



## Stationary Hors D'oeuvres

Choice of Three

### Gourmet Cheese Display

Accompanied by Honey & Spicy Mustard  
& Gourmet Crackers

### Assorted Fruit Display

Accompanied by Santoni's Fruit Dip

### Marinated Grilled Vegetable Display

Accompanied by Roasted Red Pepper Dip

### Antipasto & Marinated Grilled Vegetable Display

Cappicola & Prosciutto Ham, Pepperoni,  
Genoa Salami, Provolone, Mozzarella,  
Pepperoncini, Italian Spiced Olives,  
Stuffed Cherry Peppers & Grilled Vegetables

### 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

Tomato Basil, Wild Mushroom & White Bean Egg-  
plant Bruschetta with Parisienne Baguettes

### Mediterranean Hummus Display

Original, Fresh Basil Pesto, Roasted Red Pepper  
Hummus with Fresh Vegetables & Pita Chips

### Seared Duck Breast

with Cointreau Green Peppercorn Glaze  
with Cranberry Pecan Cous Cous

## Butlered Hors D'oeuvres

Choice of Four

### Bourbon Steak & Onions

in Asian Spoons

### Crab Salad

in Tart, Asian Spoons or Endive Leaf

### 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

### Pan Seared Tuna

Accompanied by Wasabi Aioli & Pickled Ginger  
in Asian Spoons

### Baby Lamb Chops

Accompanied by Mint Julep Relish

### Asparagus & Asiago Cheese

in Filo Dough

### Mini Zucchini Cakes

Please Call the Special Events Catering Team for Pricing