

# Sarasota Catering Company

## Display Menu

### MEAT

#### Antipasto Tray

Traditional favorites such as Capricola, Pepperoni, Salami, Provolone, Green Onion, Mozzarella, Tomatoes, Black Olives, Marinated Artichokes and Pepperoncinis

\$4.50 per person

**With artisan breads** - \$5 per person

#### Marinated Flank Steak

Served with Teriyaki, Orange Honey, or Horseradish Sauce and Rolls  
\$7 per person

#### Buffalo Chicken Dip

With Carrots, Celery and Blue Tortilla Chips

\$20 serves 15 – 20

#### Beef Tenderloin

Marinated and cooked to medium rare and served with Pear Horseradish Sauce and Rolls

\$21 per person

#### Buffalo Wings

In Mild, Hot, Sweet Chili Sauce, or Teriyaki

\$23 for 30 pieces

\$45 for 60 pieces

\$65 for 90 pieces

#### Mediterranean Roulade

Chicken, Sundried Tomatoes, Spinach and Feta

\$35 serves 15-20pp

#### Italian Roulade

Chicken, Capricola, Salami, Provolone and Basil

\$35 serves 15 - 20

### SEAFOOD

#### Smoked Salmon

Served with Egg Whites, Yolks, Capers, Red Onion, Cream Cheese and Dark Breads

\$6 per person

#### Shrimp Cocktail

Jumbo shrimp seasoned and served on a bed of Lettuce, complete with Cocktail Sauce and Lemon Slices

\$75 serves 10 - 15

\$135 serves 20 – 25

\$175 serves 25 – 30

**Shrimp Topiary** - add \$25

#### Poached Salmon

Decorated with Cucumber and Lemon Slices and served with Dill Dip, Horseradish Sauce or glazed with Sweet Chili Sauce and served with Crackers

\$95 serves 25 -30

#### Gravlax

Salmon cured with Salt, Sugar, Herbs, and your choice of Gin or Lemon Vodka. Served with Rye, Black Bread and Cold Mustard Sauce

\$95 serves 15 – 20

### VEGETABLE

#### Asparagus

Wrapped with Ham and garnished with Lemon Slices and Grape Tomatoes

\$3 per person

**With Prosciutto** - \$4 per person

#### Grilled Vegetables

Seasonal selection of Grilled Vegetables with Chef Lance's Sweet Red Pepper Oil

\$3.50 per person

#### Mushroom Trio

Stuffed with Leek, Fennel and Goat Cheese, Polenta, Sausage, and Spinach

\$23 for 30 pieces

\$45 for 60 pieces

\$65 for 90 pieces

#### Cherry Tomato Trio

Assortment filled with White Bean Puree, Grilled Shrimp and Corn, Mixed Olive Salad, and Roquefort and Watercress

\$23 for 30 pieces

\$45 for 60 pieces

\$65 for 90 pieces

# Sarasota Catering Company

## Display Menu

### Roasted Vegetable Terrine

Eggplant, Zucchini, Red and Yellow Bell Peppers served with Tahini Yogurt Sauce and Crackers

\$35 serves 10 – 15

\$55 serves 20 – 30

### OTHER

#### Seasonal Crudite

With Herb

\$2 per person

#### Black Bean Salsa

With Lime Tortilla Chips

\$2 per person

#### Tropical Fruit Salsa

With assorted Tortilla Chips

\$2 per person

#### Trio of Bruschetta

Olive and Caper Tapenade, White Cannelloni Bean, and Tomato, Basil and Mozzarella served on Seasoned Bread Rounds

\$3 per person

#### Sundried Tomato and Goat Cheese Log Display

served with assorted Crackers

\$3.25 per person

### Fruit Display

Seasonal Fruit which may include Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries, and Kiwi with Honey Yogurt or Grand Marnier Cream  
\$3.25 per person

### Fruit and Cheese

With seasonal Fruits and Berries accompanied by an assortment of Crackers and Baguettes  
\$3.25 per person Domestic  
\$3.75 per person Mixed  
\$4.50 per person Imported

### Ultimate Wine and Cheese

A wheel of Stilton Cheese mixed with Port Wine and served with Crackers and Grapes  
\$3.50 per person - Minimum of 25

### Hummus Trio

Traditional, Roasted Red Pepper and Black Bean Hummus with Pita Points, and Vegetables  
\$3.50 per person

### Middle Eastern Sampler

With Hummus, Olives, Tabbouleh, Raisin Couscous, Feta, Red Peppers and grilled Pita Bread  
\$4.50 per person

### Hot Artichoke and Parmesan Dip

With Herb Crostini

\$20 serves 15 - 20

### Swiss Fondue

Served with Apple Slices and Pretzels  
\$20 serves 15 – 20

### Spinach Artichoke Dip

Served in a Bread Bowl with assorted Breads and Vegetables for dipping  
\$25 serves 8 - 12

### Fruit Skewers

With Warm Orange Chocolate Sauce for dipping  
\$35 serves 15 – 20

### 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  
\$45 serves 15 - 20

### Wheel of Brie

Covered with Caramelized Pecans, Apricot, Strawberry or Raspberry Preserves. Accompanied by an assortment of Crackers  
\$45 serves 15 – 20