

Sarasota Catering Company

Holiday Menu 2025

One Pound or Pint serves an average of 3 – 4
 lb = Pound * pp = Per Person * pt = Pint * qt = Quart



MAIN DISHES

Roasted Whole Turkey	
average weight 12 lbs serves 6 – 8	\$45
average weight 22 lbs serves 10 – 12	\$66
Roasted Turkey Breast Bone-In	\$70
(average weight 18 lbs) serves 10 - 12	
Bone-in Ham	\$75
(average weight 16 lbs) serves 18 - 20	
Center Cut Pork Loin Roast	\$50
With Spicy Soy Marinade or Pomegranate and Orange Glaze with Fruit Stuffing	
(average weight 5½ lbs) serves 8 - 10	
Standing Rib Roast	\$325
Sausage Stuffing and Au Jus	
(average weight 15 lbs) serves 10 - 14	
Roast Beef with Mushroom Demi-Glace	\$92
(average weight 7 lbs) serves 12 - 14	

Lamb Top Round	\$50
With Herbs d'Provence and Veal Demi-Glace	
(average weight 1¾ lbs) serves 3 - 4	
Crown Roast of Pork	\$90
With Wild Rice Stuffing	
(average weight 6 lbs) serves 6 - 8	
Crown Roast of Lamb with Wild Rice Stuffing.	
(average weight 24 oz per rack)	
2 Racks - serves 3 – 4	\$75
3 Racks - serves 5 – 6	\$110

COMPLETE HOLIDAY DINNERS

Dinner for 6-8	\$140
Roasted Whole Turkey (average weight 12 lbs)	
Sage or Cornbread Stuffing 3 lbs	
Turkey Gravy 1.5 qt	
Creamy Mashed Potatoes 4 lbs	
Green Beans 3 lbs	
Cranberry-Orange Relish 1 pt	
Apple or Pumpkin Pie 1	
Dinner for 10-12	\$195
Roasted Whole Turkey (average weight 22 lbs)	
Sage or Cornbread Stuffing 4 lbs	
Turkey Gravy 2 qt	
Creamy Mashed Potatoes 5 lbs	
Green Beans 4 lbs	
Cranberry-Orange Relish 1 qt	
Apple or Pumpkin Pie 2	

Prime Rib	\$95
With Au Jus and Horseradish Sauce	
(average weight 4 lbs) serves 6 - 8	
Herb Roasted Chicken	\$18
(average weight 3 lbs) serves 3 - 4	
Beef Tenderloin	\$35 /lb
Marinated Beef Tenderloin with Horseradish Sauce and Cooked to Medium Rare (average weight 3½ lbs)	
Seafood Lasagna	\$110
With Crab, Shrimp, Scallops, and Fish in a Creamy Alfredo Sauce. serves 12 - 14	
Smoked Salmon Platter	\$80
With Egg Whites, Yolks, Capers, Red Onion, Dill Cream Cheese and Dark Bread. serves 10	
Poached Salmon	\$110
Whole Filet of Salmon with Horseradish, Dill or Sweet Chili Sauce serves 25 - 30	



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SIDE ITEMS

Green Beans <i>With Garlic and Bread Crumbs With Tomato With Almandine</i>	\$7.25 /lb
Green Bean and Mushroom Casserole	\$7.50 /lb
Baby Carrots <i>With Orange Glaze With Brown Sugar and Butter</i>	\$5.00 /lb
Roasted Vegetables <i>Mixed Vegetables with a Balsamic Glaze</i>	\$7.00 /lb
Roasted Winter Vegetables <i>Rutabaga, Parsnip, Carrots, Sweet Potato, and Onion</i>	\$7.50/lb
Small Red Potatoes With Parsley	\$5.00/lb
Creamy Mashed Potatoes	\$5.00 /lb
Glazed Sweet Potatoes	\$5.50 /lb
Baked Mashed Sweet Potatoes <i>With Bourbon, Brown Sugar, Butter, and Walnuts</i>	\$5.50/lb
Creamed Spinach Soufflé	\$7.50 /lb
Corn Casserole <i>With Red Peppers and Applewood Smoked Bacon</i>	\$7.50 /lb
Brussel Sprout Hash	\$7.50 /lb
Squash Gratin <i>With Butternut Squash, Gruyere Cheese, and Cream</i>	\$8.50 /lb
Red Cabbage <i>With Apple and Applewood Smoked Bacon</i>	\$7.00 /lb
Wild Rice with Mushroom and Pecans	\$5.50 /lb

Sage or Cornbread Stuffing	\$6.50 /lb
Cranberry-Orange Relish	\$5.00 /pt
Turkey Gravy with or without Giblets	\$6.00 /pt
Mixed Green Salad <i>With Grape Tomatoes, Onions, Shredded Carrots, and Pecans - Choice of Dressings</i>	\$4.75/pp
Shrimp Cocktail Display <i>Jumbo shrimp seasoned and served on a bed of lettuce, complete with cocktail sauce and lemon slices.</i>	
2.5 lbs serves 10 – 15	\$85
5 lbs serves 20 – 25	\$155
7.5 lbs serves 30 – 35	\$210



DESSERTS

Pecan Pie <i>(serves 6 - 8)</i>	\$18
Strawberry Pie <i>(serves 8 - 10)</i>	\$18
Custard Pie <i>(serves 6-8)</i>	\$13
Pumpkin Pie <i>(serves 6 – 8)</i>	\$14
Apple Pie <i>(serves 6 - 8)</i>	\$14
Bread Pudding with Whiskey Sauce <i>(serves 10 - 12)</i>	\$40
Mixed Berry Fruit Cobbler <i>(serves 10 - 12)</i>	\$38
Double Diablo Chocolate Cake <i>(serves 10)</i>	\$38
English Trifle <i>Raspberries, Vanilla Custard, Pound Cake and Amaretto (serves 12)</i>	\$45
Two Chocolate Lace Tart <i>Dark and White Chocolate in Pâte Brisée (serves 10)</i>	\$22
Chef Lance's Cheesecake <i>(serves 10)</i>	\$30
Strawberry Custard Tart <i>with Red Current Glaze (serves 10)</i>	\$22