

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, 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