



Butlered Hors D'oeuvres

Choice of Four

Crab Salad

Jumbo Lump Crab Meat tossed with Mayonnaise, Dijon, Worcestershire, Bell Pepper, Black Pepper & Parsley served in an Asian Spoon, Tartlet or Endive Leaf

Bourbon Steak & Onions

Tender strips of Grilled Sirloin tossed with Roasted Onions & Housemade Bourbon Sauce served in an Asian Spoon

BBQ Shrimp with Peppered Bacon

Jumbo Shrimp wrapped in an Applewood Smoked Peppered Bacon & brushed with Mild Smokey BBQ Sauce & baked

Double Cream Brie Tartlets

Creamy Brie Cheese in a Tartlet topped with Apricot Chutney

Seared Sea Scallops

Sea Scallops seared and topped with a Fresh Tropical Salsa served in an Asian Spoon

Baby Crab Cakes

Mini Jumbo Lump Crab Cakes spiced with Old Bay served with Housemade Cocktail & Remoulade Sauces

Shrimp Cocktail

Large Shrimp Chilled and served with Housemade Cocktail Sauce served in a Shot Glass

Prosciutto Wrapped Asparagus

Crisp Asparagus Spears Grilled and wrapped with Prosciutto

Shrimp & Crab Ceviche

Shrimp & Crab Ceviche topped with Jalapeno Avocado Crema & Cilantro served in Shot Glass & Garnished with a Tri Color Tortilla Chip

Cauliflower Risotto Cakes

Cauliflower, Risotto, Sundried Tomatoes & Parmesan Cakes topped with Homemade Tomato Jam

Beef Tenderloin Sliders

Sliced Beef Tenderloin on Mini Crossiants served with BBQ Sauce & Horseradish

Cheesy Shrimp & Grits

Grilled Shrimp over Cheesy Grits served in an Asian Spoon

Crab Cake Sliders

Mini Jumbo Lump Crab Cakes with Lettuce, Tomato & Remoulade on a Potato Slider Roll

Beef Tenderloin & Asiago Mashed Potatoes Spoon

Sliced Beef Tenderloin over Asiago Mashed Potatoes topped with Crispy Curly Onions served in an Asian Spoon

Asparagus & Asiago Cheese in Phyllo

Blanched Asparagus wrapped with Shredded Asiago Cheese & rolled in Phyllo

Pan Seared Tuna

Pan Seared Tuna topped with Wasabi Aioli & Pickled Ginger served in an Asian Spoon

Baby Lamb Chops

Lollipop Lamb Chops grilled and served with Mint Julep Relish

Stationary Hors D'oeuvres

Choice of Three

Gourmet Cheese Display

Assorted Gourmet Cheeses accompanied by
Honey & Spicy Mustards & Gourmet Crackers

Seasonal Fruit Display

Assorted Seasonal Sliced Fruit accompanied
by Santoni's Housemade Fruit Dip

Jumbo Lump Crab Fondue

Jumbo Lump Crab Meat sautéed with Shallots,
Tarragon, Old Bay Seasoning & a splash of Sherry, and then
mixed with Sour Cream and Cream Cheese; served with
French Baguettes

Antipasto & Marinated Grilled Vegetable Display

An Assortment of Cappacola & Proscuitto Ham,
Pepperoni, Genoa Salami, Provolone & Mozzarella Cheeses,
Pepperoncini, Italian Sliced Olives, Stuffed Cherry Peppers &
a variety of Marinated Grilled Vegetables; served with Italian
Dressing, Roasted Red Pepper Dip, Crackers & Parisienne
Baguettes

Beef Tenderloin Display

A Whole Beef Tenderloin basted with Garlic, EVOO & Fresh
Herbs and slow roasted; served chilled and sliced on a platter
with French Dijon, Whipped Horseradish Cream, Capers,
Chopped Red Onions, accompanied by Parisienne Baguettes

Asparagus Display

Blanched Asparagus topped with your choice of
Raspberry & Cashew Vinaigrette, Lemon & Herb
Marinade, Creamy Gorgonzola Sauce or Roasted Red Peppers
& Mozzarella

Bruschetta Trio Display

Tomato Basil, Wild Mushroom & White Bean Eggplant
Bruschetta served with Parisienne Baguettes

Seared Duck Breast

Seared Duck Breast sliced with Cointreau Green
Peppercorn Glaze served on top of Cranberry Pecan Cous
Cous

Salad

Choose One

Asian Salad

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

Strawberry Spinach Salad

Spinach, Strawberries, Bleu Cheese &
Candied Pecans with Honey Balsamic 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

Kale & Quinoa Salad

Fresh Kale, Quinoa, Dried Cranberries and
Candied Pecans with Blood Orange Vinaigrette

Pear & Apple Field Green Salad

Field Greens, Apples, Pears, Walnuts &
Goat Cheese with Apple Vinaigrette