



*Pink Cloud*  
**CATERING**

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[www.PinkCloudCatering.com](http://www.PinkCloudCatering.com)

*"Elevate Your Experience"*



**What is a pink cloud? A pink cloud is the honeymoon phase, Being on a pink cloud involves feelings of exhilaration or euphoria. The person is over joyed with their life. They feel successful and confident they will remain strong in the future.**

### **Who is Pink Cloud Catering?**

**We are Sarasota's passionate, high-end catering team. We specialize in large events like weddings, banquets and quinceañera's We work in large venues and private homes. Our food offerings are hand made by real classically trained chefs. We offer many services including on-site cooking, full alcohol open bar / cash bars, trained full time staff, wedding planning and much more. We also exclusively offer several elevated experiences such as champagne walls, photo booths, caricature artists and others. Our aim is to make your special day one to never forget.**

### **Why Choose us?**

- **Pink Cloud Catering is a locally run small business able to give the personal touch. Our full time staff is very dedicated as they have all worked in the hospitality industry for most of their lives.**
- **Our trained chefs are passionate about the food, they make everything from scratch or buy products produced locally in Sarasota, actively supporting small business and our community.**
- **Pink Cloud Catering is fully licensed and insured to serve alcohol and food.**
- **Our mobile kitchen really sets us apart. We have a trailer and a bus equipped with ovens giving us the ability to cook fresh on-site**
- **We are involved with our community and charities such as First Step of Sarasota**
- **We offer up front pricing packages that make booking easy and transparent**



## All Inclusive Packages

All Packages pricing based on parties of 50 people or more.

### Silver

- 1 grazing table station
- Full buffet including 2 entrée, 2 sides, banquet premium style salad with bread & butter
- Water station and preset water on tables
- Table, chair, linens, place setting (Set up & break down) or high quality disposables
- Cake Cutting with disposable plates, cutlery & napkins
- All necessary tables, chafing dishes, service utensils & white or black linens for buffet

### Gold

- grazing table + 3 passed hor's d'oeuvres
- Full buffet including 2 entrée, 2 sides, plated premium salad with bread & butter service
- Water station and preset water on tables
- Table, chair, linens, place setting (Set up & break down) or high quality disposables
- Cake Cutting with disposable plates, cutlery & napkins
- All necessary tables, chafing dishes, service utensils & white or black linens for buffet



## Beverage Packages

### Soft Drinks Stations

Self Service display with coke, sprite, diet coke, lemonade, ice tea  
Options for served or self serve

### Mocktail station

Craft Mocktails made by mixologists or self serve station

### Beer & Wine Only

Silver: 2 domestic & 2 import types with 1 white and 1 red  
available in silver or gold

### Full Open / Cash Bar

2 import, 2 domestic, 7 types of liquor, 2 specialty cocktails, mixers,  
water bottles, includes bar setup, bartender, and ice  
available in bronze, silver, and gold

### Champagne toast

### Champagne / Mimosa Wall

Includes, juices, champagne and glasses



## Hors D'oeuvres

### • Chicken

- Chicken & pesto puff pastry bites with sundried tomato and italian cheese
- Chicken and waffle sliders with maple butter drizzle
- Thai meatballs with cilantro, peanuts and ground chicken
- Buffalo chicken puffs
- Cordon Blue phyllo cups
- Grilled chicken skewers with choice of
  - sesame teriyaki, Piri-Piri, sweet chili, creamy chipotle, lemon pepper, bbq, peanut curry

### • Seafood

- Shrimp cocktail with signature orange cocktail
- Smoked salmon & goat cheese mousse on cucumber round with fresh dill and caper
- Bacon wrapped scallops with balsamic drizzle
- Mini Maryland style crab cakes with spicy remoulade
- Smoked Fish mousse on salty cracker with chives
- Seafood Bienville cups
- Bourbon butter glazed salmon bites
- Mini poke bowls with sushi rice, spicy mayo, seaweed salad, sesame seeds
  - Choose salmon or tuna, tropical style or coconut macadamia

### • Beef & red meat

- Classic style meatballs with pomodoro sauce
- Mediterranean herb meatballs
- Kofte meatballs with tahini dipping sauce
- Garlic toast steak bites with horseradish crème
- Mini deconstructed Ruben bites on pumpernickel bread
- Beef wellington bites
- Beef & cheese in puff pastry with lemon dill ranch



## Hors D'oeuvres

- **Pork**

- Pork & vegetable dumplings with sesame ponzu sauce
- Apricot glazed pork belly with graham cracker crust
- Loaded baked potato tot with cheddar, sour cream and chopped bacon
- Bacon & cheddar in puffed pastry with ranch drizzle
- Bacon wrapped stuffed dates with almond
- BBQ bacon skewers
- Pulled pork with cheesy grits, slaw and cracker crumble
- Polynesian pork belly & pineapple skewers
- Maple bacon phyllo bites

- **Vegetarian**

- Pita bread, hummus, feta, chopped herbs & paprika (vegetarian)
- Brie, cranberry & candied nuts in crispy phyllo cups
- Smoked gouda & caramelized onion wontons with balsamic syrup (best seller)
- Tomato mozzarella skewers with olives and artichokes served with pesto
- Mac and cheese bites
- Mini greek spinach pies (spanakopita) with tzatziki sauce
- Spinach artichoke puff pastry bites with grated parmesan cheese
- Crisped ravioli with Pomodoro sauce
- Apricot stuffed with boursin cheese and roasted walnuts
- Devil Eggs
  - Classic, Muffuletta, Buffalo, Curry, Street corn, BLT, bloody Mary



## Premium Hors D'oeuvres

- **Poultry**

- Fried chicken in a mini waffle cone with thick cut bacon, cream cheese & maple pipette
- Spicy Korean style chicken and biscuit with kimchi slaw
- Major Greys curry chicken salad on lavash cracker
- Gochujang BBQ duck in scallion pancake
- Pecan crusted chicken skewers with maple butter
- B.L.T. Chicken wonton tacos

- **Seafood**

- Crispy Rice, Spicy Tuna with ponzu & shredded scallion
- Lobster & 4 cheese macaroni in a martini glass with parmesan crumbs and fresh herbs
- Exotic oysters on bed of sea salt with leek sabayon sauce
- Shrimp creole style and cheesy grits in a martini glass
- Shrimp Ceviche with avocado mousse on a plantain chip
- Ahi Tuna & watermelon tiradito skewers with cilantro, sesame seeds, chili lime oil
- Shrimp bang bang style over arugula in a mini bowl with creamy red pepper dressing
- Clams casino with parmesan bread crumbs
- Shrimp wrapped in egg roll paper with sweet chili sauce
- Lobster roll tartlettes

- **Beef & red meat**

- Lamb meatballs with butter curry sauce & cilantro
- Sesame crusted pistachio beef & pork meatballs with a basil tahini dipping sauce
- Mini shepherd's pie with braised short rib and mashed potato
- Bacon cheese burger bao bun
- Filet mignon bites with creamy horseradish
- Steak Frites rollup with garlic & parmesan aioli



## Premium Hors D'oeuvres

- **Pork**

- Twice baked goat cheese whipped potato with pork belly bits, sour cream and chives
- BLT skewers with pork belly and Roquefort emulsion
- Biscuit and gravy bite in a miso spoon
- Mini braised mojo pork hard tacos with queso fresco and chipotle aioli
- Spam Musubi with sushi rice and nori
- Chocolate covered bacon bites with graham cracker crust
- Chicharrón bites with aji salsa
- Pork tenderloin on arepa with yellow pepper sauce
- Spicy Korean style pork belly bao bun with tangy shaved onions
- Asparagus prosciutto and puff pastry with balsamic glaze (best Seller)

- **Vegetarian**

- Asparagus and puff pastry with balsamic glaze (best Seller)
- Charcuterie cups
- Grilled gouda cheese and house made roasted tomato soup served in a shot glass
- Crispy butternut squash ravioli with red roasted garlic sauce aged Romano on spoon
- Fresh baked chocolate chip cookies and milk
- "Tuna" bites made from compressed watermelon, tamari, cilantro, lime zest (vg / GF)
- Truffle parm french fry cups with garlic aioli
- Falafel pita bites with creamy yogurt sauce
- Black bean burger sliders with chiffonade lettuce, tomato and southwest sauce
- Walter's onion tartlets





## Grazing Table

Grazing tables always include multi grain bread, chips, crackers, pretzels, pita, crostini

**Cheese & charcuterie**

**Nuts & dried fruit**

**Raw Fruits & Veggies**

**Deli meats & cheese**

**Pimento cheese**

**Spinach dip**

**Salsa**

**Hummus**



## **Elevated upgrdes**

**Chocolate covered bacon, strawberries & pretzels**

**Pineapple tree**

**Caprese / antipasto skewers**

**Smoked salmon & bagels**

**Chocolate fountain**

**Assorted sushi, sashimi & hand rolls**

**Sliders**

**Beef tenderloin, BLT, Smoked salmon,**

**Cuban and brie with apple**

**Spanakopita**

**Butter boards**

**Pastries, muffins, & croissants**

**Fresh Berries**

**Granola Parfait cups**

**Salad Cups**

**Cookies, macarons, brownies**



## Banquet Entrées

### Chicken

#### **Marsala**

Thinly sliced mushrooms in our house made classic demi glace

#### **Tropical**

Chili glazed grilled chicken with mango and pineapple compote

#### **Cordon bleu roulade**

Breaded & rolled with prosciutto and Boursin cheese with a classic velouté sauce

#### **Arroz con pollo**

Shredded jerk seasoned chicken with yellow rice and peas

#### **Peppercorn cognac cream**

Light creamy peppercorn sauce with brandy and butter over chicken breast with parsley

#### **Pecan crusted**

thinly pounded chicken breast coated with salted pecans topped with creamy honey sauce

#### **Bryan**

Grilled chicken breast with sundried tomato & goat cheese with garlic butter wine sauce

#### **Duxelles**

Airline chicken with mushroom & brie with thyme cream sauce

#### **Honey Dijon**

Honey Dijon marinated chicken crusted in butter crackers

#### **Florentine**

Airline chicken with creamy spinach and fontina cheese

#### **Chimichurri**

Latin seasoned bone in chicken thigh with herbaceous garlic & cilantro sauce



## Banquet Entrées

### Seafood-

**Choose 1 - Salmon, Mahi Mahi, Shrimp**

#### **Miso mustard**

Coated in our signature honey miso mustard served with fennel salad

#### **Sweet chili with tropical salsa**

Basted with chili sauce and topped with mango and pineapple salsa

#### **Lemon butter caper with herbs**

Beurre blanc with capers, lemon zest, white wine with basil and parsley

#### **Buttery breadcrumb crust**

Baked with aged Romano cheese & butter sauce

#### **Asian Style**

Crusted in sesame seeds & topped with sticky brown sugar and soy glaze

#### **Pistachio crusted**

with key lime beurre blanc

#### **Blackened**

Garlic butter

#### **Mediterranean**

Grilled fish with dill, olives, lemon & feta

#### **Tuscan**

with wilted spinach, sundried tomato pesto

#### **Thai Curry**

Coconut milk, lemon grass, ginger & garlic flavors

#### **Seafood Jambalaya**

Shrimp, fish, scallops, andouille sausage in a spicy creole style sauce

#### **Seafood Newburg**

Shrimp, fish, and scallops in a creamy bechamel sauce with puff pastry squares



## Banquet Entrées

### Beef

#### **Ropa Vie ja**

Shredded cuban style beef with green olives in a tangy tomato based sauce

#### **Steak tips Dianne**

Tenderloin tips in a dijon white wine sauce

#### **Red wine braised short ribs**

baked for 6 hours in our signature cinnamon demi glace

#### **Beef tips & mushroom gravy**

Stroganoff style with a brandy cream sauce

#### **Sirloin steak tips**

Grilled Steak in creamy garlic parmesan sauce

#### **Skirt steak chimichurri**

Pounded skirt steak with herbaceous cilantro and garlic

#### **Black & Bleu**

Blackened NY strip with cave aged gorgonzola

#### **Roasted Beef**

Eye of round seasoned, slow roasted, and thinly sliced with au jus

#### **Persian Lamb**

Slow roasted spiced leg of lamb, shredded with za'atar sprinkle, lemon & currants

#### **Lamb Chops**

Roasted with garlic and rosemary topped with demi glace



## Banquet Entrées

### Pork

#### **Dr. Pepper**

Baby back pork ribs with blackberry and dr Pepper bbq sauce

#### **Mojo**

Cuban style garlic & citrus marinated pulled pork

#### **Brown Sugar & Bourbon**

Pork loin roasted with brown sugar, maple syrup and onions

#### **Hawaiian Pork**

Kalua style, slow roasted, shredded and topped with caramelized pineapples

#### **Peanut Wing**

Pork Shanks with curried peanut sauce

### Pasta

#### **Choose 1 pasta**

Linguine, penne, spaghetti, bucatini, macaroni

#### **Choose 1 protein**

Meatballs, Shrimp, Sausage, Chicken, Vegetarian

#### **Choose 1 sauce**

Pomodoro- Classic style red sauce

Alfredo - Creamy parmesan sauce

Pesto - Basil and pine nut sauce with garden peas

Primavera - Roasted veggies & fresh herbs, in a lemon butter sauce

Carbonara - Creamy sauce with bacon

Vodka - White wine pink creamy tomato sauce



## *Banquet Sides*

### **Sides**

#### **Starch**

Mashed potato (choose 1) - Garlic mash / goat cheese & horseradish / classic

Mac & Cheese - 4 cheese and garlic bread crumbs

Rice (choose 1) - Yellow, wild, pilaf, cajun, almond basmati, jasmine

Parmesan Cous-Cous

Orzo (choose 1) - Creamy risotto style, lemon basil, roasted tomato sauce

Roasted red bliss potatoes

Sweet potato with candied nuts & cinnamon

Black Beans

Lemon dill baby potatoes

#### **Vegetables**

Seasonal Vegetable- squash, zucchini, peppers, broccoli, asparagus

Beans & Greens- white beans with kale and spinach

Garlicky cauliflower rice

Mushrooms & Onions with balsamic

Corn (choose 1) - On the cobb, Honey butter skillet, corn casserole

Brussels sprouts with bacon & bourbon glaze

Creamed spinach

Honey butter roasted carrots

Green bean almandine



## *Banquet Salads*

### **Salads**

#### **Caesar**

Classic style with caesar dressing

#### **Garden**

Artisan spring mix with cabbage, carrots, tomato, cucumbers and balsamic dressing

#### **Strawberry Pecan**

Arugula salad with freshly sliced strawberries, candied pecans with poppy seed dressing

#### **Asian salad**

Mixed greens with cabbage, almonds, orange slices, wonton crisps & sesame vinaigrette

#### **Goddess**

Romaine lettuce, English peas, garlic bread crumbs, tomato with goddess dressing

#### **Signature wedge style**

Romaine lettuce, bacon bits, gorgonzola, tomato, crouton with creamy dressing

#### **Chopped style**

Garden salad chopped with egg, bacon, olives, cheese and avocado lime ranch

#### **Greek**

Romaine, peppers, olives, feta, tomato, cucumber and home made greek dressing

#### **Southwest**

Garden salad with corn, black beans, red pepper, tortilla strips and southwest dressing

#### **Tuscan**

Spring mix with roasted peppers, artichoke hearts, olives and italian dressing



## *Interactive Culinary Stations*

Our interactive stations are staffed with chefs and servers.

### **Pizza / flatbread (choose 2 proteins, 2 sauces, 5 toppings) GF options available**

Sauces- Classic pomodoro, white sauce, oil + garlic + herb, pesto, bbq

Proteins - Ham, chicken, meatballs, shrimp, sausage, bacon, ground beef, prosciutto and cured meats, pepperoni, bbq chicken, shredded pork, ground beef, pork belly

Toppings - Olives, Romano cheese, spinach, tomato, peppers, onions, fresh herbs, mushrooms, figs, arugula, garden veggies, pineapple, roasted garlic, black olives, gourmet olives, broccoli

### **Pasta (Choose 2 sauces, 5 toppings, 2 proteins)**

Sauces- Classic pomodoro, carbonara, vodka sauce, garlic lemon butter, pesto

Proteins - Ham, chicken, meatballs, shrimp, sausage, bacon, ground beef

Toppings - Olives, Romano cheese, spinach, tomato, peppers, onions, fresh herbs, mushrooms, broccoli

### **Sushi**

Made to order rolls with salmon, tuna, spicy tuna, shrimp, cucumbers, crabstick, cream cheese, avocado, asparagus, with wasabi, eel sauce, sweet chili, soy sauce, spicy mayo

### **Stir-fry stations (choose 2 proteins) - served with traditional fried rice**

Proteins- Chicken, shrimp, beef, ham, pork belly

Toppings - Peppers, onions, scallions, cashews, peanuts, baby corn, water chestnuts, carrots, broccoli

### **Seafood boil**

Shrimp, crab legs, crawdads, mussels with sausages, corn on the cob, potatoes, and baguettes





## *Culinary Stations*

Our interactive stations are staffed with chefs and servers.

### **French Fry station**

Crinkle cut, classic and waffle fries freshly fried with assorted sauces and toppings

### **Street Tacos**

Korean Beef and Chicken with crumbled cheese, fresh corn tortillas, corn salad, cilantro, onions, green and red sauce, pico de gallo, pickled onions, cabbage slaw

### **Slider bar**

BYO chef assisted Mini burgers with classic toppings





## *Interactive Small Plate Stations*

Our small plate stations are staffed with chefs and servers.

All items are tapas style small plates.

### **Carving**

Tenderloin with horseradish goat cheese whipped potatoes **(best seller)**

Skirt steak with roasted plantains & Chimichurri

Pork loin with mushrooms polenta and burgundy wine glaze

Rosemary chicken honey glazed carrots and wild rice

### **Shrimp & Grits**

Creole shrimp with stone ground gouda grits and corn garnished with scallion ribbons

### **Miso Mustard sea bass**

Coconut ginger rice and fennel & citrus salad **(signature item)**

### **Scallops**

Extra large scallops with Israeli Cous-Cous and roasted red pepper coulis

### **Pork shanks**

Szechuan style pork wings with maple bacon brussels sprouts

### **Chicken wings**

Adobo style wings with a apricot and honey chutney with mashed cauliflower

### **Poke bowl**

Fresh salmon and tuna, seaweed salad, sushi rice, spicy mayo, eel sauce, mashed avocado & fresh veggies and sesame seeds

### **Ribs**

Baby back sweet and spicy with cheesy polenta and wilted southern greens



## *Just Desserts*

### **Dessert Displays**

European desserts assortment - cream puffs, eclairs, mini cannoli, macarons, petit fours

Strawberry shortcake martinis

Dessert shooters (pick 3)- black forest, chocolate decadence, key lime pie, mango coconut chia pudding, peanut butter cheese cake cups, maple pound cake, strawberry cheesecake

### **Passed desserts**

Mini Key lime pies

Mini cheese cakes - NY style, chocolate, strawberry

Milk & Cookies

Churros & chocolate

Chocolate covered strawberries with fresh whipped cream

Mini Smores

Cream Puffs with berry compote

### **Sweet Action Stations**

Flaming donut station - Flame kissed hot donuts with crème anglaise

Chocolate fondue - Chocolate fountain with fresh fruits, cookies, pretzels, marshmallows

S'mores -DIY smores for your guests to assemble and cook over open flame

Crepes - Fresh Crepes with berries, Nutella, chocolate sauce, fresh fruit

Bananas Foster - Brandy flambé bananas with ice cream

Ice Cream Parlor - Hand spun milk shakes and banana splits with all the classic ice cream toppings



## *Elevated & Interactive Food Stations*

Great for late night munchies or the wow factor at the reception

- Seafood tower with dry ice
- Beef tenderloin / Prime rib carving station
- Donut wall / fresh baked pretzels
- Champagne wall
- Fresh spun cotton candy
- Mocktail bar (shaken drinks, real bartender)
- Fresh popped popcorn station with toppings
- S'mores station
- Mimosa bar
- Soup bar
- DIY baked potato, French fry, taco, pizza, OR mashed potato station
- Luau pig on a spit
- Tapas bar
- Cupcake tower
- Late night food truck
- New England style seafood boil
- Oyster bar
- Ice Sculptures / Ice luge
- D.I.Y. Soft drink station / Mocktails
- SnoCones / Boozy SnoCone
- Pineapple tree display



## Planning Services

Starting at \$500

A event / wedding planner will help with management of your entire process from start to finish. They will help you walk through a very intricate and confusing process with ease. Benefits of hiring a planner include a less stressed experience, having industry contacts at your fingertips with better pricing and help with the creative process.

Our planners have years of experience to know what works and what doesn't. These special events are meant to be care-free and fun. Hiring a professional will allow you to enjoy this special time.

We offer in house planning services which helps us with continuity of the event and smooth operations. Its also a great way to help our clients save money. Its a win win.

## Planning can include

- Room design including colors, floor plan, & general vision of the event
- Knowledge & experience
- Floral design and rentals including
- Service rentals such as plates, silverware, arches, linens
- Helping book & manage DJ's, Photographers, officiants & other vendors

We have trusted contacts with proven track records that offer high quality service

- Day of coordination & logistics
- Budget management
- Constant contact and communication
- Attention to details that are often times overlooked which adds a lot to an event
- Manages Rehearsal
- Many other important factors



## Rehearsal Catering & Day of Platters

Don't forget! Your wedding party deserves that extra special attention.  
We offer a variety of services for the rehearsal and day of the event.

- Intimate private plated dinners
- Vendor meals
- Drop off platters
- Boxed lunches
- Small Buffets
- Family Style meals
- Taco parties
- Cocktail parties
- Brunch

Thank you for allowing us to help you on your special day.  
We are a passionate team of professionals who pour our hearts into our work.  
We have all been in this industry for most of our lives and want to bring  
the best of our experience to you and your family.  
We look forward to working with you.  
If you need anything, please don't hesitate to ask!

Sincerely, Chef Mike and the Pink Cloud Catering team  
We truly are,  
"Caterer's who care"