

# Plated Options

## Plated Salads

### Shaved Heirloom Carrot

sumac onion, radish, basil, chili cashew dressing

### Little Gem & Golden Beets

gem lettuce, cara cara orange, hazelnut, citrus goat dressing

### Strawberry & Arugula

black pepper chevre, lola rosa, marcona almond, champagne vinaigrette

### Apple Endive Salad

Prosciutto de parma, blue cheese, walnut yogurt, mustard-shallot vinaigrette

### Cuban Cobb

corn elote, pico de gallo, queso fresco, avocado, tortilla crisps, jalapeno, mojo vinaigrette

### Mediterranean Salad

baby romaine, cucumber, marinated tomato, sumac, feta, tahini yogurt

### Heirloom Tomato & Burrata

arugula, puffed bulgur, hazelnut pesto, white balsamic, ciabatta

### Spinach Salad

bacon lardon, red onion, hard cooked egg, sourdough, bacon dressing

### Grilled Pineapple & Toasted Coconut

scallion, endive, macadamia nut, coconut curry vinaigrette

### Asparagus & Watercress

pancetta, poached egg, marinated tomato, gribiche, ciabatta

### Baby Wedge

crispy prosciutto, heirloom tomato, onion, sprouts, blue cheese, avocado-buttermilk dressing

## Seasonal Availability

### Summer Panzanella (Spring/Summer)

vine tomato, sheep's cheese, shallot, roasted garlic, sourdough crouton, sherry vinaigrette

### Watermelon & Feta Salad (Spring/Summer)

golden tomato, mint, basil, feta, allepo, lime

### Grilled Peaches & Burrata (Summer)

arugula, balsamic, basil, charred ciabatta

## Seafood Entrées

### Achiote Grilled Arctic Salmon

chili-cumin potato, cipolini onion verde, jalapeno crema

### Crispy Skinned Arctic Salmon

bulgur, caramel cauliflower, grape, almond, brown butter

### Arctic Ocean Salmon

summer ratatouille, corn, shishito, golden tomato

### Soy Glazed Mahi

coconut curry, sweet potato cake, shitake, bok choy

### Crispy Skin Bass (Fall-Winter)

heirloom bean, fennel, charred meyer lemon, black olive vinaigrette

### Yellowtail Snapper (Spring-Summer)

soft white polenta, piperade, sweet corn, peas, spring onions

### Grilled Atlantic Sword Fish

golden beets, fried rice cake, grapefruit chermoula, citrus ash aioli

### Citrus Almond Crusted Local Grouper

ancient grains, heirloom carrot, dilled-garlic yogurt

### Crispy Skinned Snapper

polenta, puttanesca, shishito pepper, artichoke

### Seared Scallop

caramelized cauliflower, merguez sausage, brown butter raisin

### Diver Scallop (Summer-Fall)

chorizo, jalapeno corn bread, Mexican street corn, allepo popcorn



**MORTON'S GOURMET MARKET & CATERING**

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# Plated Options

## Beef

### Proper Ranch Grilled Filet

root vegetable pave, asparagus, pickled mushrooms, lemon-shallot compound butter

### Proper Ranch Tenderloin

harissa butter, dill potato smash, shishito peppers, crispy onion

### Zaatar Grilled Top Sirloin

celeriac, zucchini, haloumi cheese, muhammara

### Braised Beef Short Ribs

pom puree, Brussels sprout, cipollini onion verde, gremolata

### Szechuan Peppercorn Braised Short Rib

coriander rice, snap peas, balsamic soy onions, fried garlic

## Chicken

### Slow Roasted Amish Chicken

sweet potato, melted onion, Brussels sprouts, glazed chestnuts, tarragon

### Honey Brined Chicken Leg

crispy fingerling, charred haricot verts, feta, almond, lemon jus

### Citrus Brined Chicken

rutabaga, french bean, serrano ham, leek cream

### Prosciutto Wrapped Amish Chicken

lemon-chevre whipped potato, artichoke, oven dried tomato, broccolini

### Free Range Spiced Chicken

zucchini, poblano, chorizo bread pudding, corn elote

### Amish Chicken

potato & fine herbs, wild mushroom, asparagus, fennel

## Pork, Veal Lamb

### Berkshire Pork Chop

celery root, maitake mushroom, apple, sweet & salty caramel

### Lamb Kofta Kebabs

tabbouleh, harissa, tahini yogurt, fattoush salad

### Grilled Veal Chop

braised heirloom beans, kale, caramelized cipollini onion, mustard jus

## Duet Plated

### Marinated Grilled Filet & Almond Crusted Grouper

root vegetable pave, carrot, tarragon, citrus aioli

### Citrus Brined Chicken & Grilled Shrimp

lemon-chive whipped potato, charred broccolini, lemon jus

### Braised Beef Cheek & Scallop

celery root & potato gratin, apple, pancetta, watercress

### Prime Top Sirloin & Crab Cakes

asparagus, sunchoke, charred orange aioli, citrus supreme

## Vegetarian

### Wild Rice & Cabbage Hot Cakes

wild mushroom, pickled cauliflower, Brussels sprouts, mushroom aioli

### Moroccan Chickpea Stew

ancient grains, coconut, marinated cucumber, ginger cardamom yogurt

### Lentils & Mushrooms

asparagus, French bean, kale, grain mustard, rosemary

### Quinoa Edamame Cake

snap peas, shitake, sesame, chili-scallion aioli

### Curried Cauliflower Gemelli

crispy Brussels leaves, kale, apple, wild rice granola

### Wild Mushroom Risotto

soft poached egg, shaved asparagus, arugula, truffle essence, rye crumble



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