

FIRE &



EMBERS

ASADO GRILL EXPERIENCE | A CHEF-LED LIVE FIRE DINING EXPERIENCE

sarasota
catering co.

ESTD.



2005



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This is a celebration of live-fire cooking, where exceptional ingredients, hardwood flames and chef-led craftsmanship come together to create an unforgettable dining experience. Every dish is cooked over open fire and carved fresh for your guests, bringing warmth, theatre and incredible flavour to every event.

Joshua & Char Keeper

OWNERS & OPERATORS

LIVE FIRE PACKAGES

1



THE HERITAGE PIG FEAST

\$95 PER GUEST | 40 GUESTS MIN.

A whole suckling pig, slow roasted over hardwood for 8–10 hours until the skin is perfectly crisp and the meat is meltingly tender.

Includes

- Whole Suckling Pig
- Artisan Bread & Whipped Butter
- Mojo Jus, Chimichurri & Salsa Criolla
- Choice of 3 Wood Fired Sides
- Choice of 1 Seasonal Salad

2



THE CLASSIC ASADO

\$125 PER GUEST | 40 GUESTS MIN.

Choose 2 Live Fire Proteins

Includes

- Artisan Bread & Whipped Butter
- House Chimichurri & Signature Sauces
- Choice of 3 Wood Fired Sides
- Choice of 2 Seasonal Salads

3



THE FIRE & EMBERS ASADO EXPERIENCE

\$145 PER GUEST | 40 GUESTS MIN.

Choose 3 Live Fire Proteins

Includes

- Artisan Bread & Whipped Butter
- House Chimichurri & Signature Sauces
- Choice of 3 Wood Fired Sides
- Choice of 2 Seasonal Salads



LIVE FIRE PROTEINS

WHOLE SUCKLING PIG

SLOW ROASTED OVER HARDWOOD UNTIL THE CRACKLING IS PERFECTLY CRISP AND THE MEAT IS MELTINGLY TENDER. SERVED WITH MOJO JUS, SMOKED APPLE MOSTARDA AND SALSA CRIOLLA. **\$42**

PICANHA STEAK

TRADITIONAL ARGENTINE PICANHA COOKED OVER HARDWOOD CHARCOAL AND CARVED TO ORDER WITH FRESH CHIMICHURRI. **\$36**

48-HOUR BEEF SHORT RIBS

SLOW SMOKED AND CARAMELIZED OVER LIVE FIRE WITH RICH RED WINE GLAZE. **\$40**

WHOLE ROTISSERIE CHICKEN

GARLIC, CITRUS AND HERB MARINATED, SLOWLY ROASTED OVER HARDWOOD COALS. **\$22**

*À LA CARTE 20-GUEST MINIMUM

A close-up photograph of a wooden plank with salmon, lemon slices, and herbs. The salmon is cooked and seasoned, with a lemon slice and fresh herbs (possibly dill) resting on top. The background is blurred, showing more of the plank and other ingredients.

LIVE FIRE PROTEINS

CONT'D

WHOLE HERITAGE DUCK

WOOD ROASTED UNTIL CRISP WITH CITRUS GLAZE AND RICH DUCK JUS. **\$44**

WOOD ROASTED LAMB

ROSEMARY, GARLIC, PRESERVED LEMON AND MINT SALSA VERDE. **\$40**

CEDAR PLANK SALMON

SLOW ROASTED OVER CEDAR WITH HERB BUTTER AND GRILLED LEMON. **\$36**

WOOD GRILLED GULF SHRIMP

FINISHED WITH FERMENTED CHILLI, LIME AND LOCAL HONEY BUTTER. **\$28**

WHOLE WOOD-FIRED BRANZINO

MEDITERRANEAN WHOLE BRANZINO GRILLED OVER HARDWOOD CHARCOAL UNTIL THE SKIN IS PERFECTLY CRISP AND THE FLESH IS DELICATE AND FLAKY. FINISHED WITH CHARRED LEMON, ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL, FRESH HERBS, AND FLAKY SEA SALT, THEN CARVED FRESH OVER THE FIRE FOR YOUR GUESTS. **MARKET PRICE**

***À LA CARTE 20-GUEST MINIMUM**

WOOD FIRED SIDES

FIRE ROASTED DUCK FAT POTATOES

CRISPY DUCK FAT POTATOES WITH GARLIC CONFIT, ROSEMARY AND SMOKED SEA SALT. \$12

LIVE FIRE BROCCOLINI

CHARRED OVER HARDWOOD WITH LEMON, PECORINO AND TOASTED ALMONDS. \$13

EMBER ROASTED RAINBOW CARROTS

BROWN BUTTER, WHIPPED FETA, PISTACHIO DUKKAH AND HERBS. \$13

FIRE GRILLED ASPARAGUS

PARMESAN, PRESERVED LEMON AND AGED BALSAMIC. \$14

WOOD ROASTED WILD MUSHROOMS

SHERRY, THYME, GARLIC AND HERB BUTTER. \$14

SPANISH PADRÓN PEPPERS

BLISTERED OVER THE FIRE WITH SMOKED SEA SALT AND AGED SHERRY VINEGAR. \$13

FIRE GRILLED SWEET CORN

CHIPOTLE BUTTER, COTIJA CHEESE AND LIME. \$13

CHARRED BRUSSELS SPROUTS

MAPLE GASTRIQUE, SMOKED BACON, CRISPY SHALLOTS AND TOASTED PUMPKIN SEEDS. \$14

SMOKED MAC & CHEESE

AGED CHEDDAR, GRUYÈRE, SMOKED GOUDA AND CRISPY HERB CRUMB. \$15

CREAMY POTATO PURÉE

WHIPPED YUKON GOLD POTATOES WITH CULTURED BUTTER, ROASTED GARLIC AND CHIVES. \$12

FIRE ROASTED SEASONAL VEGETABLES

CHEF'S DAILY SELECTION COOKED OVER HARDWOOD \$14





WOOD FIRED SIDES

CONT'D

LIVE FIRE RATATOUILLE

WOOD ROASTED ZUCCHINI, PEPPERS, TOMATOES AND EGGPLANT WITH HERBS DE PROVENCE. **\$14**

WOOD FIRED PINEAPPLE

FERMENTED CHILLI, LIME, LOCAL HONEY AND FRESH MINT. **\$13**

FIRE ROASTED CAULIFLOWER

TAHINI, POMEGRANATE MOLASSES, TOASTED PINE NUTS AND HERBS. **\$14**

ARGENTINE PROVOLETA

FIRE-MELTED PROVOLONE WITH OREGANO, CHILLI FLAKES AND GRILLED SOURDOUGH. **\$16**

LIVE FIRE BAKED BEANS

SLOW COOKED WITH SMOKED BRISKET ENDS, MOLASSES AND APPLE CIDER VINEGAR. **\$13**

CHARRED CABBAGE WEDGES

SMOKED BUTTER, CRISPY PANCETTA AND HERBS. **\$13**

FIRE GRILLED ZUCCHINI & SUMMER SQUASH

FINISHED WITH GARDEN HERB VERDE, GRILLED LEMON AND SHAVED PARMIGIANO REGGIANO. **\$13**

SMOKED CREAMED CORN

SWEET CORN FINISHED WITH ROASTED GARLIC, THYME AND CREAM. **\$13**

A close-up photograph of several peach halves arranged on a dark metal grill. The peaches are charred with dark, irregular marks on their golden-orange flesh. The background is dark and out of focus.

SEASONAL SALADS

GRILLED PEACH & BURRATA

BASIL, TOASTED PISTACHIOS AND AGED BALSAMIC.
\$8 PER PERSON

FIRE ROASTED CAESAR

CHARRED ROMAINE, GARLIC FOCACCIA CRUMB AND
PARMIGIANO REGGIANO.
\$8 PER PERSON

HEIRLOOM TOMATO SALAD

WHIPPED RICOTTA, BASIL, EXTRA VIRGIN OLIVE OIL
AND BALSAMIC.
\$8 PER PERSON

CHARRED LITTLE GEM

GARDEN HERBS, SHAVED PARMESAN AND HERB
VINAIGRETTE.
\$8 PER PERSON

VINEYARD GREENS

SEASONAL GREENS, PICKLED VEGETABLES, TOASTED
SEEDS AND HOUSE VINAIGRETTE.
\$8 PER PERSON



LIVE FIRE OYSTER BAR

- CHOOSE YOUR FINISH:
- GARLIC & HERB BUTTER
- FERMENTED CHILLI, LIME & HONEY BUTTER
- SMOKED BONE MARROW BUTTER
- CHAMPAGNE SHALLOT BUTTER

\$36 PER GUEST | 24 OYSTERS PER FINISH

PREMIUM SEAFOOD ADDITIONS

- CHILLED GULF SHRIMP COCKTAIL
MARKET PRICE
- EAST COAST OYSTER DISPLAY
MARKET PRICE
- LOBSTER DISPLAY
MARKET PRICE
- JUMBO CRAB CLAWS
MARKET PRICE
- CHEF'S CEVICHE BAR

\$24 PER GUEST

HOUSE-MADE SAUCES

- CHIMICHURRI
- GARDEN HERB VERDE
- SALSA CRIOLLA
- MINT SALSA VERDE
- MOJO JUS
- RED WINE JUS
- PEPPERCORN SAUCE
- GARLIC CONFIT BUTTER
- FERMENTED CHILLI, LIME & HONEY BUTTER
- SMOKED BONE MARROW BUTTER
- ROASTED GARLIC AIOLI

\$3 PER GUEST



LIVE FIRE DESSERT ADD-ON
IGNITE PAVLOVA BAR

\$18/ PERSON

Includes

- Individual crisp pavlovas
- Vanilla bean whipped mascarpone
- Wood-fired seasonal berries
- Fire-roasted peaches (seasonal)
- Wood-fired pineapple with local honey
- Roasted cherries or stone fruit (seasonal)
- Lemon curd
- Salted caramel
- Dark chocolate ganache
- Toasted pistachios
- Candied pecans
- Toasted coconut
- Fresh mint
- Edible flowers

Optional Enhancements

- Vanilla Bean Ice Cream — \$4
- Bourbon Caramel — \$3
- Local Honeycomb — \$5
- Flambéed Seasonal Fruit Station — \$8



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