

# Sarasota Catering Company

## Small Bites

By The Dozen

### POULTRY

**Chicken Salad** \$12

**Chicken Empanadas** \$15

**Tandoori Chicken Pizza** on Naan Bread \$15

**Chicken Liver Pate** on Toast \$15

**Duck Spring Rolls** \$15

**Chicken Breast** marinated and served with a Sherry Dijon sauce \$18

**Chicken Satay** with Chinese Five Spice and Spicy Peanut Sauce \$18

**Tandoori Chicken** served on Naan Bread with a Yogurt Cucumber Dressing \$18

**Curried Chicken** with Walnuts wrapped in Phyllo \$18

**Jerk Chicken** on Plantain Chips with Mango Chutney \$18

**Rumaki** Chicken Liver and Water Chestnuts wrapped in Bacon \$18

**Adobo Chicken Skewers** \$18

**Duck Breast on a Gaufrette Potato Crisp** \$18

**Chicken Wellingtons** \$24

**Peking Duck** served in Miniature Pancakes with Green Onion and Hoisin Sauce \$24

**Roasted Duck** Quesadillas served with Strawberry Cilantro Salsa \$24

**Duck a l'Orange** served on a Parmesan Risotto Cracker \$30

### BEEF

**Lasagna Bolognese** in a Portobello Mushroom Cap \$18 or Baby Bella \$12

**Meatballs** in Sour Cream, Marinara, Sweet Sour Sauce or Bordelaise Sauce \$12

**Trio of Miniature Hamburger Sliders** with or without Cheese, Choice of Blue Cheese, Cajun, Seasoned \$12

**Sliced Beef** with Creamy Horseradish Sauce on Sour Dough Toast \$18

**Roast Beef** \$18

**Marinated Skirt Steak Skewers** with Chimichurri Sauce \$18

**Beef Empanadas** \$18

**Beef and Brie** on a Crostini \$18

**Beef Tenderloin and Arugula Pesto** on Herbed Crostini \$18

**Beef Satay** with Ancho Chili Sauce \$21

**Mini Rubens** Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing \$24

**Beef Tenderloin** \$27

**Dauphinois Potato and Beef Tenderloin** layers of Potato, Gruyere Cheese, and Cream topped with Beef Tenderloin and Bordelaise Sauce \$27

**Negimaki Flank Steak** with Scallions Roll \$21

**Mini Beef Wellington** Puff Pastry with Beef Tenderloin, Pate and Mushroom Duxelle \$30

### PORK

**Mini Sausage Pizza** \$ 12

**Mini Pulled Pork Sliders** \$12

**Maple Glazed Roast Pork** with Apple Red Onion Compote served on a Crostini \$18

**Shredded Pork Tenderloin** on a Herbed Crostini with Raspberry and Goat Cheese \$18

**Pork Satay** with Spicy Barbeque Sauce \$18

# Sarasota Catering Company

## Small Bites

By The Dozen

**Shredded Barbeque Pork Sliders** \$24

**Maple-Glazed Pork** with Red Onion Apple Compote on Silver Dollar Rolls \$24

### LAMB

**Lamb Marinated in Citrus Juice and Julienne Carrots** served on Bamboo Picks \$24

**Lamb and Mushroom Kabob** with Apricot Sauce \$18

**Lamb Souvlaki** with Tzatziki Sauce for dipping \$18

**Lamb Empanadas** \$24

### MEAT

**Miniature Hot Dogs** in Puff Pastry \$12

**Cocktail Sandwiches** Baked Ham with Sweet Mustard, Roast Beef with Pear Horseradish, and Roasted Turkey Breast with Cranberry Mayonnaise \$15

**Coconut Crusted Chicken or Shrimp** with Apricot Ginger Sauce \$18

**Country Style Pate** on Toast with Stone Ground Mustard or Fruit Jam \$18

**Wraps** Chicken, Beef, Ham, or Turkey \$18

**Venison Tenderloin with Lingonberries** \$24

**Lollipop Lamb Chops** New Zealand Lamb Chops with a Minted Demi-Glace Sauce for dipping \$42

### SEAFOOD

**Smoked Trout Mousse** on Toast Points \$12

**Shrimp Salad** \$15

**Salmon Cakes** with Jalapeno Aiola \$15

**Salmon Pinwheels** with Herbed Cream Cheese \$15

**Shrimp Bruschetta** on a Crostini \$15

**Fried Polenta with Shrimp** \$15

**Cumin and Coriander dusted Salmon Bites** on Skewer \$18

**Smoked Salmon Florets** with Dill Sprigs \$18

**Potato Latkes** with Smoked Salmon, Lemon Rind and Sour Cream \$18

**Curried Shrimp** with Pineapple \$18

**Inside Out Sushi Balls** \$18

**Calamari Salad** in a Pita Cup \$18

**Lobster Spring Rolls** with Mango Sauce \$18

**Grouper Bites** with Creole Remoulade \$18

**Shrimp**, skewered marinated with Sambuca, Olive Oil, Rosemary and wrapped in Prosciutto  
\$18 large \$24 jumbo

**Fire Shrimp** sautéed in Butter with assorted Hot Peppers and a cooling Pina Colada Sauce  
\$18 large \$24 jumbo

**Lobster Salad** on a Pastry Puff \$18

**Salmon Tartar** with Lemon Oil, Crème Fraiche on Pumpernickel Toast \$18

**Shrimp Shooters** Shrimp pieces in a Spicy Tomato Drink \$18

**New Style Barbecue Shrimp** \$18

**Thai Shrimp Rolls** with Julienne of Vegetables in Rice Paper Wrappers \$18

**Asian Crab Puffs** Bean Sprouts, Crab Meat, Red Pepper with an Asian Dressing on a Pate A Choux Puff \$22

**Smoked Salmon Mousse** on Pumpernickel Crisps topped with Dill, Red and Black Caviar \$24

# Sarasota Catering Company

## Small Bites

By The Dozen

**Tuna Tartar Sushi** Grade Tuna with Soy, Lime, Coconut and Ginger on a Rice Cracker \$24

**Mini Crab Cakes** served with a Creole Remoulade Sauce \$24

**Spicy Tuna Rolls** Sushi Grade Tuna wrapped in Cucumber Slices with Chili Mayonnaise \$24

**Shrimp** marinated, chilled, and wrapped in a Peapod \$24

**Crab and Mango** with Wasabi Mayonnaise on Toasted Brioche Rounds \$24

**Ahi Tuna Pinwheels** \$24

**Tuna Sashimi** with Sesame Seeds with Wasabi and Ginger \$24

**Sushi Rolls** Tuna and Cucumber \$24

**Bay Scallop Martinis** with Citrus Salsa \$24

**Grilled Scallop** with Coconut Curry Sauce \$24

**West Indies Shrimp** Shrimp cooked and then marinated overnight \$24

**Shrimp Martinis** with Citrus Salsa \$24

**Crab Cakes** with Maui Sauce \$24

**Crab-Stuffed Shrimp** \$24

**Lobster Salad** served in a Phyllo Cup \$30

**Lobster** on a Rice Cracker with Curried Mango Sauce \$30

**Lobster-Stuffed Shrimp** \$30

**Scallops** wrapped in Bacon with a Teriyaki Glaze \$36

**Kumamoto Oysters** on a half shell with Caviar -Market Price- Minimum order requirement

### VEGETABLE

**Toasted Pecans**, Gorgonzola Cheese, Honey and Port Wine \$9

**Cheese Crisps** Parmesan and Asiago Cheeses toasted and flavored with Paprika, Black Pepper, or Chili Pepper \$9 with date, honey and truffle oil \$12

**Red Pepper Hummus** on a Cucumber Chip Garnished \$12

**Tartlets** with Brie, Green Onion, Balsamic Vinegar and Grapes \$12

**Figs and Almonds** \$12

**Fried Cheese Tortellini** on a Skewer \$12

**Mini Cheese Pizzas** \$12

**Marinated Olives and Fresh Mozzarella Skewers** \$12

**Fried Polenta** with Sundried Tomato or Walnuts and Fig \$12

**Vegetable Empanadas** \$12

**Cocktail Sandwiches** Roasted Vegetable on Focaccia \$12

**Toasted Pecans** and English Stilton with Chives \$12

**Hummus on Pita Bread** with sliced Cucumber \$12

**Onion Tart** with Dijon Mustard \$12

**Onion Jam** on a Pastry Puff \$12

**Red Onion Jam and Gorgonzola** in a Phyllo Tartlet \$12

**Endive** with Goat Cheese, Fig, and Honey-Glazed Pecans \$12

**Red Potatoes**, Bacon, Cheddar Cheese, and Sour Cream \$15

**Caramelized Onion, Figs and Blue Cheese Strudel** \$15

# Sarasota Catering Company

## Small Bites

By The Dozen

**Figs with Honey, Walnuts and Goat Cheese**  
\$15

**Medjool Dates** with Honey and White Truffle  
Oil on a Parmesan Cup Crisp \$15

**Chimichuri, Queso Blanco and Romaine  
Lettuce** \$15

**Pear, Blue cheese and Sage Crostini** \$15

**Wild Mushroom Tart** with Gruyere Cheese  
with Herb Salad \$15

**Wild Mushroom Strudel** \$15

**Portobello Mushroom Eggrolls** \$15

**Asian Noodles** in a spoon \$15

**Bruschetta** Crostini rubbed with Garlic and  
Olive Oil, lightly toasted and topped with  
Plum Tomatoes and Basil \$15  
with Shrimp \$18

**Spanakopita** Spinach and Feta Cheese  
wrapped in Phyllo \$18

**Mini Quesadillas** with Feta Cheese, fresh  
Oregano, and Sun-Dried Tomatoes \$18

**Caramelized Onion Tart** on a Cream  
Cheese Crust with Blue Cheese, Walnuts,  
and Sage \$18

**Mushroom Bouchee** Portobello Mushroom  
with Thyme and Red Wine in Puff Pastry  
Rounds \$18

**Tomato, Basil, and Onion Tartlet** with  
Emmenthaler Cheese \$18

**Shortbread** of Blue Cheese and Walnut with  
Cream Cheese and Chutney \$18

**Mushrooms** stuffed with Bacon, Cheese,  
and Green Onion \$18

**Caprese Skewers** Cherry Tomato, Mozzarella  
and Basil with Balsamic Vinegar and Olive  
Oil \$18

**Open faced Pannini** with Goat Cheese,  
Roasted Red Peppers and Spicy Olive  
Tapenade \$18

**Hot Parmesan Artichoke Dip** on an  
Artichoke Bottom \$18

**Brie with Raspberry and Almonds** in a Phyllo  
Cup \$18

**Vegetarian Lasagna** in a Portobello  
Mushroom Cap \$18

**Polenta** with Sun-Dried Tomato Salsa \$18

**Mushrooms** stuffed with Crabmeat \$30

### OTHER

**Savory Spiced Shortbreads** \$12

**Savory Painiers** mixtures of Cheese, Black  
Pepper, Paprika and Puff Pastry \$12

**Crispy Egg Rolls** choose either Pork,  
Vegetable, or Chicken with Sweet and Sour  
Dipping Sauce \$15

**Mini Quiche** Lorraine, Grilled Vegetable,  
Spinach, Spinach and Bacon, Spinach and  
Feta, Bacon and Leek, Ham and  
Caramelized Onion, and Wild Mushroom \$15

**Fruit Sushi** Seasonal Fruit pieces served over  
Coconut Milk coated Sticky Rice \$15

**Pot Stickers** filled with Vegetables or  
Chicken with a Sweet Plum Dipping Sauce  
\$16

**Brie Cheese** with Raspberry or Almond and  
Pear wrapped in Phyllo layers \$18