

# Sarasota Catering Company

## *Hors d'oeuvre Packages*

(Minimum 35 guests)

### **Silver Package \$5.50 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

**Seasonal Crudité** Seasonal Selection of Fresh Vegetables with a Spinach Herb Dip

**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

**Buffalo Chicken Dip** with Carrots, Celery, and Blue Tortilla chips

**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 served with Mini Silver Dollar Rolls

**Mini Pulled Pork Sliders** slow roasted dry rubbed Pork with our own Barbecue Sauce served with Mini Silver Dollar Rolls

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

**Sambuca 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 Pumpernickel 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

**Grilled Scallop** with Coconut Curry Sauce

**Petite Caesar Salad** Romaine Lettuce, Parmesan Cheese, and Caesar Dressing served on a Cheese Crisp topped with a Garlic Crouton

# Sarasota Catering Company

## *Hors d'oeuvre Packages*

(Minimum 35 guests)

### *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 in a Phyllo Cup

**Lasagna Bolognese or Vegetarian Lasagna** in a Baby Bella Mushroom Cap

**Meatballs** in choice of 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, or Cuban. On White and/or Wheat Silver Dollar Rolls

**Coconut Crusted Shrimp** with Apricot Ginger Sauce

**Smoked Salmon Florets** with Dill Sprigs and Crème Fraiche

**Grouper Bites** with Creole Remoulade

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

**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

**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

**Assorted Mini Quiche (3 choices)** 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 choice of Pork, Vegetable or Chicken served with a Sweet Plum Dipping Sauce

**Marinated Olives and Fresh Mozzarella Skewers** with a variety of Marinated Greek Olives and Ciliegine Mozzarella