

# Sarasota Catering Company

## *Florida Style Buffet Package*

(Minimum 25)

### Starters / Hors d'oeuvres

(Choice of Three)

Miniature Open-faced Cuban Sandwiches  
Jerk Chicken Skewers with Mango Chutney-GF • Coconut Crusted Chicken with Apricot Ginger Sauce-GF  
Grouper Bites with Creole Remoulade  
Vegetable Empanadas with Cilantro Sour Cream • Shrimp Shooters- GF  
Guava Jelly on Cream Cheese

### Salad Course

(Choice of One)

Fresh Garden Salad with Choice of Dressing-GF  
Fresh Tomato Salad with Balsamic Vinaigrette-GF  
Strawberry Salad with Creamy Raspberry Vinaigrette-GF

### Entrée Selections

#### Meat Course

(Choice of One)

Herb Crusted Sirloin with Herb Lemon Butter-GF  
Pulled Pork with BBQ Sauce-GF  
Citrus Grilled Chicken Breast-GF  
Orange Glazed Chicken Breast with Tropical Fruit-GF

#### Fish Course

(Choice of One)

Baked Snapper with a Mango Butter Sauce and Mango Chutney- GF  
Grouper Blackened with Tropical Fruit Salsa-GF  
Grilled Mahi with Butter and Creole Seasoning-GF

### Sides

(Choice of Two)

Zucchini, Yellow Squash and Red Pepper-GF  
Corn, Red Pepper and Bacon-GF  
Cilantro Lime Rice-GF • Roasted Red Potatoes-GF  
Baby Carrots, Haricots Vert and Baby Peppers-GF

### Accompanied By

Silver Dollar Rolls and Butter

### Adults

**Two Entrees - \$32.95**

**Three Entrees - \$38.95**

**Children (under 10) - \$15.95**

### Suggested Optional Items

**Hors d'Oeuvres** Stone Crab Claws (In season), Snapper Sliders

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

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

Fees for Delivery/Pickup, Rentals or Serving Staff are not included.

GF – Gluten Free Items