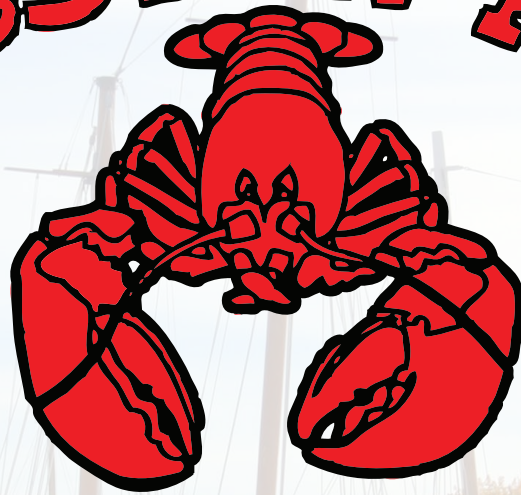


# the LOBSTER POT



## CATERING MENU



**(941) 349-2323**



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## EXTRA TOUCHES

HORS D'OEUVRES AND APPETIZERS

**SHRIMP TREE \$3.30 PER PERSON (3 SHR)**

*Fresh shrimp cocktail served with cocktail sauce, lemon and made to catch the eye. (40 person minimum)*

**FRUIT BASKET \$1.50 PER PERSON**

*Water melon, honey dew, grapes, cantaloupe, all displayed as a basket.*

**VEGETABLE PLATTER \$1.50 PER PERSON**

*Broccoli, cucumber, celery, yellow squash, carrots. Served with Ranch and Blue Cheese.*

**MEAT TRAY \$2.50 PER PERSON**

*Turkey, ham, roast beef served with deli mustard and mayonnaise.*

**VEGETABLE SPRING ROLLS \$2.20 PER PERSON**

*Fresh chopped vegetables hand wrapped and severed with our Oriental dressings.*

**STUFFED MUSHROOMS \$2.30 PER PERSON**

*Baked stuffed mushrooms with our crab stuffing.*

**ITALIAN BRUSCHETTA \$1.95 PER PERSON**

*Served with a tomato olive spread and Parmesan.*

**MINI CRAB CAKES \$2.50 PER PERSON**

*A Lobster Pot favorite served with our mango salsa sauce.*

**MUSSELS \$4.25 PER PERSON**

*Fresh Mussels from PEI sautéed in our marinara sauce.*

**CLAMS ON THE HALF SHELL \$2.75 PER PERSON**

*Your choice cold or steamed. Served with cocktail sauce and lemon.*

**CHICKEN TENDERS \$3.50 PER PERSON**

*Fresh hand breaded chicken and served with dipping sauces.*

*(Buffalo style available)*

**SWEDISH MEATBALLS \$4.95 PER PERSON**

*Meatballs baked in creamy brown gravy.*

**FRANKS IN A PASTRY \$4.95 PER PERSON**

*Mini hotdogs in a pastry.*



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# ALL AMERICAN BUFFET

INCLUDES: CHOICE OF 2 ENTREES, 2 DINNER SIDES  
GARDEN SALAD & BREAD

## ENTREES

**PRIME RIB \$19.95**

*Slow roasted tender and juicy carved to order.*

**PORK TENDERLOIN \$18.95**

*Herb roasted pork tenderloin served with a peppercorn gravy carved to order.*

**CHICKEN ROCKEFELLER \$15.95**

*Chicken breast stuffed with a creamy spinach, bacon and Parmesan cheese topped with Hollandaise.*

**CHICKEN CORDON RED WHITE AND BLEU \$15.95**

*Marinated chicken breast stuffed with Virginia baked ham and cheese topped with mornay sauce.*

**BBQ RIBS \$14.95**

*Country style ribs with our homemade sauce.*

**NEW BEDFORD HADDOCK \$18.95**

*Baked haddock filet topped with a olive caper spread and Roma tomatoes.*

**TENNESSEE BOURBON CHICKEN \$15.95**

*Marinated chicken slow baked with a sweet and savory Tennessee bourbon sauce.*

**CEDAR PLANK SALMON \$19.95**

*Marinated salmon filet oven baked and seasoned with a cinnamon maple sauce.*

## DINNER SIDES

*Roasted Red Potatoes, Mashed Potatoes, White or Spanish Rice  
Vegetable Medley, Green Beans, Corn on the Cob, Broccoli*

## BREAD CHOICES

*Garlic Bread, White Rolls, Sweet Rolls, and Corn Bread*



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## ISLAND BUFFET

INCLUDES: CHOICE OF 1 ENTREE, 2 DINNER SIDES  
GARDEN SALAD & BREAD

### ENTREES

**SEAFOOD PAELLA \$28.95**

*A blend of fresh seafood simmered in a traditional Spanish stock with sausage and pork over rice.*

**SEAFOOD OR SHRIMP JAMBALAYA \$28.95**

*Sautéed shrimp, scallops, mussels, fish and clams tossed in a zesty tomato sauce with peppers, onions, and Andouille sausage.*

**KEY WEST MAHI MAHI \$19.95**

*Fresh Mahi Blackened or broiled and topped with our fresh Key West tropical corn salsa.*

**JAMAICAN PORK TENDERLOIN \$20.95**

*Jamaican Jerk pork tenderloin served with an Island rub sauce*

**BBQ RIBS \$14.95**

*Country style ribs with our homemade sauce.*

**CHICKEN OR SHRIMP STIR FRY \$17.95**

*Sautéed with fresh chopped vegetables tossed in our homemade Teriyaki sauce.*

**CHICKEN FIJI \$15.95**

*Seasoned grilled chicken tossed in a sweet and spicy Fiji sauce with fresh pineapple, passion fruit and vegetables.*

### DINNER SIDES

*Roasted Red Potatoes, Mashed Potatoes, White or Spanish Rice  
Vegetable Medley, Green Beans, Corn on the Cob, Broccoli*

### BREAD CHOICES

*Garlic Bread, White Rolls, Sweet Rolls, and Corn Bread*



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## ITALIAN BUFFET

INCLUDES: 2 ENTREES, SALAD, BREAD AND A CHOICE OF PASTA, RED SKIN POTATOES, OR ROASTED VEGETABLES

### ENTREES

**TRADITIONAL BEEF LASAGNA \$17.95**

*Layered lasagna, 7 Italian cheeses, premium ground beef and sweet Italian sausage.*

**CHICKEN MARSALA \$16.95**

*Sauteed chicken breast tossed with mushrooms in a Marsala wine sauce.*

**CHICKEN PARMESAN \$15.95**

*Parmesan breaded chicken and oven baked topped with marinara and Italian cheese blend.*

**EGGPLANT PARMESAN \$15.95**

*Thinly sliced eggplant, Parmesan breaded and oven baked topped with marinara and Italian cheese blend.*

**SHRIMP MILANO \$21.95**

*Fresh gulf shrimp sautéed with herb roasted Portobello, sun dried tomato, onion and bell peppers in a garlic wine sauce.*

**CHICKEN FLORENTINE \$15.95**

*Sauteed chicken breast tossed with fresh spinach, roasted garlic in a creamy Parmesan sauce.*

**VEGETABLE LASAGNA \$15.95**

*Layered vegetables, Italian cheeses baked to perfection.*

### SALAD CHOICES

*Caesar Salad, Mediterranean Feta Salad, or Traditional Spring Mix Salad*

### BREAD CHOICES

*Garlic Bread, White Rolls, Sweet Rolls, and Corn Bread*



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# PREMIUM BUFFET

MARKET PRICE PER PERSON

## ENTREES

### **NEW ENGLAND LOBSTER BAKE**

*Traditional lobster bake, whole Maine lobster, soft shell steamer clams, mussels, red potatoes, corn on the cob all steamed with Portuguese sausage, onions and served with drawn butter and clam chowder.*

### **SHRIMP AND CRAB AU GRATIN**

*Crab and shrimp sautéed then oven baked in a creamy garlic cheddar sauce. Served with bowtie pasta, salad and bread.*

### **SEAFOOD LASAGNA**

*Lobster, shrimp, crab, scallops with 7 Italian cheeses all baked together in a tomato basil cream sauce.*

### **SNAPPER PICATTA**

*Filet of snapper pan seared in a butter caper sauce over pasta and asparagus. Served with salad and bread.*

### **LOBSTER MILANO**

*Maine lobster meat sautéed with herb roasted Portobello, sun dried tomato, onion and bell peppers in a garlic wine sauce tossed with bow tie pasta. Served with a salad and bread.*

### **ATLANTIC SWORDFISH**

*Fresh caught North Atlantic swordfish 10 oz grilled and topped with lemon garlic butter. Served with choice of 2 dinner sides and bread.*

### **LOBSTER RAVIOLI**

*Lobster and cheese stuffed ravioli in a tomato basil cream sauce served with a grilled lobster tail. Served with salad and bread.*

### **SEAFOOD IN PARCHMENT**

*Lobster, filet of sole, shrimp, scallops and crab topped with fresh herbed butter and chopped vegetables all steamed together in a parchment purse.*

### **FILET MIGNON**

*Choice 9oz. cut filet mignon grilled to perfection and served with 2 sides and bread.(Oscar option)*



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## BEVERAGE SERVICE

WE WILL SUPPLY ICE AND A SKIRTED TABLE

**SODAS \$2.75 PER PERSON**

*Pepsi, Diet Pepsi, Coke, Diet Coke, 7Up, Sprite, Dr Pepper, Mountain Dew. (Choice of 3)*

**BOTTLED WATER \$2.75 PER PERSON**

**ICE TEA \$2.25 PER PERSON**

*Fresh brewed ice tea served with lemon.*

**COLUMBIAN ROAST COFFEE \$2.50**

*Served with cream and sugars. (China not included)*

**BOTTLED BEERS \$3.00/\$4.00**

*Import or domestic. (Keg beer available)*

**PREMIUM WINES \$5.00**

*Choice of Chardonnay, Pinot Grigio, White Zin, Cabernet, Merlot.*

**\*BAR TENDER IS AVAILABLE FOR \$10.00/HR**

**\*(LIQUOR CAN BE SUPPLIED BY CUSTOMER ONLY.)**



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