



Sample Buffet Menu One

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 Fruit accompanied by Santoni's Key Lime Fruit Dip

COCKTAIL MEATBALLS

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

CHICKEN BITES

Boneless Chicken Bites with your choice of Spicy, Coconut Flakes or Cap'n Crunch Cereal and fried to a crispy golden brown. Served with Ranch, BBQ Sauce, Honey Mustard, Mango Chutney, Chipotle Ranch or tossed in a Spicy Nashville Sauce.

BUFFALO CHICKEN DIP

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

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 Focaccia Bites

SPINACH & DILL DIP

Blanched Spinach tossed with Dill, Shallots & Sour Cream accompanied by Marble Rye Bread Bites

KOSHER-STYLE PIGS IN A BLANKET

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

SOUTHWESTERN SEVEN LAYER DIP

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

Salad

Choose One

TOSSED SALAD

Crisp Garden Lettuce, Tomatoes, Green Peppers, Cucumbers & Carrots offered with two House Dressings

CAESAR SALAD

Crispy Romaine Lettuce with our Signature Caesar Millhouse Dressing and Croutons.

FRESHLY BAKED DINNER ROLLS & BUTTER

included with dinner



Menus can be customized for dietary restrictions.





Sample Buffet Menu One
Vegetable
Choose One

GREEN BEANS ALMONDINE

Crisp Green Beans cooked 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, and Carrots sautéed with Herbs and Spices

STEAMED BROCCOLI

Starch
Choose One

Roasted Rosemary Potatoes

Russet Potatoes hand cut and tossed with fresh Rosemary and Spices, roasted to a golden brown

Garlic Redskin Mashed Potatoes

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

Homestyle Mashed Potatoes

Traditional Mashed Potatoes with choice of Homestyle Beef, Chicken, or Turkey Gravy

Macaroni & Cheese

Macaroni Pasta & Cheddar Cheese baked to a golden brown

Penne Pasta

Penne Pasta tossed with Marinara Sauce

Traditional Herb Stuffing

Traditional Herb Stuffing served with choice of Homestyle Beef, Chicken, or Turkey Gravy

Wild Rice or Spanish Rice



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Sample Buffet Menu One

Dinner Buffet

Choice of Two

CHICKEN PARMESAN CASSEROLE

Italian Breaded Boneless Chicken Breasts diced, tossed in Housemade Marinara Sauce and topped with Mozzarella and Parmesan

CHICKEN PICATTA

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

CHICKEN MARSALA

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

BOURBON CHICKEN

Grilled Boneless Chicken Breast smothered in a Smokey Bourbon Sauce

JERK CHICKEN WITH FRESH GRILLED PINEAPPLE SALSA

Boneless Chicken Breast grilled and seasoned with Jerk Seasoning, topped with a Grilled Pineapple Salsa

HERB MARINATED FLANK STEAK

Flank Steak grilled with Garlic & Fresh Herbs

SLICED HERB ROASTED PORK LOIN

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

FOUR CHEESE LASAGNA

Layers of Lasagna Noodles, Housemade Marinara Sauce & Four Cheeses - Mozzarella, Romano, Parmesan & Ricotta

STUFFED SHELLS

Jumbo Pasta Shells filled with a blend of Ricotta, Parmesan, Mozzarella & Provolone Cheeses in a Marinara Sauce

GRILLED SHRIMP TACOS

Grilled Shrimp topped with Fresh Spicy Cabbage Slaw, Tomatoes & Avocado Jalapeno Crema served in a Flour Tortilla

BLACKENED TILAPIA WITH LEMON DILL SAUCE

Tilapia seasoned and grilled with Blackened Seasoning and served with a fresh Lemon Dill Sauce



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