



Hors D'oeuvres

Choice of Three

Assorted Cheese Display

Assorted cheeses accompanied by Honey & Spicy Mustards & Gourmet Crackers

Assorted Vegetable Display

Assorted crisp vegetables accompanied by Santoni's Housemade Vegetable Dip

Seasonal Fruit Display

Assorted seasonal cubed fruit accompanied by Santoni's Housemade Fruit Dip

Cocktail Meatballs

Mini meatballs tossed in your choice of sauce. Choose from BBQ, Italian Marinara, Sesame Teriyaki, Pineapple Sweet & Sour or Swedish

Hot Spinach, Artichoke, & Roasted Red Pepper Dip

Sauteed Spinach, Fresh Basil, Garlic, Chopped Artichokes & Roasted Red Peppers simmered with Sour Cream & Cream Cheese. Served hot with Asiago & Herbed Focaccia Bites

Southwestern Seven Layer Dip

Layers of Refried Beans, Sour Cream, Cheddar, Onion, Diced Tomatoes, Salsa, Guacamole, Shredded Lettuce, Sliced Black Olives, Cilantro, & Scallions. Served with Tortilla Chips

Buffalo Chicken Dip

Diced Chicken Breast tossed with Cream Cheese, Buffalo Sauce & Ranch Dressing and topped with Green Onion and Shredded Cheddar. Served with Celery Sticks and Parisienne Bread

First Course

SALAD

Choose One

Tossed Salad

Crisp garden lettuce, tomatoes, celery, onions, green peppers, cucumbers, carrots with choice of dressing.

Caesar Salad

Crispy romaine lettuce with a creamy Caesar dressing with croutons.

ASSORTED DINNER ROLLS & BUTTER

Second Course

DUAL ENTRÉE

Choice of Two

Chicken Picatta

Boneless Chicken Breast dredged in Seasoned Flour, browned and served with Housemade Lemon Caper Sauce

Bourbon Chicken

Grilled Boneless Chicken Breast smothered in our Housemade Smokey Bourbon Sauce

Chicken Parmesan

Italian Breaded Boneless Chicken Breast topped with Housemade Marinara Sauce & Mozzarella & Parmesan Cheese

Chicken Marsala

Boneless Chicken Breast sautéed with Mushrooms & Garlic in a Marsala Wine Sauce

Chicken Roulade

Boneless Chicken Breast stuffed with sautéed Spinach, Sundried Tomatoes & Feta Cheese rolled up and topped with a White Wine Sauce

Herb Roasted Pork Loin

Apple Cider marinated Pork Loin oven roasted and finished with a Fall Fruit Glaze

Herb Marinated Flank Steak

Flank Steak grilled with Garlic & Fresh Herbs

ACCOMPANYING VEGETABLE

Choose One

Green Beans Almondine

Crisp Green Beans topped with Sliced Almonds

Honey Butter Glazed Carrots

Baby Carrots cooked until tender and topped with Honey Butter

Roasted Vegetable Medley

A medley of Roasted Squash, Zucchini, Mushrooms, Broccoli & Carrots sautéed with herbs and spices

Steamed Broccoli

ACCOMPANYING STARCH

Choose One

Wild Rice

Homestyle Mashed Potatoes

Traditional Mashed Potatoes with choice of Homestyle Beef or Chicken Gravy

Garlic Red Skin Mashed Potatoes

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

Macaroni & Cheese

Macaroni Pasta & Cheddar Cheese baked to a golden brown

Please Call the Special Events Catering Team for Pricing