

Sarasota Catering Company

Plated Duet Wedding Package

(Minimum 35)

Hors d'Oeuvres

Stationary Cheese and Fruit Display 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
Passed - Choose 3 from the Hors d'oeuvre Package Section II

Choice of One Salad:

Strawberry Salad Sweet Mixed Greens, Toasted Pecans, Red Onion Slivers and Sliced Strawberries with a Creamy Raspberry Vinaigrette

Mixed Green Salad Mixed Greens with Tomato, Peppers, Julienne Carrots and Red Cabbage Shreds. Choice of Dressing: Creamy Raspberry Vinaigrette, Balsamic Vinaigrette, Fig Citrus Vinaigrette, Asian, Golden Italian, Ranch or Blue Cheese

Caesar Salad Romaine Lettuce, Parmesan Cheese, Homemade Garlic Croutons and Classic Caesar Dressing

Choice of Duet Entrée

(Choose 1 from Each Column)

Prime Rib of Beef with Creamy Horseradish Sauce and Au Jus

Flank Steak with Caramelized Onion-Cranberry Compote and Blue Cheese

Pork Tenderloin with Goat Cheese and Raspberry Dijon Glaze

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

Grilled Mahi Mahi Filets Served with Tropical Fruit Salsa

Pistachio Encrusted Red Snapper Filets with White Wine Sauce

Norwegian Salmon Fillet with a Sweet Chili Sauce Glaze or Dill Cream Sauce

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

Choice of Sides

(Choose 1 from Each Column)

Starch:

Dauphinois Potatoes Layers of Potato with Garlic, Gruyere Cheese and Cream

Rosemary Scented Red Potatoes Potatoes rubbed with Olive Oil and Rosemary

Risotto Arborio Rice, Chicken Stock and Parmesan Cheese

Rice Pilaf Fluffy Rice with Peas, Raisins and Pistachios

Cilantro Lime Rice Onion, Cilantro and Lime Juice

Vegetable:

Asparagus Roasted with Garlic and Olive Oil

Green Beans Garlic and Breadcrumbs OR Tomato and Feta

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

Broccoli Tender Broccoli with Butter

Also Includes:

White, Wheat, and Pumpernickel Silver Dollar Rolls served with Herb Butter Rosettes

Freshly Brewed Coffee with Assorted Gourmet Cream and Sugar

Choice of **Lemonade or Iced Tea**

Place Settings: Salad Plate, Salad Fork, Dinner Plate, Dinner Fork, Dinner Knife, Pastry Plate, Pastry Fork, Water Glass, and Linen Napkin in Choice of Color

Linen Tablecloths: Choice of Color for Guest Tables and Hors d'oeuvre Table

* Additional Charges for Bar, Labor, Venue Site Fee, Gratuity, and Taxes may apply.

\$ 49.95 per person