



*Buffet & Plated
Catering Menus*

Welcome to Signature Events & Catering!

Director of Catering - Michelle Graber

Chef Jonathan Taylor

941.259.0606

At The Landings

4870 S. Tamiami Trail

Sarasota FL 34231

events@geckoshospitality.com

All packages reflect 35 guests minimum

- *Per person price does not include tax, gratuity or Event Staff Fee ("ESF")*
 - *Pre-Selected, Plated Meals (three options)*
- *Specific Menu selections paired for each Guest shall be provided at least 72 hours in advance of event.*
- *Chef requests Menu selection and Guest count at least seven days in advance. guest meals include Salad, Bread & non-alcoholic Beverages*

Signature Events & Catering is a member of the Gecko's Hospitality Group Family of Restaurants.

Menu and Pricing Subject to Change

Buffet Entrées

Level One

Please Select 2 Entrées from Level One

Chicken Picatta
Chicken Marsala
Chicken Pomodoro
Sliced Turkey Breast with Gravy OR Pan Jus
Lemon-Pepper Cod with White Wine Butter Sauce
Pork Loin with Mustard Cream Sauce OR Pan Jus
Flat Iron Steak with Chimichurri OR Horseradish Cream Sauce
Swedish Beef Tips with Mushrooms
Slow Simmered Pot Roast with Carrots & Celery
Penne Pasta with Chicken and Spinach & Garlic Cream Sauce
Penne Pasta with Meat Sauce & Mozzarella
Cavatappi Pasta Portobello with Spinach & Sundried Tomatoes in Pesto Cream Sauce

Level Two

Please Select 2 Entrées from Levels One OR Two

Chicken Cordon Bleu with Bechamel Sauce
Lemon-Artichoke Chicken with Sundried Tomatoes
Seared Salmon in Key Lime Buerre Blanc
Mahi-Mahi with Pineapple-Mango Salsa
Pecan Crusted Grouper with Lemon-Dill Cream Sauce
Sliced NY Strip with Marsala Sauce OR Peppercorn Cream Sauce
Beef Brisket in Bordelaise Sauce
Cheese Tortellini with Shrimp in Tomato-Basil Sauce or Garlic Cream Sauce
Cavatappi Pasta Carbonara with Chicken, Bacon & Peas



Salad Selections

Garden Salad, Caesar Salad, "BLT" Chopped Salad, Greek Salad, Spinach Salad, Martha's Vineyard Salad

Vegetable Selections

Green Beans Almandine
Green Beans with Olive Oil & Garlic
Roasted Brussel Sprouts with Bacon
Broccoli Au Gratin
Grilled Vegetable Medley
Steamed Mixed Blend
Thyme Glazed Baby Carrots
Sautéed Spinach, Squash, Zucchini, Carrots & Red Peppers

Starch Selections

Oven Roasted Red Potatoes with Garlic & Herbs
Oven Roasted Red Potatoes with Rosemary, Salt & Pepper Four
Cheese Mac-n-Cheese
Rice Pilaf
Garlic Mashed Potatoes
Potatoes Au Gratin
Penne Pasta with Garlic Cream or Marinara

Gluten Free Pasta available upon request

Baked Potato Bar with Toppings
Mashed Potato Bar with Toppings
Macaroni & Cheese Bar with Toppings

Plated Entrées

Level One

Chicken Picatta
Chicken Marsala
Chicken Pomodoro

Lemon-Pepper Cod with White Wine Butter Sauce
Pork Loin with Mustard Cream Sauce OR Pan Jus
Flat Iron Steak with Chimichurri OR Horseradish Cream Sauce Swedish
Beef Tips with Mushrooms

Slow Simmered Pot Roast with Carrots & Celery
Served with One Starch & One Vegetable Selection

Penne Pasta with Chicken and Spinach & Garlic Cream Sauce
Penne Pasta with Meat Sauce & Mozzarella
Cavatappi Pasta Portobello with Spinach & Sundried Tomatoes in Pesto
Cream Sauce

Served Pasta dishes served with one vegetable selection

Level Two

Chicken Cordon Bleu with Bechamel Sauce
Lemon-Artichoke Chicken with Sundried Tomatoes
Seared Salmon in Key Lime Buerre Blanc
Mahi-Mahi with Pineapple-Mango Salsa
Pecan Crusted Grouper with Lemon-Dill Cream Sauce
NY Strip with Marsala Sauce OR Peppercorn Cream Sauce
Beef Brisket in Bordelaise Sauce

Served with One Starch & One Vegetable Selection

Cheese Tortellini with Shrimp in Tomato-Basil Sauce or Garlic Cream
Sauce Chicken Carbonara with Pancetta, Bacon, Peas and Cavatapi Pasta

Served Pasta dishes served with one vegetable selection



Salad Selections

Garden Salad, Caesar Salad, "BLT" Chopped Salad, Greek Salad,
Spinach Salad, Martha's Vineyard Salad

Vegetable Selections

Green Beans Almandine
Green Beans with Olive Oil & Garlic
Roasted Brussel Sprouts with Bacon
Broccoli Au Gratin
Grilled Vegetable Medley
Steamed Mixed Blend
Thyme Glazed Baby Carrots
Sautéed Spinach, Squash, Zucchini, Carrots & Red Peppers

Starch Selections

Oven Roasted Red Potatoes with Garlic & Herbs
Oven Roasted Red Potatoes with Rosemary, Salt & Pepper Four
Cheese Mac-n-Cheese
Rice Pilaf
Garlic Mashed Potatoes
Potatoes Au Gratin
Penne Pasta with Garlic Cream or Marinara