

Sarasota Catering Company

Soup Menu

Add our soups to your meal. Use as an amuse or appetizer or as a course. It is unexpected but appreciated by your guests.

Available in appetizer (2 oz) and course size (8 oz) portions

Avgolemeono Soup Chicken stock, Lemon, Egg and Rice made in the traditional Greek Style

Bacon, Lettuce and Tomato Soup Flavors of BLT in a soup. All you need is toast.

Barley and Lentil Soup Vegetables in Beef Broth with Barley and Lentils make this a hearty soup

Beef Stew Slow-cooked Beef, Vegetables, Stock and Wine

Beer Cheese Soup Cream Soup with Cheddar Cheese and Dark Beer Garnished with pretzels.

Bouillabaisse Pieces of Fish, Clams, Mussels and Shrimp in a Tomato Saffron Broth Served with Red Pepper Spread on Crostini *Entrée portions only*

Carrot Soup with Ginger Cream of Carrot Soup with a Fresh Zing of Ginger

Chicken Mushroom Soup Rich and Creamy Chicken Soup with Sautéed Mushrooms

Chicken Taco Soup Chunks of Chicken and Vegetables in a Southwestern Style Broth Served with Tortilla Chips

Chili Made with Ground Beef, Tomatoes and Kidney Beans Garnished with Diced Onions and Shredded Cheddar Cheese

Cincinnati Style Chili Cinnamon and Cocoa Powder give this Chili its distinctive flavor Served with Diced Onions and Shredded Cheddar Cheese

Cock-a-Leekie Chunks of Chicken and Leeks make this Traditional Scottish Dish

Corn and Crab Bisque Corn, Crab and Heavy Cream are the bases of this Louisiana Classic

Corn and Scallop Chowder Corn, Mussels and Scallops with Heavy Cream make this a rich soup

Cream of Chicken Soup Chunks of Chicken and Diced Vegetables in a rich cream stock

Cream of Red Pepper Soup Roasted red peppers is the basis of this flavorful soup.

French Onion Soup Rich Beef Broth, Caramelized Onions, Garlic Croutons and covered with Gruyere Cheese

Gazpacho Spicy cold Tomato Soup with diced Cucumber, Onion and Green Pepper

Goulash Soup A touch of Caraway and Paprika gives this soup an authentic Hungarian goulash flavor

Gumbo with Chicken, Sausage and Tomato Chunks of Chicken browned with Creole Seasoning, Spicy Sausage and Tomatoes slowly cooked create a satisfying meal by itself

Hot and Sour Soup Rice Wine Vinegar and Chili Oil in a Vegetable Broth with Mushrooms and Tofu give this dish its characteristic flavor

Italian Wedding Soup Miniature chicken meatballs, vegetables and pasta

Lentil and Bacon Soup German soup of Lentils, Bacon, Vegetables and Sausage

Loaded Baked Potato Soup Potato, Sour Cream, Green Onion and Bacon, just like a Baked Potato

Lobster Bisque Rich Lobster Broth and Cream with Pieces of Cold Water Lobster

New England Clam Chowder Chunks of Potatoes, Cream and Clams make this a New England Classic

Parsnip and Apple Soup Leek, Parsnips and Sweet Apples make for a light and flavorful soup

Pasta E Fagioli White Beans, Pasta, Vegetables and Prosciutto in a Chicken Broth

Provencal Vegetable Soup Flavored with Herbs d' Provence and filled with vegetables it is a hearty soup Garnished with Baguette Slices

Roasted Chicken and Wild Rice Cream, Mushrooms, Wild Rice and Chicken in a thick rich soup

Shrimp Bisque Smooth and Creamy with a wonderful shrimp flavor

Squash and Apple Soup Sweetness of Butternut Squash, Tartness of Granny Smith Apples with a Taste of Curry

Tomato Soup A rich, thick, creamy tomato flavor Served with Cheddar Cheese Croutons

Vichyssoise Silky smooth Potato and Leek Soup served cold

Wild Mushroom Soup Shiitake, Cloud Ear, Porcini and other Mushrooms sautéed and cooked in a Beef Stock with Garlic, Shallots and Cream