CONTEMPORARY THEATRE. HISTORIC SETTING. DOWNTOWN SARASOTA

Catering and Buffet Packages
Drink Pricing

EVENTS and RENTALS
APPETIZER PLATTER PACKAGES
All Packages Include a Standard Drink Package including:
Water, Tea, Coffee, Lemonade, and Coke Products.

**Box Lunch Platter**..........................$18.00 PP
Choose 2 Breads or Wraps:
Breads: Ciabatta, Brioche, Marbled Rye, Croissant, Onion Roll
Wraps: Sundried Tomato & Traditional Tortilla
Choose Two Fillings:
Roast Beef & Mild Horseradish Dressing
Roasted Turkey & Cranberry Mayo
Tarragon Chicken Salad
Mediterranean Veggie
Ham, Cheddar, and Onion
Includes:
Homestyle Potato Salad
Traditional Cole Slaw
Sugar & Chocolate Chip Cookies

**Traditional**.................................$20.00 PP
Assorted Mini Quiche
Veggie Spring Rolls
Brie with Raspberries in Phyllo
Assorted Fruit Bowl
Assorted Vegetables with Ranch Dip
Shell Pastry with Sweet Crème

**Party Pack**.................................$20.00 PP
Chicken Wings with choice of Two Sauces (BBQ, Garlic Citrus, Buffalo, Thai)
Celery & Carrots with Ranch & Bleu Cheese
Jalapeno Poppers with Cool Ranch Dip
Queso Chili Dip & Tortilla Chips
Soft Pretzels & Beer Cheese
Cocktail Meatballs
Brownies

**Espana**.................................$21.00 PP
Mini Chicken Flautas with Red & Green Sauce
Chips with Salsa & Beef Queso Fondito
Plantain Cups with Pico De Gallo & Diced Avocado
Olive Tapenade Crostini with Gorgonzola
Caramel Drizzled Flan
Americana....................................................$21.00 PP
Pulled Pork Sliders (includes Sweet, Smoky, and Carolina BBQ Sauce)
Cheese Tater Kegs with Sour Cream & Chive Dip
Macaroni & Cheese
Traditional Cole Slaw
Homestyle Potato Salad
Celery, Carrots, and Broccoli with Ranch and Bleu Cheese
Apple Turnovers

Italia..............................................................$21.00 PP
Cheese Board with Mixed Nuts, Olives, Pepperoncini, and Artisanal Crackers
Fried Ravioli & Vodka Crème Sauce
Classic Bruschetta
Mini Meatballs in Red Sauce
Antipasto Salad
Chocolate Chip Cannoli

Land & Sea....................................................$28.00 PP
Smoked Crab Dip with Assorted Crackers & Bread
Grouper Bites with Tartar Sauce
Shrimp & Beef Tenderloin Skewer
Pork Medallions in a Balsamic Glaze
Island Mahi-Mahi in a Cucumber Bowl
Mini Key Lime Pies

Premiere.......................................................$37.00 PP
Sliced Duck Breast with Orange Marmalade
Baked Spinach & Artichoke Stuffed Oysters
Lobster Mac & Cheese in Challah Bread Bowls
Ahi Tuna Tartare
Chicken Marsala Skewers
Skewered Vegetables with Garlic Butter Drizzle
Assorted Petit Fours

Sweet Treats.................................................$19.00 PP
Toasted Almond Cake
Assorted Cake Pops
Cookie Platter
Assorted Petit Fours
BUFFET PACKAGES

All packages include a standard drink package of Water, Tea, Coffee, Lemonade, & Coke products.  
Add Mimosas to any Breakfast package: +6.00PP

**Southern Breakfast**..................................................................................................$16.00 PP
Scrambled Eggs with Hot Sauce (on the side)  
Toast with Jam Assortment  
Sausage Patties  
Fruit Salad  
Cheese Grits with Bacon  
Hash Browns  
Pancakes with Syrup

**Homestyle Breakfast**.................................................................................................$18.00 PP
Homestyle Breakfast Casserole (Sausage, Egg, Cheese, Gravy)  
Hash Browns  
Thick Cut Bacon  
Fruit Salad  
Biscuits and Peppered Sausage Gravy  
Florida Orange Juice  
Cinnamon Rolls

**Brunch Buffet**............................................................................................................$27.00 PP
Quiche Lorraine  
Buttery Croissants  
Fruit Salad  
Roasted Breakfast Potatoes  
Sausage Links  
Florida Orange Juice  
Yogurt, Berries & Granola
Lunch and Dinner

Modern American.......................................................................................................$22.00 PP
- Pork Tenderloin with Apples and Onions
- Mushroom & Brie Bisque
- Garlic Mashed Potatoes
- Corn with Roasted Red Peppers
- Harvest Salad with Raspberry Vinaigrette
- Toasted Almond Cake

Diner Style...................................................................................................................$24.00 PP
- Homestyle Pot Roast in Brown Gravy
- Seasonal Mixed Vegetables
- Baby Red Potatoes
- Cobb Salad with Ranch Dressing
- Macaroni & Cheese with Breadcrumb Topping
- Cheesecake with Fresh Blueberries

Summer Barbeque......................................................................................................$25.00 PP
- Smoked Brisket (includes Sweet, Smoky, and Carolina BBQ Sauce)
- Loaded Mashed Potato Bar (Cheddar, Bacon, Diced Onions, Sour Cream, Chives)
- Traditional Cole Slaw
- Roasted Vegetable Medley
- Southwest Salad With Citrus Lime Dressing
- Banana Pudding

Springtime Dinner.....................................$26.00 PP
- Herb Marinated Chicken
- Tomato Bisque
- Spring Salad with Raspberry Vinaigrette
- Ancient Grains and Veggie Mix
- Roasted Green Beans with Bacon
- Assorted Cheesecake Pops

Taco & Burrito Bar......................................$27.00 PP
- Ground Beef & Shredded Chicken
- Hard & Soft Taco Shells, Burrito Tortillas
- Lettuce, Onion, Cilantro, Tomatoes, Guacamole, Queso Fresca
- Tortilla Chips with Salsa
- Black Beans
- Sweet Plantains
- Roasted Corn on the Cob
- Caramel Drizzled Flan

Mediterranean Spread.............................$27.00 PP
- Peach Basil Marinated Chicken
- Classic Hummus with Onion & Garlic Naan
- Olive & Cheese Assortment
- Dolmadakias (Stuffed Grape Leaves)
- Roasted Red Pepper Couscous

*Tastings available upon request. A $25.00 per person deposit is required.*
*This deposit will be credited towards your catering upon signing a rental agreement.*
BAR PRICING

Cash Bar: Drinks at regular price billed directly to the guests during event.
Consumption Based: Drinks at regular price billed directly to the host end of event.
*Consumption limits may be set by host*

Open Bar
Billed per person, per hour to the host of the event.
Beer, house wine, well liquor: $10 per person/hour
Beer, house wine, call liquor: $15 per person/hour
Full Bar (premium liquors & wines): $20 per person/hour

Drink Tickets
Purchased prior to the event by the host and distributed to guests of the host.

Standard Ticket $7
Beer, House Wine, Well Liquor

Premium Drink Ticket: $10
Beer, House Wine, Premium Wine, Well Liquor, Premium Liquor

Themed Drink Packages

*Martini Bar $10 PP/hr*
Cosmopolitan: Vodka, Triple Sec, Cranberry and Roses Lime
Classic Martini: Gin, Dry Vermouth, and Olives
Chocolate Martini: Vodka, Chocolate Liqueur, and Coffee Liqueur
Appletini: Sour Apple Vodka and Sour Mix
Vodka Martini: Vodka, Dry Vermouth, and Olives

*Classic Cocktails $10 PP/hr*
Old Fashioned: Whiskey, Bitters, Orange
Manhattan: Bourbon, Sweet Vermouth, Bitters, Cherry Garnish
Sidecar: Brandy, Triple Sec, Lemon Juice
Moscow Mule: Vodka, Ginger Beer, Lime Juice
Gimlet: Gin, Soda, Sweet Lime Juice

*Dessert Drinks $10 PP/hr*
Irish Coffee: Irish Cream, Coffee, Whipped Cream
Jamaican Coffee: Dark Rum, Kahlua, Coffee, Whipped Cream
Peach Cobbler: Peach Vodka, Hazelnut Liquor, Heavy Cream
Apple Pie: Apple Cider, Bourbon, Cinnamon Whiskey
Mudslide: Irish Cream, Coffee Liqueur, Vodka, Milk

* Themed Drink Packages are supplemental to existing bar option. *

Staffing fees begin at $20/hr for all bar services.
Based on the event and the space, we may also require a $20/Hour Cashier Fee.
Inquire for more details.
CONTACT
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