



## *Hors D'oeuvres*

Choice of Three

### **Gourmet Cheese Display**

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

### **Seasonal Fruit Display**

*Assorted Seasonal Sliced Fruit accompanied by Santoni's Housemade Fruit Dip*

### **Asparagus & Asiago Cheese in Phyllo**

*Blanched Asparagus wrapped with Shredded Asiago Cheese & rolled in Phyllo*

### **Wild Mushroom & Goat Cheese Tarts**

*Shitake, Oyster and White Cremini Mushrooms tossed with Thyme, Goat Cheese, Parsley & Onions in a Mini Tart Shell*

### **Burger Sliders**

*Mini Beef Burgers topped with your choice of Caramelized Onions & BBQ Sauce or American Cheese on Slider Rolls*

### **Memphis BBQ Chicken & Slaw Tarts**

*Memphis Style Chicken BBQ topped with Santoni's storemade Cole Slaw in a Mini Tart Shell*

### **Mini Chicken & Waffles**

*Crispy Fried Chicken on top of Strawberry, Blueberry, Chocolate Chip Mini Waffles drizzled with homemade Brown Butter Syrup*

### **Santoni's "Little Mac" Slider**

*Housemade Fresh Ground Beef Burger topped with Special Sauce & Lettuce on a Sesame Seed Slider Roll*

### **Mediterranean Hummus Display**

*Original, Fresh Basil Pesto & Roasted Red Pepper Hummus with Fresh Vegetables & Pita Chips*

### **Teriyaki Beef or Chicken Satay**

*Beef or Chicken Strips marinated in Teriyaki Sauce, grilled, skewered, and finished with a Soy Ginger Glaze*

### **Fresh Vegetable Crudit **

*Fresh Assorted Vegetables accompanied by Santoni's Lemon Basil Dip*

### **Coconut Chicken Bites**

*Boneless Chicken Breast Bites breaded with Coconut Flakes and fried to a crispy golden brown. Served with Pineapple Mango Chutney*

### **Baked Brie en Croute**

*Choice of Cranberry Orange or Poached Sundried Fruits with Brie Cheese wrapped in Phyllo and baked to a golden brown*

### **Kosher Pigs in a Blanket**

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

### **Jumbo Lump Crab Fondue**

*Jumbo Lump Crab Meat saut ed with Shallots, Tarragon, Old Bay Seasoning & a splash of Sherry and then mixed with Sour Cream & Cream Cheese. Served with French Baguettes*

### **Spicy Asian Chicken Burger Sliders**

*Housemade Asian Chicken Burger topped with Honey Ginger Soy Aioli on a Brioche Slider Roll*

### **Brisket Slider**

*Slow Cooked Brisket topped with Crispy Curly Onions and BBQ Sauce on a Slider Roll*

*Please Call the Special Events Catering Team for Pricing*

# Dinner Buffet

## ENTRÉE

Choice of Two

### Chicken Cordon Bleu Casserole

Boneless Chicken Breast breaded and stuffed with Smoked Ham & Swiss Cheese, diced and tossed in a Mushroom Cream Sauce

### Chicken Chesapeake Casserole

Boneless Chicken Breast breaded diced and topped with Jumbo Lump Crab Imperial with Dijon Glaze

### Pesto Grilled Chicken

Italian Marinated Boneless Chicken Breast topped with Basil Pesto, Plum Tomato & Melted Mozzarella and garnished with Basil & Parsley

### Grilled Salmon

Center Cut Salmon Filet grilled and topped with Teriyaki Glaze or Lemon Dill Sauce

### Bourbon Steak & Onions

Strips of grilled Sirloin tossed with Roasted Onions and Santoni's Bourbon Sauce

### BBQ Center Cut Pork Loin

Marinated Boneless Pork Loin glazed with BBQ Sauce

### Shrimp Creole

Sautéed Shrimp, Peppers & Onions cooked in a Cajun Tomato Creole Sauce and served over White Rice

### Roast Prime Rib au Jus

Prime Rib rubbed with Garlic & Fresh Herbs & slow roasted to medium rare

### Vegetable Lasagna

Lasagna Noodles layered with Marinara Sauce, Ricotta & Mozzarella Cheeses & Fresh Vegetable Medley

### Stuffed Mushroom Caps

Mushroom Caps stuffed with Fresh Spinach & Ricotta Cheese

### Butternut Squash Ravioli with Sage White Sauce

Ravioli stuffed with Butternut Squash and tossed in Creamy White Sauce garnished with Fresh Sage

### Chicken Saltimbocca

Chicken Breast Fillet stuffed with Prosciutto & Mozzarella in a Tomato Marsala Wine Sauce

## VEGETABLE

Choose One

### Green Beans

Green Beans sautéed with Garlic & Olive Oil

### Peas, Pearl Onions & Mushrooms

A medley of Peas, Pearl Onions & Mushrooms

### Seasonal Vegetable Medley

A Seasonal medley of fresh Sautéed Vegetables

### Ratatouille

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

### Edamame Succotash

A Succotash of Edamame, Corn & Peas

### Butternut Squash

Diced Butternut Squash Roasted with Olive Oil & Herbs

## STARCH

Choose One

### Gourmet Macaroni & Cheese

Shell Macaroni Pasta in a Creamy Cheese Sauce with Bacon, Frizzled Onions and Bleu Cheese on the side for toppings

### Wild Rice

### Garlic Redskin Mashed Potatoes

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

### Homestyle Mashed Potatoes

Traditional Mashed Potatoes with choice of Homestyle Beef or Chicken Gravy

### Potato Spears

Potato Spears seasoned with Italian Spices & Roasted

### Fingerling Potatoes

Roasted Fingerling Potatoes tossed with Dijon Mustard & Bacon

### Rigatoni

Rigatoni Pasta with Tomato Vodka Sauce

### Linguine

Linguine Pasta with Sundried Tomatoes, Fresh Basil & Olive Oil

## DINNER ROLLS & BUTTER

## SALAD

Choose One

### Asian Salad

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

### Mixed Berries Field Green Salad

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

### Strawberry Spinach Salad

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

### Cranberry Walnut Field Green Salad

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

### Pear & Apple Field Green Salad

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

### Kale and Quinoa Salad

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