



Sample Buffet Menu Two
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 Fruit Dip

FRESH VEGETABLE CRUDITE

Fresh Assorted Vegetables accompanied by Santoni's Lemon Basil Dip

MEDITERRANEAN HUMMUS DISPLAY

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

BAKED BRIE EN CROUTE

Brie Cheese wheel filled with your choice of Cranberry Orange or Poached Sundried Fruits wrapped in Phyllo and baked to a golden brown

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

ASPARAGUS & ASIAGO CHEESE IN PHYLLO

Blanched Asparagus & Shredded Asiago Cheese rolled in Phyllo

SPANAKOPITA

Authentic Greek dish featuring layers of crispy, flaky Phyllo Dough with a rich Spinach & Feta filling.

WILD MUSHROOM & GOAT CHEESE TARTS

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

MEMPHIS BBQ CHICKEN & SLAW TARTS

Memphis Style Chicken BBQ topped with Santoni's storemade Cole Slaw 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

BRISKET SLIDERS

Slow Cooker Brisket topped with Crispy Curley Onions & BBQ Sauce on a Slider Roll

SPICY ASIAN CHICKEN BURGER SLIDERS

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

MINI CHICKEN & WAFFLES

Crispy Fried Chicken on top of Mixed Berry Mini Waffles drizzled with homemade Brown Butter Syrup

TERIYAKI BEEF OR CHICKEN SATAY

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





Sample Buffet Menu Two

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 & QUINOA SALAD

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

FRESHLY BAKED DINNER ROLLS & BUTTER

included with dinner

Starch

Choose One

GOURMET MACARONI & CHEESE

Pasta in a Creamy Cheese Sauce accompanied by Bacon, Frizzled Onions & Bleu Cheese

RIGATONI

Rigatoni Pasta with Tomato Vodka Sauce

LINGUINE

Linguine Pasta with Sundried Tomatoes, Fresh Basil & Olive Oil

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

FINGERLING POTATOES

Roasted Fingerling Potatoes tossed with Honey Dijon Mustard & Bacon

WILD RICE

RICED CAULIFLOWER

Vegetable

Choose One

GREEN BEANS

Green Beans sauteed with Garlic & Olive Oil

RAINBOW CARROTS

A colorful assortment of Rainbow Carrots cooked until tender and topped with Butter

SEASONAL VEGETABLE MEDLEY

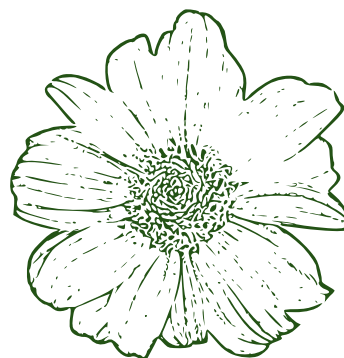
A Seasonal medley of fresh Sautéed Vegetables

RATATOUILLE

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

BUTTERNUT SQUASH

Diced Butternut Squash Roasted with Olive Oil & Herbs





Sample Buffet Menu Two
Dinner Buffet

Choice of Two

CHICKEN SALTIMBOCCO

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

CHICKEN CHESAPEAKE CASSEROLE

Boneless Chicken Breast breaded, diced and topped with Jumbo Lump Crab Sauce

PESTO GRILLED CHICKEN

Boneless Pesto Grilled Chicken Breast topped with Tomato & Melted Mozzarella and garnished with Basil & Parsley

BOURBON STEAK & ONIONS

Strips of grilled Sirloin tossed with Roasted Onions & Smokey Bourbon Sauce

ROAST PRIME RIB AU JUS

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

BEEF SHORT RIBS

Braised Beef Short Rib finished in Red Wine Reduction

GLAZED CENTER CUT PORK LOIN

Marinated Boneless Pork Loin glazed with your choice of BBQ Sauce, Bourbon Sauce or Jerk Seasoning.

GRILLED SALMON

Center Cut Salmon Filet grilled and finished with Teriyaki Glaze or accompanied by Lemon Dill Sauce

SHRIMP CREOLE

Sauteed Shrimp Peppers & Onions cooked in Cajun Tomato Creole Sauce and served over White Rice

SHRIMP SCAMPI

Succulent Shrimp with a flavorful Garlic & Butter Sauce over Linguine

VEGETABLE LASAGNA

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

STUFFED MUSHROOM CAPS

Mushroom Caps stuffed with Fresh Spinach & Ricotta

BUTTERNUT SQUASH RAVIOLI WITH SAGE SAUCE

Mushroom Caps stuffed with Butternut Squash, tossed in a Creamy White Sauce and garnished with Fresh Sage



Menus can be customized for dietary restrictions.