



Sample Seated Serve Menu 3

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

Jumbo Lump Crab Fondue

Accompanied by Parisienne Baguettes

Antipasta Display

**Cappacola & Proscuitto Ham, Pepperoni, Genoa Salami, Provolone, Mozzarella, Peppercini,
Italian Spiced Olives & Stuffed Cherry Peppers**

Beef Tenderloin Display

Accompanied by Parisienne Baguettes

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**

Butlered Hors D'oeuvres (Choice of 4)

Maryland Style Crab Salad Tartlets

Crab Salad in Asian Spoons

Bourbon Steak & Onions in Asian Spoons

BBQ Shrimp with Peppered Bacon

Proscuitto Wrapped Melon

Seared Sea Scallops with Tropical Fruit Salsa in Asian Spoons

Baby Crab Cakes with Cocktail or Remoulade Sauce

Double Cream Brie Tartlets with Apricot Chutney

Shrimp Cocktail in Shot Glass

Seared Duck Breast with Cointreau Green Peppercorn Glaze with Cranberry Pecan Cous Cous

First Course - 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

Cobb Salad

Mixed Greens, Diced Chicken Breast, Tomato, Chopped Egg, Crispy Bacon & Shredded Cheddar with choice of dressing

French Crusty Rolls & Butter

Second Course - Main Entrée

Dual Entrée (Choice of 2)

Jumbo Lump Crab Cakes

Beef Tenderloin with Herbs & Spices

Baked Shrimp stuffed with Jumbo Lump Crab Imperial

Potato Encrusted Chilean Sea Bass

Chicken Chesapeake

Lobster Ravioli with Creamy White Wine Sauce

Seared Duck Breast with Cointreau Green Peppercorn Glaze

Mushroom Wellington

Accompanying Vegetable (Choose 1)

Grilled Asparagus

Marinated Gourmet Vegetables

String Beans with Mushrooms

Roasted Brussels Sprouts with Bacon & Leeks

Rapini

Garlic Spinach

Ratatouille

Haricot Vert

Accompanying Starch (Choose 1)

Wild Rice

Asiago Mashed Potatoes

Twice Baked Potatoes

Potatoes Au Gratin

Orzo with Wild Mushrooms

Crab Macaroni & Cheese

Cranberry & Candied Pecan Cous Cous

Cheese Tortellini with Gorgonzola & Pesto

\$50.00 per person (Minimum of 100 People)

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