

Sarasota Catering Company

Florida Style Buffet Package

(Minimum 25)

Starters / Hors d'oeuvres

(Choice of Three)

Miniature Open-faced Cuban Sandwiches
Jerk Chicken Skewers with Mango Chutney-GF • Coconut Crusted Chicken with Apricot Ginger Sauce-GF
Grouper Bites with Creole Remoulade
Vegetable Empanadas with Cilantro Sour Cream • Shrimp Shooters- GF
Guava Jelly on Cream Cheese

Salad Course

(Choice of One)

Fresh Garden Salad with Choice of Dressing-GF
Fresh Tomato Salad with Balsamic Vinaigrette-GF
Strawberry Salad with Creamy Raspberry Vinaigrette-GF

Entrée Selections

Meat Course

(Choice of One)

Herb Crusted Sirloin with Herb Lemon Butter-GF
Pulled Pork with BBQ Sauce-GF
Citrus Grilled Chicken Breast-GF
Orange Glazed Chicken Breast with Tropical Fruit-GF

Fish Course

(Choice of One)

Baked Snapper with a Mango Butter Sauce and Mango Chutney- GF
Grouper Blackened with Tropical Fruit Salsa-GF
Grilled Mahi with Butter and Creole Seasoning-GF

Sides

(Choice of Two)

Zucchini, Yellow Squash and Red Pepper-GF
Corn, Red Pepper and Bacon-GF
Cilantro Lime Rice-GF • Roasted Red Potatoes-GF
Baby Carrots, Haricots Vert and Baby Peppers-GF

Accompanied By

Silver Dollar Rolls and Butter

Adults

Two Entrees - \$30.95

Three Entrees - \$36.95

Children (under 10) - \$15.95

Suggested Optional Items

Hors d'Oeuvres Stone Crab Claws (In season), Snapper Sliders

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

Desserts Key Lime Tartlets, Lemon Bars, Strawberry Pie,

Fees for Delivery/Pickup, Rentals or Serving Staff are not included.

GF – Gluten Free Items