

Cocktail Hour

sarasota
catering co.

ESTD.  2005

CELEBRATION AND GRAND CLIENTS MAY SELECT TIER 1 OR TIER 2 CANAPÉS AND SMALL BITES. GRAZING TABLES AVAILABLE AS ADD-ONS TO ANY PACKAGE AT STATED PRICING. ELEVATED ADD-ONS ALWAYS PRICED À LA CARTE. CHEF ATTENDANT STATIONS BILLED SEPARATELY.

SOCIAL

Casual cocktail hours & corporate events

3 canapés (Tier 1)
2 small bites (Tier 1)

\$14 PER PERSON

RECEPTION

Cocktail receptions & milestone celebrations

5 canapés (Tier 1)
2 small bites (Tier 1)

\$18 PER PERSON

CELEBRATION

Weddings, galas & upscale receptions

6 passed canapés (up to 2 in Tier 2)
3 small bites (with 1 in Tier 2)
+ 1 station (valued at \$16 or less)

\$37 PER PERSON

GRAND

The full experience — milestone events & black tie

7 canapés (up to 3 in Tier 2)
3 small bites (up to 2 in Tier 2)
+ 2 stations (2 valued at \$16 or less OR 1 valued up to \$24)

\$65 PER PERSON

TIER 2 CANAPES AND SMALL BITES AVAILABLE TO CELEBRATION AND GRAND PACKAGES AT NO ADDITIONAL CHARGE. ELEVATED ADD-ONS (WAGYU, LOBSTER, FOIE GRAS, CAVIAR, SCALLOP, LAMB CHOP) ALWAYS A LA CARTE. GRAZING TABLES ARE ADD-ONS AT STATED PRICING. CHEF ATTENDANT STATIONS BILLED SEPARATELY.

Canapés

TRUE ONE-BITE, PASSED ITEMS

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À LA CARTE PRICING SHOWN PER DOZEN
MINIMUM 2 DOZEN PER ITEM · GF = GLUTEN-FREE

TIER 1

Coconut Crusted Shrimp \$28 per dozen

Shrimp in a toasted coconut crust, served warm with a sweet mango dipping sauce

Mac and Cheese Balls \$24 per dozen

Crispy panko-fried bites of creamy mac and cheese, served with house tomato jam

Jerk Chicken Skewer GF \$26 per dozen

Smoky, spiced Caribbean-style chicken grilled on skewers with a fresh pineapple relish

Chicken Satay GF \$28 per dozen

Marinated chicken tenderloin grilled on skewers with a rich house-made peanut sauce

Spanakopita \$22 per dozen

Flaky phyllo triangles filled with wilted spinach and seasoned Greek feta

Traditional Bruschetta \$22 per dozen

Grilled sourdough rubbed with garlic and topped with fresh tomato, basil and aged balsamic

Mini Chicken Quesadillas \$24 per dozen

Crispy flour tortillas filled with seasoned chicken and melted cheese, with house salsa and crème fraîche

Maple Glazed Pork Crostini \$26 per dozen

Slow-roasted pork with a maple glaze with caramelized onion, apple compote, grainy mustard on toasted sourdough

Endive with Goat Cheese GF \$26 per dozen

Crisp Belgian endive spears filled with whipped goat cheese, candied walnuts, topped with a raspberry balsamic

Vegetable Potsticker \$22 per dozen

Crispy potsticker filled with seasoned vegetables, with Sarasota chili Honey & toasted Sesame seeds

Watermelon, Mint & Feta GF \$22 per dozen

Chilled cubes of Florida watermelon with crumbled Greek feta and fresh mint — bright and refreshing

Caprese Skewers GF \$24 per dozen

Fresh mozzarella, heirloom cherry tomato and fresh basil, finished with aged balsamic and flaky sea salt

Mini Grilled Cheese \$24 per dozen

Artisan gruyère and aged cheddar on brioche, pressed golden and served in individual shot glasses with a tomato soup shooter

Beef & Brie Crostini \$28 per dozen

Thinly sliced roast beef on grilled crostini with whipped brie and a tangle of fresh peppery arugula

Crispy Beer-Brined Pork Belly GF \$28 per dozen

Chilli agave glaze, pistachio, pickled red onion

Crispy Tomato Arancini \$28 per dozen

Golden Sicilian rice balls filled with slow-roasted tomato and whipped ricotta, garlic aioli & fresh parmesan

TIER 2

Shrimp Shooters GF \$30 per dozen

Chilled shrimp served in individual shot glasses with a bold house cocktail sauce and fresh citrus

Brown Butter Poached Shrimp \$42 per dozen

Creamy ouzo sauce, lemon crumble

Smoked Salmon Mousse \$30 per dozen

House-smoked salmon blended into a silky mousse, piped onto cucumber rounds with dill crème fraîche

Marinated Skirt Steak Skewers GF \$30 per dozen

Chimichurri-marinated skirt steak grilled to a caramelized char, with crispy shallot and flaky sea salt

Crispy Rösti with Beef Carpaccio \$42 per dozen

Capers, dill aioli, mustard caviar

Tuna Tartare \$38 per dozen

Sushi-grade ahi tuna hand-cut and dressed in a goma dare, Florida citrus slaw, crispy wonton

Miniature Crab Cakes \$38 per dozen

Jumbo lump crab with minimal filler, pan-seared to a golden crust and served with a house remoulade (Jumbo lump crab — when in season, subject to availability)

Gulf Grouper Bite \$32 per dozen

Hook-and-line gulf grouper, cornmeal crust fried golden, house fire remoulade

★ ELEVATED ADD-ONS PRICED PER DOZEN, IN ADDITION TO PACKAGE PRICE.

Seared Diver Scallop GF \$40 per dozen

A single dry-packed diver scallop seared to a deep mahogany crust, on micro greens with citrus aioli

Lollipop Lamb Chop GF \$42 per dozen

A frenched lamb rib chop grilled to a blush pink and served with a velvety mint demi-glace

Wagyu Beef Tartare GF \$68 per dozen

Hand-chopped A5 wagyu, dijon mustard, shallot, capers, quail egg yolk on a house potato crisp

Oyster, Mignonette Granita GF \$58 per dozen

Ice-cold gulf or east coast oyster, frozen champagne mignonette, micro shiso

Foie Gras Torchon \$78 per dozen

Silky foie gras torchon, sauternes gel, pickled bing cherry and fleur de sel, served on brioche

Small Bites

SLIGHTLY LARGER, 2-3 BITE OFFERINGS

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TIER 1

CHICKEN

Hot Honey Chicken & Waffle \$28 per dozen
Double-fried buttermilk chicken on a mini waffle, hot honey butter and pickled fresno

Smoked Chicken Slider \$34 per dozen
House oak-smoked pulled chicken, jalapeño slaw and chipotle BBQ on a toasted brioche bun

Coconut Crusted Chicken \$29 per dozen
Toasted coconut crusted chicken tender, apricot ginger dipping sauce

BEEF & PORK

The Cuban Bite \$28 per dozen
Mojo-roasted pork, black forest ham, swiss, whole grain mustard and dill pickle on pressed bread

Candied Bacon BLT \$26 per dozen
Thick-cut applewood bacon glazed in brown sugar, heirloom tomato, butter lettuce and garlic aioli

12-Hour Pulled Pork Slider \$34 per dozen
Hickory-smoked pork shoulder, house vinegar slaw and Alabama white BBQ on a brioche bun

Pigs in a Blanket \$27 per dozen
All-beef frank wrapped in buttery puff pastry with whole grain dijon mustard

TIER 2

BEEF & PORK

Mini Philly Cheesesteak \$34 per dozen
Shaved ribeye, caramelized onion, roasted peppers and whiz sauce on a toasted hoagie roll

The Mini Reuben \$32 per dozen
Carved corned beef, melted Swiss, house-fermented kraut and Russian dressing on marble rye

Smoked Brisket Slider \$34 per dozen
Slow-smoked brisket, caramelized onion, horseradish crema, on a buttery brioche roll

Steak Frités \$38 per dozen
Traditional beef tartare, sauce gribiche (a tangy French egg & caper sauce), truffle oil, potato pavé and chive

SEAFOOD

Shrimp & Grits **GF** \$34 per dozen
Stone-ground white cheddar grits, crispy tasso and scallion oil

Fire Shrimp Skewer **GF** \$32 per dozen
Shrimp grilled over open flame, harissa butter and charred lemon

Jumbo Lump Crab Cake \$36 per dozen
Almost no filler — pan-seared jumbo lump, old bay aioli, pickled celery (Jumbo lump crab — when in season, subject to availability)

Smoked Salmon Latke \$30 per dozen
Crispy potato latke, house cold-smoked salmon, dill crème fraîche, trout roe

Lobster Mac & Cheese Cup \$34 per dozen
Four-cheese mornay, chunks of gulf lobster, rigatoni, toasted panko

★ ELEVATED ADD-ONS PRICED PER DOZEN, IN ADDITION TO PACKAGE PRICE.

Wagyu Slider \$96 per dozen
A5 wagyu, American cheese, caramelized onion, bread & butter pickles, secret sauce on a brioche slider

Maine Lobster Roll \$74 per dozen
Knuckle and claw meat, split-top brioche toasted in brown butter, chive, and lemon

Wagyu Beef Tartare **GF** \$68 per dozen
Hand-chopped A5 wagyu, Dijon, shallot, capers, quail egg yolk on a house potato crisp

Oyster, Mignonette Granita **GF** \$58 per dozen
Ice-cold Gulf or East Coast oyster, frozen champagne mignonette, micro shiso

Lobster Knuckle on Rosti \$82 per dozen
Maine lobster knuckle, lemon crème fraîche and Osetra caviar on a crispy potato rosti

Foie Gras Torchon \$78 per dozen
Silky foie gras torchon, sauternes gel, pickled bing cherry and fleur de sel, served on brioche

Grazing Tables

BEAUTIFULLY STYLED MARKET-STYLE PRESENTATIONS. AVAILABLE AS ADD-ONS TO ANY PACKAGE AT STATED PRICING. ALL DISPLAYS PRICED PER PERSON UNLESS NOTED

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CARVED

Citrus-Marinated Flank Steak \$22 per person

Sliced thin with house chimichurri, horseradish crema, pickled shallots, and grilled focaccia

Herb-Roasted Beef Tenderloin \$36 per person

Served medium-rare with horseradish cream, whole-grain mustard, caramelized onion jam and artisan rolls

ARTISAN GRAZING BOARDS

Prosciutto-Wrapped Melon & Fig Skewers \$4.50 per skewer

Seasonal melon or fresh fig, thinly sliced prosciutto, micro basil

Baked Brie en Croûte \$105 per display (serves 15–20)

Brie baked in puff pastry with seasonal preserves and toasted baguette

Cheese Board – \$19 per person

Selection of local & international cheeses, chilli, thyme & goat cheese ricotta, fruit chutney, honey roasted nuts & seeds, raw honeycomb, seeded crackers, roast garlic & rosemary focaccia, house pickled vegetables

Meat Board \$17 per person

Cured meats with house pickles and condiments. Coppa, soppressata, peppercorn pastrami, smoked turkey with sweet paprika, bison pepperoni sticks, pickled vegetables, grainy mustard, sourdough bread

Cheese & Meat Board – \$25 per person

Selection of local & international cheeses, Meats, chili, thyme & goat cheese ricotta, fruit chutney, honey roasted nuts & seeds, raw honeycomb, seeded crackers, roast garlic & rosemary focaccia, house pickled vegetables

Dips & Crudités Board \$12 per person

Vegetable-forward grazing selection. Seasonal vegetable hummus, heirloom vegetable crudités, spinach & preserved lemon dip, bruschetta bowl (marinated tomatoes), roast garlic & rosemary focaccia

Cheese & Veg Combo Board \$16 per person (V, N)

Balanced lighter grazing option combining dairy + fresh produce. election of cheeses (curated smaller portion mix) Chili, thyme & goat cheese ricotta, Seasonal crudités (heirloom vegetables) House pickled vegetables, Fruit chutney, Honey roasted nuts & seeds Seeded crackers, and Roast garlic & rosemary focaccia

Full Grazing Package \$40 per person

Cheese Board - Meat Board - Dips & Crudités Board

Whipped Ricotta & Prosciutto Board \$16 per person

House whipped ricotta, thinly sliced prosciutto, fresh herbs and toasted crostini

Italian Antipasto Board \$18 per person

Capicola, soppressata, aged provolone, fresh mozzarella, marinated olives, roasted peppers, artichokes, grape tomatoes, basil pesto, balsamic glaze, and grilled artisan bread

GARDEN & MARKET

Mediterranean Mezze Board \$14 per person

Hummus, roasted red pepper dip, feta, olives, cucumber salad, grilled vegetables and warm pita

Grilled Market Vegetables \$11 per person

Seasonal vegetables finished with basil pesto and balsamic reduction

Stuffed Mushrooms

30 pcs \$70 | 60 pcs \$120 | 90 pcs \$170

A trio of fillings - goat cheese, sausage, and artichoke

Seasonal Fruit Display \$9 per person

Fresh seasonal fruit with honey yogurt dip

COASTAL SEAFOOD

Shrimp Cocktail \$185–\$390

Chilled jumbo shrimp, classic cocktail sauce, fresh lemon and herbs (three shrimp per person)

10–15 guests \$185 | 20–25 guests \$315 | 25–30 guests \$390

Sesame-Seared Ahi Tuna \$125 per platter (24 pcs)

Sesame-crusted ahi, soy glaze, pickled ginger and scallions

House-Smoked Salmon Board \$20 per person

Whipped cream cheese, capers, pickled red onion, chopped egg, cucumbers and toasted rye crisps

Florida Smoked Fish Dip \$95 per display (serves 15–20)

Gulf Coast classic — smoked fish dip with crackers, crostini, fresh lemon and herbs

Mini Lump Crab Cakes \$7 per piece (min. 20)

Served with spiced lemon remoulade (Jumbo lump crab — when in season, subject to availability)

GULF COAST DISPLAYS

Florida Citrus Garden Display \$17 per person

Seasonal vegetables, avocado lime crema, roasted garlic hummus, avocado mango salsa, house-fried tortilla chips and tropical fruit garnish

Florida Street Food Display \$28 per person

Mini Cuban sandwiches, coconut shrimp with pineapple chili sauce, tostones with mojo sauce, avocado mango salsa and tropical fruit skewers

Gulf Coast Market Display \$32 per person

Citrus-poached shrimp with key lime cocktail sauce, ahi tuna poke, avocado mango salsa, tropical fruit and garden vegetables with roasted garlic hummus

Stations & Late Night Snacks

STATIONS ARE AVAILABLE AS ADD-ONS TO ANY PACKAGE, OR A LA CARTE. SOME STATIONS REQUIRE A CHEF ATTENDANT - BILLED SEPARATELY. MARKET PRICE STATIONS SUBJECT TO SEASONAL AVAILABILITY.

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SAVORY STATIONS

The Loaded Baked Potato Bar \$13 per person

Perfectly baked russet potatoes split open and loaded tableside with sour cream, sharp cheddar, crispy bacon, chives, sautéed mushrooms, butter and broccoli.

The Garden Salad Bar \$13 per person

Crisp iceberg and mixed greens with tomato, cucumber, carrots, croutons, red peppers and parmesan or shredded cheddar.

• Add grilled chicken +\$4 pp

Choose two salad dressing: balsamic vinaigrette, ranch, raspberry vinaigrette, Florida citrus

The Street Corn Bar \$13 per person

Charred sweet corn loaded with bold toppings — a guaranteed crowd stopper.

Choose Classic Elote or Deconstructed Bowl.

- Classic Elote — grilled corn on the cob, cotija, chili lime mayo, smoked paprika and cilantro
- Deconstructed Elote Bowl — all the elote flavors in a cup, tossed and ready to eat

The Mac & Cheese Bar \$16 per person

Silky cavatappi in a three-cheese blend of gruyère, sharp cheddar and parmesan, topped tableside with your choice of indulgent add-ons. Mushrooms, shaved parmesan, smoked bacon crumbles, sun-dried tomatoes, broccoli

Premium upgrades:

- Maine lobster chunks (market price)
- Jumbo lump crab +\$5pp (when in season, subject to availability)
- Black truffle +\$3pp

The Pasta Bar \$16 per person

★ Chef Attended required ★

Penne, bow tie or corkscrew tossed to order with garlic, basil chiffonade, roasted red peppers, mushrooms, spinach and black olives. Choose 1 pasta and 2 sauces.

- alfredo • vodka sauce • pesto • fresh tomato (with or without meat)
- Add grilled chicken +\$4 pp

The Artisan Taco Cantina \$20 per person

Corn and flour tortillas with shredded lettuce, jack cheese, sour cream, pico de gallo, jalapeños and fresh guacamole. Choose 1–2 proteins.

- Seasoned ground beef • Spiced ground chicken • Tilapia or Mahi Mahi (+\$2)
- Fish tacos dressed with red cabbage slaw, spicy taco sauce and cilantro

Angus Burger Station \$24 per person

Fresh-ground beef, served on toasted brioche buns, with your choice of lettuce, tomato, pickles, caramelized onions, American cheese, smoked bacon and secret sauce.

The Poke Bowl Bar \$24 per person

Build-your-own bowls over sushi rice or mixed greens with cucumber, edamame, avocado, mango, shredded cabbage, pickled ginger, sesame seeds and crispy wontons.

Choose 1–2 proteins and 1-2 sauces.

• Ahi tuna • salmon • shrimp • tofu

Sauces: soy sesame • spicy aioli • ponzu • sweet chili

Mediterranean Pita Bar \$24 per person

Freshly Crafted to Order. Bring the vibrant flavors of the Mediterranean to your event with warm artisan pita, premium marinated proteins, fresh seasonal ingredients, and house-made sauces.

Signature proteins:

• Lemon oregano grilled chicken • Mediterranean beef kofta with fresh herbs and garlic

Warm artisan pita:

Soft artisan pita, warmed throughout service and lightly brushed with extra virgin olive oil

Mediterranean Toppings:

Herb-marinated tomato and cucumber salad with fresh dill and parsley • Crisp shredded romaine • Sumac pickled red onions • Imported Greek feta • Kalamata olives • Traditional pickled turnips • Sliced pepperoncini • Fresh parsley and mint

House-made sauces:

Traditional tzatziki • Traditional hummus • Roasted garlic toum • Harissa yogurt

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The Raw Bar (Market price)

A stunning spread of the freshest catch — Oysters, clams, stone crab claws, snow crab claws and jumbo shrimp, served with lemon, cold mustard sauce, Tabasco and crackers. Subject to seasonal availability

The Chef's Butcher Block (Market Price)

★ Chef attendant required ★

Hand-carved tableside by our chef with warm silver dollar rolls and your choice of sauces.

Choose 1-2 cuts:

· Beef tenderloin · Herb-roasted sirloin · Flank steak
· Pork tenderloin · Honey-glazed ham · Roasted turkey

Choose 1-2 sauces:

Horseradish cream · Whole-grain mustard · Chimichurri
· Creamy peppercorn

The Paella Social (Market price)

★ Chef attendant required ★

Made to order in a traditional paellera by our chef. A true show-stopping station.

Choose 1-2 styles

· Seafood — jumbo shrimp, clams, mussels and chorizo over saffron rice with peas, roasted peppers and lemon
· Chicken & chorizo — smoky, saffron-spiced rice with crispy chicken thighs
· Vegetable — roasted seasonal vegetables, saffron rice, smoked paprika

SWEET STATIONS

Bananas Foster \$13 per person

★ Chef attendant required ★

A dramatic finish — Bananas flambéed tableside in dark rum, banana liqueur, brown sugar, and butter, spooned warm over French vanilla ice cream.

The Crepe Corner \$14 per person

★ Chef attendant required ★

Delicate crepes made to order and served warm with vanilla ice cream.

Fillings: Grand Marnier Butter or Nutella.

DESSERT BITES \$24 PER DOZEN | 2 DOZEN MINIMUM

Seasonal Fruit Tart

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

Smooth, 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 Pecan, Double Chocolate Chip, Peanut Butter, Snickerdoodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip, Sugar Cookies