



Stationary Hors D'oeuvres

Choice of Three

Assorted Gourmet Cheese Display
*Accompanied by Honey & Spicy Mustards
& Gourmet Crackers*

Assorted Fruit Display
Accompanied by Santoni's Fruit Dip

Fresh Vegetable Crudit  Basket
Accompanied by Fresh Lemon Basil Dip

Jumbo Lump Crab Fondue
Accompanied by Parisienne Baguettes

Asparagus & Asiago Cheese in Filo Pastry

Mediterranean Hummus Display
*Original, Fresh Basil Pesto, & Roasted Red Pepper
Hummus Accompanied by Vegetables & Pita Chips*

Teriyaki Beef or Chicken Satay

Spanikopita

Baked Brie Cheese en Croute
Cranberry & Orange or Poached Sundried Fruits

Kosher Hot Dogs wrapped in Puff Pastry
with Sesame Seeds

Antipasto Display
*Cappacola & Proscuitto Ham, Pepperoni,
Genoa Salami, Provolone, Mozzarella,
Pepperoncini, Italian Spiced Olives,
and Stuffed Cherry Peppers*

Butlered Hors D'oeuvres

Choice of Four

Assorted Mini Quiche

Bacon Florentine Tartlets

Coconut Chicken Bites
Accompanied by Pineapple Mango Chutney

**Roasted Red Pepper &
Fresh Mozzarella Tartlets**

Sun Dried Tomato & Feta Tartlets

Wild Mushroom & Goat Cheese Tartlets

Memphis BBQ Chicken & Slaw Tartlets

Chicken Curry Tartlets with Cashews

**Grilled Beef Tenderloin,
Mustard & Onion Tartlets**

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

Mixed Berries Field Green Salad

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

Pear & Apple Field Green Salad

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

ARTISANAL ROLLS & BUTTER

Second Course

DUAL ENTRÉE

Choice of Two

Chicken Cordon Bleu

Marinated Chicken Breast

with Pesto, Tomato
& Fresh Mozzarella

Grilled Teriyaki Salmon

Bourbon Steak & Onions

BBQ Center Cut Pork Loin

Shrimp Creole

Roast Prime Rib Au Jus

Carved Turkey Breast

Vegetable Lasagna

Stuffed Mushroom Caps

with Spinach & Ricotta Cheese

ACCOMPANYING VEGETABLE

Choose One

Sautéed Green Beans

with Garlic & Olive Oil

Peas, Pearl Onions,
& Mushrooms

Seasonal Vegetable Medley

Ratatouille

Edamame Succotash

Roasted Butternut Squash

ACCOMPANYING STARCH

Choose One

Wild Rice

Garlic Redskin
Mashed Potatoes

Homestyle Mashed Potatoes

Italian Roasted Potato Spears

Roasted Fingerling Potatoes

with Dijon & Bacon

Sundried Tomato
& Basil Linguine

40.00 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.*