppers, Onion, Basil and Italian Meatballs

**Chicken Kabobs** – Hawaiian, Greek, Jerk, Moroccan, Tandoori, or Teriyaki style served on skewers with vegetables

**Chicken Marsala** Breast of Chicken in Marsala Sauce with Mushrooms

**Chicken Piccata** Pounded Chicken Breasts in a Lemon and Capers White Wine Sauce

**Chicken Provencal** Sautéed Chicken Breast with a Sauce of Anchovy, Tomato, Olives and Basil

**Chicken with Lemongrass and Three Peppers** Thai style Chicken with Red, Green and Yellow Peppers

**Chicken with Mushroom Sauce** Grilled Chicken Breast with a Rich Mushroom Sauce

**Coq Au Vin** (Bone-In) Classic dish of Mushrooms, Pearl Onions and Bacon

**Herb Roasted Chicken** (Bone-In) Roasted Chicken flavored with Herbs and a Natural Chicken Gravy

**Italian Chicken Roulade** Breast stuffed with Capicola, Provolone and Basil

**Jerk Chicken** Marinated in Jerk Seasonings and served with Jerk BBQ Sauce

**Mediterranean Chicken** Breast stuffed with Spinach, Feta, Sundried Tomato and Mozzarella

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

#### POULTRY

**Turkey Dinner** Sliced Turkey Breast with Sage Stuffing and Homemade Turkey Gravy

#### PORK

**BBQ Spare Ribs** Slow-cooked and served with BBQ Sauce

**Caribbean Pork** Marinated in Jerk Seasoning and Served with a Jerk BBQ sauce

**Hickory Smoked Ham** served with a Dijon Mustard, Pineapple, Apple and Clove Glaze

**Orange Garlic Roast Pork Loin** with Herbs De Provence

**Pork Loin** filling with Sage Stuffing and Dried Fruit Brushed with an Orange Pomegranate Glaze

**Pork Tenderloin** stuffed with Goat Cheese and Fresh Sage and cover with a Raspberry Dijon Glaze

**Pork Tenderloin** with Red Onion Apple Compote and a Calvados Brandy Sauce

**Pulled Pork** Brined, Dry Rubbed and Slow Cooked served with BBQ sauce

**Roasted Pork Loin** marinated with Soy and Ginger and served with a sauce of Honey, Cider Vinegar and Tomato

**Seasoned Pork** wrapped in a Banana Leaf served with Tropical Fruit Salsa

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(All Entrees are priced as packages with Salad, Rolls & Butter, Vegetable, and Starch accompanied by Lemonade or Ice Tea.)

### \$23.95 - Entrée Selections

#### LAMB

**Grilled Lamb Chops** Served with Mint Demi-Glaze

**Lamb Top Round** brushed with Dijon Mustard and Herbs d'Provance

**Leg of Lamb** Marinated with Yogurt and Roasted with Garlic and Olive Oil

**Rack of Lamb** brushed with Dijon Mustard, Garlic, Parsley and Bread Crumbs served with Mint Demi-glaze

**Shish Kabob** skewers of marinated Lamb and Beef grilled with Green Peppers, Cherry Tomatoes and Red Onions accompanied by a Yogurt Cucumber Sauce

**Souvlaki** Marinated Lamb Skewers served with a Mint Yogurt Sauce

#### SEAFOOD

**Baked Cod** served with butter, lemon and parsley

**Baked Salmon** served with Lemon Beurre Blanc Sauce

**Baked Salmon Fillet** with a Sweet Chili Glaze

**Blackened Salmon** with Creole Seasoning with Mango Salsa

**Bourbon Glazed Salmon** Baked and served with extra sauce

**Grilled Mahi Mahi** Served with Pineapple Salsa

**Salmon Fillet** baked with a Honey Mustard Glaze and served with a Dill Cream Sauce

**Salmon Paupiettes** Poached Salmon Mousse with Bay Scallops in a Tomato Coulis

**Scallops** Sautéed and served over Julienne Vegetables with a Saffron Beurre Blanc

#### SHRIMP

**New Orleans Style Barbecue Shrimp** Barbecue Sauce with Creole Seasoning and Hot Sauce

**Shrimp De Jonge** Shrimp in a Sauce of Butter, Garlic and White Wine topped with Breadcrumbs

**Shrimp Kabobs** with Pineapple, Red and Green Peppers with a Apricot Ginger Sauce

**Shrimp Scampi** Shrimp Sautéed in Butter, Garlic, White Wine and Parsley

**Stuffed Shrimp** Crabmeat, wine and breading with a Parsley Butter Sauce

### \$25.95 - Entrée Selections

#### PORK

**Stuffed Pork Chops** brined double thick Pork Chops stuffed with Cornbread, Currents, Celery and Onions

#### PRIME RIB

**Prime Rib of Beef** with Creamy Horseradish Sauce and Au Jus

#### SEAFOOD

**Blackened Snapper** with Creole Seasoning with Mango Salsa

**Halibut Braised in Red Wine** with Applewood Smoked Bacon, Pearl Onions and Mushrooms

**Pistachio Encrusted Red Snapper** with White Wine Sauce

**Snapper Veracruz** Snapper fillets covered with a Salsa of Tomatoes, Onions, Green Olives, Pinto Beans and Cilantro

**Sole Roulades** Salmon Mousse wrapped in Sole Fillets Served with a Lobster Cream Sauce

**Seafood Lasagna** Scallops, Shrimp, Crabmeat and Grouper in a rich Alfredo Sauce

**Tuna Kabobs** Tuna Marinated with Soy and Ginger Accompanied by Fresh Vegetables on a Skewer

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### \$25.95 - Entrée Selections (cont.)

#### VEAL

**Veal Marsala** Thin slices of veal topped with Marsala Wine Sauce and Mushrooms

**Veal Medallions** in port winger ginger sauce

**Veal Piccata** Thin slices of veal with a sauce of Lemon and Parsley garnished with caper

**Veal Florentine** Sautéed Spinach and Provolone Cheese served over spaghetti

**Veal Oscar** Medallions of veal topped with Crabmeat, Asparagus and Béarnaise Sauce

**Veal Saltimbocca** Sautéed in Butter and White Wine and topped with Sage and Prosciutto

### \$27.95 - Entrée Selections

#### SEAFOOD

**Cajun Grouper** Grilled with Cajun Spices

**Florida Grouper** with Mango Beurre Blanc and Mango Salsa

**Grouper Piccata** with sauce of Lemon and Parsley garnished with caper

**Grouper Oscar** with Crabmeat, Asparagus and Bearnaise Sauce

**Grilled Swordfish** with Spices and Coriander Jus over a bed of Napa Cabbage

**Seafood Newburg** Shrimp, Scallops and Grouper in a sauce of Butter, Cognac, Sherry and Heavy Cream served over Toast Points

**Seafood Vol-au-Vent** Scallops, Shrimp and Crab in a rich Lobster Cream Sauce served in a Puff Pastry Round

### \$30.95 - Entrée Selections

#### BEEF TENDERLOIN

**Beef Chasseur** Beef Tenderloin Medallions Sauce with mushrooms, shallots and white wine

**Beef Tenderloin Medallions Au Poive** with Green Peppercorn Sauce

**Beef Tenderloin Medallions** with Bordelaise Sauce

**Beef Tenderloin Medallions** with Blue Cheese Herb Crust

**Beef Wellington** wrapped in Puff Pastry and pate, mushroom Duxelle Served with Béarnaise Sauce

**Filet Mignon** with Chanterelles and Brandy Cream Sauce (Seasonal)

**Filet Mignon** with Maitre d'Hotel Butter

**Tournedos au Italian Beef Tenderloin** Medallions with a flavorful sauce of mushrooms, shallots, and tomato

#### SEAFOOD

**Miso Glazed Sea Bass** served with braised Baby Bok Choy

### \$32.95 - Entrée Selections

#### BEEF

**New York Strip** with Maitre d'Hotel Butter

#### VEAL

**Osso Buco** braised veal shank surrounded by Baby Carrots, Pearl Onions and Peas

**Veal Chop** Bone-in Veal Chop cut thick and served with Mushroom Demi-glace

### Market \$\$ - Entrée Selections

#### SEAFOOD

**Barramundi Grilled** Marinated with Chilies, Lime Juice, Garlic, Sea Salt and Coriander served on top of a Papaya Salad

**Butter Poached Lobster** Seasoned and cooked to perfection

**Maine Lobster** with Crabmeat and Shrimp Stuffing