

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- GF \$25

Buffalo Chicken Meatballs served with Ranch or Blue Cheese Dressing \$19

Chicken Salad Marinated and Diced Chicken Breast with Sherry Dijon Mayonnaise in a Phyllo Cup \$16

Coconut Crusted Chicken with Apricot Ginger Dipping Sauce \$19

Jerk Chicken Skewer Marinated Chicken with Mango Chutney- GF \$19

Mini Chicken Wellington* in Puff Pastry with Chicken, Pate and Mushroom Duxelle and a Chicken Cream Sauce \$25

Savory Moroccan Chicken Served in Phyllo Cups \$19

Teriyaki Chicken Skewers Chicken Strips brushed with Teriyaki Sauce on a Skewer \$19

Duck a l'Orange* Served in a Toast Cup \$31

Foie Gras Terrine on Toast Subject to availability \$50

Turkey Breast Corn Muffin Sandwich with Cranberry Sauce \$16

BEEF

Beef and Brie on Crostini Roast Beef and Brie Cheese on a Buttered Crostini \$19

Beef Tenderloin with Arugula Pesto served on Herb Crostini \$19

Dauphinois Potato and Beef Tenderloin Rounds of layered Potatoes, Gruyere Cheese and Cream topped with Beef Tenderloin cooked Medium Rare and finished off with a touch of Bordelaise Sauce – GF \$28

Mini Beef Wellington* Puff Pastry with Beef Tenderloin, Pate and Mushroom Duxelle and a Beef Demi-glace Dipping Sauce \$31

Sliced Roast Beef on Sour Dough Toast with Creamy Horseradish OR Pear Horseradish Sauce \$19

PORK

Country Style Pate on Toast Points with Stone Ground Mustard \$19

Cured Pork Crostini Marinated Pork Shoulder on a Buttered Crostini with Sweet Potato Puree \$19

Figs with Country Ham and Walnuts and Lemon-Mint Cream for dipping -GF \$19

Maple Glazed Pork Crostini with Apple-Red Onion Compote \$19

***Item Not recommended for Delivery**
GF – Gluten Free

Pulled Pork Sliders on White, Wheat or Pumpernickel Silver Dollar Rolls \$19

Pork Tenderloin Crostini with Goat Cheese and Raspberry Dijon \$19

Shredded Pork Shoulder on Herb Crostini with Raspberry Jam and Goat Cheese \$19

LAMB

Irish Lamb Stew In a Stuffed Red Potato served in a Red Potato Shell \$19

Lamb and Mushroom Kabob with Apricot Sauce – GF \$25

Lamb Marinated in Citrus Juice and Julienne Carrots Served on a bamboo pick – GF \$25

Lamb Meatballs with Lemon Cumin Yogurt Sauce \$19

Lamb Souvlaki with Tzatziki Sauce for dipping – GF \$25

Lollipop Lamb Chops New Zealand Lamb Chops with Persillade and Mint Demi-Glace \$44

Shepherd's Pie Spoons Lamb Stew Topped with a Potato Puff Served in a Japanese Spoon \$19

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SHRIMP

Coconut Crusted Shrimp with Apricot Ginger Dipping Sauce \$20

Crab Stuffed Shrimp Jumbo Shrimp Butterflied and Baked with Crabmeat Stuffing \$37

Fire Shrimp Sautéed in Butter with Assorted Hot Peppers and a Cooling Pina Colada Sauce – GF \$20

Guinness Beer Battered Shrimp Shrimp dipped in a Light Beer Batter \$20

Lobster Stuffed Shrimp Shrimp Butterflied with Lobster Stuffing \$37

New Orleans Barbecue Shrimp with Creole seasoning and Frank's Hot Sauce – GF \$20

Sambuca Marinated Shrimp with Olive Oil and Rosemary Wrapped in Prosciutto – GF \$20

Shrimp Salad Shrimp Salad in a Phyllo Cup or a Pastry Puff \$17

Shrimp Shooters Jumbo Shrimp Served your choice of: Citrus Salsa, Spicy Tomato Salsa or Traditional Cocktail Sauce with Lemon Wedge in a Shot Glass - GF \$20

Drunken Shrimp Shooters with Vodka/Tequila Spicy Blood Mary Mix with Vodka or Tequila Garnished with Shrimp in a Shot Glass - GF \$23

Shrimp with Red Curry and Pineapple Shrimp sautéed in Red Curry Coconut Milk Sauce on a Skewer with Pineapple Piece – GF \$20

Shrimp Wrapped in a Peapod Cooked then Marinated Overnight and Wrapped in a Snow Pea Pod – GF \$20

West Indies Shrimp Shrimp cooked and then marinated placed on a skewer - GF\$20

CRAB AND LOBSTER

Crab and Mango Stacks Mango and Crabmeat layered on a Brioche Round with Wasabi Mayonnaise \$25

Crabby Patties Our Miniature Crab Cakes served on a bun with Mango Salsa and Creole Remoulade \$25

Crab Crostini Seasoned with Lemon, Chives, Chervil, Olive Oil, and White Pepper \$31

Crab Stuffed Mushrooms Mushrooms stuffed with Crabmeat, Green Onions, Parsley and Horseradish – GF \$31

Mini Crab Cakes Served with Creole Remoulade Sauce \$25

Lobster on a Rice Cracker with Curried Mango Sauce – GF \$31

Lobster Salad On a Pastry Puff or a Phyllo Cup \$31

Lobster Salad Spoons Lobster Salad served on a Japanese Spoon – GF \$31

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SALMON

Blinis with Smoked Salmon Crème Fraiche and Caviar \$25

Cumin and Coriander Dusted Salmon Bites on a Bamboo skewer - GF \$19

Mini Salmon Cakes with Jalapeno Aioli \$19

Salmon Pinwheels with Herbed Cream Cheese – GF \$19

Salmon Skewer with Chili Lime Sauce – GF \$19

Salmon Tartar with Lemon Oil and Crème Fraiche Served on Black Bread \$19

Smoked Salmon Florets with Dill Sprig and Crème Fraiche on Dark Rye Toast \$19

Smoked Salmon, Goat Cheese and Leek Tartlet Mixture of Boursin, Goat and Cream cheese with Sautéed Leeks \$19

Smoked Salmon Mousse on Pumpkinnickel Crisps Topped with Red or Black Caviar and Fresh Dill \$19

Smoked Salmon with Capers and Red Onions served on Dark Bread Crostini with Herb Cream Cheese Florets \$19

Smoked Salmon on Potato Latkes with Sour Cream and Lemon Zest – GF \$19

Salmon Tartar on Potato Latkes with Lemon Oil and Crème Fraiche – GF \$19

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OTHER SEAFOOD

Bay Scallop Shooter in a Citrus Salsa – GF \$25

Grilled Sea Scallop with Coconut Curry Sauce in an Asian Spoon – GF \$25

Grouper Bites with Creole Remoulade \$20

Scallops Wrapped in Bacon with Teriyaki Glaze \$37

SUSHI AND SASHIMI

California Roll Sushi Rice with Avocado, Cucumber and Crab – GF \$25

Tuna or Salmon Sushi Pieces of Tuna or Salmon on Sushi Rice – GF \$25

Salmon or Tuna Sushi Rolls with Cream Cheese and Avocado – GF \$25

Spicy Tuna Tuna in a Cucumber Cup with Chili Mayonnaise – GF \$25

Sushi Rolls Tuna and Cucumber with Sushi Rice in a Seaweed Wrapper – GF \$25

Tuna Sashimi with Sesame Seeds, Wasabi and Ginger – GF \$25

Tuna Tartar Tuna with Soy, Lime, Coconut and Ginger on a Rice Cracker – GF \$25

VEGETARIAN

Bibb Lettuce Salad with Green Onion Julienned Carrots, Red Cabbage and Snow Peas with Bean Sprouts and Marinated in a Ginger Dressing – GF \$16

Cucumber Cup with choice of Hummus or White Bean Spread – GF \$16

Fruit Sushi Seasonal Fruit Pieces served over Coconut Rice – GF \$16

Hummus on Pita Bread Original Hummus on a Pita Wedge with Sliced Cucumber \$13

Onion Tart with Dijon Mustard Caramelized Onion on Pate Brisee with Dijon Mustard \$13

Red Onion Jam with Gorgonzola or Blue Cheese in a Pastry Puff \$13

Red Pepper Hummus on Cucumber Chips garnished with Red Pepper on a Cucumber Chip – GF \$13

Petite Strawberry Salad Cups Mixed Greens with Toasted Pecans, Red Onion and our Creamy Raspberry Vinaigrette served in a cup - GF \$16

Vegetable Shooters Fresh Julienned Vegetables Served with Ranch Dressing, Hummus or Spinach Artichoke Dip in a Cup – GF \$16

Watermelon, Mint and Feta on a Skewer (Seasonal) – GF \$16

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LATIN FLAVORS

Adobo Chicken Skewers Adobo Sauce brushed Chicken Strips on a Skewer – GF \$19

Carnitas on Tortilla Round Seasoned Shredded Pork on Corn and Flour Tortilla topped with Guacamole and Sour Cream \$19

Marinated Skirt Steak Skewers with Ancho Chili or Chimichurri Sauce \$19

Mini Chicken Quesadillas* Chicken and Queso Blanco in a Tortilla Wedge with Cilantro Salsa Sour Cream Sauce \$19

Mini Empanadas with Cilantro Salsa Sour Cream Sauce Choose Beef, Chicken or Vegetable \$19
Lamb \$25

Mini Open-Faced Cubans Ham, Mojo Pork, Swiss Cheese, Mustard and a Pickle on Toasted Bread \$19

Roasted Duck Quesadillas* Roasted Duck with Monterey Jack Cheese on a Tomato Basil Tortilla Served with Strawberry Cilantro Salsa \$25

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ITEMS WITH CHEESE

Brie with Pear Honey and Almonds in a Phyllo Cup Homemade Pear Honey with Almond Slivers over a Ball of Brie \$19

Brie with Raspberry and Almonds in a Phyllo Cup Raspberry Puree with Almond Slivers over a Ball of Brie \$19

Caramelized Onion, Figs and Blue Cheese Caramelized Onion, Figs, Fig Jam and Blue Cheese in Phyllo Cup \$19

Caramelized Onion Tarts on Cream Cheese Crust with Blue Cheese, Walnuts, and Sage \$19

Cheese Crisps-Assorted Parmesan and Asiago Cheeses Toasted and Flavored with Paprika and Black Pepper or Chili Pepper – GF \$13

Cream Cheese and Herbs in a Pea Pod Snow Peapods Stuffed with Herbed Cream Cheese – GF \$10

Cream Cheese with Red Pepper Jelly in a Phyllo Cup with Confetti Garnish \$13

Endive with Goat Cheese, Fig and Honey-Glazed Pecans with a Raspberry drizzle - GF \$19

Figs with Honey, Walnuts and Goat Cheese with Port Wine Reduction – GF \$16

Figs Stuffed with Boursin Cheese and Pecans Herbed Cheese with Toasted Pecans – GF \$16

Medjool Dates Stuffed with Goat Cheese and Wrapped with Bacon – GF \$16

Pear, Blue Cheese and Sage Crostini with Pear Honey and Fresh Sage on a Buttered Crostini \$19

Potato Latkes with Sour Cream and Chives Tender Potato Pancakes with a Dollop of Sour Cream – GF \$16

Red Onion Jam and Buttermilk Blue Cheese or Gorgonzola Cheese in a Pastry Puff \$13

Savory Palmiers Your Choice of Mushroom, Parmesan, Asiago, Black Pepper or Paprika in Puff Pastry – GF \$16

Spanakopita Blend of Spinach and Feta Cheese in Phyllo \$19

Stuffed Mushrooms with Cheddar Cheese with Bacon and Green Onion – GF \$19

Stuffed Mushrooms with Gruyere Cheese, Wild Mushrooms and Herb Salad – GF \$19

Stuffed Red Potatoes Bacon, Cheddar Cheese and Green Onion with Sour Cream for Dipping – GF \$19

Sweet Potato Gratin with Muscovado Sugar, Sage Walnut Pesto – GF \$16

Tartlets with Brie, Green Onion, Balsamic Vinegar and Grapes In a Savory Tart Shell \$13

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Tomato and Basil Boursin Cheese Served on Mini Garlic Toast Rounds \$16

Tomato, Basil and Onion Tartlet with Emmenthaler Cheese \$16

Walnut Shortbread with Blue Cheese and Homemade Mango Chutney \$16

Wild Mushroom Gruyere Cheese Tart with Herb Salad On Puff Pastry with Ricotta Cheese \$16

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COMFORT FOOD

Chicken Fingers with Honey Mustard and BBQ Sauce \$19

Chicken and Waffles Chicken Nugget served on a Waffle with your choice of Maple Syrup or Chicken Gravy \$19

Gourmet Mac and Cheese* served in a Footed Cup with Sun-dried Tomato \$13

Hamburger Sliders Seasoned Burger with tray of Lettuce, Tomato, Mustard, Ketchup and Mayo on the side \$19

Little Bakers Baby Potatoes with Sour Cream, Bacon and Chives – GF \$13

Meatballs Choice of Sauce Marinara, Bordelaise, Sour Cream or Sweet and Sour \$19

Meatloaf and Mashed Potato Bites with Ketchup or Gravy on a Crostini \$16

Mini Candied BLT Candied Applewood Smoked Bacon with Romaine Lettuce, Roma Tomato on Toasted Bread \$19

Mini Cheese Pizza* with Fresh Tomato Sauce and Mozzarella Cheese \$18

Mini French Dip Shaved Beef and Au Jus \$19

Mini Grilled Cheese Fingers Traditional Grilled Cheese Sandwich with American Cheese and a Classic Tomato Soup Dipping Sauce \$17

Mini Hot Dogs in Puff Pastry Served with Ketchup and Mustard \$13

Mini Philly Cheese Steak with Shaved Beef, Sautéed Onion and Peppers with a Cheddar Cheese Sauce \$25

Mini Reuben Sandwiches Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Miniature Rye Bread \$25

Mini Sausage Pizza* Individual Pizza with Fresh Tomato Sauce and Pork Sausage \$18

Petite Caesar Salad Cups Romaine Lettuce, Parmesan Cheese, and Caesar Dressing served with a Garlic Crouton and Cheese Crisps – GF \$16

Pigs in a Blanket Smoked Sausage Wrapped in Puff Pastry with Dijon Mustard \$16

Potato Croquettes with Bacon and Sour Cream for Dipping \$16

ASIAN FLAVORS

Asian Crab Puffs Crabmeat with Bean Sprouts, Cabbage, Red Peppers and Rice Wine Vinegar in a Pastry Puff \$22

Asian Noodles in a Spoon with Sweet Chili Sauce and Green Onions in a Japanese Spoon \$16

Beef Satay Skewered Beef with an Asian Barbecue Sauce \$19

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Chicken Tikka Chicken marinated in yogurt and spices with Tomato Cream Sauce Served on Naan bread – GF \$19

Chicken Satay with Chinese Five Spice and Spicy Peanut Sauce. Served Hot on a bed of Cabbage- GF \$19

Curried Chicken Curried Chicken with Walnuts in a Phyllo Cup \$19

Egg Rolls Vegetable* with Sweet & Sour Sauce \$16

Lamb Samosas with Vegetables and Coriander Mint Sauce \$25

Lobster Egg Rolls* Pieces of Lobster with Julienne Vegetables in a Spring Roll Wrapper with Thai Dipping Sauce \$31

Pork Satay with Apricot Ginger Sauce – GF \$19

Pot Stickers, Chicken Filled with Diced Chicken and Accompanied by Sweet Plum Dipping Sauce \$16

Pot Stickers, Pork or Vegetable Filled with Diced Pork and Accompanied by Sweet Plum Dipping Sauce \$16

Rumaki Chicken Liver and Water Chestnuts wrapped in Bacon \$19

Tandoori Chicken Pizza on Naan Bread \$19

Tandoori Chicken Skewer Served on Naan Bread with a Yogurt Cucumber Dressing \$19

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ITALIAN FLAVORS

Antipasto Skewers Black Olive, Ciliegine Mozzarella, Basil, Artichoke Heart, Salami and a Cherry Tomato on a Skewer – GF \$24

Artichokes Bottoms Stuffed with Wild Mushrooms and Gruyere Cheese, Topped with Herb Salad – GF \$22

Avocado Bruschetta Avocado Spread on a Crostini and topped with Avocado Slices and a Tomato \$16

Bruschetta Traditional Crostini (or Rice Cracker – GF) Rubbed with Garlic or and Olive Oil, and Topped with Plum Tomatoes, Mozzarella Cheese and Basil \$16

Cannellini Bean Bruschetta Crostini Rubbed with Garlic and Olive Oil, Topped with Cannellini Bean Spread \$16

Caprese Skewers Cherry Tomato, Fresh Mozzarella and Basil on a Skewer with Balsamic Vinegar and Olive Oil – GF \$19

Caprese Stuffed Tomatoes Cherry Tomatoes Filled with Fresh Mozzarella, Black Olives and Basil, Seasoned with Olive Oil and Balsamic Vinegar – GF \$16

Lasagna Bolognese in a Baby Bella

Mushroom Cap with Ricotta, Mozzarella and Parmesan Cheese \$19

Marinated Olives and Fresh Mozzarella Skewers with a Variety of Marinated Greek Olives and Ciliegine Mozzarella – GF \$13

Olive Tapenade Bruschetta Crostini Rubbed with Garlic and Olive Oil, Topped with Olive and Caper Tapenade \$16

Prosciutto Wrapped Asparagus with Goat Cheese – GF \$25

Prosciutto Wrapped Cantaloupe Fresh Cantaloupe Pieces with Prosciutto – GF \$19

Shrimp Bruschetta on Crostini (or a Rice Cracker – GF) Tomato, Basil, Mozzarella Cheese and Olive Oil with a Shrimp Curl \$16

Hot Parmesan Artichoke Dip on Artichoke Bottoms Cream Cheese, Parmesan and Artichoke Hearts – GF \$19

Vegetarian Lasagna in a Baby Bella Mushroom Cap with Fresh Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheeses \$19

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