

Sarasota Catering Company

Stations Menu

(Minimum 25)

Breakfast – Brunch Stations

Omelet Station (\$8.50 pp)

Omelets made with Whole Eggs or Egg Whites
Includes Diced Ham, Red Peppers, Sautéed Mushrooms, Fresh Spinach, Swiss, Cheddar Cheese
Additional ingredients at extra cost

Waffle Station (\$5pp)

Sliced Strawberries, Whipped Cream, Powdered Sugar, Pecans, Whipped Butter and Warm Maple Syrup

Oatmeal Station (\$4 pp)

Old Fashioned Oatmeal and Grits served with Butter, Brown Sugar, Cinnamon Sugar, Milk, Maple Syrup, Raisins and Sliced Bananas

Appetizer Stations

Mashed Potato Bar (\$6 pp)

Mashed Potatoes served with a choice of Bleu Cheese, Cheddar Cheese, Bacon Crumbles, Chives, Sautéed Mushrooms, Butter and Brown Sugar – Sweet Potatoes can be added

Mac and Cheese Bar (\$5 pp)

Macaroni and Cheese served with Sun-dried Tomatoes, Sautéed Mushrooms, Bacon Crumbles, Caramelized Onions, Ham and Broccoli

Chili Bar (\$8 pp)

Chili with Ground Beef and choice of Spaghetti, Beans, Onions, Sour Cream and Cheddar Cheese

Shrimp and Grits Station (\$8 pp)

Sautéed Jumbo Shrimp served over Grits with Cheddar and Parmesan Cheese. Served with Sautéed Mushrooms, Crumbled Bacon, Green Onions and Lemon Wedges

Salad Station (\$8 pp)

Iceberg and Mixed Green Lettuces with Tomato Wedges, Cucumber, Carrots, Croutons, Red Peppers, Parmesan Cheese with your choice of Two Dressings

**Add grilled chicken breast for an additional \$3 pp

Additional ingredients at extra cost

**** Some stations may require attendants and/or chefs at an additional cost.**

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Entrée Stations

Fajita Station (\$9 pp)

Marinated Chicken or Flank Steak sautéed with onions, red and green peppers with warm flour tortillas. Served with sour cream, pico de gallo, guacamole, and jack cheese

Taco Station (\$8 pp)

Ground Beef and Ground Chicken served on corn and flour tortillas. Served with diced tomatoes, shredded lettuce, shredded cheese, and sour cream
Accompanied by mild taco sauce and Cholula sauce

Fish Taco Station (\$9 pp)

Tilapia served on corn and flour tortillas with red cabbage cole slaw, spicy fish taco sauce, pico de gallo, jalapenos, avocado and cilantro
(Choose Mahi for \$1 extra)

Risotto Station (\$5.00 pp)

Lemon, Wild Mushroom, Saffron or Plain Risotto made to order. Served with a garnish of parsley oil and Grape Tomatoes

Sauté Station (\$10 pp)

Medallions of Chicken Breast or Pork Loin sautéed with a choice of sauces; Piccata, Marsala, Butter or Demi-Glace
(Choose Veal for \$2 extra)

Pasta Station (\$8 pp)

Choice of pastas: Penne, Bow Tie or Corkscrew Pasta
Choice of two sauces: Alfredo, Vodka Sauce, Pesto, Fresh Tomato Sauce with/out Meat
Includes Garlic, Basil Chiffonade, Red Peppers, Sliced Mushrooms, Spinach, Black Olives
**Add grilled chicken breast for an additional \$3 pp
Additional ingredients at extra cost

Seafood Station (Mkt pp)

Selection of Oysters, Clams, Stone Crab Claws, Snow Crab Claws and Jumbo Shrimp served with Lemons, Cold Mustard Sauce, Tabasco Sauce and Crackers (Subject to Availability)

Stir Fry Station (\$11 pp)

Choice of White Rice, Brown Rice or Noodles served with a choice of Chicken, Beef or Pork and Array of Fresh Vegetables: Snow Pea Pods, Broccoli Florets, Water Chestnuts, Red Peppers, Carrot Shreds, Red Cabbage Shreds, Straw Mushrooms and Bean Sprouts. Choice of Coconut Curry Sauce, Soy Sauce, Thai Peanut Sauce, Kung Pao or Brown Sauce

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Carving Station (Mkt pp)

Beef Tenderloin, Pork Tenderloin, Flank Steak, Corned Beef, Turkey or Ham with
Choice of Sauces and Silver Dollar Rolls

Dessert Stations

Sundae Bar (\$10 pp)

Chocolate and French Vanilla Ice Cream with Bananas, Hot fudge, Crushed Strawberries,
Oreos, Butterfingers, M&Ms, Sprinkles, Whipped Cream, Cherries and Nuts

Bananas Foster Station (\$7 pp)

Sautéed Bananas in a sauce of Dark Rum, Banana Liqueur, Brown Sugar and Butter
over Vanilla Ice Cream

Cherries Jubilee Station (\$7 pp)

Cherries are flambéed in Sugar and Brandy and served over Vanilla Ice Cream

Crepe Station (\$7 pp)

Crepes sautéed with Butter and Grand Marnier or Nutella and served with Vanilla Ice Cream

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