



Starters Menu

Cheese Tray

Assorted Cheeses garnished with Pepperoni & Fruit with Boar's Head Dipping Mustards & Crackers

- Small (up to 10 people) \$39.99
- Medium (up to 20 people) \$69.99
- Large (up to 30 people) \$99.99

Fresh Vegetable Platter

Fresh Vegetables with Homemade Veggie Dip

- Small (up to 10 people) \$36.99
- Medium (up to 20 people) \$49.99
- Large (up to 30 people) \$69.99

Fresh Fruit Platter

Fresh Seasonal Fruit with Homemade Fruit Dip

- Small (up to 10 people) \$36.99
- Medium (up to 20 people) \$49.99
- Large (up to 30 people) \$69.99

Combination Platters

Fruit ■ Vegetable ■ Cheese

Combination Platter of 2

- Medium (up to 20 people) \$69.99
- Large (up to 30 people) \$99.99

Combination Platter of 3

- Medium (up to 20 people) \$79.99
- Large (up to 25 people) \$99.99

Deviled Egg Platter

Deviled Egg Platter

Choose Regular or Spicy Old Bay recipe.

- Small (24 pieces) \$24.99
- Medium (36 pieces) \$32.99
- Large (48 pieces) \$41.99

*Add \$3.00 per tray for half Regular and half Spicy

Tomato, Mozzarella & Basil Platter

Sliced Tomatoes, Fresh Mozzarella & Fresh Basil drizzled with Vinaigrette Dressing

- Small (up to 10 people) \$29.99
- Medium (up to 20 people) \$49.99
- Large (up to 30 people) \$69.99

Marinated Vegetable Platter

An array of balsamic marinated and lightly grilled Squash, Zucchini, Red & Yellow Peppers, Asparagus, Mushrooms, Onions & Carrots served with Roasted Red Pepper Dip

- Small (up to 10 people) \$39.99
- Medium (up to 20 people) \$69.99
- Large (up to 30 people) \$99.99

Anti Pasto Platter

Featuring Genoa Salami, Pepperoni, Provolone or Mozzarella Cheese, Hot Pepper Cheese, Black & Green Olives, Peppercini, Sweet Pearl Onions, Stuffed Cherry Peppers, Spicy Mustard, Italian Dressing & Italian Bread

- Small (up to 10 people) \$50.00
- Medium (up to 20 people) \$80.00
- Large (up to 30 people) \$100.00

Mediterranean Hummus Platter

Three kinds of Hummus – Original, Fresh Basil Pesto & Roasted Red Pepper along with Celery Sticks, Baby Carrots, Cucumber Slices, Kalamata Olives, and Pita Chips

\$3.50 per person
(Minimum of 20 people)

410-833-6610 ext.1 -or- catering@santonis.com



Santoni's Marketplace & Catering

Vegetable Crudite Platter

Fresh Vegetables arranged on a platter & served with a Lemon & Fresh Basil Dip

\$3.50 per person
(Minimum of 20 people)

Gourmet Cheese & Fruit Platter

Includes a variety of Gourmet Cheeses & Fresh Seasonal Fruit served with Crackers & House Dipping Sauces

\$7.50 per person
(Minimum of 20 people)

Marinated Wing Platter

Choice of any combination of Wings:

BBQ, Bourbon, Buffalo, Jamaican Jerk, Mombo, Nashville Hot, Old Bay, Teriyaki, Thai Chili & Uncle Rick's Seasoning

Served Chilled on a Platter with Bleu Cheese or Ranch Dressing –or– served Hot in a Foil Pan

Chilled Platter (comes with celery)

30 piece	\$54.99
45 piece	\$79.99
75 piece	\$129.99

Hot in a Foil Pan (no celery)

30 piece	\$49.99
45 piece	\$74.99
75 piece	\$124.99

Uncle Rick's Wingettes

Breaded Chicken Wings, season in Uncle Rick's Seasoning or Old Bay, fried to perfection & served with Bleu Cheese Dressing or Ranch

45 piece	\$67.99
60 piece	\$89.99
80 piece	\$119.99

Boneless Wing Platter

Choice of any combination of Wings:

BBQ, Bourbon, Buffalo or Uncle Rick's Honey Seasoning. Served Chilled on a Platter with Ranch or Bleu Cheese Dressing & Celery or Hot in a Foil Pan Platter

Small (2.5 lbs) 2 Varieties	\$34.99
Medium (5 lbs) 3 Varieties	\$69.99
Large (7.5 lbs) 3 Varieties	\$94.99

Foil Pan by the Pound \$14.00/lb
(Minimum of 2 lbs)

Shrimp Cocktail Platter

Steamed, Peeled & Deveined 21/25 count Shrimp accompanied with Cocktail Sauce

Small (2lbs)	\$54.99
Medium (4lbs)	\$109.99
Large (6lbs)	\$159.99

Hi Roller Sampler Platter

A trio of Italian Cold Cut, Turkey Club & Veggie Powerhouse Rollers filled with Cream Cheese & Baby Greens

Small (24 pieces)	\$49.99
Medium (48 pieces)	\$89.99
Large (60 pieces)	\$109.99

Salmon Hi Roller Platter

Smoked Salmon with Caper-Dill Boursin

Small (24 pieces)	\$59.99
Medium (36 pieces)	\$99.99
Large (48 pieces)	\$119.99

Smoked Salmon Platter

Featuring Nova Scotia Smoked Salmon accompanied by chopped Vine Ripened Tomatoes, sliced Bermuda Onions, Capers, chopped Egg, Course French Dijon, Horseradish Crème Fraiche, Flatbreads & Assorted Table Crackers

\$9.00 per person
(Minimum of 20 people)

Coddie Platter

Santoni's Coddies with Crackers & Mustard

Small (24 coddies)	\$29.99
Medium (36 coddies)	\$44.99
Large (48 coddies)	\$54.99

Soups

Maryland Crab ■ Cream of Crab ■ Beef Chili
Chicken Noodle ■ Fire-Roasted Vegetable

Cup	\$4.00
Bowl	\$8.00

Cup: served with Crackers.
Bowl: served with Crackers, Rolls & Butter

Cold Starters

Antipasto Platter

*appetizer must be assembled before served

Beef Tenderloin Platter

Fresh Season Fruit Skewers

Tomato & Mozzarella Skewers

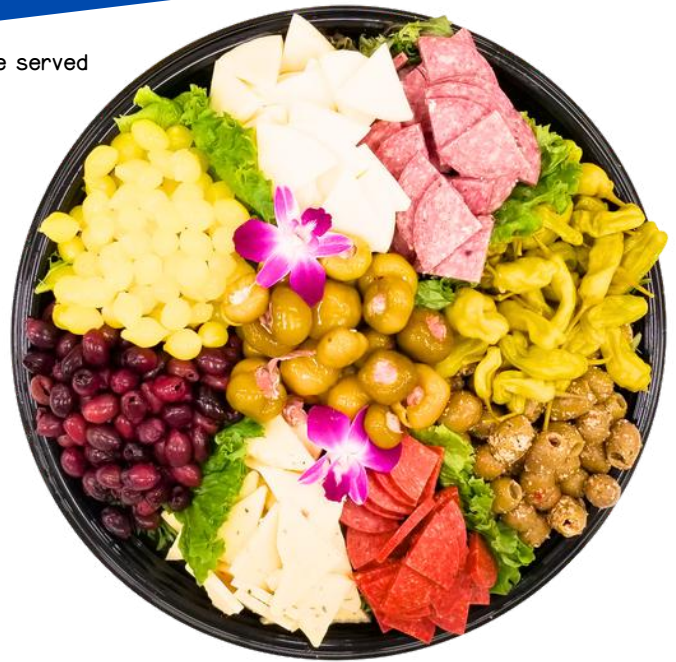
Southwestern 7 Layer Dip with Tortillas

Spinach & Dill Dip in a Marble Rye Bread Bowl

Tomato Basil Bruschetta (20 Guest Minimum)

Blanched Asparagus Displays

- with Raspberry & Cashews
- with Lemon & Herb Marinade
- with Creamy Gorgonzola
- with Roasted Red Pepper



Must order below Cold Starters by the Dozen.
(Two-Dozen minimum)

Chicken Curry Tartlets with Cashews*

Crab Salad Tartlets*

Double Cream Brie Tartlets with Apricot Chutney*

Grilled Watermelon & Feta Cheese Skewers

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Melon

Roasted Red Pepper & Fresh Mozzarella Tartlets*

Smoked Salmon Mousse Tartlets*

Sun-dried Tomato & Feta Tartlets*

Tea Sandwiches (assorted flavors)



Hot Starters

*appetizer must be assembled before served

Asparagus & Asiago Cheese in Phyllo Pastry

Assorted Mini Quiche

Baby Crab Cakes with House Sauces

Bacon Florentine Tartlets*

Baked Brie en Croute

BBQ Shrimp with Peppered Bacon

Burger Sliders

- American Cheese
- Carmelized Onions & BBQ Sauce

Captain Crunch Chicken Bites

Chicken Arepa

Chicken Quesadillas with Pico de Gallo & Sour Cream

Chicken Satay with Soy Ginger Glaze

Cocktail Meatballs

- BBQ
- Guinness BBQ
- Pineapple Sweet & Sour
- Italian Marinara
- Sesame Teriyaki
- Swedish
- Turkey

Cocktail Pigs in a Blanket

Coconut Chicken Bites with Mango–Coconut Chutney

Coconut Shrimp with Pineapple–Mango Chutney

Fish Taco Bites

Grilled Beef Tenderloin with Mustard & Onion Tartlets*

Hot Spinach, Artichoke & Roasted Red Pepper Dip

Italian Sausage Bites

- with Peppers & Onions in Marinara
- with Parmesan Cheese in Marinara

Jumbo Lump Maryland Crab Fondue served with Baguettes

Jumbo Scallops Wrapped with Prosciutto

Jumbo Scallops Wrapped with Bacon

Memphis BBQ Chicken & Slaw Tartlet*

Mini Spinach & Feta Cakes with Roasted Tomato Jam

Mushroom Caps Stuffed with Crabmeat

Mushroom Caps Stuffed with Spinach & Parmesan

Open Face Turkey, Cranberry & Melted Brie on Baguette

Pulled Beef Sliders

Pulled Chicken Sliders

Pulled Pork Sliders

Seared Duck Breast over Cranberry Pecan Cous Cous

Shrimp Taco Bites

Spanikopita

Spicy Chicken Bites with Chipotle Ranch Sauce

Teriyaki Beef Satay with Soy Ginger Glaze

Twice Baked Baby Bliss Potatoes

Wild Mushroom & Goat Cheese Tartlets*

