



## Sample Buffet Menu Three

# *Butlered Hors D'oeuvres*

*Choice of Four*



### **BABY CRAB CAKES**

Mini Jumbo Lump Crab Cakes spiced with Old Bay served with Housemade Cocktail & Remoulade Sauces

### **BBQ SHRIMP WRAPPED IN PEPPERED BACON**

Jumbo Shrimp wrapped in an Applewood Smoked Peppered Bacon and brushed with Mild Smokey BBQ Sauce

### **CHEESY SHRIMP & GRITS**

Grilled Shrimp over Cheesy Grits served in an Asian Spoon

### **CRAB CAKE SLIDERS**

Mini Jumbo Lump Crab Cakes with Remoulade on a Slider Roll

### **PAN SEARED TUNA**

Pan Seared Tuna topped with Wasabi Aioli & Pickled Ginger served in an Asian Spoon

### **SEARED SEA SCALLOPS**

Sea Scallops seared and topped with a Fresh Tropical Salsa served in an Asian Spoon

### **SHRIMP COCKTAIL**

Two Large Shrimp Chilled, served in a Shot Glass with Housemade Cocktail Sauce

### **BEEF SHORT RIB & ASIAGO MASHED POTATOES**

Shredded Beef over Asiago Mashed Potatoes topped with Crispy Curly Onions served in an Asian Spoon

### **BEEF TENDERLOIN SLIDERS**

Sliced Beef Tenderloin on Mini Croissants served with BBQ Sauce & Horseradish

### **BOURBON STEAK & ONIONS**

Tender bites of Grilled Sirloin tossed with Roasted Onions & Bourbon Sauce served in an Asian Spoon

### **BABY LAMB CHOPS**

Lollipop Lamb Chops grilled and drizzled with Mint Julep Glaze

### **PROSCIUTTO WRAPPED ASPARAGUS**

Grilled Asparagus Spears wrapped with Prosciutto.

### **CHICKEN KABOB**

Grilled Chicken with Vegetable or Pineapple

### **OPEN FACE TURKEY**

Roasted Turkey on a Toasted Baguette with Cranberry & melted Brie

### **ASPARAGUS & ASIAGO CHEESE IN PHYLLO**

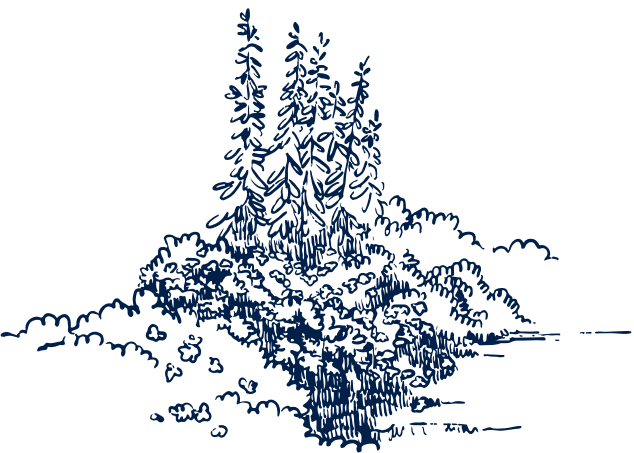
Blanched Asparagus wrapped with Shredded Asiago Cheese & rolled in Phyllo

### **CAULIFLOWER RISOTTO CAKES**

Cauliflower Risotto, Sundried Tomatoes & Parmesan Cakes topped with Homemade Tomato Jam

### **DOUBLE CREAM BRIE TARTLETS**

Creamy Brie Cheese in a Tartlet topped with Mango Chutney



*Menus can be customized for dietary restrictions.*



## Sample Buffet Menu Three

### *Stationary Hors D'oeuvres*

*Choice of Three*

#### **GOURMET CHEESE DISPLAY**

Assorted Gourmet Cheeses accompanied by Honey & Spicy Mustards & Gourmet Crackers

#### **SEASONAL FRUIT DISPLAY**

Assorted Seasonal Fruit accompanied by Santoni's Housemade Key Lime Dip

#### **JUMBO LUMP CRAB FONDUE**

Jumbo Lump Crab Meat sautéed with Shallots, Tarragon, Old Bay Seasoning & a splash of Sherry, and then mixed with Sour Cream & Cream Cheese; served with French Baguettes

#### **ANTIPASTO & MARINATED GRILLED VEGETABLE DISPLAY**

An Assortment of Capicola & Prosciutto Ham, Pepperoni, Genoa Salami, Provolone & Mozzarella, Pepperoncini, Italian Spiced Olives, Stuffed Cherry Peppers & a variety of Marinated Grilled Vegetables; served with Italian Dressing, Roasted Red Pepper Dip, Crackers & Parisienne Baguettes

#### **BEEF TENDERLOIN DISPLAY**

A Whole Beef Tenderloin basted with Garlic, EVOO & Fresh Herbs; served chilled and sliced on a platter with French Dijon, Whipped Horseradish Cream, Capers, Chopped Red Onions, accompanied by Parisienne Baguettes

#### **ASPARAGUS DISPLAY**

Blanched Asparagus topped with your choice of Raspberry & Cashew Vinaigrette, Lemon & Herb Marinade, Creamy Gorgonzola Sauce or Roasted Red Peppers & Mozzarella

#### **BRUSCHETTA TRIO DISPLAY** *(Choice of three)*

Tomato Basil, Wild Mushroom, White Bean Eggplant, Fig Butternut Squash & Manchego -or- Strawberry & Goat Cheese Bruschetta served with Parisienne Baguettes

#### **SEARED DUCK BREAST**

Seared Duck Breast sliced with Cointreau Green Peppercorn Glaze over Cranberry Pecan Cous Cous

### *Salad*

*Choose One*

#### **ASIAN SALAD**

Mesclun Greens, Carrots, Mandarin Oranges & Cashews with Sesame Ginger Vinaigrette

#### **STRAWBERRY SPINACH SALAD**

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

#### **MIXED BERRIES FIELD GREEN SALAD**

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

#### **CRANBERRY WALNUT FIELD GREEN SALAD**

Field Greens, Cranberries, Candied Walnuts & Bleu Cheese with Honey Balsamic Vinaigrette

#### **KALE & QUINOA SALAD**

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

#### **PEAR & APPLE FIELD GREEN SALAD**

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

#### **FRESHLY BAKED DINNER ROLLS & BUTTER**



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## Sample Buffet Menu Three

### Starch

Choose One

#### ASIAGO MASHED POTATOES

Homemade Mashed Potatoes blended with Shredded Asiago Cheese

#### TWICE BAKED POTATO CAKES

Mashed Potatoes blended with Shredded Cheddar, Bacon, Chives and cooked until golden brown

#### POTATOES AU GRATIN

Thinly sliced Russet Potatoes baked with Cheddar, Butter, Yellow Onions, Heavy Cream & White Wine *(available with Bacon upon request)*

#### ORZO WITH WILD MUSHROOMS

A blend of Orzo, Portabella Mushrooms, Green & Red Onions, Pine Nuts, Celery, Parsley, Red Wine Vinegar & Blended Oil

#### CRAB MACARONI & CHEESE

Pasta in a Creamy Cheese Sauce with Crab Meat & Old Bay

#### TORTELLINI WITH GORGONZOLA & PESTO

Tortellini Pasta tossed with Pesto Sauce & Gorgonzola Cheese

#### CAULIFLOWER RICE

Cauliflower Rice with Almonds & Peas

#### WILD RICE

### Vegetable

Choose One

#### GRILLED ASPARAGUS

Grilled Asparagus marinated in Balsamic Vinegar & Olive Oil

#### MARINATED GOURMET VEGETABLES

A blend of Squash, Zucchini, Mushrooms, Broccoli, Carrots & Asparagus marinated in Balsamic Vinegar, Olive Oil & Fresh Herbs & grilled

#### GREEN BEANS

String Beans sautéed with Garlic, Olive Oil & Fresh Mushrooms

#### ROASTED BRUSSELS SPROUTS

Brussels Sprouts Roasted with Bacon, Garlic & Leeks

#### BROCCOLI & CAULIFLOWER

Steamed with Roasted Red Peppers

#### GARLIC SPINACH & MUSHROOMS

Fresh Spinach sautéed with Garlic & Mushrooms

#### RATATOUILLE

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

#### HARICOT VERT

Young Green Beans sautéed with Garlic & Olive Oil



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## Sample Buffet Menu Three

### *Entree*

Choose Two

#### **JUMBO LUMP CRAB CAKES**

Jumbo Lump Crab Meat tossed in our Old Bay Dressing and broiled to a golden brown; served with Housemade Cocktail & Remoulade Sauces

#### **BEEF TENDERLOIN**

Beef Tenderloin basted with Garlic, EVOO & Fresh Herbs  
served with Santoni's Signature Tiger Sauce

#### **BAKED STUFFED SHRIMP**

Jumbo Shrimp stuffed with Jumbo Lump Baby Crab Cake  
accompanied by Housemade Cocktail Sauce

#### **GRILLED ROCKFISH**

Grilled Rockfish topped with Roasted Corn,  
Tomato & Crab Meat Salsa, Finished with Beurre Blanc Sauce

#### **CHICKEN CHESAPEAKE**

Chicken Breast breaded in Panko Bread Crumbs &  
topped with Jumbo Lump Crab Sauce

#### **LOBSTER RAVIOLI**

Ravioli stuffed with Lobster  
Tossed in a Creamy White Wine Sauce

#### **MUSHROOM WELLINGTON**

A blend of Wild Mushrooms & Fresh Herbs  
wrapped in Puff Pastry, topped with Roasted Red Pepper Sauce



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