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	Signature
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.*

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CANAPÉS

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

TEA SANDWICHES

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

MINI QUICHES

Choose from the following.

- Quiche Lorraine
- Spinach & Feta
- Ham & Caramelized Onion
- Grilled Vegetable
- Bacon & Leek
- Wild Mushroom

COCKTAIL WRAPS

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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COCKTAIL SANDWICHES

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 ★**

SLIDERS

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.

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

SALAD MENU

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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

Heirloom Beetroot Salad (VEG)|GF
Local roasted beets, chili and goat cheese mousse, toasted pumpkin seeds and our Sarasota honey vinaigrette and garden herb verde sauce

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

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

Chopped Seasonal Salad
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

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

Arugula, Shaved Fennel & Citrus
Wild arugula, shaved fennel, citrus supremes, toasted almonds, shaved parmesan and citrus vinaigrette

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

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

Gorgonzola & Poached Pear
Spring mix, gorgonzola crumbles, poached pear slices, toasted pine nuts and balsamic vinaigrette

DESSERT MENU

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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

DESSERT SLICES

Carrot Cake
Moist spiced carrot cake with cream cheese frosting

Flourless Chocolate Torte GF|
Dense, fudgy dark chocolate torte with raspberry coulis, whipped crème fraîche and fresh mint

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

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

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

Kahlua Cheesecake
Creamy Kahlua-spiked cheesecake on a chocolate cookie crust

DESSERT STATIONS

Bananas Foster Tableside
★ 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
★ 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 fee.

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BEVERAGES

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

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

Water Station
Chilled still water with fresh citrus and mint
Includes cups

Iced Tea
House-brewed sweet or unsweetened iced tea
Includes cups

Lemonade
Fresh-squeezed lemonade
Includes cups

HOT LUNCHES

FULL PAN serves 15–20 guests · HALF PAN serves 8–10 guests ·

Available for drop-off and full-service events. All trays are prepared fresh and ready to serve.

COMFORT CLASSICS

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

Vegetable Lasagna
Seasonal vegetables sautéed with garlic and herbs, layered between sheets of pasta with creamy ricotta, fresh mozzarella and house tomato sauce

Shepherd's Pie
Savory ground beef, vegetables and rich gravy topped with whipped mashed potatoes

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

ITALIAN FAVORITES

Chicken Parmesan
Crispy breaded chicken, marinara, melted mozzarella and parmesan

Eggplant Parmesan
Lightly breaded eggplant, layered with marinara and melted cheese

HOT LUNCHES CONT'D

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HEARTY ENTRÉES

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

Beef & Ale Pie
Slow-braised beef in a rich ale gravy with a flaky pastry crust

Chicken & Mushroom Pie
Creamy chicken and mushroom filling topped with golden pastry.

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

Chicken or Pork Shish Kebabs
Marinated and grilled skewers with Mediterranean spices

SIDES

Seasonal Vegetables
Chef-selected fresh vegetables, simply roasted and seasoned

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

Garlic Bread
Freshly baked and generously buttered with roasted garlic and herbs

Rolls & Butter
White, wheat, and pumpernickel rolls with herb butter rosettes

Herbed Basmati Rice
Fragrant basmati with fresh parsley, dill and green onions