

# Dinner Packages

PLATED · BUFFET · FAMILY STYLE · MINIMUM 25 GUESTS

sarasota  
catering co.  
ESTD.  2005

## ENTRÉE PACKAGES

All packages include salad, starch, vegetable, and assorted rolls with herb butter. See menus below for options.

Pasta or Gulf Catch of the Day	\$22 / person
Free-Range Chicken, Pork, or Flank Steak	\$26 / person
Mahi Mahi, Atlantic Salmon, or Gulf Shrimp	\$30 / person
Florida Snapper, Prime Rib, or Veal Lamb,	\$33 / person
Gulf Grouper, or Seafood Entrée Beef	\$36 / person
Tenderloin or Chilean Sea Bass	\$39 / person
Vegetarian / Vegan Option	\$24/ person

## DUET & ADD-ON ENTRÉES

Create a plated duet or two-entrée buffet by adding a second protein (4 oz. portion).

- Add Pasta to any entrée +8 / person
- Add Chicken, Flank Steak, or Selected Beef from +11 / person
- Add Gulf Shrimp +12 / person
- Add Beef Tenderloin +20 / person

## SIDE ADDITIONS | SALADS

Included with all dinner package · Choose one salad, one veg and one starch item (menus below)

### CLASSIC SALADS

#### Caesar Salad

Romaine lettuce, shaved parmesan, homemade garlic croutons and classic Caesar dressing.

#### Greek Salad

Iceberg lettuce, kalamata olives, cucumber, feta, pepperoncini and tomato with Greek vinaigrette.

#### Strawberry Salad

Mixed greens, toasted pecans, red onion and sliced strawberries with creamy raspberry vinaigrette.

#### Avocado Salad

Iceberg lettuce, avocado, pepitas, red onion, green pepper and tomato with cilantro vinaigrette.

#### Asian Spinach Salad

Baby spinach, mandarin oranges, pecans, julienne red pepper, red cabbage and crisp wonton noodles with Asian vinaigrette.

#### Hearts of Palm Salad + \$2 pp

Romaine, bibb and radicchio, hearts of palm, cherry tomatoes, red onion, garbanzo beans and roasted red peppers with balsamic vinaigrette.

#### Antipasto Salad + \$2 pp

Romaine, grape tomatoes, garbanzo beans, ciliegine mozzarella, black olives, artichoke hearts and salami with Italian dressing.

#### Wedge Salad + \$2 pp

Iceberg lettuce, tomatoes, crispy bacon, blue cheese dressing and chopped green onion.

#### Chopped Seasonal Salad + \$3 pp

Seasonal chopped vegetables and fresh fruit, chilli feta cream dressing and crispy chickpeas. A signature dish across our family of restaurants — one of our best sellers.

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## ★ ELEVATED SALAD SELECTIONS

<b>Burrata &amp; Heirloom Tomato Salad</b> <i>Fresh burrata, slow-roasted heirloom tomatoes, basil oil, aged balsamic, flaky sea salt and grilled sourdough.</i>	+\$4 / person
<b>Watermelon &amp; Feta Salad</b> <i>Chilled seedless watermelon, crumbled Greek feta, fresh mint, micro arugula, toasted pepitas and honey-lime vinaigrette.</i>	+\$3 / person
<b>Arugula, Shaved Fennel &amp; Citrus</b> <i>Wild arugula, shaved fennel, citrus supremes, toasted almonds, shaved parmesan and citrus vinaigrette.</i>	+\$3 / person
<b>Gulf Shrimp Caesar</b> <i>Classic Caesar base, chilled citrus-poached Gulf shrimp, shaved parmesan and parmesan crisps.</i>	+\$7 / person
<b>Seared Ahi Tuna Salad</b> <i>Sesame-seared ahi tuna, mixed greens, avocado, cucumber, pickled ginger, edamame and soy-sesame vinaigrette. Events only.</i>	+\$8 / person
<b>Gorgonzola &amp; Poached Pear</b> <i>Spring mix, gorgonzola crumbles, poached pear slices, toasted pine nuts and balsamic vinaigrette.</i>	+\$3 / person

## HOUSE DRESSINGS

All dressings are made in-house. Choose one for mixed green salads or request on the side.

**Classic Caesar**  
*Homemade, anchovy and parmesan base*

**Balsamic Vinaigrette**  
*Aged balsamic, Dijon, olive oil*

**Creamy Raspberry**  
*House-made, slightly sweet*

**Fig Citrus Vinaigrette**  
*Light, slightly sweet, very Florida*

**Asian Vinaigrette**  
*Sesame oil, ginger, rice vinegar*

**Ranch**  
*Classic house-made*

**Blue Cheese**  
*Chunky, house-made*

**Golden Italian**  
*Classic Italian vinaigrette*

**Cilantro Vinaigrette**  
*Fresh, bright, Florida-forward*

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## SIDE ADDITIONS | VEGETABLES

Included with all dinner packages — choose one per entrée selection.

### Asparagus + \$2 pp

Steamed or roasted, served with hollandaise, olive oil or champagne vinaigrette.

### Haricot Vert & Toasted Almonds

Sautéed French green beans with brown butter and blanched sliced almonds.

### Green Beans

Choice of plain with butter, garlic and breadcrumbs, almandine or tomato and feta.

### Creamed Spinach

Fresh spinach, heavy cream, parmesan, nutmeg and roasted garlic. Classic steakhouse pairing.

### Sautéed Spinach

Fresh spinach sautéed with garlic and olive oil.

### Brussels Sprouts

Sliced and sautéed in brown butter with a hint of fresh lime juice.

### Squash Gratin

Butternut squash, butter, cream and gruyère, baked golden.

### Roasted Vegetables

Golden potatoes, carrots, butternut squash, red peppers, sweet potato and onion with balsamic glaze.

### Grilled Vegetables + \$2 pp

Red peppers, zucchini, yellow squash, portobello mushrooms and red onion with red pepper vinaigrette or roasted garlic and olive oil.

### Corn, Red Pepper, Bacon & Cilantro

Sautéed sweet corn kernels with diced red pepper, applewood smoked bacon and fresh cilantro.

### Caramelized Onions & Mushrooms

Slow-cooked with a hint of balsamic vinegar. A perfect pairing with beef, pork and veal.

### Braised Bok Choy

Baby bok choy browned and finished in white wine. Pairs with Asian-style entrées.

### Corn on the Cob with Key Lime Butter

Fresh Florida sweet corn, house-made key lime butter and flaky sea salt. A Gulf Coast classic with a Florida twist.

### Ratatouille

Classic French preparation of eggplant, zucchini, tomato and olives. Vegetarian-friendly.

## ★ ELEVATED SELECTIONS

### Charred Broccolini with Lemon & Garlic

Whole broccolini spears, high-heat char, roasted garlic, chilli flakes, fresh lemon and shaved parmesan.

+\$3 / person

### Roasted Cauliflower with Harissa & Feta

Whole roasted cauliflower florets, house harissa, crumbled feta, toasted pine nuts and fresh mint.

+\$3 / person

### Truffle Roasted Wild Mushrooms

Cremini, shiitake and oyster mushrooms roasted with black truffle oil, fresh thyme and shaved parmesan.

+\$4 / person

### Florida Succotash

Sweet Gulf corn, cherry tomatoes, roasted red pepper, fresh basil and Gulf herbs in a light butter sauce.

+\$2 / person

### Sautéed Portobello Mushrooms

Thick-sliced portobellos cooked with red wine and fresh tarragon. Events only.

+\$3 / person

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## SIDE ADDITIONS | STARCHES, RICE & GRAINS

Included with all dinner packages — choose one per entrée selection.

### POTATOES

#### Garlic Mashed Potatoes

*Creamy Yukon gold mashed potatoes with roasted garlic, butter and cream.*

#### Cheddar Mashed Potatoes

*Creamy mashed potatoes with sharp cheddar, crispy bacon and green onion.*

#### Dauphinois Potatoes

*Thinly sliced potatoes layered with garlic, gruyère and cream, baked golden.*

#### Rosemary Roasted Red Potatoes

*Red potatoes rubbed with olive oil, fresh rosemary and sea salt, roasted until crispy.*

#### Duchess Potatoes

*Mashed potato piped into elegant mounds with egg yolk and butter, baked to a golden crispy finish.*

#### Twice Baked Potatoes

*Mashed potato mixed with sour cream, butter, bacon and green onion, filled back into the skin and baked.*

#### Sweet Potato Dauphinois

*Layers of sweet potato with gruyère, brown sugar and cream, baked golden.*

### ★ ELEVATED SELECTIONS

#### Truffle Parmesan Duchess Potatoes

*Classic duchess potato elevated with black truffle oil, shaved parmesan and fresh chives.*

+\$3 / person

#### Stone-Ground Cheddar Grits

*Stone-ground grits, aged white cheddar, roasted garlic butter, fresh herbs. Pairs beautifully with shrimp, fish and pork.*

+\$3 / person

#### Potato & Leek Gratin

*Thinly sliced Yukon gold potatoes, braised leeks, gruyère and crème fraîche, baked until golden and bubbling.*

+\$3 / person

### RICE & GRAINS

#### Mushroom Risotto

*Arborio rice, chicken stock, sautéed wild mushrooms and shaved parmesan.*

#### Cilantro Lime Rice

*Fluffy rice with onion, fresh cilantro and lime juice. Pairs perfectly with Gulf seafood and Latin-inspired entrées.*

#### Wild Rice with Mushrooms & Pecans

*Nutty wild rice blend, sautéed mushrooms and toasted pecans.*

#### Herbed Basmati Rice

*Fragrant basmati with fresh parsley, dill and green onions.*

#### Tabbouleh

*Bulgur wheat, flat-leaf parsley, tomato, mint, green onion, lemon juice and spices. Pairs perfectly with lamb and Mediterranean entrées.*

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## ★ ELEVATED RICE SELECTIONS

### Saffron Risotto

*Arborio rice, saffron, dry white wine, shaved parmesan and fresh herbs. A luxurious base for seafood and veal entrées.*

+\$4 / person

### Black Truffle Mac & Cheese

*Cavatappi pasta, aged gruyère and white cheddar, black truffle oil, toasted breadcrumb crust.*

+\$5 / person

### Florida Coconut Rice

*Jasmine rice cooked in coconut milk, fresh lime zest and toasted coconut. Pairs with Gulf seafood, jerk chicken and pork.*

+\$2 / person

## SAUCES & FINISHING OPTIONS

Add a sauce to any entrée — included sauces pair with the protein, premium sauces are an upgrade.

### Included with Package — choose one

- Pan jus
- Lemon herb butter
- Roasted garlic cream
- Chimichurri
- Classic béarnaise
- House marinara

### Premium Sauce Upgrades — +\$2 / person

- Red wine demi-glace (pairs with tenderloin, prime rib, lamb)
- Truffle cream sauce (pairs with tenderloin, chicken, pasta)
- Gulf shrimp scampi butter (pairs with fish, shrimp, pasta)
- Key lime beurre blanc (pairs with snapper, mahi, sea bass)
- Mango habanero glaze (pairs with shrimp, chicken, pork)
- Stone crab mustard sauce (pairs with seafood, grouper)

### Sauce Bar — +\$4 / person

- Offer guests 3 sauce options served tableside or at a small station. Great for buffets and family-style service.

## PACKAGE ENHANCEMENTS

Available add-ons to elevate any dinner package.

- **Passed Appetizers (3 pieces / person)** — choose from display menu selection **+\$8 / person**
- **Dessert Stations** — ask coordinator for current selections **+\$7 / person**

- All prices are per person and do not include rentals, staffing, taxes or gratuity.
- Minimum 25 guests for all dinner packages.
- We will gladly customize any menu — ask your coordinator about dietary accommodations.
- Prices subject to change; seasonal ingredients may affect availability.

All menus composed with Gulf Coast ingredients, local citrus and seasonal Florida produce.

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