



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

*Cappacola & 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

35.00 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.*