

# Sarasota Catering Company

## Wedding Buffet Package

(Minimum 35)

### Displayed Hors d'Oeuvres

**Warm Wheel of Brie in Puff Pastry, Filled with Pear Honey,**  
Served with Carrs' Water Crackers and Baguettes  
**Assorted Fresh Seasonal Fruit served with Grand Marnier Cream**

### Passed Hors d'oeuvres

(Choose 3)

**Miniature Crab Cakes** with Creole Remoulade; **Vegetable Egg Rolls** with Plum Sauce  
**Chicken Satay** with a Peanut Sauce; **Maple Glazed Pork** with Red Onion Apple Compote  
**Miniature Quesadillas** with Feta, Fresh Oregano and Sun-dried Tomatoes  
**Traditional Bruschetta** with Tomato, Fresh Basil, and Mozzarella on a Crostini

### Buffet

#### Assorted Rolls

White, Wheat, and Pumpernickel Silver Dollar Rolls served with Herb Butter Rosettes

#### Mixed Green Salad

Mixed Greens with Cucumbers, Tomatoes, Red Cabbage Shreds and Carrots. Choice of Dressing:  
Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Fig Citrus Vinaigrette, Asian, Golden Italian, Ranch  
or Blue Cheese

#### Starch

Garlic Mashed Potatoes

#### Vegetables

A Mélange of Seasonal Vegetables  
Cauliflower, Broccoli, and Baby Carrots

#### Entrees

(Choose 2)

Grilled Norwegian Salmon with Dill Cream Sauce or Sweet Chili Glaze  
Chicken Chardonnay  
Marinated Roasted Pork Loin  
Pasta Primavera  
Tuna Kabobs  
Roast Beef with Bordelaise Sauce

#### Beverages

Freshly Brewed Decaffeinated Coffee  
Iced Tea and Non-alcoholic Fruit Punch

\* Additional Charges for Bar, Labor, Venue Site Fee, Rental Equipment, Gratuity, and Taxes may apply.

**\$ 43.95 per person**