

Cocktail Sandwiches, Sliders, Wraps, & Hot Lunches

sarasota
catering co.
ESTD.  2005

SANDWICH PACKAGES

Thoughtfully composed for gatherings of any size. All packages are priced per person and include everything needed for a beautiful, effortless spread.

	Classic \$32 per person	Signature \$48 per person
Best For	A warm, generous spread perfect for any gathering.	An elevated spread with premium selections throughout.
Sandwiches	Choose any 2 — Cocktail Sandwiches, Sliders, or Wraps	Choose any 3 — Cocktail Sandwiches, Sliders, or Wraps
Salad	Choice of 1 classic salad — Caesar, Greek, Strawberry, Avocado, or Asian Spinach	Choose any 2 — Caesar, Greek, Strawberry, Avocado, Asian Spinach, Heirloom Beetroot Salad, Antipasto, Wedge or Chopped Seasonal
Dessert	Choice of Mini Dessert Assortment or Cookie Assortment	Choice of Mini Dessert Assortment or Cookie Assortment
Beverages	Coffee & decaf · Iced tea & lemonade · Water station	Coffee & decaf · Iced tea & lemonade · Water station
Rolls & Butter	Included	Included

Minimum 25 guests. GF wrap option available at additional cost. Add an Artisan Cheese Board from \$12 per person

Minimum 25 guests. Maine Lobster Roll Slider available as upgrade at \$6 per person. Artisan Cheese Board (Mixed or Imported) available from \$15 per person.

Cocktail Sandwiches, Sliders, & Wraps

ALL ITEMS PRICED PER DOZEN · 2 DOZEN MINIMUM PER ITEM · 1 DOZEN MINIMUM PER TYPE

CANAPÉS \$24 per dozen

Elegant one-bite presentations on thin artisan bread.

- Whipped Ricotta & Prosciutto on Crostini
 - Smoked Salmon & Cream Cheese
 - Cucumber & Dill Cream Cheese
 - Goat Cheese with Roasted Red Pepper
 - Goat Cheese, Roasted Red Pepper & Spicy Olive Tapenade
 - Caprese — Mozzarella, Tomato & Basil Pesto
 - Cucumber & Herb Cream Cheese
 - Avocado & Gulf Shrimp on Rye Crisp
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TEA SANDWICHES \$28 per dozen

Classic and open-faced selections on artisan bread.

Classic Sandwiches:

- Chicken Salad
- Tarragon Chicken Salad
- Egg Salad
- Tuna Salad

Open-Face Sandwiches:

- Smoked Salmon & Cream Cheese
 - Goat Cheese with Roasted Red Pepper
 - Cucumber & Dill Cream Cheese
 - Goat Cheese, Roasted Red Pepper & Spicy Olive Tapenade
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MINI QUICHES \$32 per dozen

Choose from the following.

- Quiche Lorraine
 - Spinach & Feta
 - Ham & Caramelized Onion
 - Grilled Vegetable
 - Bacon & Leek
 - Wild Mushroom
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COCKTAIL WRAPS \$36 per dozen

Wheat, tomato basil or spinach wraps. Lettuce and tomato available on request. GF wraps available at additional cost.

- Roasted Beef with Pear Horseradish Sauce
- Roasted Turkey Breast with Cranberry Mayo
- Baked Ham with Sweet Mustard
- Italian — Capicola, Provolone, Sweet Basil and Salami
- Chicken Salad
- Tarragon Chicken Salad
- Roasted Vegetable with Goat Cheese
- Avocado & Gulf Shrimp

Cocktail Sandwiches, Sliders, & Wraps Cont'd

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ALL ITEMS PRICED PER DOZEN · 2 DOZEN MINIMUM PER ITEM · 1 DOZEN MINIMUM PER TYPE

COCKTAIL SANDWICHES \$40 per dozen

Wheat, white or pumpernickel silver dollar rolls. Lettuce and tomato available on request.

- Roasted Beef with Pear Horseradish Sauce
- Maple Glazed Pork Tenderloin with Red Onion Apple Compote
- Roasted Turkey Breast with Cranberry Mayo
- Roasted Vegetable with Goat Cheese on Artisan Bread
- Baked Ham with Sweet Mustard
- Mozzarella, Tomato, Basil, and Pesto on Baguette
- Chicken Salad
- Avocado & Gulf Shrimp on Brioche
- Tarragon Chicken Salad
- Cuban — Ham, Mojo Pork, Swiss, Mustard, and Dill Pickle Served on Pressed Cuban Bread
- Beef Tenderloin with Pear Horseradish

★ \$54 per dozen

SLIDERS \$34 per dozen

Served on silver dollar rolls with sauce on the side.

- Hamburger — seasoned burger with or without cheese
- BBQ Pulled Pork with Coleslaw
- BBQ Chicken Breast
- Jerk Chicken with Mango Chutney
- Pulled Pork with Coleslaw

★ ELEVATED SELECTIONS

Wagyu Smash Burger Slider

Wagyu beef patty, aged white cheddar, caramelized onion, house aioli on brioche bun.

\$42 per dozen

Maine Lobster Roll Slider

Chilled Maine lobster, celery, lemon aioli on a toasted brioche slider bun.

\$58 per dozen

Cocktail Sandwiches, Sliders, & Wraps Cont'd

SALAD MENU

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CLASSIC SALADS

Caesar Salad \$8 per person

Romaine lettuce, shaved parmesan, homemade garlic croutons and classic caesar dressing

Greek Salad \$8 per person

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

Strawberry Salad \$8.50 per person

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

Avocado Salad \$8.50 per person

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

Asian Spinach Salad \$8 per person

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

Heirloom Beetroot Salad (VEG)|GF \$10 per person

Local roasted beets, chili and goat cheese mousse, toasted pumpkin seeds and our Sarasota honey vinaigrette and garden herb verde sauce

Antipasto Salad \$10 per person

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

Wedge Salad \$10 per person

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

Chopped Seasonal Salad \$10 per person

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

★ ELEVATED SALADS additional charge

Burrata & Heirloom Tomato Salad

Fresh burrata, slow-roasted heirloom tomatoes, basil oil, aged balsamic, flaky sea salt and grilled sourdough

\$14 per person

Watermelon & Feta Salad

Chilled seedless watermelon, crumbled Greek feta, fresh mint, micro arugula, toasted pepitas and honey-lime vinaigrette

\$14 per person

Arugula, Shaved Fennel & Citrus

Wild arugula, shaved fennel, citrus supremes, toasted almonds, shaved parmesan and citrus vinaigrette

\$14 per person

Shrimp Caesar

Classic caesar base, chilled citrus-poached shrimp, shaved parmesan and parmesan crisps

\$17 per person

Seared Ahi Tuna Salad

Sesame-seared ahi tuna, mixed greens, avocado, cucumber, pickled ginger, edamame and soy-sesame vinaigrette

\$18 per person

Gorgonzola & Poached Pear

Spring mix, gorgonzola crumbles, poached pear slices, toasted pine nuts and balsamic vinaigrette

\$14 per person

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DESSERT MENU

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DESSERT BITES

\$24 PER DOZEN | 2 DOZEN MINIMUM

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Seasonal Fruit Tart

House-made pastry cream in a buttered tart shell, crowned with fresh seasonal Florida fruit and finished with a apricot glaze

Apple Tart

Thinly sliced caramelized apples on a flaky pastry base with a cinnamon brown sugar glaze

Brownie & Blondie Assortment

Rich, fudgy house-made dark chocolate brownie + buttery brown sugar blondie with a chewy golden crumb

Key Lime Tart

Smoother, tangy key lime curd in a buttery graham cracker crust, finished with torched Italian meringue and fresh lime zest

Cannoli

Crispy shells filled with house-made sweetened ricotta and mini chocolate chips

Mini Carrot Cake

Moist spiced carrot cake with cream cheese frosting

Mini Tiramisu

Espresso-soaked ladyfingers, mascarpone cream and a dusting of fine cocoa

Mini Mousse Cups

Choice of one per dozen:

Chocolate, White Chocolate, Raspberry

Mini Cheesecake

Choice of one per dozen:

Strawberry, Kahlua, Plain

Mini Cookie Assortment

Choice of one per dozen:

Chocolate Chip, Peanut Butter, Sugar Cookie

Mini Cookie Assortment

Choice of one per dozen:

Chocolate Chip, Peanut Butter, Sugar Cookie, Raisin, Heath Bar, Brown

Mini Cookie Assortment

Choice of one per dozen:

Chocolate Chip, Peanut Butter, Sugar Cookie, Raisin, Heath Bar, Brown

Sugar Chocolate Chip, Sugar Cookies

DESSERT STATIONS

Carrot Cake \$7 per person

Moist spiced carrot cake with cream cheese frosting

Flourless Chocolate Torte GFI \$7 per person

Dense, fudgy dark chocolate torte with raspberry coulis, whipped crème fraîche and fresh mint

Tiramisu \$7 per person

Espresso-soaked ladyfingers, mascarpone cream and a dusting of fine cocoa

Lemon Posset with Shortbread \$7 per person

English-style lemon cream set naturally, served chilled with house-made butter shortbread and candied citrus zest

Strawberry Cheesecake \$7 per person

New York-style cheesecake topped with fresh Florida strawberries and a buttery graham cracker crust

Kahlua Cheesecake \$7 per person

Creamy Kahlua-spiked cheesecake on a chocolate cookie crust

Bananas Foster Tableside \$13 per person

★ Chef attendant required ★

Build-your-own sundaes with hot fudge, crushed strawberries, bananas, Oreos, Butterfingers, M&Ms, sprinkles, whipped cream, cherries and nuts.

Choose 1–2 flavors: chocolate or French vanilla. ★

The Crepe Corner \$14 per person

★ Chef attendant required ★

Delicate crepes made to order and served warm with vanilla ice cream. Choose 1–2 fillings: Grand Marnier butter or Nutella.

CELEBRATION CAKE SERVICE

Bring your own cake or order through our baking partners. We provide cake cutting, plating and service for a flat \$3 per person fee.

Cocktail Sandwiches, Sliders, & Wraps Cont'd

BEVERAGES

All served from a refreshment station. Available as add-ons or included in packages.

Coffee Service \$5.00 per person

Regular or decaffeinated coffee with flavored creamers and sweeteners, cups, and stirrers.

Water Station \$1.50 per person

Chilled still water with fresh citrus and mint
Includes cups

Iced Tea \$2.50 per person

House-brewed sweet or unsweetened iced tea
Includes cups

Lemonade \$2.50 per person

Fresh-squeezed lemonade
Includes cups

HOT LUNCHES

FULL PAN serves 15–20 guests · HALF PAN serves 8–10 guests · ALL ITEMS PRICED PER TRAY

*Available for drop-off and full-service events. All trays are prepared fresh and ready to serve.
Minimum order \$500.*

COMFORT CLASSICS

Lasagna Bolognese

Slow-simmered beef ragù, creamy béchamel, layered pasta and melted mozzarella

Full \$185 | Half \$95

Vegetable Lasagna

Roasted zucchini, spinach, ricotta and tomato basil sauce

Full \$165 | Half \$85

Shepherd's Pie

Savory ground beef, vegetables and rich gravy topped with whipped mashed potatoes

Full \$175 | Half \$90

Mac & Cheese

Creamy three-cheese blend, baked until golden — upgrade with crispy bacon or pulled chicken

Full \$155 | Half \$80

ITALIAN FAVORITES

Chicken Parmesan

Crispy breaded chicken, marinara, melted mozzarella and parmesan

Full \$185 | Half \$95

Eggplant Parmesan

Lightly breaded eggplant, layered with marinara and melted cheese

Full \$165 | Half \$85

HOT LUNCHES CONT'D

HEARTY ENTRÉES

Chicken Chasseur

Braised chicken in a rich mushroom, tomato, and herb sauce

Full \$195 | Half \$100

Beef & Ale Pie

Slow-braised beef in a rich ale gravy with a flaky pastry crust

Full \$185 | Half \$95

Chicken & Mushroom Pie

Creamy chicken and mushroom filling topped with golden pastry.

Full \$175 | Half \$90

GLOBAL & COASTAL

Paella — Vegetable / Chicken / Seafood

Saffron rice with seasonal ingredients, slow-cooked in traditional style

Market Price

Chicken Curry

Fragrant curry with warm spices and coconut notes

Full \$175 | Half \$90

Chicken or Pork Shish Kebabs

Marinated and grilled skewers with Mediterranean spices

Full \$185 | Half \$95

SIDES

Seasonal Vegetables

Chef-selected fresh vegetables, simply roasted and seasoned

Full \$95 | Half \$50

Greek Potatoes

Lemon, garlic and oregano roasted potatoes — one of our most popular sides

Full \$95 | Half \$50

Garlic Bread

Freshly baked and generously buttered with roasted garlic and herbs

Full \$65 | Half \$35

Rolls & Butter

White, wheat, and pumpernickel rolls with herb butter rosettes

Full \$65 | Half \$35

Herbed Basmati Rice

Fragrant basmati with fresh parsley, dill and green onions

Full \$70 | Half \$40