

Sarasota Catering Company

Small Bites

Prices Are By The Dozen (2 dozen Minimum Order per item)

POULTRY

Buffalo Chicken Meatballs served with Ranch or Blue Cheese Dressing \$20

Chicken Salad Marinated and Diced Chicken Breast with Sherry Dijon Mayonnaise in a Phyllo Cup \$17

Coconut Crusted Chicken with Apricot Ginger Dipping Sauce \$20

Jerk Chicken Skewer Marinated Chicken with Mango Chutney- GF \$20

Teriyaki Chicken Skewers Chicken Strips brushed with Teriyaki Sauce on a Skewer \$20

Turkey Breast Corn Muffin Sandwich with Cranberry Sauce \$16

BEEF

Beef and Brie on Crostini Roast Beef and Brie Cheese on a Buttered Crostini \$20

Beef Tenderloin with Arugula Pesto served on Herb Crostini \$24

Dauphinois Potato and Beef Tenderloin Rounds of layered Potatoes, Gruyere Cheese and Cream topped with Beef Tenderloin cooked Medium Rare and finished off with a touch of Bordelaise Sauce – GF \$28

Sliced Roast Beef on Sour Dough Toast with Creamy Horseradish OR Pear Horseradish Sauce \$20

PORK

Maple Glazed Pork Crostini with Apple-Red Onion Compote \$20

Pulled Pork Sliders on White, Wheat or Pumpernickel Silver Dollar Rolls \$20

Pork Tenderloin Crostini with Goat Cheese and Raspberry Dijon \$20

Shredded Pork Shoulder on Herb Crostini with Raspberry Jam and Goat Cheese \$20

LAMB

Lamb and Mushroom Kabob with Apricot Sauce – GF \$26

Lamb Meatballs with Lemon Cumin Yogurt Sauce \$20

Lamb Souvlaki with Tzatziki Sauce for dipping – GF \$26

Lollipop Lamb Chops New Zealand Lamb Chops with Persillade and Mint Demi-Glace \$46

***Item Not recommended for Delivery
GF – Gluten Free**

SHRIMP

Coconut Crusted Shrimp with Apricot Ginger Dipping Sauce \$22

Fire Shrimp Sautéed in Butter with Assorted Hot Peppers and a Cooling Pina Colada Sauce – GF \$22

Guinness Beer Battered Shrimp Shrimp dipped in a Light Beer Batter \$22

New Orleans Barbecue Shrimp with Creole seasoning and Frank's Hot Sauce – GF \$22

Sambuca Marinated Shrimp with Olive Oil and Rosemary Wrapped in Prosciutto – GF \$22

Shrimp Shooters Jumbo Shrimp Served your choice of: Citrus Salsa, Spicy Tomato Salsa or Traditional Cocktail Sauce with Lemon Wedge in a Shot Glass - GF \$22

Drunken Shrimp Shooters with Vodka/Tequila Spicy Blood Mary Mix with Vodka or Tequila Garnished with Shrimp in a Shot Glass - GF \$25

Shrimp with Red Curry and Pineapple Shrimp sautéed in Red Curry Coconut Milk Sauce on a Skewer with Pineapple Piece – GF \$22

Sarasota Catering Company

Small Bites

Prices Are By The Dozen (2 dozen Minimum Order per item)

CRAB AND LOBSTER

Mango Crab Stacks Mango and Crabmeat layered on a Brioche Round with Wasabi Mayonnaise \$27

Crabby Patties Our Miniature Crab Cakes served on a bun with Mango Salsa and Creole Remoulade \$28

Crab Stuffed Mushrooms Mushrooms stuffed with Crabmeat, Green Onions, Parsley, and Horseradish – GF \$28

Mini Crab Cakes Served with Creole Remoulade Sauce \$28

Mini Crab and Shrimp Cakes served with Creole Remoulade Sauce \$20

Lobster Salad On a Pastry Puff or a Phyllo Cup \$34

Lobster Salad Spoons Lobster Salad served on a Japanese Spoon – GF \$34

SALMON

Blinis with Smoked Salmon Crème Fraiche and Caviar \$28

Cumin and Coriander Dusted Salmon Bites on a Bamboo skewer - GF \$21

Mini Salmon Cakes with Jalapeno Aioli \$21

Salmon Pinwheels with Herbed Cream Cheese – GF \$21

Salmon Skewer with Chili Lime Sauce – GF \$21

Smoked Salmon Florets with Dill Sprig and Crème Fraiche on Dark Rye Toast \$21

Smoked Salmon Mousse on Pumpernickel Crisps Topped with Red or Black Caviar and Fresh Dill \$21

Smoked Salmon on Potato Latkes with Sour Cream and Lemon Zest – GF \$21

OTHER SEAFOOD

Bay Scallop Shooter in a Citrus Salsa – GF \$18

Grilled Sea Scallop with Coconut Curry Sauce in an Asian Spoon – GF \$26

Grouper Bites with Creole Remoulade \$22

Scallops Wrapped in Bacon with Teriyaki Glaze \$38

Snapper Ceviche in a Citrus Salsa – GF \$18

***Item Not recommended for Delivery
GF – Gluten Free**

TUNA AND SUSHI

California Roll Sushi Rice with Avocado, Cucumber and Crab – GF \$26

Salmon or Tuna Sushi Rolls with Cream Cheese and Avocado – GF \$26

Spicy Tuna Tuna in a Cucumber Cup with Chili Mayonnaise – GF \$26

Sushi Rolls Tuna and Cucumber with Sushi Rice in a Seaweed Wrapper – GF \$26

Tuna Skewers with a Soy Dipping Sauce – GF \$26

Tuna Tartar Tuna with Soy, Lime, and Ginger on a Rice Cracker – GF \$25

VEGETARIAN

Bibb Lettuce Salad with Green Onion Julienned Carrots, Red Cabbage and Snow Peas with Bean Sprouts and Marinated in a Ginger Dressing – GF \$18

Cucumber Cup with choice of Hummus or White Bean Spread – GF \$16

Fruit Sushi Seasonal Fruit Pieces served over Coconut Rice – GF \$16

Hummus on Pita Bread Original Hummus on a Pita Wedge with Sliced Cucumber \$15

Red Pepper Hummus on Cucumber Chips garnished with Red Pepper on a Cucumber Chip – GF \$15

Sarasota Catering Company

Small Bites

Prices Are By The Dozen (2 dozen Minimum Order per item)

VEGETARIAN (Continued)

Petite Caesar Salad Cups Romaine Lettuce, Parmesan Cheese and Caesar Dressing served with Cheese Crisp in a cup with a Garlic Crouton \$18

Petite Strawberry Salad Cups Mixed Greens with Toasted Pecans, Red Onion and our Creamy Raspberry Vinaigrette served in a cup - GF \$17

Vegetable Shooters Fresh Julienned Vegetables Served with Ranch Dressing, Hummus, or Spinach Artichoke Dip in a Cup – GF \$17

Watermelon, Mint and Feta on a Skewer (Seasonal) – GF \$17

ITEMS WITH CHEESE

Brie with Pear Honey and Almonds in a Phyllo Cup Homemade Pear Honey with Almond Slivers over a Ball of Brie \$19

Caramelized Onion, Figs and Blue Cheese Caramelized Onion, Figs, Fig Jam and Blue Cheese in Phyllo Cup \$20

Cheese Crisps-Assorted Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper – GF \$13

Cream Cheese with Red Pepper Jelly in a Phyllo Cup with Confetti Garnish \$14

Endive with Goat Cheese, Fig and Honey-Glazed Pecans with a Raspberry drizzle - GF \$20

Figs Stuffed with Boursin Cheese and Pecans Herbed Cheese with Toasted Pecans – GF \$17

Medjool Dates Stuffed with Goat Cheese and Wrapped with Bacon – GF \$17

Pear, Blue Cheese and Sage Crostini with Pear Honey and Fresh Sage on a Buttered Crostini \$20

Potato Latkes with Sour Cream and Chives Tender Potato Pancakes with a Dollop of Sour Cream – GF \$17

Spanakopita Blend of Spinach and Feta Cheese in Phyllo \$20

Stuffed Mushrooms with Cheddar Cheese with Bacon and Green Onion – GF \$20

Stuffed Mushrooms with Gruyere Cheese, Wild Mushrooms and Herb Salad – GF \$20

***Item Not recommended for Delivery**
GF - Gluten Free

Stuffed Red Potatoes Bacon, Cheddar Cheese and Green Onion with Sour Cream for Dipping – GF \$20

Tomato and Basil Boursin Cheese Served on Mini Garlic Toast Rounds \$17

Tomato, Basil and Onion Tartlet with Emmenthaler Cheese \$17

Wild Mushroom Gruyere Cheese Tart with Herb Salad On Puff Pastry with Ricotta Cheese \$17

LATIN FLAVORS

Adobo Chicken Skewers Adobo Sauce brushed Chicken Strips on a Skewer – GF \$20

Marinated Skirt Steak Skewers with Ancho Chili or Chimichurri Sauce \$20

Mini Chicken Quesadillas* Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce \$20

Mini Empanadas with Cilantro Salsa Sour Cream Sauce Choose Beef, Chicken or Vegetable \$20

Mini Open-Faced Cubans Ham, Mojo Pork, Swiss Cheese, Mustard, and a Pickle on Toasted Bread \$20

Sarasota Catering Company

Small Bites

Prices Are By The Dozen (2 dozen Minimum Order per item)

COMFORT FOOD

Chicken Fingers with Honey Mustard and BBQ Sauce \$20

Chicken and Waffles Chicken Nugget served on a Waffle with your choice of Maple Syrup or Chicken Gravy \$20

Gourmet Mac and Cheese* served in a Footed Cup with Sun-dried Tomato \$14

Hamburger Sliders Seasoned Burger with tray of Lettuce, Tomato, Mustard, Ketchup and Mayo on the side \$22

Meatballs Choice of Sauce Marinara, Bordelaise, Sour Cream or Sweet and Sour \$20

Meatloaf and Mashed Potato Bites with Ketchup or Gravy on a Crostini \$17

Mini Candied BLT Candied Applewood Smoked Bacon with Romaine Lettuce, Roma Tomato on Toasted Bread \$19

Mini French Dip Shaved Beef and Au Jus \$20

Mini Grilled Cheese Fingers Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce \$18

Mini Philly Cheese Steak with Shaved Beef, Sautéed Onion and Peppers with a Cheddar Cheese Sauce \$25

Mini Reuben Sandwiches Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Miniature Rye Bread \$25

Pigs in a Blanket Mini hot dogs wrapped in Puff Pastry with Dijon Mustard \$21

Potato Croquettes with Bacon and Sour Cream for Dipping \$17

ASIAN FLAVORS

Asian Crab Puffs Crabmeat with Bean Sprouts, Cabbage, Red Peppers, and Rice Wine Vinegar in a Pastry Puff \$23

Asian Noodles in a Spoon with Sweet Chili Sauce and Green Onions in a Japanese Spoon \$16

Beef Satay Skewered Beef with an Asian Barbecue Sauce \$20

Chicken Satay with Chinese Five Spice and Spicy Peanut Sauce. Served Hot on a bed of Cabbage- GF \$20

Curried Chicken Curried Chicken with Walnuts in a Phyllo Cup \$20

Egg Rolls Vegetable with Sweet & Sour Sauce \$18

***Item Not recommended for Delivery**
GF – Gluten Free

Pork Satay with Apricot Ginger Sauce – GF \$20

Pot Stickers Chicken or Vegetable Filled with Diced Pork and Accompanied by Sweet Plum Dipping Sauce \$16

Rumaki Chicken Liver and Water Chestnuts wrapped in Bacon \$20

Tandoori Chicken Skewer Served on Naan Bread with a Yogurt Cucumber Dressing \$20

ITALIAN FLAVORS

Antipasto Skewers Black Olive, Ciliegine Mozzarella, Basil, Artichoke Heart, Salami and a Cherry Tomato on a Skewer – GF \$24

Bruschetta Traditional Crostini (or Rice Cracker – GF) Rubbed with Garlic or and Olive Oil, and Topped with Plum Tomatoes, Mozzarella Cheese and Basil \$16

Caprese Skewers Cherry Tomato, Fresh Mozzarella and Basil on a Skewer with Balsamic Vinegar and Olive Oil – GF \$19

Lasagna Bolognese in a Mushroom Cap with Ricotta, Mozzarella and Parmesan Cheese \$20

Sarasota Catering Company

Small Bites

Prices Are By The Dozen (2 dozen Minimum Order per item)

ITALIAN FLAVORS (Continued)

Marinated Olives and Fresh Mozzarella

Skewers with a Variety of Marinated Greek Olives and Ciliegine Mozzarella – GF \$14

Olive Tapenade Bruschetta Crostini Rubbed with Garlic and Olive Oil, Topped with Olive and Caper Tapenade \$16

Prosciutto Wrapped Asparagus with Goat Cheese – GF \$25

Prosciutto Wrapped Cantaloupe Fresh Cantaloupe Pieces with Prosciutto – GF \$20

Shrimp Bruschetta on Crostini (or a Rice Cracker – GF) Tomato, Basil, Mozzarella Cheese and Olive Oil with a Shrimp Curl \$17

Vegetarian Lasagna in a Mushroom Cap with Fresh Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheeses \$20