

Sarasota Catering Company

Entrée Menu

BEEF TENDERLOIN

Filet Mignon with Chanterelles and Brandy Cream Sauce

Beef Tenderloin Medallions with Blue Cheese Herb Crust

Filet Mignon with Maitre d'Hotel Butter

Beef Chasseur Beef Tenderloin Medallions Sauce with mushrooms, shallots and white wine

Beef Tenderloin Medallions with Bordelaise Sauce

Beef Tenderloin Medallions au Poive with Green Peppercorn Sauce

Tournedos au Italian Beef Tenderloin Medallions with a flavorful sauce of mushrooms, shallots, and tomato

Beef Wellington wrapped in Puff Pastry and pate, mushroom Duxelle Served with Bearnaise Sauce

FLANK STEAK

Marinated Flank Steak with Bordelaise Sauce

London Broil with Mushroom Sauce

Flank Steak with Caramelized Onion-Cranberry Compote and Blue Cheese

Flank Steak Argentine Style with Chimichurri Sauce

London Broil Teriyaki Style Marinated in Soy, Sherry, Ginger, Garlic and Onion

Stuffed Flank Steak filled with mushrooms, spinach and mozzarella cheese

ROUNDS / PRIME RIB / SIRLOIN

Herb Encrusted Roast Sirloin of Beef

Grilled Sirloin with Blue Cheese Butter

Bone-in Rib Eye with Bordelaise Sauce

New York Strip with Maitre d'Hotel Butter

Prime Rib of Beef with Creamy Horseradish Sauce and Au Jus

Top Round of Beef with Bordelaise Sauce

Pot Roast Garden Style Braised Beef with Potatoes, Carrots, Celery, Onions and Peas

Short Ribs "Osso Bucco Style" Braised ribs surrounded by Baby Carrots, Pearl Onions and Peas

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VEAL

Veal Marsala Thin slices of veal topped with Marsala Wine Sauce and Mushrooms

Veal Medallions in brown sauce with port and ginger

Veal Piccata Thin slices of veal with a sauce of Lemon and Parsley garnished with caper

Osso Bucco braised veal shank surrounded by Baby Carrots, Pearl Onions and Peas

Veal Chop Bone-in Veal Chop cut thick and served with Mushroom Demi-glaze

Veal Florentine Sautéed Spinach and Provolone Cheese

Veal Oscar Medallions of veal topped with Crabmeat, Asparagus and Béarnaise Sauce

Veal Saltimbocca Sautéed in Butter and White Wine and topped with Sage and Prosciutto

PORK

Pork Tenderloin marinated with Soy and Ginger and served with a sauce of Honey, Cider Vinegar and Tomato

Pork Chops stuffed with Corn Bread, Currants, Celery and Onions

Pork Tenderloin stuffed with Goat Cheese and Fresh Sage and cover with a Raspberry Dijon Glaze

Pork Tenderloin filling with Sage Stuffing and Dried Fruit Brushed with an Orange Pomegranate Glaze

Seasoned Pork wrapped in a Banana Leaf served with Tropical Fruit Salsa

Pulled Pork Brined, Dry Rubbed and Slow Cooked served with BBQ sauce

Pork Tenderloin with Red Onion Apple Compote and a Calvados Brandy Sauce

Caribbean Pork Marinated in Jerk Seasoning and Served with a Jerk BBQ sauce

Hawaiian Pork Char grilled and Served with a Sweet Sour Sauce with Red and Green Peppers and Pineapple

BBQ Spare Ribs Slow-cooked and served with BBQ Sauce

Hickory Smoked Ham served with a Dijon Mustard, Pineapple, Apple and Clove Glaze

LAMB

Rack of Lamb brushed with Dijon Mustard, Garlic, Parsley and Bread Crumbs served with Mint Demi-glaze

Leg of Lamb Marinated with Yogurt and Roasted with Garlic and Olive Oil

Grilled Lamb Chops Served with Mint Demi-Glaze

Lamb Top Round brushed with Dijon Mustard And Herbs d'Provance

Souvlaki Marinated Lamb Skewers served with a Mint Yogurt Sauce

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SEAFOOD

Seafood Kabobs Tuna Marinated with Soy and Ginger Accompanied by Fresh Vegetables on a Skewer

Salmon baked and served with Lemon Beurre Blanc Sauce

Pistachio Encrusted Red Snapper with White Wine Sauce

Grilled Mahi Mahi Served with Pineapple Salsa

Florida Grouper with Mango Beurre Blanc and Mango Salsa

Grilled Swordfish with Spices and Coriander Jus over a bed of Napa Cabbage

Miso Glazed Sea Bass served with braised Baby Bok Choy

Salmon Fillet with a Sweet Chili Sauce Glaze

Tilapia Baked with Julienne Vegetables and Tomato Slice and topped with Butter, White Wine and Lemon Juice

Grilled Barramundi Marinated with Chilies, Lime Juice, Garlic, Sea Salt and Coriander Served on Top of a Papaya Salad

Halibut Braised in Red Wine with Applewood Smoked Bacon, Pearl Onions and Mushrooms

Grouper Oscar with Crabmeat, Asparagus and Hollandaise Sauce

Cajun Grouper Grilled with Cajun Spices

Sole Roulades Salmon Mousse wrapped in Sole Fillets Served with a Lobster Cream Sauce

Snapper Veracruz Snapper fillets covered with a Salsa of Tomatoes, Onions, Green Olives, Pinto Beans and Cilantro

Bourbon Glazed Salmon Baked and served with extra sauce

Blackened Salmon or Snapper with Creole Seasoning with Mango Salsa

SHELLFISH

Scallops Sautéed and served over Julienne Vegetables with a Saffron Beurre Blanc

Shrimp De Jonge Shrimp in a Sauce of Butter, Garlic and White Wine topped with Breadcrumbs

Seafood Newburg Shrimp, Scallops and Grouper in a sauce of Butter, Cognac, Sherry and Heavy Cream served over Toast Points

Stuffed Shrimp Crabmeat, wine and breading with a Parsley Butter Sauce

New Orleans Style Barbecue Shrimp Barbecue Sauce with Creole Seasoning and Hot Sauce

Maine Lobster with Crabmeat and Shrimp Stuffing

Crab Cakes with Creole Remoulade Sauce

Shrimp Scampi Shrimp Sautéed in Butter, Garlic, White Wine and Parsley

Paella Shrimp, Mussels and Crawfish with Chunks of Chicken and Andouille Sausage over Arborio Saffron Rice

Shrimp Kabobs with Pineapple, Red and Green Peppers with a Apricot Ginger Sauce

Seafood Vol-au-Vent Scallops, Shrimp and Crab in a rich Lobster Cream Sauce served in a Puff Pastry Round

Salmon Paupiettes Poached Salmon Mousse with Bay Scallops in a Tomato Coulis

Seafood Lasagna Scallops, Shrimp, Crabmeat and Grouper in a rich Alfredo Sauce

Butter Poached Lobster Seasoned and cooked to perfection

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POULTRY

Chicken Basque Style Roasted with Onion, Green and Red Peppers, Tomato, Garlic, Prosciutto and White Wine

Chicken Provencal Sautéed Chicken Breast with a Sauce of Anchovy, Tomato, Olives and Basil

Chicken Italian Style Chicken Breast cooked with Green and Red Peppers, Onion, Basil and Italian Meatballs

Chicken with Lemongrass and Three Peppers Thai style Chicken with Red, Green and Yellow Peppers

Chicken with Mushroom Sauce Grilled Chicken Breast with a Rich Mushroom Sauce

Chicken Ala Francaise Chicken Breast Stuffed with Spinach, Fontina Cheese and Prosciutto

Herb Roasted Chicken (Bone-In) Roasted Chicken flavored with Herbs and a Natural Chicken Gravy

Chicken Piccata Pounded Chicken Breasts in a Lemon and Capers White Wine Sauce

Mediterranean Chicken Breast stuffed with Spinach, Feta, Sundried Tomato and Mozzarella

Italian Chicken Breast stuffed with Capricola, Provolone and Basil

Jerk Chicken Marinated in Jerk Seasonings and served with Jerk BBQ Sauce

Coq Au Vin (Bone-In) Classic dish of Mushrooms, Pearl Onions and Bacon

Chicken Marsala Breast of Chicken in Marsala Sauce with Mushrooms

Chicken Chardonnay Breast of Chicken with a Sauce of Leeks and Chardonnay Wine

Tandoori Chicken Kabobs Spice Rubbed Chicken and Vegetables on a Skewer

Chicken Divan Chicken Medallions with Broccoli over Rice with a Mornay Sauce

Stuffed Chicken Breast Doria Chicken Breast stuffed with Thigh Meat and Shallots then poached and served with a Cucumber Yogurt Sauce

Chicken Chasseur Sauce with Mushrooms, Shallots and White Wine

Chicken Cordon Bleu Chicken breast stuffed with Ham and Swiss Cheese, Breaded and served with a Chicken Veloute

OTHER POULTRY

Duck L'Orange Crispy Ducking with a Gran Marnier Orange Sauce over a bed of Wild Rice

Cornish Game Hen with a Hazelnut Sherry Vinaigrette Cornish Game Hen on a Bed of Greens with a Hazelnut Sherry Vinaigrette

Grilled Spiced Squab with Couscous and Fig Compote Squab with nutmeg, clove, and cinnamon on a bed of Greens with Vinaigrette

Turkey Dinner Sliced Turkey Breast with Sage Stuffing and Homemade Turkey Gravy

PASTA

Lasagna Bolognese Lasagna with traditional meat sauce blended with Ricotta, Mozzarella and Parmesan Cheeses

Vegetable Lasagna with sautéed vegetables layered between Ricotta, Mozzarella, and Parmesan Cheese

Stuffed Shells With Spinach, Mushroom and Cheese in our Fresh Tomato Sauce

Spinach Ravioli Stuffed with Ricotta Cheese and Spinach, Served with Creamy Garlic, Alfredo Sauce or Vegetarian Tomato Sauce