

Florida Studio Theatre

Richard Hopkins
Producing Artistic Director

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

Breakfast

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
Baklava



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

Sidcar: 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 Liqueur, 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.





Richard Hopkins
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CONTACT

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