

# 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

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### 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

# Sarasota Catering Company

## *Hors d'oeuvre Packages*

(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 Sun-dried Tomato

**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