

Sarasota Catering Company

Lunch Menu

(25 Person Minimum)

SANDWICH COMBINATIONS

Sandwich with 2 sides
\$10.75

Sandwich with 3 sides
\$11.50

Build your sandwich and select your sides

Sandwich Choices

Meats: Roasted Turkey, Beef or Ham

Salads: Tuna Salad, Tarragon Chicken or Chicken Salad

Cheeses: Cheddar, Swiss, Provolone, Brie

Bread Type: White, Wheat, Multi-grain, Rye or Baguette

Style: Sandwich or Wrap

Specialty: Roasted Vegetable on Focaccia

Chicken Caesar Wrap

Condiments: Mayonnaise, Cranberry Mayonnaise, Honey Mustard, Mustard, Grainy Mustard, Horseradish, or Pear Horseradish Lettuce, Tomato and Onion

Gluten-Free wraps \$1 extra

Sandwich Combinations served in boxes \$.75 extra

SIDES

Side Salad Choices

Mixed Green Salad with **Choice of Dressing**

Red Skin Potato Salad

Macaroni Salad with Bacon, Peas and creamy Dijon Dressing

Greek Pasta Salad

Broccoli and Bacon Salad with Red Onions

Traditional Three Bean Salad

Side Snacks Choices

Pretzels or Potato Chips

Side Dessert Choices

Cookies: Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snicker Doodle, Oatmeal Raisin, Heath Bar, or Sugar Cookies
Brownies or Blondies

SALADS

Caesar Salad \$6.50

Romaine Lettuce, Parmesan Cheese, and Garlic Parmesan Croutons with Caesar Dressing

Cobb Salad \$10.25

Mixed Greens garnished with poached Chicken, Sliced Eggs, Bacon, Blue Cheese, Tomatoes, Black Olives, and Corn

Chef's Salad \$10.25

Mixed Greens garnished with Sliced Eggs, Julienne Ham, Turkey, Cheddar Cheese, Swiss Cheese, Tomato Wedges, Cucumber Slices, and Garlic Croutons

Greek Salad \$7.00

Iceberg lettuce, Feta Cheese, Kalamata Olives, Red Onion, Tomato Wedges and Pepperoncini with a Greek Vinaigrette

Salad Trio \$7.25

Chicken, Tuna, and Egg Salad on a Bed of Greens with Tomato Wedges

Mixed Green Salad \$5.25

Grape Tomatoes, Green Onions, Red Peppers, Julienne Carrots, Cucumber Slices, Red Cabbage with Garlic Parmesan Croutons

All Salads served with Rolls and Butter

Choice of Dressings: Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Fig Citrus Vinaigrette, Asian, Golden Italian, Ranch, or Blue Cheese

Add to Caesar or Mix Green Salad

Chicken \$3.50 pp

Shrimp \$4.50 pp

Marinated Skirt Steak \$5.50 pp

LUNCH COMBINATIONS

Quiche and Mixed Green Salad \$9.75

Choose Roasted Vegetable Lorraine

Spinach

Spinach and Bacon

Bacon and Leek

Spinach and Feta

Ham and Caramelized Onion

Tomato, Black Olive and

Caramelized Onion

And a Mixed Green Side Salad

Make your own Taco Salad \$9.50

Iceberg Lettuce

Ground Chicken or Ground Beef

Diced Tomatoes, Black Olives

Shredded Jack Cheese

Refried Beans, Sliced Jalapenos

Sour Cream and Corn Tortilla Chips

Mild Taco Sauce and Cholula Hot Sauce

Additional ingredients at extra cost

Make your own Salad Bar \$10.00

Mixed Greens and Iceberg Lettuce

Protein: Turkey, Ham, or Diced

Chicken Breast

Vegetables: Tomato Wedges,

Cucumbers, Shredded Carrots,

Shredded Red Cabbage, Red

Peppers

Cheese: Parmesan or Shredded

Cheddar

Garlic Croutons

Choice of Two Dressings

Rolls and Butter

Additional Ingredients at extra cost

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LUNCH COMBINATIONS

Lasagna Bolognese or **Vegetarian Lasagna** with Garlic Bread and Caesar Salad \$12.25 pp

Sliced Turkey Breast, Sage Stuffing, Mashed Potatoes and Gravy \$10.25 pp

Cheese Ravioli with Meatballs in a Fresh Tomato Sauce with Garlic Bread and Mixed Green Salad \$10.25 pp

Quiche and Mixed Green Salad
Choose Roasted Vegetable; Lorraine, Spinach; Spinach and Bacon; Bacon and Leek; Spinach and Feta; Ham and Caramelized Onion; Tomato, Black Olive and Caramelized Onion; and Side Salad \$10.25 pp

Enchiladas –Pork, Chicken or Corn and Jack Cheese, Refried Beans, Spanish Rice and Side Green Salad. 2 Enchiladas for \$10.25 pp

Chicken Pot Pie Chunks of Chicken and Vegetables in a Creamy Chicken Sauce served over a Puff Pastry Bowl, Side Salad, Rolls and Butter \$10.50 pp

Cottage Pie Savory pieces of Beef Cooked in Wine and Tomato with Carrots, Peas and Onions and topped with Mashed Potatoes Mixed Green Salad \$11.50 pp

Shrimp and Crab Cakes with Creole Remoulade on Mixed Greens with Balsamic Vinaigrette 2 cakes \$17 pp

Salmon Cakes with Dill Sauce on Mixed Greens with Balsamic Vinaigrette 2 Cakes \$12 pp

Tilapia Baked fish with Julienne Vegetables in a Lemon Butter or Piccata Sauce \$12.50 pp

Pasta Primavera Fettuccine Pasta with tender Vegetables in a light Cream Sauce with Rolls and Butter \$10 pp

Beef Stroganoff Beef Tip in Sour Cream Sauce over Egg Noodles with Rolls and Butter \$10 pp

Tuna Kabobs Tuna marinated with Soy and Ginger with Fresh Vegetables on a Skewer \$17 pp

Flank Steak Marinated, Grilled and Sliced on Silver Dollar Rolls with a Mixed Green Salad \$12 pp

Italian Sausage with Grilled Onions and Green Peppers on a Hoagie Roll and Chips \$11 pp

Barbecue Chicken Breast on a Hoagie Roll with Onions and Sweet Pickles, Cole Slaw and Chips \$9.50 pp

Pulled Pork Sandwich with Cole Slaw and Jazzed Up Baked Beans \$8.50 pp

Chicken Marsala with Mashed Potatoes and Seasonal Vegetables \$10.50 pp

Hot Roast Beef Sandwich with Gravy, Mashed Potatoes, and Side Salad \$11 pp

Stuffed Shells Spinach, Mushrooms and Ricotta Cheese in a Fresh Tomato Sauce and Garlic Bread \$10 pp

SIDES

Roll and Butter \$.75

Pretzels and Chips \$1.00

DESSERT

Cookie Assortment \$3.25

Cookie and Brownie Assortment \$4.25

BEVERAGES

Soft Drinks Coke, Diet Coke, Sprite and Bottled Water \$1.50 each

Coffee Regular or Decaffeinated, Cups, Sweeteners, Creamer and Stirrers \$27 gallon

Lemonade or Ice Tea \$22 gallon

Beer and Wine *Call for details.

Lunch items are on disposable trays or bowls. Utensils, plates, napkins, and cups are provided with your order.

Prices are per person and do not include delivery charge, tax or tip. If your order requires us to return for pickup of items after your event there may be an additional charge.