

Sarasota Catering Company

Wedding Beach Menu

3 Hour Event

(Minimum 35)

A beautiful Florida Beach wedding ceremony followed by a causal beach or pool side dinner where you and your friends can eat at your own pace. Fresh steamed clams and raw bar make this a beach reception to remember.

Starters

Guacamole and Tropical Fruit Salsa

Accompanied by Tortilla Chips

Raw Bar

Seasonal Mix of Shrimp and Oysters on the Half Shell served with Cocktail Sauce and Lemons

Entrees

Barbecued Chicken Breast Sandwiches

Slices of Chicken Breast Grilled and covered with our own BBQ sauce.

Barbecued Pork Spareribs

Slow cooked Pork Spareribs served with our own Hot and Mild BBQ sauce

Sides

Steamer Clams

Seasonal Clams steamed and served with garlic butter

Roasted Corn on the Cob

Traditional Cole Slaw

Red Skin Potato Salad

Red Potatoes, Celery and Onion in a Mayonnaise Based Dressing

Crusty French Bread

Includes

Disposable Plates and Cutlery, Paper Napkins, Cups, and Ice

\$39.75 per person

* Additional Charges for Labor/Staff, Rentals, Gratuity, and Taxes may apply.

Optional Items

Beverages Freshly Brewed Coffee, Lemonade, Iced Tea, Beer, and Wine

Desserts Key Lime Tartlets, Lemon Bars, Strawberry Pie