



Welcome to Signature Events & Catering!

941.259.0606

At The Landings

4870 S. Tamiami Trail Sarasota FL 34231

events@geckoshospitality.com

https://geckosgrill.com/signature_events/

Chef requests menu selection & tentative guest count 7 days in advance

Final changes must be arranged 72 hours in advance

All packages reflect 35 guests minimum

Tax, gratuity and event space fee will be applied to on-site events

OR

Tax, gratuity and staffing fees will be applied to off-site catering

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

Menu and Pricing Subject to Change

Buffet Entrees

Level One \$25.00 per person

Please Select 2 Entrees from Level One

Chicken Picatta OR Marsala OR 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

Chef Carved Roast Beef with Au Jus & Horseradish Cream

Swedish Beef Tips with Mushrooms

Slow Simmered Pot Roast with Carrots & Celery

Penne Pasta with Chicken, Spinach & Garlic Cream Sauce

Penne Pasta with Meat Sauce & Mozzarella

Cavatappi Pasta Portobello w/ Spinach & Sundried Tomatoes in Pesto Cream Sauce

Additional Entree \$5.00 pp, Additional Starch, Vegetable or Soup \$3.00 pp

Level Two \$29.00 per person

Please Select 2 Entrees from Levels One OR Two

Chicken Cordon Bleu with Bechamel Sauce

Lemon-Artichoke Chicken with Sundried Tomatoes

Seared Salmon in Key Lime Beurre 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

Additional Entree \$ 7.00pp, Additional Starch, Vegetable or Soup \$3.00pp



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 Friendly Pasta available upon request

Macaroni & Cheese Bar with Toppings.....\$5.00 pp

Baked Potato Bar with Toppings.....\$6.00 pp

Mashed Potato Bar with Toppings \$5.00pp

Plated Entrees

Level One \$22.00 per plate

Chicken Picatta OR Marsala OR 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 with one vegetable selection (No Additional Starch)

Level Two \$25.00 per plate

Chicken Cordon Bleu with Bechamel Sauce
Lemon-Artichoke Chicken with Sundried Tomatoes
Seared Salmon in Key Lime Beurre 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 Cavatappi Pasta

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