

# Sarasota Catering Company

## Dinner Packages

(Minimum 25)

### Plated, Buffet, or Family Style

**\$16.95 pp** for Pasta Entrée

**\$18.95 pp** for Chicken, Flank Steak, Selected Beef or Seafood Entrée

**\$20.95 pp** for Mahi Mahi, Salmon, or Shrimp Entrée

**\$22.95 pp** for Prime Rib Entrée

**\$24.95 pp** for Grouper, Snapper, or Veal Entrée

**\$29.95 pp** for Tenderloin Entrée

**\* All Entrée Choices can be viewed on the Entrée Menu**

### To Create a Plated Duet or Two Entrée Buffet/Family Style

Add **Second Entrée** Choice (4 oz.) of **Pasta** to any Entrée for **\$4.50 pp**

Add **Second Entrée** (4 oz.) of any **Chicken, Flank, Selected Beef or Selected Seafood** Entrée starting at **\$6.50 pp**

Add **Second Entrée** Choice (4 oz.) of **Shrimp** to any Entrée for **\$7.50 pp**

Add **Second Entrée** Choice (4 oz.) of **Tenderloin** to any Entrée for **\$9.00 pp**

### All Packages Include

Salad Selection (Choice of One)	Starch Selection (Choice of One)	Vegetable Selection (Choice of One)
<p><b>Strawberry Salad</b> with Sweet Mixed Greens, Toasted Pecans, Red Onion, Sliced Strawberries and a Creamy Raspberry Vinaigrette</p> <p><b>Mixed Green Salad</b> with Tomato, Peppers, Julienne Carrots, Red Cabbage Shreds and choice of two dressings.</p> <p><b>Spinach Salad</b> Fresh Spinach, Sliced Mushrooms, Egg, Red Onion, and Hot Bacon Dressing</p> <p><b>Greek Salad</b> Iceberg Lettuce, Kalamata Olives, Cucumber, Feta, Pepperoncini Peppers, Tomato Wedges, and a Greek Vinaigrette</p>	<p><b>Dauphinois Potato</b> with Layers of Potato, Garlic, Gruyere Cheese, and Cream</p> <p><b>Rosemary Scented Red Potato</b> Potatoes rubbed with Olive Oil and Garlic then Roasted</p> <p><b>Twice Baked Potato</b> Mashed Potatoes mixed with Sour Cream, Butter, Bacon, and Green Onion baked in a Potato Skin</p> <p><b>Cilantro Lime Rice</b> Rice flavored with Onion, Cilantro, and Lime Juice</p>	<p><b>Green Beans</b> with Garlic and Breadcrumbs</p> <p><b>Baby Carrots</b> with Butter and Brown Sugar</p> <p><b>Corn, Red Pepper, Bacon and Cilantro</b> Sautéed Corn Kernels with Diced Red Pepper, Applewood Smoked Bacon, and Fresh Cilantro</p> <p><b>West Coast Vegetable Medley</b> Steamed Cauliflower, Carrots, and Broccoli with a Butter Sauce</p> <p><b>Chef's Lance Seasonal Vegetable Medley</b> Sautéed Mixed Seasonal Vegetables with Butter and Thyme</p>

#### Assorted Rolls

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

#### Beverages

Freshly Brewed Decaffeinated Coffee with Assorted Creamers and Sugars  
Choice of Lemonade or Ice Tea

**We will gladly customize any menu!**

**For additional side options please look at the Salad, Starch, and Vegetable menu.**

\* All prices are per person and do not include tax or gratuity