

# Sarasota Catering Company

## Vegetables

**Baby Carrots** with Orange Ginger Glaze or with Butter and Brown Sugar

**Squash Gratin** Butternut Squash, Butter, Cream and Gruyere Cheese

**Brussels Sprouts** Sliced and then Sautéed in Butter with a hint of Lime Juice

**Sautéed Spinach** Fresh Spinach Sautéed with Garlic and Olive Oil

**Sautéed Portobello Mushrooms** Cooked with Red Wine and Tarragon

**Sautéed Julienned Vegetables** Zucchini, Yellow Squash and Red Pepper Sautéed with Butter and Thyme

**Roasted Winter Vegetables** Carrots, Parsnips, Sweet Potato and Rutabaga with Onion

**Asparagus** either Steamed or Roasted with:  
Hollandaise or  
Champagne Vinaigrette or  
Olive Oil

**Red, Yellow and Orange Peppers** Sliced Peppers and Onion sautéed in Butter and Olive Oil

**Ratatouille** Classic French Dish of Eggplant, Zucchini, Tomato and Olives

**Pureed Cauliflower** Made with Cream and Butter

**Peas and Carrots** Whole Baby Carrots Mixed with Peas in a Butter Sauce

**Miniature Vegetables** Patty Pan Squash, Baby Zucchini, Yellow Squash, Baby Carrots, Haricot Vert and Pearl Onion *Minimum 25 people*

**Mixed Squashes** Diced Zucchini and Yellow Squash with Diced Tomato and Mushroom

**Haricot Vert and Almonds** Sautéed French Green Beans with Butter and Blanched Sliced Almonds

**Grilled Vegetables** Red Peppers, Zucchini, Yellow Squash, Portobello Mushrooms and Red Onion served with either a Red Pepper Vinaigrette or Roasted Garlic and Olive Oil

**Green Beans** Crispy Beans with:  
Garlic and Breadcrumbs or  
Almandine or  
Tomato and Feta

**Corn, Red Pepper, Bacon and Cilantro** Sautéed Corn Kernels with Diced Red Pepper, Applewood Smoked Bacon and Fresh Cilantro

**Spinach Soufflé** Spinach with Onion, Egg and Cream with a hint of Nutmeg

**Corn Casserole** Corn with Sweet Peppers, Apple Wood Smoked Bacon and Sour Cream

**Corn on the Cob** Served with Butter

**Corn and Sweet Peppers** Corn and Diced Green and Red Peppers in Butter Sauce

**Collard Greens** Cooked in a Flavorful Broth with Apple Wood Smoked Bacon and Spinach

**Black Eyed Peas** Cooked in a Flavorful Broth until tender with Apple Wood Smoked Bacon. Served with Spicy Chow Chow

**Caramelized Onions and Mushrooms** Slow cooked with a hint of Balsamic Vinegar

**Artichoke Bottoms Trio** Artichoke Bottoms filled with Pureed Cauliflower, Spinach Soufflé and Squash Gratin

**Braised Bok Choy** Baby Bok Choy Brownd and Finished in a White Wine

**Oriental Vegetables** Bean Sprouts, Snow Peapods, Red Pepper, Broccoli, Carrot Shreds and Straw Mushrooms

**Broccoli** Tender Broccoli with Butter or Cheddar Cheese Sauce