



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

Asparagus & Asiago Cheese in Phyllo

Blanched Asparagus wrapped with Shredded Asiago Cheese & rolled in Phyllo

Wild Mushroom & Goat Cheese Tarts

Shitake, Oyster and White Cremini Mushrooms tossed with Thyme, Goat Cheese, Parsley & Onions in a Mini Tart Shell

Burger Sliders

Mini Beef Burgers topped with your choice of Caramelized Onions & BBQ Sauce or American Cheese on Slider Rolls

Memphis BBQ Chicken & Slaw Tarts

Memphis Style Chicken BBQ topped with Santoni's storemade Cole Slaw in a Mini Tart Shell

Mini Chicken & Waffles

Crispy Fried Chicken on top of Strawberry, Blueberry, Chocolate Chip Mini Waffles drizzled with homemade Brown Butter Syrup

Santoni's "Little Mac" Slider

Housemade Fresh Ground Beef Burger topped with Special Sauce & Lettuce on a Sesame Seed Slider Roll

Mediterranean Hummus Display

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

Teriyaki Beef or Chicken Satay

Beef or Chicken Strips marinated in Teriyaki Sauce, grilled, skewered, and finished with a Soy Ginger Glaze

Fresh Vegetable Crudit 

Fresh Assorted Vegetables accompanied by Santoni's Lemon Basil Dip

Coconut Chicken Bites

Boneless Chicken Breast Bites breaded with Coconut Flakes and fried to a crispy golden brown. Served with Pineapple Mango Chutney

Baked Brie en Croute

Choice of Cranberry Orange or Poached Sundried Fruits with Brie Cheese wrapped in Phyllo and baked to a golden brown

Kosher Pigs in a Blanket

Kosher Hot Dogs wrapped in Pastry and baked until golden brown. Served with Ketchup & Mustard for Dipping

Jumbo Lump Crab Fondue

Jumbo Lump Crab Meat saut ed with Shallots, Tarragon, Old Bay Seasoning & a splash of Sherry and then mixed with Sour Cream & Cream Cheese. Served with French Baguettes

Spicy Asian Chicken Burger Sliders

Housemade Asian Chicken Burger topped with Honey Ginger Soy Aioli on a Brioche Slider Roll

Brisket Slider

Slow Cooked Brisket topped with Crispy Curly Onions and BBQ Sauce on a Slider Roll

30.00 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.

Dinner Buffet

ENTRÉE

Choice of Two

Chicken Cordon Bleu Casserole

Boneless Chicken Breast breaded and stuffed with Smoked Ham & Swiss Cheese, diced and tossed in a Mushroom Cream Sauce

Chicken Chesapeake Casserole

Boneless Chicken Breast breaded diced and topped with Jumbo Lump Crab Imperial with Dijon Glaze

Pesto Grilled Chicken

Italian Marinated Boneless Chicken Breast topped with Basil Pesto, Plum Tomato & Melted Mozzarella and garnished with Basil & Parsley

Grilled Salmon

Center Cut Salmon Filet grilled and topped with Teriyaki Glaze or Lemon Dill Sauce

Bourbon Steak & Onions

Strips of grilled Sirloin tossed with Roasted Onions and Santoni's Bourbon Sauce

BBQ Center Cut Pork Loin

Marinated Boneless Pork Loin glazed with BBQ Sauce

Shrimp Creole

Sautéed Shrimp, Peppers & Onions cooked in a Cajun Tomato Creole Sauce and served over White Rice

Roast Prime Rib au Jus

Prime Rib rubbed with Garlic & Fresh Herbs & slow roasted to medium rare

Vegetable Lasagna

Lasagna Noodles layered with Marinara Sauce, Ricotta & Mozzarella Cheeses & Fresh Vegetable Medley

Stuffed Mushroom Caps

Mushroom Caps stuffed with Fresh Spinach & Ricotta Cheese

Butternut Squash Ravioli with Sage White Sauce

Ravioli stuffed with Butternut Squash and tossed in Creamy White Sauce garnished with Fresh Sage

Chicken Marsala

Chicken Breast fillet Medallions sautéed with Mushrooms and Garlic in a Marsala Wine Sauce

VEGETABLE

Choose One

Green Beans

Green Beans sautéed with Garlic & Olive Oil

Peas, Pearl Onions & Mushrooms

A medley of Peas, Pearl Onions & Mushrooms

Seasonal Vegetable Medley

A Seasonal medley of fresh Sautéed Vegetables

Ratatouille

Eggplant, Zucchini, Peppers, Onions & Herbs in a Garlic Tomato Sauce

Edamame Succotash

A Succotash of Edamame, Corn & Peas

Butternut Squash

Diced Butternut Squash Roasted with Olive Oil & Herbs

STARCH

Choose One

Gourmet Macaroni & Cheese

Shell Macaroni Pasta in a Creamy Cheese Sauce with Bacon, Frizzled Onions and Bleu Cheese on the side for toppings

Wild Rice

Garlic Redskin Mashed Potatoes

Redskin Potatoes Mashed with Cream, Garlic, Butter, Salt & Pepper

Homestyle Mashed Potatoes

Traditional Mashed Potatoes with choice of Homestyle Beef or Chicken Gravy

Potato Spears

Potato Spears seasoned with Italian Spices & Roasted

Fingerling Potatoes

Roasted Fingerling Potatoes tossed with Dijon Mustard & Bacon

Rigatoni

Rigatoni Pasta with Tomato Vodka Sauce

Linguine

Linguine Pasta with Sundried Tomatoes, Fresh Basil & Olive Oil

DINNER ROLLS & BUTTER

SALAD

Choose One

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

Strawberry Spinach Salad

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

Kale and Quinoa Salad

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