

Word of Muth

CATERING AT COST
20% – 40% Less Expensive Than Our Competitors

HERE IS HOW IT WORKS:

4 Easy Steps

- ① **Decide on the food items and quantities you are looking for.**
- ② **We give you a quote based on current food prices at wholesale plus labor.**
- ③ **Book the date (No deposit is necessary).**
- ④ **Pay for the event on the day of.**

Enjoy your event with the knowledge that WOM is taking care of all your needs.

VISIT US DOWNTOWN

711 S. Osprey Ave.
Sarasota, Florida 34236
941-365-1800

KIDDUSH LUNCH

Salmon Lox and Bagels
(Plain, Sesame, Cranberry)

Tuna Salad

Curried Egg Salad

Fresh Fruit

Muffins and Croissants

Quiche
(Veggie and Cheeses)

Breads

Cookies and Brownies

Coffee and Decaf

Fruit Punch and Water

POULTRY SELECTIONS

Boneless Breast of Chicken:

Aurora

Sautéed with artichoke hearts, bell peppers and mushrooms in a white wine sauce

Marsala

Classic Marsala Mushroom Sauce

Achoite

Grilled with tropical fruit salsa

Florentine

Sautéed spinach in a creamy Mornay sauce

Parmesan

Topped with marinara sauce and provolone cheese

Piccata

Capers, Mushrooms and Scallions in a Lemon Cream sauce

Traditional Roasted Turkey

Served with White bread stuffing, mashed potato pan sauce, and your choice of vegetable

PORK SELECTIONS

Kielbasa

Served with Sauerkraut, Onions and Bacon

Italian Sausage

Served with Peppers and Onions

Roasted Pork Loin

Oven Roasted and Served with Apple Rosemary Demi Glace

FISH SELECTIONS

Parmesan Crusted Snapper

topped with sautéed spinach in a creamy mornay sauce

Salmon

Grilled, Broiled, Piccata, or Dijon

Mahi Mahi

Cajun, Lemon Pepered or Grilled and served with tropical fruit salsa

Grouper

Topped with artichoke hearts, bell peppers and mushrooms

Ahi Tuna

Seared with Asian Spices

BEEF SELECTIONS

Prime Rib

House seasoned and slow roasted served with horseradish sauce

Mile high Meatloaf

A house specialty served with a rich brown sauce

Grilled Tenderloin of Beef

Roasted Top Round

Slow roasted and Carved Thin

COLD HOR D'OEUVRES

Shrimp Cocktail

Large Black Tiger Shrimp Peeled & Deveined
Served chilled with cocktail sauce and lemon wedges

Beef Tenderloin Crostini

Sliced Beef Tenderloin on Crostini with Shaved Red Onion and Horseradish Sauce

Grilled Chicken Crostini

Sweet Chili Garlic Marinated Chicken Breast, Sliced Thin on a Crostini
with Roasted Garlic Artichoke Spread

Bruchetta Bites

Savory Tomato Bruchetta served with Herbed Crostini

Antipasto Skewers

Artichoke Hearts, Mozzarella Cheese, Black Olive and Sun Dried Tomato
Glazed with Italian Vinaigrette

HOT HOR D'OEUVRES

Italian Meatballs

Baked in a zesty marinara sauce

Swedish Meatballs

Served in a rich brown sauce with sour cream

Chicken Goujonettes

Battered chicken breast strips fried golden brown and served with ranch dressing

Italian Sausage

Sweet Italian sausage tossed with sautéed peppers and onions in Marinara Sauce

Chicken Drummies

Premium Chicken Wings, golden fried and tossed in your choice of
Hot Sauce, Honey BBQ or Teriyaki Sauce

Crab Stuffed Mushrooms

Medium mushrooms stuffed with crab meat and dusted with Parmesan cheese

Spring Rolls

Vegetarian, lightly fried and served with teriyaki glaze

Crab Rangoon

Delicate pastry filled with seasoned crabmeat filling and cream cheese

Mini Crab Cakes

Southern breaded snow crab with Surimi served with Cajun Dill sauce

Southwest Beef Empanada

Seasoned Beef and Peppers wrapped in a light pastry

Vegetable Pot Pie

Cream cheese pastry filled with diced zucchini, squash, peppers and onion in light custard topped with bread crumbs

Mushroom Strudel

Portobello and Domestic mushrooms with onion and Fontina cheese in a flaky puff pastry round

Spinach and Artichoke Dip

Spinach and Artichoke hearts in a creamy cheese sauce served with Pita chips

HOR D'OEUVRES (Trays & Platters)

Cheese Tray

Cheddar, Swiss, Pepper Jack, and Dill Havarti served with Assorted Crackers

Fresh Fruit

Assorted Seasonal Fruits, Artistically Arranged and served with Flavored Yogurt

Cheese & Fruit Tray

Cheese & Fruit Tray combined for a Traditional Platter

Crudite

Fresh Seasonal Vegetables with Ranch Dip

Grilled Chicken Platter

Grilled Breast of Chicken on a Bed of Field Greens with Citrus Dijon Sauce

Grilled Shrimp Platter

Marinated and Grilled Shrimp on a Bed of Field Greens with Balsamic Vinaigrette

Smoked Salmon Platter

(Serving of one side of Salmon)

Smoked Salmon on a Bed of Greens with Capers, Onions, Tomato and Egg
Served with Cocktail Sauce and Assorted Crackers

Shrimp and Crab Dip

Served with Pita Chips

Create Your Own Break

Beverages

Regular/Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks
Frappuccino
Assorted Juices
Bottled Water
Brewed Iced Tea
Home-style Lemonade

Morning Bakeries

Sliced Seasonal Fruit Tray
Assorted Danish
Basket of Whole Fresh Fruit
Bagels with Cream Cheese
Scones / Assorted Muffins
Chef Choice of Breakfast Bread

Afternoon Bakeries

Gourmet Brownies
Gourmet Cookies

Afternoon Theme Breaks

Milk & Cookie Break

Assorted Freshly Baked Cookies to Include Chocolate Chip, Oatmeal, and Sugar
Whole Milk
Freshly Brewed Regular and Decaffeinated Coffee

Mexican Fiesta

Tortilla Chips with Black Bean Salsa
Cheese Quesadillas with Sour Cream & Salsa
Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea

Brownie Break

Freshly Baked Brownies
Whole Milk
Freshly Brewed Regular and Decaffeinated Coffee

Breakfast Buffets

All Breakfast Buffets Are Served With Freshly Ground Columbian Coffee, Decaffeinated Coffee, Orange & Cranberry Juice

The Sunrise Associate

Assorted Breakfast Pastries
Fruit Preserves and Butter
Fluffy Scrambled Eggs with Cheese
Bacon and Sausage
Word of Mouth Homefries

The Sunrise Executive

Assorted Breakfast Pastries
Fruit Preserves and Butter
Eggs Benedict
Bacon and Sausage
French Toast with Maple Syrup
Word of Mouth Homefries
Assorted Fruit Yogurts
Fresh Sliced Seasonal Fruit

Sunday Brunch

Scrambled Eggs
Pancakes
Breakfast Potatoes
Bacon & Sausage
Breakfast Breads & Pastries

Omelet Station
With an Assortment of Fresh Vegetables,
Cheeses, and Fillings

Roast Beef or Ham Carving Station

CARVING STATIONS

All Stations include fresh rolls and appropriate condiments

Roast Tenderloin of Beef
With Creamy Horseradish

Honey Glazed Ham

Pork Loin
With Apple Rosemary Demi Glace

Roast Turkey
Bone in Breast
With Traditional Gravy

Marinated and Roasted Top Round Beef
With Horseradish Sauce

Roast Prime Rib of Beef
With Au Jus and Horseradish Sauce

Continental Breakfasts

All Continental Breakfasts Are Served With Freshly Ground Columbian Coffee, Decaffeinated Coffee and Orange Juice

Rise & Shine

Assorted Pastries & Danish
and Assorted Muffins

Dawn Delight

Assorted Pastries, Danish and Muffins
Seasonal Fresh Fruit

Sun Up Sampler

Bagels with Cream Cheese
Assorted Pastries, Danish and Muffins
Assorted Fruit Yogurts with Homemade Granola
Seasonal Fresh Fruit

BANQUET DESSERTS

Cheesecake

Traditional Philadelphia Cream Cheesecake

Key Lime Pie

A Florida Favorite. Tangy Key Lime Custard
Topped with Kiwi Lime Sauce and Whipped Cream.

Carrot Cake

Traditional Carrot Cake with Cream Cheese Frosting

Chocolate Ganache

Two Layers of Chocolate Ganache with Layers of Rich Chocolate Cake.

Cookies

Variety of Freshly Baked Cookies

Brownies

Rich, Dense Chocolate Brownies with Walnuts

Dinner Buffets

Siesta Key Buffet

Caesar Salad
Vegetable Medley

Choice of One (1) Starch:
Floribbean Rice
Roasted Red Potatoes
Scalloped Potatoes

Choice of Two (2) Entrees:
Penne Pasta with Champagne Cream Sauce
Key Lime Grouper
Chicken Marsala
Chicken Florentine

Bread and Butter

Coffee and Tea

Chef's Choice of Dessert

Longboat Key Buffet

Caesar, or Field Green Salad

Vegetable Medley

Roasted Red Potatoes

Carved Prime Rib of Beef Au Jus

Bread and Butter

Coffee and Tea

Chef's Choice of Dessert

Choice of Two (2) Hors d'oeuvres:

Vegetarian Spring Rolls
Coconut Shrimp
Beef Empanada
Crab Rangoon
Bruchetta Bites
Grilled Chicken Crostini

Choice of Two (2) Entrees:

Chicken Marsala
Chicken Florentine
Key Lime Grouper
Baked Salmon with Lemon Dill Sauce
Penne Pasta with Champagne Cream Sauce
Roast Pork Loin with Apple Rosemary Demi Glace

Lido Beach Buffet

Caesar Salad
Vegetable Medley

Carved Top Round of Beef with
Barnaise and Horseradish Sauce

Choice of One (1) Starch:
Floribbean Rice
Roasted Red Potatoes
Scalloped Potatoes

Choice of Two (2) Entrees:
Penne Pasta with Champagne Cream Sauce
Roasted Pork Loin with
Apple Rosemary Demi Glace
Key Lime Grouper
Chicken Marsala
Chicken Florentine

Bread and Butter

Coffee and Tea

Chef's Choice of Dessert

Lunch Buffets

Served with Freshly Ground Columbian Coffee, Decaffeinated Coffee, Iced Tea and Chef's Choice of Dessert.

Deli Buffet

Potato Salad
Fresh Fruit Salad
Sliced Smoked Turkey, Ham and Roast Beef
American and Swiss Cheese
Lettuce, Tomato, Onions, and Pickles
Assorted Bread and Rolls

Deluxe Italian Buffet

Caesar Salad
Chicken Parmesan
Meat or Vegetarian Lasagna
Pasta Salad
Chefs Vegetable
Garlic Bread

Southwestern Buffet

Spinach & Artichoke dip with tri colored tortilla chips
Spanish Rice
Seasoned Black Beans
Marinated Chicken & Beef with sautéed onions and peppers served with Flour
Tortillas, shredded cheese, salsa, guacamole, lettuce, tomatoes, onions, hot peppers, & sour cream

Word of Mouth BBQ

Homemade Potato Salad
Barbecued Chicken
Grilled Hamburgers and Hot Dogs
Western Style Baked Beans
Tomato, Lettuce, Onions, and Pickles

PASTA DISHES

PASTA CHOICES:

FARFALLE

FETTUCCHINI

LINGUINI

PENNE

SAUCES:

BASIL PESTO

ALFREDO

MARINARA

BOLOGNESE

CHAMPAGNE CREAM

ADD ONS:

CHICKEN

MEATBALLS

SAUSAGE

SHRIMP

Plated Breakfast Selections

All Plated Breakfasts Are Served With Freshly Ground Columbian Coffee, Decaffeinated Coffee, and Orange Juice

Country Breakfast

Home style Scramble Eggs with Cheese
Crisp Bacon or Link Sausage
Word of Mouth Homefries
Fresh Fruit
Fresh Country Biscuits
Fruit Preserves

American Breakfast

Cinnamon French Toast or Pancakes
Fresh Sliced Seasonal Melon
Crisp Bacon or Link Sausage

Eggs Benedict

Eggs Benedict
Breakfast Potatoes
Sliced Fresh Fruit

SALAD SELECTIONS

Steve's Salad

Crisp Iceberg lettuce, tossed with parmesan peppercorn dressing and topped with egg, bacon pieces and grated parmesan

Garden Salad

Mixed Greens, Tomato, Carrot, Cucumbers, and Red Onion with Your choice of Dressings

Caesar Salad

Crisp Romaine tossed in a creamy Caesar dressing topped with herbed croutons and parmesan cheese

STARCHES

Oven Roasted Potato

Seasoned red skins, oven roasted with butter and herbs

Scalloped Potato

Thin sliced potatoes baked in a creamy cheese sauce

Mashed Potato

Traditional mashed potato with butter and garlic

Baked Potato

Rubbed with oil and served with sour cream

Potatoes O'Brien

Diced Potato with Peppers and Onions

Floribbean Rice

House recipe yellow rice with pineapple and pimento

VEGETABLES

French Cut Green Beans, Broccoli Florettes, Fiesta Corn, or Vegetable Medley