

Cocktail Hour

CELEBRATION AND GRAND CLIENTS MAY SELECT TIER 1 OR TIER 2 CANAPÉS AND SMALL BITES.

sarasota
catering co.
ESTD.  2005

SOCIAL

Casual cocktail hours & corporate events

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

RECEPTION

Cocktail receptions & milestone celebrations

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

CELEBRATION

Weddings, galas & upscale receptions

6 passed canapés (up to 2 in Tier 2)
3 small bites (with 1 in Tier 2)
+ 1 station

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

TIER 1

GF = GLUTEN-FREE

Coconut Crusted Shrimp

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

Mac and Cheese Balls

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

Jerk Chicken Skewer GF

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

Chicken Satay GF

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

Spanakopita

Flaky phyllo triangles filled with wilted spinach and seasoned Greek feta

Traditional Bruschetta

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

Mini Chicken Quesadillas

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

Maple Glazed Pork Crostini

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

Endive with Goat Cheese GF

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

Vegetable Potsticker

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

Watermelon, Mint & Feta GF

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

Caprese Skewers GF

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

Mini Grilled Cheese

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

Beef & Brie Crostini

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

Crispy Beer-Brined Pork Belly GF

Chilli agave glaze, pistachio, pickled red onion

Crispy Tomato Arancini

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

TIER 2

Shrimp Shooters GF

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

Brown Butter Poached Shrimp

Creamy ouzo sauce, lemon crumble

Crispy House-Smoked Gulf Whitefish Croquettes with Creole Rémoulade

House-smoked Gulf whitefish and creamy Yukon Gold potato, coated in golden breadcrumbs and served with Creole rémoulade.

Marinated Skirt Steak Skewers GF

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

Crispy Rösti with Beef Carpaccio

Capers, dill aioli, mustard caviar

Tuna Tartare

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

Miniature Crab Cakes

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

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

Seared Diver Scallop GF

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

Lollipop Lamb Chop GF

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

Wagyu Beef Tartare GF

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

Oyster, Mignonette Granita GF

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

Foie Gras Torchon

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

GF = GLUTEN-FREE

CHICKEN

Crispy Chicken & Waffle

Crispy fried chicken, golden waffle, hot honey butter, pineapple and fresco chilli salsa with cilantro, pickled red onion and toasted sesame seeds.

Smoked Chicken Slider

House oak-smoked pulled chicken, jalapeño slaw and chipotle BBQ on a toasted brioche bun

Coconut Crusted Chicken

Toasted coconut crusted chicken tender, apricot ginger dipping sauce

BEEF & PORK

The Cuban Bite

Mojo-roasted pork, black forest ham, swiss, whole grain mustard and dill pickle on pressed bread

Candied Bacon BLT

Thick-cut applewood bacon glazed in brown sugar, heirloom tomato, butter lettuce and garlic aioli

12-Hour Pulled Pork Slider

Hickory-smoked pork shoulder, house vinegar slaw and Alabama white BBQ on a brioche bun

Pigs in a Blanket

All-beef frank wrapped in buttery puff pastry with whole grain dijon mustard

TIER 2

BEEF & PORK

Mini Philly Cheesesteak

Shaved ribeye, caramelized onion, roasted peppers and whiz sauce on a toasted hoagie roll

The Mini Reuben

Carved corned beef, melted Swiss, house-fermented kraut and Russian dressing on marble rye

Smoked Brisket Slider

Slow-smoked brisket, caramelized onion, horseradish crema, on a buttery brioche roll

Steak Frités

Traditional beef tartare, sauce gribiche (a tangy French egg & caper sauce), truffle oil, potato pavé and chive

SEAFOOD

Shrimp & Grits GF

Stone-ground white cheddar grits, crispy tasso and scallion oil

Fire Shrimp Skewer GF

Shrimp grilled over open flame, harissa butter and charred lemon

Jumbo Lump Crab Cake

Almost no filler — pan-seared jumbo lump, old bay aioli, pickled celery (Jumbo lump crab — when in season, subject to availability)

Smoked Salmon Latke

Crispy potato latke, house cold-smoked salmon, dill crème fraîche, trout roe

Lobster Mac & Cheese Cup

Four-cheese mornay, chunks of gulf lobster, rigatoni, toasted panko

Wagyu Slider

A5 wagyu, American cheese, caramelized onion, bread & butter pickles, secret sauce on a brioche slider

Maine Lobster Roll

Knuckle and claw meat, split-top brioche toasted in brown butter, chive, and lemon

Wagyu Beef Tartare GF

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

Oyster, Mignonette Granita GF

Ice-cold Gulf or East Coast oyster, frozen champagne mignonette, micro shiso

Lobster Knuckle on Rosti

Maine lobster knuckle, lemon crème fraîche and Osetra caviar on a crispy potato rosti

Foie Gras Torchon

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

Grazing Tables

BEAUTIFULLY STYLED MARKET-STYLE PRESENTATIONS.

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CARVED

Citrus-Marinated Flank Steak

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

Herb-Roasted Beef Tenderloin

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

ARTISAN GRAZING BOARDS

Prosciutto-Wrapped Melon & Fig Skewers per skewer

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

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

Brie baked in puff pastry with seasonal preserves and toasted baguette

Cheese Board –

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

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 –

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

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 (V, N)

Balanced lighter grazing option combining dairy + fresh produce. Selection 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

Cheese Board - Meat Board - Dips & Crudités Board

Whipped Ricotta & Prosciutto Board

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

Italian Antipasto Board

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

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

Grilled Market Vegetables

Seasonal vegetables finished with basil pesto and balsamic reduction

Stuffed Mushrooms

30 pcs| 60 pcs| 90 pcs

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

Seasonal Fruit Display

Fresh seasonal fruit with honey yogurt dip

COASTAL SEAFOOD

Shrimp Cocktail–

Chilled jumbo shrimp, classic cocktail sauce, fresh lemon and herbs (three shrimp per person)
10–15 guests| 20–25 guests| 25–30 guests

Sesame-Seared Ahi Tunaper platter (24 pcs)

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

House-Smoked Salmon Board

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

Florida Smoked Fish Dipper display (serves 15–20)

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

Mini Lump Crab Cakes 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

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

Florida Street Food Display

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

Gulf Coast Market Display

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

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SAVORY STATIONS

The Loaded Baked Potato Bar

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

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

· Add grilled chicken

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

The Street Corn Bar

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

Mushrooms, shaved parmesan, smoked bacon crumbles, sun-dried tomatoes, broccoli

Premium upgrades:

· Maine lobster chunks
· Jumbo lump crab (when in season, subject to availability)
· Black truffle

The Pasta Bar

★ 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

The Artisan Taco Cantina

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 (+)

· Fish tacos dressed with red cabbage slaw, spicy taco sauce and cilantro

Angus Burger Station

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

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

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

Stations & Late Night Snacks

The Raw Bar

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

★ 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

★ 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

★ 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

★ Chef attendant required ★

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

Fillings: Grand Marnier Butter or Nutella.

DESSERT BITES

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