

SAMPLE SEATED SERVE MENU THREE



*Stationary
Hors D'oeuvres*

Choice of Three

Gourmet Cheese Display

*Accompanied by Honey & Spicy Mustards
& Gourmet Crackers*

Assorted Fruit Display

Accompanied by Santoni's Fruit Dip

Marinated Grilled Vegetable Display

Accompanied by Roasted Red Pepper Dip

Jumbo Lump Crab Fondue

Accompanied by Parisienne Baguettes

Antipasto Display

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

Beef Tenderloin Display

Accompanied by Parisienne Baguettes

Asparagus Display

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

Bruschetta Trio Display

*Tomato Basil, Wild Mushroom &
White Bean Eggplant Bruschettas
Accompanied by Parisienne Baguettes*

*Butlered
Hors D'oeuvres*

Choice of Four

Crab Salad

in Asian Spoons, Tartlet, or Endive Leaf

Bourbon Steak & Onions

in Asian Spoons

BBQ Shrimp with Peppered Bacon

Prosciutto Wrapped Melon

Seared Sea Scallops

*Accompanied by Tropical Fruit Salsa
in Asian Spoons*

Baby Crab Cakes

Accompanied by Cocktail or Remoulade Sauce

Double Cream Brie Tartlets

Accompanied by Apricot Chutney

Shrimp Cocktail

in Shot Glass

Seared Duck Breast

*Accompanied by Cointreau Green Peppercorn
Glaze with Cranberry Pecan Cous Cous*

First Course

SALAD

Choose One

Asian Salad

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

Cranberry Walnut Field Green Salad

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

Pear & Apple

Field Green Salad

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

Mixed Berries

Field Green Salad

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

Cobb Salad

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

ARTISANAL ROLLS & BUTTER

Second Course

DUAL ENTRÉE

Choice of Two

Jumbo Lump Crab Cakes

with Cocktail & Remoulade Sauce

Beef Tenderloin

with Herbs & Spices

Baked Shrimp

stuffed with Jumbo Lump Crab Imperial

Grilled Rockfish

with Roasted Corn, Tomato, and Crabmeat Salsa

Chicken Chesapeake

Lobster Ravioli

with Creamy White Wine Sauce

Seared Duck Breast

with Cointreau Green Peppercorn Glaze with Cranberry Pecan Cous Cous

Mushroom Wellington

with Roasted Red Bell Pepper Sauce

ACCOMPANYING VEGETABLE

Choose One

Grilled Asparagus

Marinated Gourmet Vegetables

String Beans with Mushrooms

Roasted Brussel Sprouts

with Bacon & Leeks

Rapini

Garlic Spinach

Ratatouille

Haricot Vert

ACCOMPANYING STARCH

Choose One

Wild Rice

Asiago Mashed Potatoes

Twice Baked Potato Cakes

Potatoes Au Gratin

Orzo with Wild Mushrooms

Crab Macaroni & Cheese

Cranberry & Candied Pecan Cous Cous

Cheese Tortellini

with Gorgonzola & Pesto

50.00 per person, food only

Linens, chafers, tables, chairs, etc. quoted upon request based on specific event needs.

Minimum of 100 People

Contact Santoni's Catering for information and pricing for events under 100 people.

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