

# 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.**

## **3 GREAT LOCATIONS TO DINE IN**

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6604 Gateway Ave.  
Sarasota, Florida 34231  
941-925-2400

3981 Cattlemen Rd.  
Sarasota, Florida 34233  
941-377-0239

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

## **KIDDUSH LUNCH**

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**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**

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## **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

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## **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

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## **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

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## **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

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***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

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***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)**

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### **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**

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### **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**

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### **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**

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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**

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*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**

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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**

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### ***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

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Served with Freshly Ground Columbian Coffee, Decaffeinated Coffee, Iced Tea and Chefs 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

### **Word of Mouth BBQ**

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

### 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

## **PASTA DISHES**

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### **PASTA CHOICES:**

*FARFALLE*  
*FETTUCCINI*  
*LINGUINI*  
*PENNE*

### **SAUCES:**

*BASIL PESTO*  
*ALFREDO*  
*MARINARA*  
*BOLOGNESE*  
*CHAMPAGNE CREAM*

### **ADD ONS:**

*CHICKEN*  
*MEATBALLS*  
*SAUSAGE*  
*SHRIMP*

# **Plated Breakfast Selections**

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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

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## **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

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## **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

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## **VEGETABLES**

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