



Simply Delicious, Simply Elegant...

*Simply
Gourmet.*

WHEN A MEAL BLOSSOMS INTO ONE OF LIFE'S UNFORGETTABLE MOMENTS

Creating great food is the ultimate art, merging remarkable flavors with incredible presentation is just the beginning. We bake rustic breads from scratch, freshly roast the finest aged meats and forage for the best local ingredients. Everything we prepare is our original recipe, unique to your special event. We know that a meal should be just as delicious when prepared for very large parties as for intimate dinners. Nothing excites us more than being Sarasota's off-premise catering experts for over fifteen years.

Our cuisine is rooted in classic French tradition and blends authentic ethnic flavors from around the world. Chef Larry Barrett, has over 30 years of culinary experience in New York, Los Angeles and Sarasota. Our commitment is to surpass your expectations with our exquisite food and fine dining service. Every event is unique, that is why we listen to your needs and personalize your menu to accommodate your budget and tastes.

We have received the prestigious 2010 Best Caterers award for innovative catering, the Best Caterer Award from Martha Stewart's The Knot and Bride's Choice Award 2011 from Wedding Wire. Details make all the difference. We take pride in discussing and organizing all the details that make your event special. We love to share our years of experience to make your day a moment to remember and be proud of.

*"When You Love What You Do, It Shows"
Chef Larry and Jamie Barrett*

4783 Swift Road/Sarasota, Florida 34231
941 929 0066

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APPETIZERS

**Our Appetizers are a Feast for the Eyes-Dazzling and Delicious
Passed Butler Style on Fresh Herbs or Presented as Artfully Decorated Displays**

Gulf Shrimp Caribbean
 Cantonese Shrimp Mousse Springroll
 Thai Cashew/Vegetable/Rice Noodle Springroll
 Aged Tenderloin Garlic Lollipop/Horseradish Cream
 Jumbo Lump Crispy Crab Cakes
 Sarasota Conch Fritters/Roasted Red Pepper Sauce
 Crispy Idaho Potato Pancake/Sour Cream/Chives
 Tiger Shrimp Wrapped in Smokehouse Bacon
 Canadian Scallop/Shrimp in Shell Saint-Jacques
 Belgioso Fontina Stuffed Risotto Cakes
 Wisconsin Smoked Gouda Quesadillas/Apple/Scallion
 Sesame Crusted Ahi Tuna, Garlic Crisp, Wasabi
 Floribbean Key Lime Chicken/Mango/Phyllo Star
 Roasted Mushroom/Vegetable Crostini Parmesan
 Scottish Smoked Salmon Napoleon/Scallion Cream
 Vermouth Glazed Italian Sausage Stuffed Mushroom
 Firecracker Garlic Shrimp
 Pesto/Goat Cheese/Grilled Flatbread Triangles
 Sante Fe Blackbean Cakes/Pico de Gallo

Alsatian Tart/Onion Sauté/Bacon/Swiss/Puff Pastry
 Bangkok Grilled Chicken Satay, Peanut/Sesame Sauce
 Atlantic Grilled Salmon/Remoulade/Garlic Crisp/Herbs
 Asparagus/Smithfield Ham Wrap, Honey/Dijon Sauce
 Vegetable Confetti/Herb Cream/Olive Pinwheel
 Mozzarella Fresca Pearl/Basil Skewers
 Sesame Chicken/Ponzu Sauce/Wonton Crisp
 Peruvian Ceviche Spoons
 Scottish Smoked Salmon Pinwheels
 BBQ Chicken/Hoisin/Mozzarella/Grilled Flatbread
 Tuscan Bruschetta/Bulgarian Feta/Crostini
 Gulf Shrimp Louie Canapé/Garlic Crisp/Cognac Cream
 Vietnamese Jasmine Rice Cakes
 Coach Farms Goat Cheese/Roasted Tomato/Puff Pastry
 Bacon & Eggs~Creamy Deviled Egg/Bacon Garnish
 Basil Pesto Goat Cheese Pillows
 Smokey Andouille Slice/Baguette Slice/Creole Mustard
 Miniature Steak House Potatoes, Pesto/Sour Cream
 Smokehouse BLT Canapé

Retro Miniature Sandwiches

Grilled Cheddar Triangles
 Second Avenue Deli Rueben
 Havana Cuban
 Big Easy Muffaletta
 Aged Black Angus Sliders
 Pulled Pork Po Boy

Chicken Medallions

Caribbean/Jerk
 Asian Spice/Sesame Crusted
 Sicilian Marsala/Mushroom
 Mediterranean/Fresh Herb
 Thai/Coconut Curry

Dim Sum ~ Ponzu Sauce

Pork/Vegetable Potstickers
 Shrimp Shu Mai Dumplings
 Seafood/Pork Dumplings

Crispy Phyllo Stars

Asian Jumbo Lump Crab/Mango
 Tarragon Chicken Salad/Grape Garnish
 Athenian Spanakopita
 Smoked Salmon Mousse
 Ahi Tuna Tartar
 Southwest Black Bean/Corn/Vegetable Confetti

Passport Soup Sippers

American Creamy Tomato
 French Potato Leek
 Italian Truffled Asparagus
 Floribbean Crab Bisque
 Spanish Gazpacho Seville

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PRESENTATIONS

Specialty Cheese, Fruit, Nut Presentation

French Brie En Croute/House Roasted Almonds
Imported Swiss/Wisconsin Cheddar Wedges/Spiced Cashew Nuts
Montrachet Medallions/Extra Virgin Olive Oil/Fresh Thyme
Seasonal Fruit Display/Grape Medley
Baguette Crisps/Assorted Crackers

Mediterranean Torte

Basil Pesto/California Sundried Tomato Pesto/Greek Kalamata Olive Tapanade
Savory Buttercream Layers

A Taste of Provence ~ Crostini Bar

Local Roma Tomatoes/Purple Onion Confetti/Herbs, Minted Artichoke Hearts
Tapanade Provençal, Garlic Crostini

Pan Seared Herb Crusted Aged Beef Tenderloin/Horseradish Cream/Parisian Rolls

Aromatic Poached Jumbo Tiger Shrimp Cocktail/Classic Sauce/Citrus Garnish

Roasted Sides of Salmon Balsamico

Caspian Sea Osetra Caviar ~ Idaho Potato Chips/Sour Cream/Chives

Bronzed All Natural Chicken Breast/Roasted Red Pepper Cream/Parisian Rolls

Grilled Mediterranean Vegetable Antipasto

Hummus/Vegetable Fan Medley/Kalamata Olives, Crispy Flour Tortilla Triangles

French Brie En Croute/Apricot Stuffing/Enrobed in Decorative Puff Pastry/Roasted Almonds

Norwegian Smoked Salmon Board/Scallion Cream Cheese/Toast Points/Classic Garnish

Fresh Seasonal Fruit Display/Berry Garnish

Asian Ahi Tuna Tartare/Crispy Wonton Triangles

Scandinavian Citrus Cured Gravlax/Dilled Cucumber Salad/Toast Points

Singapore Noodle Bar/Fancy Cut Vegetables/Lime Wedges/Peanuts/Roasted Sesame Dressing

Mozzartini Bar/Mozzarella Fresca Pearls/Herbed Tomatoes/Marinated Artichokes/Genoa Salami

Tropical Jumbo Lump Crab/Mango Martini Bar/Crispy Wonton Triangles

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SALADS

Gourmet

Cahaba Farms Lettuce Medley/Seasonal Berries/Candied Walnuts
Spanish Sherry/Shallot Vinaigrette

Chef Barrett's Chopped Cobb Salad

Local Crisp Lettuce Medley/Assorted Vegetable Confetti/Imported Swiss/Cashews
Garlic Buttermilk Ranch, Spanish Sherry/Shallot Vinaigrette

Caesar

Romaine Hearts/Classic Creamy Dressing/Italian Parmesan Shavings/Roasted Garlic Croutons

Island

Marinated Fresh Hearts of Palm, Herbed Tomatoes, Orange Supremes
Cahaba Farms Baby Lettuces, Purple Onion Slivers, Mango Vinaigrette

Sarasota Wedge

Crispy Iceberg, Applewood Bacon/Tomato Dice/Scallion
Maytag Blue Cheese/Chive Dressing

Greek Country

Local Roma Tomatoes/English Cucumbers/Purple Onion/Three Color Peppers/Bulgarian Feta
Greek Kalamata Olives/Lemon Vinaigrette

Roasted New Potato

Smokehouse Bacon/Chopped Vegetables/Fresh Herbs, Leek/Onion Sauté

BLT

Smokehouse Bacon/Local Lettuce Medley/Tomatoes/English Cucumbers, Buttermilk/Chive Dressing

Cheese Tortellini Santorini

LaBella Cheese Tortellini, Tomato/Scallion/Gold Peppers/Purple Onion Confetti, Raspberry Vinaigrette

Asian

Lettuce Medley/Snow Peas/Scallions/Carrot Julienne/English Cucumber/Vegetable Confetti
Roasted Sesame/Ginger/Garlic Dressing

Accompaniments

Artisan Breads~Rosemary/Greek Kalamata Olive, Ciabatta, Rustic Baguettes, Parisian Rolls

Potatoes/Pasta/Rice

Roasted Rosemary Creamer Potatoes
Yukon Gold Garlic Mashed Potatoes
Potatoes au Gratin
Potatoes Lyonnaise
Greek Potatoes, Lemon/Oregano
Steakhouse Hash Browns

Lemon/Thyme Yukon Gold Mashed Potatoes

Mashed Potato Bar/Martini Glass Presentation

Bacon/Sour Cream/Scallions/Cheddar Cheese
Orzo Primavera
Wild Rice Pilaf/Vegetable Confetti
Pineapple Fried Rice

Vegetables

Smokey Grilled Asparagus Spears
Green Beans Almandine
Zucchini, Carrot, Gold/Red Pepper, Onion Sauté
Grilled Vegetable Antipasto
Creamed Spinach Boursin
Creole Roasted Corn/Peppers/Onions/Tomatoes
Herbed Peas/Pearl Onions
Tomatoes Oreganata
Maple Glazed Carrots
Aromatic Roasted Root Vegetables
French Beans/Carrot Batonnet/Herb Glaze

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ENTRÉES

Displayed as Elaborate Buffets or Individually Plated for Formal Dining

All Natural Poultry

Chicken Orleans

Chicken Breast, Andouille/Garlic/Vegetable/Herb/Italian
Parmesan/Breadcrumbs Stuffing

Chicken Victoria

Roasted Mushroom/Vegetable Duxelle Stuffing, Garlic/
Roasted Shallot Demi

Chicken Florentine

Spinach/Basil/Ricotta/Italian Parmesan Stuffing
Roasted Red Pepper Cream

Paella Valencia

Saffron Rice/Cumin Scented Chicken, Tiger Shrimp
Vermouth Sauté/Pimento/Pearl Onions/Peas

Chicken Marengo

Chicken Breast Sauté/Roasted Tomatoes/Kalamata
Olives/Capers/Mushrooms

Bistro Chicken Dijon

White Wine/Garlic/Dijon/Herbs, Garlic Breadcrumbs Crust

Chicken Balsamico

Grilled Garlic Chicken Breast/Reduced Modena
Balsamic Drizzle

Chicken Roma

Chicken Breast Sauté/Artichoke Hearts/Onions/Mushrooms
Lemon/Caper Sauce

Chicken Ragout

Sliced Chicken Sauté/Wild Forest Mushrooms/Baby Onions
Roasted Garlic Sauce

Sesame Ginger Chicken

Black/White Sesame Crusted Chicken Breast, Citrus Thai
Chili Sauce

Sicilian Chicken Marsala

Seared Chicken Breast, Florio Marsala Wine Reduction, Veal
Demi, Crimini Mushrooms/Garlic/Onions

Dixie Land Fried Chicken

Buttermilk Bathed, Country Herbed/Spiced

Big Easy Chicken Jambalaya

Spice Rubbed Chicken Sauté, Smokey Andouille Half
Moons, Caramelized Peppers/Onions, Long Grain Rice

Crisped Maple Leaf Duck

Slow Cooked Split Duck, Wild Flower Honey Glaze

Turkey Madeira

Handcarved Turkey Breast, Madeira/Wild Mushroom Sauce

Beef/Pork

Herbed New York Strip Loin

Roasted Aged Sirloin, Garlic Studded, Mushroom Demi

Parisian Garlic Sirloin

Grilled Aged Sirloin Slices, Whole Roasted Garlic Cloves
Veal Glaze

Tenderloin Fantastico

Seared Aged Beef Tenderloin/Julienne Vegetable Stuffing
Port Jus

Beef Carbonnade

Aged Sirloin/Mushrooms/Pearl Onions/Pinot Noir
Wine Sauce

Tenderloin au Poivre

Whole Roasted Two Pepper Crusted Tenderloin
Cognac Infused Demi

Aged Angus Roast Beef

Premium Inside Round, Garlic Studded, Chianti Demi

Beef Short Ribs Napa

Braised Cabernet Marinated Short Ribs, Roasted
Vegetable Reduction

Korean Style Barbeque Sirloin

Grilled Aged Sirloin Slices, Soy/Honey/Rice Wine
Marinated /Grilled Scallions

New Zealand Rack of Lamb Provencal

Fresh Herb/Garlic/Dijon/Toasted Breadcrumbs Crust

Mediterranean Lamb

Roasted Boneless Leg of Lamb/Rosemary Pesto

Veal Scaloppini

Tender Veal Slices, Tomato/Onion/Mushroom Sauce

Veal Blanquette

Slow Poached Veal, Shallots, Light White Wine/Cream Sauce

Ham Georgia

Orange Marmalade/Bourbon Glaze

Glazed Corned Beef Brisket

Apricot/Whole Grain Mustard Glaze

Memphis Ribs

Dry Spice Rubbed, Housemade Barbeque Sauce

Pork Medallion Normandy

Apple Cider Brined Pork Loin, French Apple Brandy Sauce

Pork Loin Evelyn

Slow Roasted Spice Rubbed, Turkish Apricot/Macadamia
Onion/Orange Chutney

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SEAFOOD

Snapper Orleans~Andouille Crusted Gulf Snapper/Roasted Garlic Butter

Island Basa Filet~Red/Gold Tomatoes, Purple Onion/Lime/Fresh Herb Salsa

Salmon Persillade~Grilled Salmon/Fresh Herbs/Garlic/Lemon Zest/Capers/Extra Virgin Olive Oil

Salmon Balsamico~Roasted Garlic Salmon/Reduced Balsamic Drizzle

Salmon Laguria~Basil Pesto Breadcrumb Crust

Baja Mahi~Grilled Pacific Mahi Mahi, Mango/Scallion/Sake/Ginger

Peruvian Grouper~Gulf Grouper/Three Color Peppers, Purple Onion/Tomato Julienne, Lime

Sole Oregonata~Flounder Filet/Fresh Herb/Garlic Breadcrumb Crust

Key West Shrimp~Grilled Citrus Shrimp/Tequila Glaze/Fresh Herbs/Roasted Citrus Garnish

Sizzling Garlic Shrimp~Tiger Shrimp/White Wine/Extra Virgin Olive Oil/Garlic/Fresh Herbs

New England Crab Cakes~Jumbo Lump Crab/Remoulade Sauce

Tropical Skewers~Jumbo Gulf Shrimp/Sea Scallop Kabobs, Mango/Ginger Coulis

Trout Helena~Fresh Idaho Trout, Lemon/Butter Sauce, Toasted Hazelnuts

Shrimp Creole~Shrimp Sauté/Fire Roasted Tomatoes/Onion/Celery/Green Pepper Sauce

Tuna Monaco~Peppered Tuna Loin/Tapenade Crust

Seafood Imperial~Tiger Shrimp/Sea Scallops, Mushrooms/Pearl Onions/Cream/White Wine/Sherry Sauce

Scallops Doria~Sea Scallops/Chardonnay/Garlic/Butter/Oven Dried Tomatoes/Cipollini Onions

Asian Red Snapper~Orange/Ginger/Roasted Sesame Infused Gulf Snapper

Tilapia Lorenzo~Italian Sausage/Garlic Crusted Tilapia/Marinara Sauce

Cod Madison~Atlantic Cod Loin/Thyme Infused Olive Oil, Vegetable/Herb Sauté

Shrimp Rollatini~Pancetta Wrapped Tiger Shrimp/White Bean Cassoulet/Basil Oil

Sarasota Bouillabaisse~Shrimp/Sea Scallops/Snapper/Clams, Saffron/Tomato/Fennel Jus

Charleston Shrimp & Grits~Gulf Shrimp/Smokehouse Bacon/Onions/Herbs~Cheddar/Mascarpone Grits

Gulf Cashew Snapper~Roasted Cashew/Garlic/Breadcrumb Crust, White Wine/Florida Citrus

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PASTA

Served with Italian Parmesan Cheese

LaBella Pasta

Mediterranean

Rigatoni/Shrimp Sauté/Julienne Vegetables, Vermouth/Garlic/Herbs

Smoked Chicken

Penne/Smoked Chicken/Asparagus/Cremeni Mushrooms/Tomato Glaze

Mushroom

Orecchiette/Button Mushrooms/White Wine Sauté, Onions/Herbed Tomato Dice

Imported Four Cheese Baked Ziti Ricotta

Ziti, Mozzarella/Fontina/Parmesan/Ricotta Cheeses

Action Pasta Station~Chef Attended

Penne/Orecchiette Pastas~Choice of Three Sauces

Northern Italian

Classic Alfredo

Cream/Butter/Italian Parmesan/Cracked Black Pepper

Pesto Alfredo

Basil Pesto/Butter/Cream/Italian Parmesan/Cracked Black Pepper

Carbonara

Cream/Butter/Italian Parmesan/Bacon/Peas/Scallions

Sundried Tomato Cream Sauce

California Sundried Tomatoes, Cream/Butter/Italian Parmesan/Cracked Black Pepper

Southern Italian

Housemade Marinara

San Marzano Tomatoes, Onion/Fresh Torn Basil

Sicilian

Housemade Tomato Sauce/Capers/Greek Kalamata Olives

Vodka

Housemade Tomato Sauce/Absolute Vodka Reduction

All'Aglio

Extra Virgin Olive Oil/Butter, Garlic/Basil/Oregano/Cracked Black Pepper

Pasta Station Additions

Grilled Chicken Julienne (Northern or Southern)

Shrimp Vermouth Sauté (Northern or Southern)

Norwegian Smoked Salmon Slivers (Northern)

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DESSERTS

Petits Fours Flight

Dark Belgian Chocolate Cups/Chocolate Mousse/Toasted Almonds
Miniature Fruit Tartlets /White Chocolate Mousse/Glazed Seasonal Fruit
Petite Berry Napoleon
Miniature Cream Puffs
Pina Colada Tartlet
Key Lime Tartlet
Lemon Curd Tartlet
Coconut Custard Tartlet
Peanut Butter Mousse/Dark Belgian Chocolate Cup
Coconut Macaroons/Dark Chocolate Drizzle

Chocolate Fondue Grand Marnier

European Chocolate/Grand Marnier/Cream
Miniature Cream Puffs, Strawberries/Costa Rican Pineapple

Grown-Up Sundae Bar

Vanilla Bean Ice Cream, Country Oatmeal Cookie Crumbles/Belgian Brownie Bits
Caramel Sauce/Chocolate Sauce, House Roasted Almonds, Chantilly Cream

Plantation Style Strawberry Shortcake

Chocolate Mousse Napoleon

Old Fashion Apple Crisp/Chantilly Cream

Bananas Fosters/Vanilla Ice Cream/Pecans

Casis Marinated Strawberries Romanoff

European Cheeses/Nuts/Dried Fruits

French Apple Tart/Gingered Whipped Cream

Chocolate/Espresso Tiramisu

Citrus Pound Cake/Stewed Zinfandel Cherries

Berry Napoleon/Mascarpone Cream

Bread Pudding Soufflé/Bourbon Sauce

Chef Barrett's Cookie Collection

Apricot/Almond Chiffon Cake Sandwiches

Intense Chocolate Raspberry Wedge

Chocolate Truffle Medley

Chocolate Rum Truffles/Cocoa Dust, Chocolate/Hazelnut Truffles
White Chocolate Citrus Truffles

Miniature Dessert Parfaits

Parfait Glass Presentation

Key Lime~Lime Custard/Spiced Graham Crackers/White Chocolate Mousse

Chocolate Mousse~Dark Chocolate Mousse/Espresso Soaked Chiffon Cake, Chocolate/Almond Garnish

Strawberry Shortcake~Local Berries/Framboise Soaked Chiffon Cake/Chantilly Cream

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