

# Sarasota Catering Company

## Wedding Beach Menu

### 3 Hour Event

(Minimum 35)

**A beautiful Florida Beach wedding ceremony followed by a causal beach or pool side dinner where you and your friends can eat at your own pace. Fresh steamed clams and raw bar make this a beach reception to remember.**

#### Starters

##### **Guacamole and Tropical Fruit Salsa**

Accompanied by Tortilla Chips

#### Raw Bar

Seasonal Mix of Shrimp and Oysters on the Half Shell  
served with Cocktail Sauce and Lemons

#### Entrees

##### **Barbecued Chicken Breast Sandwiches**

Slices of Chicken Breast Grilled and covered with our own BBQ sauce.

##### **Barbecued Pork Spareribs**

Slow cooked Pork Spareribs served with our own Hot and Mild BBQ sauce

#### Sides

##### **Steamer Clams**

Seasonal Clams steamed and served with garlic butter

##### **Roasted Corn on the Cob**

##### **Traditional Cole Slaw**

##### **Red Skin Potato Salad**

Red Potatoes, Celery and Onion in a Mayonnaise Based Dressing

##### **Crusty French Bread**

#### Includes

Disposable Plates and Cutlery, Paper Napkins, Cups, and Ice

**\$41.75 per person**

\* Additional Charges for Labor/Staff, Rentals, Gratuity, and Taxes may apply.

#### Optional Items

**Beverages** Freshly Brewed Coffee, Lemonade, Iced Tea, Beer, and Wine

**Desserts** Key Lime Tartlets, Lemon Bars, Strawberry Pie