

Sarasota Catering Company

Wedding Buffet Package

(Minimum 35)

Displayed Hors d'Oeuvres

Warm Wheel of Brie in Puff Pastry, Filled with Pear Honey,
Served with Carrs' Water Crackers and Baguettes
Assorted Fresh Seasonal Fruit served with Grand Marnier Cream

Passed Hors d'oeuvres

(Choose 3)

Miniature Crab Cakes with Creole Remoulade; **Vegetable Egg Rolls** with Plum Sauce
Chicken Satay with a Peanut Sauce; **Maple Glazed Pork** with Red Onion Apple Compote
Miniature Quesadillas with Feta, Fresh Oregano and Sun-dried Tomatoes
Traditional Bruschetta with Tomato, Fresh Basil, and Mozzarella on a Crostini

Buffet

Assorted Rolls

Served with Herb Butter Rosettes

Mixed Green Salad

Mixed Greens with Cucumbers, Tomatoes, Red Cabbage Shreds and Carrots. Choice of Dressing:
Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Fig Citrus Vinaigrette, Asian, Golden Italian, Ranch
or Blue Cheese

Starch

Garlic Mashed Potatoes

Vegetables

A Mélange of Seasonal Vegetables
Cauliflower, Broccoli, and Baby Carrots

Entrees

(Choose 2)

Grilled Norwegian Salmon with Dill Cream Sauce or Sweet Chili Glaze
Chicken Chardonnay
Marinated Roasted Pork Loin
Pasta Primavera
Tuna Kabobs
Roast Beef with Bordelaise Sauce

Beverages

Freshly Brewed Decaffeinated Coffee
Iced Tea and Non-alcoholic Fruit Punch

* Additional Charges for Bar, Labor, Venue Site Fee, Rental Equipment, Gratuity, and Taxes may apply.

\$ 45.95 per person