

Sarasota Catering Company

Hors d'oeuvre Packages

(Minimum 35 guests)

Silver Package \$8.00 pp

Section I: 1 choice

Section II: 3 choices

Gold Package \$11.00 pp

Section I: 1 choice

Section II: 5 choices

Platinum Package \$15.00 pp

Section I: 2 choices

Section II: 6 choices

Section I

Assorted Cocktail Sandwiches (3 choices)

Roasted Beef with Pear Horseradish Sauce,
Roasted Turkey Breast with Cranberry Mayo,
Baked Ham with Sweet Mustard, Chicken
Salad, Tarragon Chicken Salad, Tuna Salad,
Cuban, Maple Glazed Pork Tenderloin with Red
Onion Apple Compote all sandwiches listed
above served on Wheat, White or Pumpernickel
Silver Dollar Rolls, or Roasted Vegetable with
Goat Cheese Spread on Artisan Bread or
Mozzarella, Tomato, Basil and Pesto on a
Baguette

Assorted Cocktail Wraps (3 choices)

Roasted Beef with Pear Horseradish Sauce
Roasted Turkey Breast with Cranberry Mayo
Baked Ham with Sweet Mustard, Italian with
Capicola, Provolone, Sweet Basil and Salami,
Chicken Salad, Tarragon Chicken Salad,
Tuna Salad, Roasted Vegetable with Goat
Cheese, On Wheat, Tomato Basil or Spinach
Wraps

Gluten Free Wraps available at extra cost

Assorted Mini Quiche (3 choices)

Lorraine,
Grilled Vegetable, Spinach, Spinach and
Bacon, Spinach and Feta, Bacon and Leek,
Ham and Caramelized Onion, and Wild
Mushroom

Coconut Crusted Shrimp with Apricot Ginger
Sauce

Domestic Cheese Display Chef's selection of
Cheddar, Gouda, Fontina, Blue Cheese,
Gorgonzola, Brie or Gruyere Cheeses with
Seasonal Fruits and Berries, Accompanied by
Seasoned and Plain Crackers and Baguettes

Fruit Display Seasonal Fruit which may include
Pineapple, Cantaloupe, Strawberries,
Raspberries, Blueberries, and Kiwi with choice of
Honey Yogurt or Grand Marnier Cream

Grilled Scallop with Coconut Curry Sauce in an
Asian Spoon

Grouper Bites with Creole Remoulade

Jerk Chicken Skewer Marinated Chicken with
Mango Chutney

Lasagna Bolognese or Vegetarian Lasagna in a
Mushroom Cap

Mini Candied BLT Candied Applewood Smoked
Bacon with Romaine Lettuce, Roma Tomato on
Toasted Bread

Mini French Dip – Shaved Beef in a Miniature
Roll with Au Jus

Note: GF – Gluten Free

Mini Philly Cheese Steak - Shaved Beef with
Onions, Green Peppers, Mushrooms and
Mozzarella Cheese

Mini Reuben Sandwich – Corned Beef,
Sauerkraut, Thousand Island Dressing on
Cocktail Rye

Salmon Pinwheels with Herbed Cream Cheese

Sambuca Marinated Shrimp with Olive Oil and
Rosemary Wrapped in Prosciutto

Shrimp with Pineapple and Red Curry Sauce -
GF

Shrimp Bruschetta on Crostini (or Rice Cracker –
GF) Tomato, Basil, Mozzarella Cheese and Olive
Oil on a Rice Cracker with a Shrimp Curl

Shrimp Shooters Jumbo Shrimp In Citrus Salsa,
Spicy Tomato Salsa or Traditional Cocktail
Sauce with a Lemon Wedge in a Shot Glass -
GF

Smoked Salmon Mousse on Pumpernickel
Crisps topped with Dill, Red and Black Caviar

Stuffed Mushrooms with Cheddar Cheese
Bacon and Green Onion OR with Gruyere
Cheese, Wild Mushrooms, and Herb Salad - GF

Tuna Tartar Sushi Grade Tuna with Soy, Lime,
Coconut and Ginger with Seaweed Salad on a
Rice Cracker

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(Minimum 35 guests)

Section II

Asian Noodles with Sweet Chili Sauce and Green Onions served in a Japanese Spoon

Beef and Brie on a Buttered Crostini

Beef Tenderloin and Arugula Pesto on Herbed Crostini

Brie with Pear Honey and Almonds in a Phyllo Cup

Bruschetta Crostini rubbed with Garlic and Olive Oil, lightly toasted and topped with Plum Tomatoes and Basil

Caprese Skewers Grape Tomato, Mozzarella and Basil with Balsamic Vinegar and Olive Oil - GF

Caramelized Onion, Figs and Blue Cheese in a Phyllo Cup

Cheese Crisps-Assorted Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper - GF

Chicken Satay with Chinese Five Spice and Spicy Peanut Sauce. - GF

Coconut Crusted Chicken with Apricot Ginger Sauce

Cumin and Coriander Dusted Salmon Bites on a Bamboo skewer - GF

Curried Chicken Salad with Walnuts in a Phyllo Cup

Egg Rolls Vegetable Egg Rolls served with Sweet and Sour Dipping Sauce

Endive with Goat Cheese, Fig, and Honey-Glazed Pecans with Raspberry Drizzle - GF

Fruit Sushi Seasonal Fruit pieces served on Sweetened Coconut Sushi Rice - GF

Gourmet Macaroni and Cheese served in a Footed Cup with Bacon Bits

Hummus on Pita Bread Original Hummus on a Pita Wedge with Sliced Cucumber

Marinated Skirt Steak Skewers with Chimichurri Sauce

Mini Salmon Cakes with Jalapeno Aioli

Meatballs in choice of Sour Cream, Marinara, Sweet Sour or Bordelaise Sauce

Mini Empanadas Choice of Beef, Chicken, or Vegetable with Cilantro Salsa Sour Cream Sauce for dipping

Mini Chicken Quesadillas Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce for dipping

GF – Gluten Free

Mini Grilled Cheese Fingers Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce

Pear, Blue Cheese, and Sage Crostini with Pear Honey and Fresh Sage on a Buttered Crostini

Pigs in a Blanket Mini hot dogs wrapped in Puff Pastry with Dijon Mustard

Pork Tenderloin Crostini with Goat Cheese and Raspberry Dijon

Pot Stickers choice of Vegetable or Chicken with a Plum Dipping Sauce

Salmon Skewers with Chili Lime Sauce - GF

Sliced Roast Beef on Sour Dough Toast with Creamy Horseradish Sauce

Spanakopita Spinach and Feta Cheese wrapped in Phyllo

Tandoori Chicken Skewers Served on Naan Bread with a Yogurt Cucumber Dressing

Teriyaki Chicken Skewers Teriyaki Sauce brushed Chicken Strips on a skewer

Vegetable Shooters Julienned Vegetables served in a with Ranch, Hummus or Spinach Artichoke Dip in a cup - GF

Watermelon, Mint and Feta on a Skewer (Seasonal) - GF