

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 \$21

Chicken Marsala Meatballs served in a Marsala Wine Sauce \$21

Chicken Salad Marinated and Diced Chicken Breast with Sherry Dijon Mayonnaise in a Phyllo Cup \$18

Coconut Crusted Chicken with Apricot Ginger Dipping Sauce \$21

Jerk Chicken Skewer Marinated Chicken with Mango Chutney- GF \$21

Smoked Paprika Chicken Skewers served with Smoked Paprika Mayonnaise Dipping Sauce – GF \$21

Teriyaki Chicken Skewers Chicken Strips brushed with Teriyaki Sauce on a Skewer \$21

Turkey Breast Corn Muffin Sandwich with Cranberry Sauce \$17

PORK

Maple Glazed Pork Crostini with Apple-Red Onion Compote \$21

Pulled Pork Sliders on White, Wheat or Pumpernickel Silver Dollar Rolls \$24

Pork Tenderloin Crostini with Goat Cheese and Raspberry Dijon \$24

Shredded Pork Shoulder on Herb Crostini with Raspberry Jam and Goat Cheese \$24

BEEF

Beef and Brie on Crostini Roast Beef and Brie Cheese on a Buttered Crostini \$22

Beef Tenderloin with Arugula Pesto served on Herb Crostini \$22

Cajun Meatballs served with Peach Barbeque Dipping Sauce \$21

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 \$30

Sliced Roast Beef on Sour Dough Toast with Creamy Horseradish or Pear Horseradish Sauce \$22

LAMB

Lamb and Mushroom Kabob with Apricot Sauce – GF \$27

Lamb Meatballs with Lemon Cumin Yogurt Sauce \$27

Lamb Souvlaki with Tzatziki Sauce for dipping – GF \$27

Lollipop Lamb Chops New Zealand Lamb Chops with Persillade and Mint Demi-Glace \$48

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

SHRIMP

Coconut Crusted Shrimp with Apricot Ginger Dipping Sauce \$23

Fire Shrimp Sautéed in Butter with Assorted Hot Peppers and a Cooling Pina Colada Sauce – GF \$23

Guinness Beer Battered Shrimp Shrimp dipped in a Light Beer Batter \$23

New Orleans Barbecue Shrimp with Creole seasoning and Frank's Hot Sauce – GF \$23

Sambuca Marinated Shrimp with Olive Oil and Rosemary Wrapped in Prosciutto – GF \$23

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 \$23

Drunken Shrimp Shooters with Vodka/Tequila Spicy Blood Mary Mix with Vodka or Tequila Garnished with Shrimp in a Shot Glass - GF \$26

Shrimp with Red Curry and Pineapple Shrimp sautéed in Red Curry Coconut Milk Sauce on a Skewer with Pineapple Piece – GF \$23

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CRAB AND LOBSTER

Mango Crab Stacks Mango and Crabmeat layered on a Brioche Round with Wasabi Mayonnaise \$28

Crabby Patties Our Miniature Crab Cakes served on a bun with Mango Salsa and Creole Remoulade \$30

Crab Stuffed Mushrooms Mushrooms stuffed with Crabmeat, Green Onions, Parsley, and Horseradish – GF \$29

Mini Crab Cakes Served with Creole Remoulade Sauce \$30

Mini Crab and Shrimp Cakes served with Creole Remoulade Sauce \$22

Lobster Salad On a Pastry Puff or a Phyllo Cup \$36

Lobster Salad Spoons Lobster Salad served on a Japanese Spoon – GF \$36

SALMON

Blinis with Smoked Salmon Crème Fraiche and Caviar \$28

Cumin and Coriander Dusted Salmon Bites on a Bamboo skewer - GF \$22

Mini Salmon Cakes with Jalapeno Aioli \$22

Salmon Pinwheels with Herbed Cream Cheese – GF \$22

Salmon Skewer with Chili Lime Sauce – GF

Smoked Salmon Florets with Dill Sprig and Crème Fraiche on Dark Rye Toast \$22

Smoked Salmon Mousse on Pumpernickel Crisps Topped with Fresh Dill \$22

Smoked Salmon on Potato Latkes with Sour Cream and Lemon Zest – GF \$22

OTHER SEAFOOD

Bay Scallop Shooter in a Citrus Salsa – GF \$19

Grilled Sea Scallop with Coconut Curry Sauce in an Asian Spoon – GF \$28

Grouper Bites with Creole Remoulade \$24

Scallops Wrapped in Bacon with Teriyaki Glaze \$38

Snapper Ceviche in a Citrus Salsa – GF \$19

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

TUNA AND SUSHI

California Roll Sushi Rice with Avocado, Cucumber and Crab – GF \$28

Salmon or Tuna Sushi Rolls with Cream Cheese and Avocado – GF \$28

Spicy Tuna Tuna in a Cucumber Cup with Chili Mayonnaise – GF \$28

Sushi Rolls Tuna and Cucumber with Sushi Rice in a Seaweed Wrapper – GF \$28

Tuna Skewers with a Soy Dipping Sauce – GF \$28

Tuna Tartar Tuna with Soy, Lime, and Ginger on a Rice Cracker \$26

VEGETARIAN

Bibb Lettuce Salad with Green Onion Julienned Carrots, Red Cabbage and Snow Peas with Bean Sprouts and Marinated in a Ginger Dressing – GF \$19

Cucumber Cup with choice of Hummus or White Bean Spread – GF \$17

Fruit Sushi Seasonal Fruit Pieces served over Coconut Rice – GF \$17

Hummus on Pita Bread Original Hummus on a Pita Wedge with Sliced Cucumber \$16

Mushroom Pate served on a Crostini - GF \$16

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VEGETARIAN (Continued)

Red Pepper Hummus on Cucumber Chips garnished with Red Pepper on a Cucumber Chip – GF \$16

Petite Caesar Salad Cups Romaine Lettuce, Parmesan Cheese and Caesar Dressing served with Cheese Crisp in a cup with a Garlic Crouton \$19

Petite Strawberry Salad Cups Mixed Greens with Toasted Pecans, Red Onion and our Creamy Raspberry Vinaigrette served in a cup – GF \$18

Vege Burger Sliders served with BBQ Sauce on a Kings Hawaiian Roll \$24

Vegetable Shooters Fresh Julienned Vegetables Served with Ranch Dressing, Hummus, or Spinach Artichoke Dip in a Cup – GF \$18

Vegetable Spread Carrots, Eggplant, Red Pepper, Sun-dried Tomatoes, and Garbanzo Beans served on a Crostini - \$18

Watermelon, Mint and Feta on a Skewer (Seasonal) – GF \$18

ITEMS WITH CHEESE

Brie with Pear Honey and Almonds in a Phyllo Cup Homemade Pear Honey with Almond Slivers over a Ball of Brie \$20

Caramelized Onion, Figs and Blue Cheese Caramelized Onion, Figs, Fig Jam and Blue Cheese in Phyllo Cup \$21

Cheese Crisps-Assorted Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper – GF \$14

Cream Cheese with Red Pepper Jelly in a Phyllo Cup with Confetti Garnish \$15

Endive with Goat Cheese, Fig and Honey-Glazed Pecans with a Raspberry drizzle - GF \$21

Figs Stuffed with Boursin Cheese and Pecans Herbed Cheese with Toasted Pecans – GF \$18

Medjool Dates Stuffed with Goat Cheese and Wrapped with Bacon – GF \$18

Pear, Blue Cheese and Sage Crostini with Pear Honey and Fresh Sage on a Buttered Crostini \$21

Potato Latkes with Sour Cream and Chives Tender Potato Pancakes with a Dollop of Sour Cream – GF \$18

Spanakopita Blend of Spinach and Feta Cheese in Phyllo \$21

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Stuffed Mushrooms with Cheddar Cheese with Bacon and Green Onion – GF \$21

Stuffed Mushrooms with Gruyere Cheese, Wild Mushrooms and Greens – GF \$21

Stuffed Red Potatoes Bacon, Cheddar Cheese and Green Onion with Sour Cream for Dipping – GF \$21

Tomato and Basil Boursin Cheese Served on Mini Garlic Toast Rounds \$18

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

Wild Mushroom Gruyere Cheese Tart with Herb Salad On Puff Pastry with Ricotta Cheese \$18

LATIN FLAVORS

Adobo Chicken Skewers Adobo Sauce brushed Chicken Strips on a Skewer – GF \$21

Marinated Skirt Steak Skewers with Ancho Chili or Chimichurri Sauce \$21

Mini Chicken Quesadillas* Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce \$21

Mini Empanadas with Cilantro Salsa Sour Cream Sauce Choose Beef, Chicken or Vegetable \$21

Mini Open-Faced Cubans Ham, Mojo Pork, Swiss Cheese, Mustard, and a Pickle on Toasted Bread \$21

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COMFORT FOOD

Chicken Fingers with Honey Mustard and BBQ Sauce \$21

Chicken and Waffles Chicken Nugget served on a Waffle with your choice of Maple Syrup or Chicken Gravy \$21

Gourmet Mac and Cheese* served in a Footed Cup with Sun-dried Tomato \$15

Hamburger Sliders Seasoned Burger with tray of Lettuce, Tomato, Mustard, Ketchup and Mayo on the side \$24

Meatballs Choice of Sauce Marinara, Bordelaise, Sour Cream or Sweet and Sour \$21

Meatloaf and Mashed Potato Bites with Ketchup or Gravy on a Crostini \$18

Mini Candied BLT Candied Applewood Smoked Bacon with Romaine Lettuce, Roma Tomato on Toasted Bread \$20

Mini French Dip Shaved Beef and Au Jus \$22

Mini Grilled Cheese Fingers Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce \$19

Mini Philly Cheese Steak with Shaved Beef, Sautéed Onion and Peppers with a Cheddar Cheese Sauce \$26

Mini Reuben Sandwiches Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Miniature Rye Bread \$26

Pigs in a Blanket Mini hot dogs wrapped in Puff Pastry with Dijon Mustard \$22

Potato Croquettes with Bacon and Sour Cream for Dipping \$18

ASIAN FLAVORS

Asian Crab Puffs Crabmeat with Bean Sprouts, Cabbage, Red Peppers, and Rice Wine Vinegar in a Pastry Puff \$25

Asian Noodles in a Spoon with Sweet Chili Sauce and Green Onions in a Japanese Spoon \$15

Beef Satay Skewered Beef with an Asian Barbecue Sauce \$25

Chicken Satay with Chinese Five Spice and Spicy Peanut Sauce. Served Hot on a bed of Cabbage- GF \$25

Curried Chicken Curried Chicken with Walnuts in a Phyllo Cup \$18

Egg Rolls Vegetable with Sweet & Sour Sauce \$18

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Pork Satay with Apricot Ginger Sauce – GF \$21

Pot Stickers Chicken or Vegetable Filled with Diced Pork and Accompanied by Sweet Plum Dipping Sauce \$17

Rumaki Chicken Liver and Water Chestnuts wrapped in Bacon \$21

Tandoori Chicken Skewer Served on Naan Bread with a Yogurt Cucumber Dressing \$21

ITALIAN FLAVORS

Antipasto Skewers Black Olive, Ciliegine Mozzarella, Basil, Artichoke Heart, Salami and a Cherry Tomato on a Skewer – GF \$25

Bruschetta Traditional Crostini (or Rice Cracker – GF) Rubbed with Garlic or and Olive Oil, and Topped with Plum Tomatoes, Mozzarella Cheese and Basil \$17

Caprese Skewers Cherry Tomato, Fresh Mozzarella and Basil on a Skewer with Balsamic Vinegar and Olive Oil – GF \$20

Ham Wrapped Asparagus with Goat Cheese – GF \$22

Lasagna Bolognese in a Mushroom Cap with Ricotta, Mozzarella and Parmesan Cheese \$21

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ITALIAN FLAVORS (Continued)

Marinated Olives and Fresh Mozzarella

Skewers with a Variety of Marinated Greek Olives and Ciliegine Mozzarella – GF \$15

Olive Tapenade Bruschetta Crostini Rubbed with Garlic and Olive Oil, Topped with Olive and Caper Tapenade \$17

Prosciutto Wrapped Asparagus with Goat Cheese – GF \$26

Prosciutto Wrapped Cantaloupe Fresh Cantaloupe Pieces with Prosciutto – GF \$21

Shrimp Bruschetta on Crostini (or a Rice Cracker – GF) Tomato, Basil, Mozzarella Cheese and Olive Oil with a Shrimp Curl \$18

Vegetarian Lasagna in a Mushroom Cap with Fresh Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheeses \$21