

Sarasota Catering Company

Hors d'oeuvre Packages

Silver Package \$5.00 pp

Section I: 1 choice
Section II: 3 choices

Gold Package \$8.00 pp

Section I: 1 choice
Section II: 5 choices

Platinum Package \$10.00 pp

Section I: 2 choices
Section II: 6 choices

Section I

Fruit Skewers Cantaloupe, Pineapple, Honeydew and a Strawberry on a Skewer Served with warm Orange Chocolate Sauce

Domestic Cheese and Fruit Vintage Van Gogh, Buttermilk Bleu Affinee, Mezzaluna Fontina and Red Spruce 4 Year Cheddar with Seasonal Fruits and Berries, Accompanied by Seasoned and Plain Crackers and Baguettes

Ultimate Wine and Cheese a wheel of Stilton Cheese mixed with Port Wine and served with Crackers and Grapes

Brie En Croute Wheel of Brie wrapped in Puff Pastry and your choice of Fillings: Pear Honey, Raspberry and Almonds, Sautéed Mushroom. Accompanied by an assortment of Crackers

Grilled Vegetables Seasonal selection of Grilled Vegetables with Chef Lance's Sweet Red Pepper Oil

Spinach Artichoke Dip served in a Bread Bowl with Vegetables and Bread for dipping.

Hummus Trio Traditional, Roasted Red Pepper and Black Bean Hummus with Pita Points and Vegetables

Mini Chicken Wellingtons Chicken Breast, Pate, and Mushroom Duxelle in Puff Pastry

Mediterranean Chicken Roulade Chicken Breast, Spinach, Sun-Dried Tomato, Feta and Mozzarella with Creamy Italian Sauce for dipping

Roasted Duck Quesadillas served with Strawberry Cilantro Salsa

Beef Satay with Ancho Chili Sauce

Miniature Hamburger Sliders are seasoned Burgers with a tray of Lettuce and Tomato, Mustard, Ketchup and Mayo on the side

Mini Pulled Pork Sliders

Maple-Glazed Pork with Red Onion Apple Compote on Silver Dollar Rolls

Lamb Marinated in Citrus Juice and Julienne Carrots served on Bamboo Picks

Shrimp, skewered marinated with Sambuca, Olive Oil, Rosemary and wrapped in Prosciutto

Fire Shrimp sautéed in Butter with assorted Hot Peppers and a cooling Pina Colada Sauce

Smoked Salmon Mousse on Pumpnickel Crisps topped with Dill, Red and Black Caviar

Tuna Tartar Sushi Grade Tuna with Soy, Lime, Coconut and Ginger on a Rice Cracker

Mini Crab Cakes served with a Creole Remoulade Sauce

Spicy Tuna Rolls Sushi Grade Tuna wrapped in Cucumber Slices with Chili Mayonnaise

Shrimp marinated, chilled, and wrapped in a Peapod

Sushi Rolls Tuna and Cucumber

Grilled Scallop with Coconut Curry Sauce

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Section II

Coconut Crusted Chicken with Apricot Ginger Sauce

Jerk Chicken on a Plantain Chip Marinated Chicken with Fried Plantain Chips and a Mango Chutney

Chicken Satay with Chinese Five Spice and Spicy Peanut Sauce

Tandoori Chicken served on Naan Bread with a Yogurt Cucumber Dressing

Curried Chicken with Walnuts wrapped in Phyllo

Lasagna Bolognese or Vegetarian Lasagna in a Baby Bella Mushroom Cap

Meatballs in Sour Cream, Marinara, Sweet Sour Sauce or Bordelaise Sauce

Sliced Beef with Creamy Horseradish Sauce on Sour Dough Toast

Marinated Skirt Steak Skewers with Chimichurri Sauce

Beef Satay contains Skewered Beef with Ancho Chili Sauce

Beef Tenderloin and Arugula Pesto on Herbed Crostini

Lamb and Mushroom Kabob with Apricot Sauce

Pigs in a Blanket with Dijon Mustard

Assorted Cocktail Sandwiches (3 choices)
Roasted Beef with Pear Horseradish Sauce,
Roasted Turkey Breast with Cranberry Mayo,
Baked Ham with Sweet Mustard, Chicken
Salad, Tarragon Chicken Salad, Tuna Salad,
On White and/or Wheat Silver Dollar Rolls

Coconut Crusted Shrimp with Apricot Ginger Sauce

Smoked Salmon Florets with Dill Sprigs

Grouper Bites with Creole Remoulade

Mini Grilled Cheese Fingers Traditional Grilled Sandwich with American Cheese with a Tomato Soup Dipping Sauce

Endive with Goat Cheese, Fig, and Honey-Glazed Pecans

Red Potatoes, Bacon, Cheddar Cheese, and Sour Cream

Gourmet Macaroni and Cheese served in a Phyllo Cup

Bruschetta Crostini rubbed with Garlic and Olive Oil, lightly toasted and topped with Plum Tomatoes and Basil or with Shrimp

Spanakopita Spinach and Feta Cheese wrapped in Phyllo

Caramelized Onion, Figs and Blue Cheese Strudel in a Phyllo Cup

Asian Noodles with Sweet Chili Sauce and Green Onions served in a Spoon

Mushrooms stuffed with Bacon, Cheese, and Green Onion

Caprese Skewers Cherry Tomato, Mozzarella and Basil with Balsamic Vinegar and Olive Oil

Brie with Raspberry and Almonds in a Phyllo Cup

Crispy Egg Rolls choose Pork, Vegetable, or Chicken with Sweet and Sour Dipping Sauce

Mini Quiche Lorraine, Grilled Vegetable, Spinach, Spinach and Bacon, Spinach and Feta, Bacon and Leek, Ham and Caramelized Onion, and Wild Mushroom

Fruit Sushi Seasonal Fruit pieces served over Coconut Rice

Pot Stickers filled with Pork, Vegetable or Chicken with a Sweet Plum Dipping Sauce

Marinated Olives and Fresh Mozzarella Skewers