

SMALL BITES

PRICES ARE BY THE DOZEN (2 DOZEN MINIMUM ORDER PER ITEM)

sarasota
catering co.

ESTD.



2005

POULTRY

BUFFALO CHICKEN MEATBALLS served with Ranch or Blue Cheese Dressing	\$28
CHICKEN MARSALA MEATBALLS served in a Marsala Wine Sauce	\$28
CHICKEN SALAD PHYLLO CUPS Marinated and Diced Chicken Breast with Sherry Dijon Mayonnaise in a Phyllo Cup	\$24
COCONUT CRUSTED CHICKEN with Apricot Ginger Dipping Sauce	\$29
JERK CHICKEN SKEWER (GF) Marinated Chicken with Mango Chutney	\$28
SMOKED PAPRIKA CHICKEN SKEWERS (GF) served with Smoked Paprika Mayonnaise Dipping Sauce	\$28
TERIYAKI CHICKEN SKEWERS served with Smoked Paprika Mayonnaise Dipping Sauce	\$28
TURKEY BREAST CORN MUFFIN SANDWICH with Cranberry Sauce	\$24
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PORK	
MAPLE GLAZED PORK CROSTINI with Apple-Red Onion Compote	\$27
PULLED PORK SLIDERS on White, Wheat or Pumpkinseed Silver Dollar Rolls	\$29
PORK TENDERLOIN CROSTINI with Goat Cheese and Raspberry Dijon	\$28
SHREDDED PORK SHOULDER ON HERB CROSTINI with Raspberry Jam and Goat Cheese	\$28

BEEF

BEEF AND BRIE ON CROSTIN Roast Beef and Brie Cheese on a Buttered Crostini	\$28
BEEF TENDERLOIN with Arugula Pesto served on Herb Crostini	\$34
CAJUN MEATBALLS served with Peach Barbeque Dipping Sauce	\$27
DAUPHINOIS POTATO AND BEEF TENDERLOI Rounds of layered Potatoes, Gruyere Cheese and Cream topped with Beef Tenderloin cooked Medium Rare and finished off with a touch of Bordelaise Sauce	\$28
SLICED ROAST BEEF ON SOUR DOUGH TOAST with Creamy Horseradish or Pear Horseradish Sauce	\$28

LAMB

LAMB AND MUSHROOM KABOB with Apricot Sauce	\$34
LAMB MEATBALLS with Lemon Cumin Yogurt Sauce	\$32
LAMB SOULVAKI (GF) with Tzatziki Sauce for dipping	\$34
LOLLIPOP LAMB CHOMPS New Zealand Lamb Chops with Persillade and Mint Demi-Glace	\$54

SHRIMP

COCONUT CRUSTED SHRIMP with Apricot Ginger Dipping Sauce	\$32
FIRE SHRIMP (GF) Sautéed in Butter with Assorted Hot Peppers and a Cooling Pina Colada Sauce	\$31
GUINNESS BEER BATTERED SHRIMP Shrimp dipped in a Light Beer Batter	\$32
NEW ORLEANS BARBECUE SHRIMP with Creole seasoning and Frank's Hot Sauce	\$31
SAMBUCA MARINATED SHRIMP (GF) with Olive Oil and Rosemary Wrapped in Prosciutto	\$34
SHRIMP SHOOTERS JUMBO SHRIMP (GF) Served your choice of: Citrus Salsa, Spicy Tomato Salsa or Traditional Cocktail Sauce with Lemon Wedge in a Shot Glass	\$35
DRUNKEN SHRIMP SHOOTERS (GF) with Vodka/Tequila Spicy Blood Mary Mix with Vodka or Tequila Garnished with Shrimp in a Shot Glass	\$38
SHRIMP WITH RED CURRY AND PINEAPPLE SHRIMP sautéed in Red Curry Coconut Milk Sauce on a Skewer with Pineapple Piece	\$31
SHRIMP BRUSCHETTA	\$30

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CRAB & LOBSTER

MANGO CRAB STACKS

Mango and Crabmeat layered on a Brioche Round with Wasabi Mayonnaise

\$34

CRABBY PATTIES

Our Miniature Crab Cakes served on a bun with Mango Salsa and Creole Remoulade

\$36

CRAB STUFFED MUSHROOMS

Mushrooms stuffed with Crabmeat, Green Onions, Parsley, and Horseradish

\$35

MINI CRAB CAKES

Served with Creole Remoulade Sauce

\$36

MINI CRAB & SHRIMP CAKES

served with Creole Remoulade Sauce

\$32

LOBSTER SALAD (PUFF/PHYLLO)

served on a Pastry Puff or a Phyllo Cup

\$44

LOBSTER SALAD SPOONS

Lobster Salad served on a Japanese Spoon

\$44

SALMON

BLINIS W SMOKED SALMON & CAVIAR

Crème Fraiche and Caviar

\$34

SALMON BITES (GF)

\$29

MINI SALMON CAKES

with Jalapeno

\$29

SALMON PINWHEELS

with Herbed Cream Cheese

\$29

SMOKED SALMON FLORETS

with Dill Sprig and Crème Fraiche on Dark Rye Toast

\$30

SMOKED SALMON MOUSSE

on Pumpkinseed Crisps Topped with Fresh Dill

\$29

SALMON ON POTATO LATKES

with Sour Cream and Lemon Zest

\$30

OTHER SEAFOOD

SEARED SEA SCALLOP

Pernod Cream · Lemon Thyme Crumble Spoon

\$36

GRILLED SEA SCALLOP SPOON (GF)

with Coconut Curry Sauce in an Asian Spoon

\$36

GROUPEY BITES

with Creole Remoulade

\$32

SCALLOPS WRAPPED IN BACON

with Teriyaki Glaze

\$42

SNAPPER CEVICHE

in a Citrus Salsa

\$27

TUNA & SUSHI

CALIFORNIA ROLL (GF)

Sushi Rice with Avocado, Cucumber and Crab

\$32

SALMON/TUNA ROLLS (GF)

with Cream Cheese and Avocado

\$32

SPICY TUNA CUPS (GF)

Tuna in a Cucumber Cup with Chili Mayonnaise

\$34

TUNA & CUCUMBER ROLLS

\$32

TUNA SKEWERS

with a Soy Dipping Sauce

\$32

TUNA TARTAR

Tuna with Soy, Lime, and Ginger on a Rice Cracker

\$34

VEGETARIAN

CUCUMBER CUPS (GF)

with choice of Hummus or White Bean Spread

\$21

FRUIT SUSHI (GF)

Seasonal Fruit Pieces served over Coconut Rice

\$21

HUMMUS ON PITA

Original Hummus on a Pita Wedge with Sliced Cucumber

\$20

MUSHROOM PATE CROSTINI (GF)

served on a Crostini

\$21

RED PEPPER HUMMUS CUCUMBER (GF)

garnished with Red Pepper on a Cucumber Chip

\$20

PETITE CAESAR CUPS

Romaine Lettuce, Parmesan Cheese and Caesar Dressing served with Cheese Crisp in a cup with a Garlic Crouton

\$24

PETITE STRAWBERRY CUPS (GF)

Mixed Greens with Toasted Pecans, Red Onion and our Creamy Raspberry Vinaigrette served in a cup

\$23

VEGE BURGER SLIDERS

served with BBQ Sauce on a Kings Hawaiian Roll

\$28

VEGETABLE SHOOTERS (GF)

Fresh Julienned Vegetables Served with Ranch Dressing, Hummus, or Spinach Artichoke Dip in a Cup

\$22

VEGETABLE SPREAD CROSTINI

Carrots, Eggplant, Red Pepper, Sun-dried Tomatoes, and Garbanzo Beans served on a Crostini

\$23

WATERMELON FETA SKEWER (GF)

on a Skewer (Seasonal)

\$24

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CHEESE ITEMS

BRIE PHYLLO in a Phyllo Cup Homemade Pear Honey with Almond Slivers over a Ball of Brie	\$26
CARAMELIZED ONION & BLUE CHEESE Caramelized Onion, Figs, Fig Jam and Blue Cheese in Phyllo Cup	\$27
CHEESE CRISPS (GF) Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper	\$19
CREAM CHEESE PHYLLO with Red Pepper Jelly in a Phyllo Cup with Confetti Garnish	\$20
ENDIVE GOAT CHEESE (GF) Fig and Honey Glazed Pecans with a Raspberry drizzle	\$27
FIGS W BOURSIN (GF) Herbed Cheese with Toasted Pecans	\$24
MEDJOL DATES (GF) Stuffed with Goat Cheese and Wrapped with Bacon	\$24
PEAR BLUE CHEESE CROSTINI with Pear Honey and Fresh Sage on a Buttered Crostini	\$27
POTATO LATKES	\$23
SPANAKOPITA Blend of Spinach and Feta Cheese in Phyllo	\$27
STUFFED MUSHROOMS (CHEDDAR) (GF) with Cheddar Cheese with Bacon and Green Onion	\$26
STUFFED MUSHROOMS (GRUYERE) (GF) with Gruyere Cheese, Wild Mushrooms and Greens	\$26
STUFFED RED POTATOES (GF) Bacon, Cheddar Cheese and Green Onion with Sour Cream for Dipping	\$26
TOMATO BASIL TARTLET with Emmentaler Cheese	\$22
WILD MUSHROOM TART with Herb Salad On Puff Pastry with Ricotta Cheese	\$24

LATIN FLAVORS

ADOBO CHICKEN SKEWERS (GF) Adobo Sauce brushed Chicken Strips on a Skewer	\$28
SKIRT STEAK SKEWERS with Ancho Chili or Chimichurri Sauce	\$29
MINI CHICKEN QUESADILLA Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce	\$27
MINI EMPANADAS with Cilantro Salsa Sour Cream Sauce Choose Beef, Chicken or Vegetable	\$27
MINI OPEN-FACED CUBANS Ham, Mojo Pork, Swiss Cheese, Mustard, and a Pickle on Toasted Bread	\$28

COMFORT FOOD

CHICKEN FINGERS with Honey Mustard and BBQ Sauce	\$27
CHICKEN & WAFFLES Chicken Nugget served on a Waffle with your choice of Maple Syrup or Chicken Gravy	\$28
GOURMET MAC & CHEESE served in a Footed Cup with Sun-dried Tomato	\$22
HAMBURGER SLIDERS Seasoned Burger with tray of Lettuce, Tomato, Mustard, Ketchup and Mayo on the side	\$30
MEATBALLS Choice of Sauce Marinara, Bordelaise, Sour Cream or Sweet and Sour	\$27
MEATLOAF BITES with Ketchup or Gravy on a Crostini	\$24

COMFORT FOOD (CONT'D)

MINI CANDIED BLT Candied Applewood Smoked Bacon with Romaine Lettuce, Roma Tomato on Toasted Bread	\$26
MINI FRENCH DIP Shaved Beef and Au Jus	\$30
MINI GRILLED CHEESE Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce	\$24
MINI PHILLY CHEESESTEAK with Shaved Beef, Sautéed Onion and Peppers with a Cheddar Cheese Sauce	\$32
MINI REUBEN Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Miniature Rye Bread	\$32
PIGS IN A BLANKET Mini hot dogs wrapped in Puff Pastry with Dijon Mustard	\$27
POTATO CROQUETTES with Bacon and Sour Cream for Dipping	\$23

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ASIAN

THAI CHILI BLUE CRAB WONTON CUPS \$36
Lime · Ginger · Sweet Chili Glaze · Cilantro

ASIAN NOODLES SPOON \$21
with Sweet Chili Sauce and Green Onions in a Japanese Spoon

BEEF SATAY \$32
Skewered Beef with an Asian Barbecue Sauce

CHICKEN SATAY (GF) \$30
with Chinese Five Spice and Spicy Peanut Sauce. Served Hot on a bed of Cabbage

CURRIED CHICKEN PHYLLO \$24
Curried Chicken with Walnuts in a Phyllo Cup

EGG ROLLS \$24
Vegetable with Sweet & Sour Sauce

PORK SATAY (GF) \$27
with Apricot Ginger Sauce

POT STICKERS \$23
Chicken or Vegetable Filled with Diced Pork and Accompanied by Sweet Plum Dipping Sauce

RUMAKI \$27
Chicken Liver and Water Chestnuts wrapped in Bacon

TANDOORI CHICKEN SKEWER \$28
Served on Naan Bread with a Yogurt Cucumber Dressing

ITALIAN

ANTIPASTO SKEWERS (GF) \$30
Black Olive, Ciliegine Mozzarella, Basil, Artichoke Heart, Salami and a Cherry Tomato on a Skewer

BRUSCHETTA \$23
Crostini (or Rice Cracker - GF) Rubbed with Garlic or and Olive Oil, and Topped with Plum Tomatoes, Mozzarella Cheese and Basi

CAPRESE SKEWERS (GF) \$26
Cherry Tomato, Fresh Mozzarella and Basil on a Skewer with Balsamic Vinegar and Olive Oil

HAM WRAPPED ASPARAGUS (GF) \$28
with Goat Cheese

CRISPY TOMATO ARANCINI BALL \$29
with Garlic Aoli & Fresh Parm

MARINATED OLIVE SKEWERS (GF) \$20
with a Variety of Marinated Greek Olives and Ciliegine Mozzarella

OLIVE TAPENADE BRUSCHETTA \$32
Crostini Rubbed with Garlic and Olive Oil, Topped with Olive and Caper Tapenade

PROSCIUTTO WRAPPED ASPARAGUS (GF) \$27
with Goat Cheese

PROSCIUTTO CANTALOUPE (GF) \$30
Fresh Cantaloupe Pieces with Prosciutto

SHRIMP BRUSCHETTA \$27
on Crostini (or a Rice Cracker - GF) Tomato, Basil, Mozzarella Cheese and Olive Oil with a Shrimp Curl