

# Sarasota Catering Company

## Small Bites

By The Dozen

(2 dozen Minimum Order per Item)

### POULTRY

**Artichokes with Chicken Breast** Marinated Chicken Breast Served in an Artichoke Bottom with a Sherry Dijon Sauce \$24

**Chicken Liver Pate** on Toast with Crumbled Egg Whites and Chopped Cornichon \$15

**Chicken Salad** Marinated and Diced Chicken Breast with Sherry Dijon Mayonnaise in a Phyllo Cup \$15

**Coconut Crusted Chicken** with Apricot Ginger Dipping Sauce \$18

**Jerk Chicken** Skewer Marinated Chicken with Mango Chutney \$18

**Mini Chicken Wellington** in Puff Pastry with Chicken, Pate and Mushroom Duxelle and a Chicken Cream Sauce \$24

**Savory Moroccan Chicken** Served in Phyllo Cups \$18

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

**Duck Breast on a Gaufrettes Sweet Potato** with Cranberry Relish \$18

**Foie Gras Terrine** on Toast Subject to availability Minimum order 2 dozen \$48

**Smoked Turkey Breast Corn Muffin Sandwich** with Cranberry Sauce \$15

### BEEF

**Beef and Brie on Crostini** Roast Beef and Brie Cheese on a Buttered Crostini \$18

**Beef Tenderloin Cocktail Sandwiches** in Silver Dollar Rolls with Pear Honey Horseradish on the side \$36

**Beef Tenderloin with Arugula Pesto** served on Herb Crostini \$18

**Dauphinois Potato and Beef Tenderloin** of layered Potatoes, Gruyere Cheese and Cream topped with Beef Tenderloin cooked Medium Rare and finished off with a touch of Bordelaise Sauce \$27

**Lasagna Bolognese in a Baby Bella** Mushroom Cap with Ricotta, Mozzarella and Parmesan Cheese \$18

**Mini Beef Wellington** Puff Pastry with Beef Tenderloin, Pate and Mushroom Duxelle and a Beef Demi-glace Dipping Sauce \$30

**Sliced Fillet of Beef on Toast Points** with Creamy Horseradish Sauce or Pear Horseradish Sauce \$18

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

### PORK

**Country Style Pate** on Toast Points with Stone Ground Mustard Minimum Order 2 dozen \$18

**Cured Pork Crostini** Marinated Pork Shoulder on a Buttered Crostini with Sweet Potato Puree \$18

**Figs with Country Ham and Walnuts** and Lemon-Mint Cream for dipping \$18

**Ham Croquettes** Served with Tomato Sauce or Sweet Mustard \$15

**Maple Glazed Pork Crostini** with Apple-Red Onion Compote \$18

**Mini Pulled Pork Sliders** on White, Wheat or Pumpernickel Silver Dollar Rolls \$15

**Pork Tenderloin Crostini** with Goat Cheese and Raspberry Dijon \$18

**Prosciutto Wrapped Asparagus** with Goat Cheese \$24

**Prosciutto Wrapped Cantaloupe** Fresh Cantaloupe Pieces with Prosciutto \$18

**Shredded Pork Tenderloin** on Herb Crostini with Raspberry Jam and Goat Cheese \$18

### LAMB

**Irish Stew Lamb** Stew served in a Red Potato Shell \$18

**Lamb and Mushroom Kabob** with Apricot Sauce \$24

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**Lamb Croquettes** Served with Tomato Sauce or Lamb Demi-glace \$24

**Lamb Marinated in Citrus Juice and Julienne Carrots** Served on a bamboo pick \$24

**Lamb Souvlaki** with Tzatziki Sauce for dipping \$24

**Lollipop Lamb Chops** New Zealand Lamb Chops with Persillade and Mint Dipping Sauce or Mint Cilantro Pesto Sauce \$42

**Shepherd's Pie Spoons** Lamb Stew Topped with a Potato Puff Served in a Japanese Spoon \$18

**Shepherd's Pie Stuffed Red Potatoes** Lamb Stew with Carrots, Peas, Pearl Onions and topped with Golden Brown Mashed Potatoes placed in a Red Potato Shell \$18

### SHRIMP

**Barbecued Shrimp** with Cilantro Dipping Sauce \$18

**Coconut Crusted Shrimp** with Apricot Ginger Dipping Sauce \$18

**Crab Stuffed Shrimp** Jumbo Shrimp Butterflied and Baked with Crabmeat Stuffing \$36

**Fire Shrimp** Sautéed in Butter with Assorted Hot Peppers and a Cooling Pina Colada Sauce \$18

**Guinness Beer Battered Shrimp** Shrimp dipped in a Light Beer Batter \$18

**Lobster Stuffed Shrimp** Shrimp Butterflied with Lobster Stuffing \$36

**New Orleans Barbecue Shrimp** with Creole seasoning and Frank's Hot Sauce \$18

**Sambuca Marinated Shrimp** with Olive Oil and Rosemary Wrapped in Prosciutto \$18

**Shrimp Bruschetta** Tomato, Basil, Mozzarella Cheese and Olive Oil on a Crostini with a Shrimp Curl \$18

**Shrimp Bruschetta on Rice Cracker** Tomato, Basil, Mozzarella Cheese and Olive Oil on a Rice Cracker with a Shrimp Curl \$18

**Shrimp Martinis** Shrimp in a Citrus Salsa (Served in a Martini Glass) \$24

**Shrimp Salad Shrimp Salad** in a Phyllo Cup or a Pastry Puff \$15

**Shrimp Shooters** Shrimp Surrounded by Spicy Tomato Salsa in a Shot Glass \$18

**Shrimp Shooters with Vodka/Tequila** Spicy Blood Mary Mix with Vodka or Tequila Garnished with Shrimp in a Shoot Glass \$21

### Shrimp with Red Curry and Pineapple

Shrimp sautéed in Red Curry Coconut Milk Sauce on a Skewer with Pineapple Piece \$18

**Shrimp Wrapped in a Peapod** Cooked then Marinated Overnight and Wrapped in a Snow Pea Pod \$18

**West Indies Shrimp** Shrimp cooked and then marinated placed on a skewer \$18

### SALMON

**Blinis with Smoked Salmon** Crème Fraiche and Caviar \$24

**Cumin and Coriander Dusted Salmon Bites** on a Bamboo skewer \$18

**Mini Salmon Cakes** with Jalapeno Aioli \$18

**Potato Latkes with Salmon Tartar** with Lemon Oil and Sweet Red Onion Creme Fraiche \$18

**Salmon Pinwheels** with Herbed Cream Cheese \$18

**Salmon Tartar** with Lemon Oil and Creme Fraiche Served on Black Bread \$18

**Smoked Salmon Florets** with Dill Sprig and Creme Fraiche on Dark Rye Toast \$18

**Smoked Salmon, Goat Cheese and Leek Tartlet** Mixture of Boursin, Goat and Cream cheese with Sautéed Leeks \$18

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**Smoked Salmon Mousse** on Pumpnickel Crisps Topped with Red or Black Caviar and Fresh Dill \$18

**Smoked Salmon Pinwheel** with Cucumber Tzatziki Cream Cheese \$18

**Smoked Salmon Pinwheels** on Rice Cracker Topped with Dill \$18

**Smoked Salmon** with Capers and Red Onions served on Dark Bread Crostini with Herb Cream Cheese Florets \$18

### CRAB AND LOBSTER

**Crab and Mango Stacks** Mango and Crabmeat layered on a Brioche Round with Wasabi Mayonnaise \$24

**Crab Crostini** Seasoned with Lemon, Chives, Chervil, Olive Oil, and White Pepper \$30

**Crab Stuffed Mushrooms** Mushrooms stuffed with Crabmeat, Green Onions, Parsley and Horseradish \$30

**Mini Crab Cakes** Served with Creole Remoulade Sauce \$24

**Lobster Croquettes** Lobster meat wrapped in a Potato Puff with a Lobster Butter Sauce \$30

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

**Lobster Salad** On a Pastry Puff or a Phyllo Cup \$30

**Lobster Salad Spoons** Lobster Salad served on a Japanese Spoon \$30

### OTHER SEAFOOD

**Bay Scallop Martinis** in a Citrus Salsa (Martini Glass included) \$24

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

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

**Kumamoto Oysters** on the half shell with Caviar \$36

**Scallops Wrapped in Bacon** with Teriyaki Glaze \$36

### VEGETARIAN

**Bib Lettuce Salad Roll** with Green Onion Julienned Carrots, Red Cabbage and Snow Peas with Bean Sprouts and Marinated in a Ginger Dressing \$15

**Cannellini Bean Bruschetta** Crostini Rubbed with Garlic and Olive Oil, Topped with Cannellini Bean Spread \$15

**Fruit Skewers** Cantaloupe, Honeydew, Pineapple and Strawberry with Orange Chocolate Sauce \$18

**Fruit Sushi** Seasonal Fruit Pieces served over Coconut Rice \$15

**Hummus on Pita Bread** Original Hummus on a Pita Wedge with Sliced Cucumber \$12

**Mushroom Bouchee** Sautéed Wild Mushrooms with Thyme and Red Wine in Puff Pastry Rounds \$18

**Olive Tapenade Bruschetta** Crostini Rubbed with Garlic and Olive Oil, Topped with Olive and Caper Tapenade \$15

**Red Onion Jam** in a Pastry Puff \$12

**Red Pepper Hummus on Cucumber Chips** garnished with Red Pepper on a Cucumber Chip \$12

### ITEMS WITH CHEESE

**Artichokes Bottoms** Stuffed with Wild Mushrooms and Gruyere Cheese, Topped with Herb Salad \$21

**Brie with Pear Honey and Almonds** in a Phyllo Cup Homemade Pear Honey with Almond Slivers over a Ball of Brie \$18

**Brie with Raspberry and Almonds** in a Phyllo Cup Raspberry Puree with Almond Slivers over a Ball of Brie \$18

**Bruschetta on Rice Cracker** Tomato, Basil, Mozzarella Cheese and Olive Oil on a Rice Cracker \$15

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**Bruschetta Traditional** Crostini Rubbed with Garlic and Olive Oil, and Topped with Plum Tomatoes, Mozzarella Cheese and Basil \$15

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

**Caprese Stuffed Tomatoes** Cherry Tomatoes Filled with Fresh Mozzarella, Black Olives and Basil, Seasoned with Olive Oil and Balsamic Vinegar \$12

**Caramelized Onion, Figs and Blue Cheese** Caramelized Onion, Figs, Fig Jam and Blue Cheese in Phyllo Cup \$18

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

**Cheese Crisps-Assorted** Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper \$12

**Cheese and Onion Pasties** Cheddar Cheese and Sautéed Onions in Puff Pastry \$18

**Cream Cheese and Herbs in a Pea Pod** Snow Peapods Stuffed with Herbed Cream Cheese \$9

**Cream Cheese with Red Pepper Jelly** in a Phyllo Cup with Confetti Garnish \$15

**Endive with Goat Cheese, Fig and Honey-Glazed Pecans** with a drizzle of Raspberry Sauce \$18

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

**Figs Stuffed with Boursin Cheese and Pecans** Herbed Cheese with Toasted Pecans \$15

**Fried Cheese Tortellini** on a skewer with a Fresh Tomato Dipping Sauce \$12

**Fried Polenta Diamonds** with Sun-Dried Tomato Salsa or Walnuts and Figs \$12

**Hot Parmesan Artichoke Dip** on Artichoke Bottoms Cream Cheese, Parmesan and Artichoke Hearts served Hot on Artichoke Bottoms \$18

**Marinated Olives and Fresh Mozzarella Skewers** with a Variety of Marinated Greek Olives and Ciliegine Mozzarella \$12

**Medjool Dates** Stuffed with Goat Cheese and Wrapped with Bacon \$15

**Onion Tart** with Dijon Mustard Caramelized Onion on Pate Brisée with Dijon Mustard \$12

**Pear, Blue Cheese and Sage Crostini** with Pear Honey and Fresh Sage on a Buttered Crostini \$18

**Potato Latkes with Sour Cream and Chives** Tender Potato Pancakes with a Dollop of Sour Cream \$15

**Red Onion Jam** and Buttermilk Blue Cheese or Gorgonzola Cheese in a Pastry Puff \$12

**Savory Palmiers** Your Choice of Mushroom, Parmesan, Asiago, Black Pepper or Paprika in Puff Pastry \$15

**Spanakopita** Blend of Spinach and Feta Cheese in Phyllo \$18

**Stuffed Mushrooms** with Cheddar Cheese with Bacon and Green Onion \$18

**Stuffed Mushrooms** with Gruyere Cheese, Wild Mushrooms and Herb Salad \$18

**Stuffed Red Potatoes** Bacon, Cheddar Cheese and Green Onion with Sour Cream for Dipping \$18

**Sweet Potato Gratin** with Muscovado Sugar, Sage Walnut Pesto \$15

**Tartlets with Brie**, Green Onion, Balsamic Vinegar and Grapes In a Savory Tart Shell \$12

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

**Toasted Pecans and Gorgonzola Cheese** with Honey and Port Wine \$12

**Tomato and Basil Boursin Cheese** Served on Mini Garlic Toast Rounds \$15

**Tomato, Basil and Onion Tartlet** with Emmenthaler Cheese \$15

**Vegetarian Lasagna in a Baby Bella** Mushroom Cap with Fresh Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheeses \$15

**Walnut Shortbread with Blue Cheese** and Homemade Mango Chutney \$18

**Wild Mushroom Gruyere Cheese Tart** with Herb Salad On Puff Pastry with Ricotta Cheese \$15

**Wild Mushroom Strudel** Sautéed Wild Mushrooms wrapped in Phyllo and served with a Beef Demi-glace Dipping Sauce Minimum 2 Dozen \$12

### COMFORT FOOD

**Chicken Fingers** with Honey Mustard and BBQ Sauce \$18

**Gourmet Mac and Cheese** served in a Phyllo Cup \$12

**Little Bakers** Baby Potatoes with Sour Cream, Bacon and Chives \$12

**Meatballs** Choice of Sauce Marinara, Bordelaise, Sour Cream or Sweet and Sour \$15

**Meatloaf and Mashed Potato Bites** with Ketchup or Gravy on a Crostini \$12

**Mini Hamburger Sliders** Choice of: Cajun Burger, Seasoned Burger, Blue Cheese Burger with tray of Lettuce, Tomato, Mustard, Ketchup and Mayo on the side \$15

**Mini Reuben Sandwiches** Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Miniature Rye Bread \$24

**Mini Hot Dogs in Puff Pastry** Served with Ketchup and Mustard \$12

**Mini Sausage Pizza** Individual Pizza with Fresh Tomato Sauce and Pork Sausage \$15

**Pigs in a Blanket** Smoked Sausage Wrapped in Puff Pastry with Dijon Mustard \$15

**Shrimp Cocktail** Served with Homemade Cocktail Sauce \$7.50 Each

**Mini Cheese Pizza** with Fresh Tomato Sauce

and Mozzarella Cheese \$15

**Mini Grilled Cheese Fingers** Traditional Grilled Sandwich with American Cheese \$12 with Tomato Soup Shooters \$18

**Petite Caesar Salad** Parmesan Cheese and Caesar Dressing served in a Romaine Heart topped with a Garlic Crouton \$15

**Potato Croquettes** with Bacon and Sour Cream for Dipping \$15

### ASIAN FLAVORS

**Asian Crab Puffs** Crabmeat with Bean Sprouts, Cabbage, Red Peppers and Rice Wine Vinegar in a Pastry Puff \$21

**Asian Noodles in a Spoon** with Sweet Chili Sauce and Green Onions in an Japanese Spoon \$15

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

**Chicken Satay** with Chinese Five Spice and Spicy Peanut Sauce. Served Hot on a bed of Cabbage \$18

**Chicken Tikka** Chicken marinated in yogurt and spices with Tomato Cream Sauce \$18

**Curried Chicken** Curried Chicken with Walnuts in a Phyllo Cup \$18

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**Duck Spring Rolls** with Plum Sauce \$24

**Egg Rolls, Pork** with Plum Sauce \$15

**Egg Rolls Portobello Mushroom** with Sweet and Sour Sauce \$15

**Egg Rolls Vegetable** with Sweet & Sour Sauce \$15

**Lamb Samosas** with Vegetables and Coriander Mint Sauce \$24

**Lobster Egg Rolls** Pieces of Lobster with Julienne Vegetables in a Spring Roll Wrapper with Thai Dipping Sauce \$30

**Negimaki Flank Steak** with Scallion Roll with a Dipping Sauce of Sake, Mirin and Soy \$21

**Pork Satay** with Spicy Barbecue Sauce \$15

**Pot Stickers, Chicken** Filled with Diced Chicken and Accompanied by Sweet Plum Dipping Sauce \$15

**Pot Stickers, Pork** Filled with Diced Pork and Accompanied by Sweet Plum Dipping Sauce \$15

**Pot Stickers, Vegetable** and served with a Sweet Plum Dipping Sauce \$15

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

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

**Tandoori Chicken Pizza** on Naan Bread \$18

**Thai Shrimp Rolls** with Julienne of Vegetables in Rice Paper Wrappers and a Soy Honey Dipping Sauce \$18

### SUSHI AND SASHIMI

**Inside Out Sushi Balls** Sushi Rice stuffed with Ahi Tuna and sprinkled with Black and White Sesame Seeds Served with Soy Sauce, Pickled Ginger and Wasabi \$24

**Spicy Tuna Rolls** Tuna Wrapped in Cucumber Slices with Chili Mayonnaise \$24

**Sushi Rolls** Tuna and Cucumber with Sushi Rice in a Seaweed Wrapper \$24

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

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

### LATIN FAVORITES

**Adobo Chicken Skewers** Adobo Sauce brushed Chicken Strips on a Skewer \$18

**Carnitas on Tortilla Round** Seasoned Shredded Pork on Corn and Flour Tortilla topped with Guacamole and Sour Cream \$18

**Chimichurri, Queso Blanco and Romaine Lettuce** Argentine Pesto and Mexican Soft Cheese wrapped in a Romaine Lettuce Leaf \$15

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

**Mini Beef Empanadas** with Cilantro Salsa Sour Cream Sauce for dipping \$18

**Mini Chicken Burritos** with Sour Cream and Salsa for dipping \$18

**Mini Chicken Empanadas** with Cilantro Salsa Sour Cream Sauce for dipping \$18

**Mini Chicken Quesadillas** Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa \$18

**Mini Lamb Empanadas** with Cilantro Salsa Sour Cream Sauce for dipping \$24

**Mini Vegetable Empanadas** with Cilantro Salsa Sour Cream for dipping \$15

**Roasted Duck Quesadillas** Roasted Duck with Monterey Jack Cheese on a Tomato Basil Tortilla Served with Strawberry Cilantro Salsa \$24

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### CANAPES

**Assorted Canapés** Salmon Pate; Chicken Pate; Cream Cheese and Herb, Cucumber and Egg, Egg Salad Boats with Olive Garnish or Roasted Vegetable on Thin Bread \$12

**Mushroom and Parsnip Canapés** Mushroom Ragout on Top of Parsnip Puree with a Sliver of Roasted Parsnip on a Crostini \$18

### TEA SANDWICHES

**Assorted Tea Sandwiches** \$12

Chicken Salad  
Tarragon Chicken Salad  
Egg Salad  
Tuna Salad  
Ham Salad

*The following are open faced:*

Cucumber Strips on Smoked Salmon Mousse  
Smoked Salmon and Cream Cheese  
Cucumber and Dill Cream Cheese  
Goat Cheese Spread with Roasted Red Pepper Strips  
Goat Cheese with Roasted Red Pepper and Spicy Olive Tapenade

*Minimum 12 of each type*

### COCKTAIL SANDWICHES

**Assorted Cocktail Sandwiches** \$18

*On Wheat, White or Pumpernickel Silver Dollar Rolls*  
Roasted Beef with Pear Horseradish Sauce  
Roasted Turkey Breast with Cranberry Mayo  
Baked Ham with Sweet Mustard  
Chicken Salad  
Tarragon Chicken Salad  
Tuna Salad  
Cuban with Ham, Mojo Pork, Swiss Cheese, Mustard and Dill Pickle  
Maple Glazed Pork Tenderloin with Red Onion Apple Compote

**Vegetable Cocktail Sandwich** \$18

Roasted Vegetable with Goat Cheese Spread on Artisan Bread

### SLIDERS

**Sliders** with tray of Lettuce, Tomato and Mustard, Ketchup and Mayo on the side \$18

Cajun Burger  
Seasoned Burger with or without Cheese  
Blue Cheese Burger  
BBQ Chicken Breast

**Sliders** with Sauce on the side \$18

Jerk Chicken  
Pulled Pork  
BBQ Pulled Pork

### MINI QUICHE

**Mini Quiche** \$18

Grilled Vegetable  
Ham and Caramelized Onion  
Bacon and Leek  
Spinach and Feta Cheese  
Quiche Lorraine  
Wild Mushroom

*Minimum 12 of each type*