## Sarasota Catering Company

# Holiday Menu 2024

One Pound or Pint serves an average of 3 – 4

Ib = Pound \* pp = Per Person \* pt = Pint \* qt = Quart



## MAIN DISHES

### Roasted Whole Turkey

average weight 12 lbs serves 6-8 average weight 22 lbs serves 10-12 \$66

Roasted Turkey Breast Bone-In \$70

(average weight 18 lbs) serves 10 - 12

Bone-in Ham \$75

(average weight 16 lbs) serves 18 - 20

Center Cut Pork Loin Roast \$50

With Spicy Soy Marinade or Pomegranate and Orange Glaze with Fruit Stuffing (average weight 5½ lbs) serves 8 - 10

Standing Rib Roast \$225

Sausage Stuffing and Au Jus (average weight 15 lbs) serves 10 - 14

Roast Beef with Mushroom Demi-Glace \$92

(average weight 7 lbs) serves 12 - 14

### Lamb Top Round

\$50

\$90

With Herbs d'Provence and Veal Demi-Glace (average weight 1% lbs) serves 3 - 4

Crown Roast of Pork

With Wild Rice Stuffing (average weight 6 lbs) serves 6 - 8

Crown Roast of Lamb with Wild Rice Stuffing.

(average weight 24 oz per rack)

### COMPLETE HOLIDAY DINNERS

#### Dinner for 6-8

\$135

Roasted Whole Turkey (average weight 12 lbs)

Sage or Cornbread Stuffing 3 lbs

Turkey Gravy 1.5 qt

Creamy Mashed Potatoes 4 lbs

Green Beans 3 lbs

Cranberry-Orange Relish 1 pt

Apple or Pumpkin Pie 1

#### Dinner for 10-12

\$185

Roasted Whole Turkey (average weight 22 lbs)

Sage or Cornbread Stuffing 4 lbs

Turkey Gravy 2 qt

Creamy Mashed Potatoes 5 lbs

Green Beans 4 lbs

Cranberry-Orange Relish 1 qt

Apple or Pumpkin Pie 2

#### Prime Rib

\$95

With Au Jus and Horseradish Sauce (average weight 4 lbs) serves 6 - 8

#### Herb Roasted Chicken

\$18

(average weight 3 lbs) serves 3 - 4

#### Beef Tenderloin

\$35 /lb

Marinated Beef Tenderloin with Horseradish Sauce and Cooked to Medium Rare (average weight 3½ lbs)

#### Seafood Lasagna

\$104

With Crab, Shrimp, Scallops, and Fish in a Creamy Alfredo Sauce. serves 12 - 14

#### **Smoked Salmon Platter**

\$80

With Egg Whites, Yolks, Capers, Red Onion, Dill Cream Cheese and Dark Bread. serves 10

#### Poached Salmon

\$110

Whole Filet of Salmon with Horseradish, Dill or Sweet Chili Sauce serves 25 - 30



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# SIDE ITEMS Green Beans

Green Bean and Mushroom Casserole  Baby Carrots With Orange Glaze With Brown Sugar and Butter  Roasted Winter Vegetables Rutabaga, Parsnip, Carrots, Sweet Potato, and Onion  Small Red Potatoes With Parsley  Creamy Mashed Potatoes  \$4.75 /lb  Glazed Sweet Potatoes \$5.25 /lb  With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé \$7.25 /lb  With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb  Squash Gratin With Butternut Squash, Gruyere Cheese, and Cream	With Garlic and Bread Crumbs With Tomato With Almandine	ψσσ / ID
With Orange Glaze With Brown Sugar and Butter  Roasted Winter Vegetables Rutabaga, Parsnip, Carrots, Sweet Potato, and Onion  Small Red Potatoes With Parsley  Creamy Mashed Potatoes  \$4.75 /lb  Glazed Sweet Potatoes \$5.25 /lb  Baked Mashed Sweet Potatoes With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé \$7.25 /lb  With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb	Green Bean and Mushroom Casserole	\$7.25 /lb
Rutabaga, Parsnip, Carrots, Sweet Potato, and Onion  Small Red Potatoes With Parsley \$4.75 /lb  Creamy Mashed Potatoes \$4.75 /lb  Glazed Sweet Potatoes \$5.25 /lb  Baked Mashed Sweet Potatoes \$5.25 /lb  With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé \$7.25 /lb  Corn Casserole \$7.25 /lb  With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb  Squash Gratin \$8.25 /lb	With Orange Glaze	\$4.75 /lb
Creamy Mashed Potatoes \$4.75 /lb  Glazed Sweet Potatoes \$5.25 /lb  Baked Mashed Sweet Potatoes \$5.25 /lb  With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé \$7.25 /lb  Corn Casserole \$7.25 /lb  With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb  Squash Gratin \$8.25 /lb	<u> </u>	
Glazed Sweet Potatoes \$5.25 /lb  Baked Mashed Sweet Potatoes \$5.25 /lb With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé \$7.25 /lb  Corn Casserole \$7.25 /lb With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb  Squash Gratin \$8.25 /lb	Small Red Potatoes With Parsley	\$4.75 /lb
Baked Mashed Sweet Potatoes With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé Corn Casserole With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash Squash Gratin  \$8.25 /lb	Creamy Mashed Potatoes	\$4.75 /lb
With Bourbon, Brown Sugar, Butter, and Walnuts  Creamed Spinach Soufflé \$7.25 /lb  Corn Casserole \$7.25 /lb  With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb  Squash Gratin \$8.25 /lb	Glazed Sweet Potatoes	\$5.25 /lb
Corn Casserole \$7.25 /lb With Red Peppers and Applewood Smoked Bacon  Brussel Sprout Hash \$7.25 /lb  Squash Gratin \$8.25 /lb		
Squash Gratin \$8.25 /lb	Corn Casserole	\$7.25 /lb
•	Brussel Sprout Hash	\$7.25 /lb
	•	

With Apple and Applewood Smoked Bacon

Wild Rice with Mushroom and Pecans

Sage or Cornbread Stuffing

\$7.00 /lb

\$6.75 /lb

\$5.25 /lb

\$6.25 /lb

Cranberry-Orange Relish	\$4.75 /pt			
<b>Turkey Gravy</b> with or without Giblets	\$5.75 /pt			
Mixed Green Salad \$4.50 /pp With Grape Tomatoes, Onions, Shredded Carrots, and Pecans - Choice of Dressings				
Shrimp Cocktail Display  Jumbo shrimp seasoned and served on a bed of lettuce, complete with cocktail sauce and lemon slices				
2.5 lbs serves 10 – 15 \$80 5 lbs serves 20 – 25 \$150 7.5 lbs serves 30 – 35 \$200	IG			

#### **DESSERTS**

Pecan Pie (serves 6 - 8)	\$18
Strawberry Pie (serves 8 - 10)	\$18
Custard Pie (serves 6-8)	\$13
Pumpkin Pie (serves 6 – 8	\$14
Apple Pie (serves 6 - 8)	\$14
Bread Pudding with Whiskey Sauce (serves 10 - 12)	\$40
Mixed Berry Fruit Cobbler	\$38
(serves 10 - 12)	V
Double Diablo Chocolate Cake (serves 10)	\$38
English Trifle	\$45

	Amaretto (serves 12)	ana
)	<b>Two Chocolate Lace Tart</b> Dark and White Chocolate in Pâte Brisée (serves 10)	\$22
	Chef Lance's Cheesecake (serves 10)	\$30
	Strawberry Custard Tart with Red Current Glaze (serves 10)	\$22



**Red Cabbage**