



## **Sample Kosher Style Menu 2**

### **Stationary Hors D'oeuvres (Choice of 3)**

**Gourmet Cheese Display**

**Accompanied by Homemade Dipping Sauces & Gourmet Crackers**

**Assorted Fruit Display**

**Accompanied by Santoni's Homemade Dipping Sauce**

**Marinated Grilled Vegetable Display**

**Accompanied by Roasted Red Pepper Dip**

**Asparagus Display**

**Raspberry & Cashew Vinaigrette, Lemon & Herb Marinade, Creamy Gorgonzola Sauce & Roasted Red Peppers & Mozzarella**

**Bruschetta Trio Display**

**Tomato & Basil, Mushroom & White Bean & Eggplant**

**Accompanied by Parisienne Baguettes**

**Hot Spinach, Artichoke, & Roasted Red Pepper Dip**

**Served with Foccacia Bites**

**Mediterranean Hummus Display**

**Original, Fresh Basil Pesto, & Roasted Red Pepper Hummus**

**Accompanied by Vegetables & Pita Chips**

### **Butlered Hors D'oeuvres (Choice of 4)**

**Double Cream Brie Tartlets with Apricot Chutney**

**Whitefish Salad in Asian Spoons**

**Pan Seared Tuna Satays with Wasabi Aioli & Pickled Ginger**

**Mini Zucchini Cakes**

**Mini Spinach & Feta Cakes**

**Mini Salmon Cakes**

**Smoked Salmon Hi Roller with Caper Dill Boursin**

**Coddies**

**Smoked Salmon Mousse Tartlets**

**Roasted Red Pepper & Fresh Mozzarella Tartlets**

**Sun Dried Tomato & Feta Tartlets**

**Asparagus & Asiago Cheese in Filo Pastry**

**Wild Mushroom & Goat Cheese Tartlets**

## Salad (Choose 1)

Asian Salad

Mesclun Greens, Carrots, Mandarin Oranges, & Cashews with Sesame Ginger Vinaigrette

Mixed Berries Field Green Salad

Field Greens, Strawberries, Blueberries, Fresh Mozzarella, & Almonds with Honey Balsamic Vinaigrette

Cranberry Walnut Field Green Salad

Field Greens, Cranberries, Candied Walnuts, & Bleu Cheese with Honey Balsamic Vinaigrette

## Dinner Buffet

*Entrées (Choice of 2)*

Mushroom Wellington

Grilled Teriyaki Salmon

Vegetable Lasagna

Stuffed Mushroom Caps with Spinach & Ricotta Cheese

Potato Encrusted Chilean Sea Bass

Rigatoni with Tomato Vodka Sauce

Alfredo Penne Pasta Primavera

Marinara Penne Pasta Primavera

Fettuccini Alfredo with Broccoli

*Buffet Vegetable (Choose 1)*

Grilled Asparagus

Green Beans Almondine

Honey Butter Glazed Carrots

Roasted Vegetable Medley

Steamed Broccoli

*Dinner Buffet Starch (Choose 1)*

Wild Rice

Asiago Mashed Potatoes

Herb Roasted Potatoes

Orzo with Wild Mushrooms

Cranberry & Candied Pecan Cous Cous

Cheese Tortellini with Gorgonzola & Pesto

French Crusty Rolls & Butter

\$40.00 per person (Minimum of 100 People)

Santoni's Catering can also customize a menu for your event theme and budget.