

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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\$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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\$23.95 - Entrée Selections

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

\$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

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\$27.95 - 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-glace

Souvlaki Marinated Lamb Skewers served with a Mint Yogurt Sauce

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

King Crab Legs Served with drawn butter

Maine Lobster with Crabmeat and Shrimp Stuffing