



Entree Menu

Chicken

Entrees are available in Lunch or Dinner portions. All Entrees require a 10-person minimum.

Chicken Marsala

Chicken Breast Filet sautéed with Mushrooms and Garlic in a Marsala Wine Sauce

Chicken Picatta

Sautéed Breast of Chicken finished with a Lemon-Caper Sauce

Rosemary Chicken

Chicken Breast Filet marinated in Garlic, Shallots, Fresh Rosemary and Olive Oil, pan roasted until golden

Chicken Parmigiana

(Also available as a Casserole)

Italian breaded Chicken Breast Cutlets sautéed and topped with Mozzarella and Parmesan served with our Homemade Marinara Sauce

Chicken Chesapeake

(Also available as a Casserole)

Boneless Breast of Chicken stuffed with Jumbo Lump Crab Imperial and topped with a Dijon Glaze

Chicken Cordon Bleu

(Also available as a Casserole)

Tender Chicken Breast Cutlet, breaded and stuffed with Smoked Ham and Imported Swiss Cheese

Captain Crunch Crusted

Chicken Breast or Chicken Bites

Chicken Breast Filet or Bites crusted with our original Captain Crunch breading and pan fried to a golden brown

Chicken Fajitas

Southwestern Marinated Chicken Strips grilled with Onions and Peppers served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Flour Tortillas, Spanish Rice and Tortilla Chips

Fiesta Chicken Tacos

Grilled Fiesta Chicken served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Spanish Rice, Flour Tortillas & Hard Shell Tacos

Chicken Francaise

Chicken Breast Filet dipped in a Parmesan Egg Batter, pan seared, and finished with a Lemon Butter Sauce

Szechuan Cashew Chicken

Tender Chunks of Chicken Breast stir fried with Scallions and Cashews in a Szechuan Sauce



410-833-6610 ext.1 -or- catering@santonis.com



Santoni's Marketplace & Catering

Beef & Pork

Roast Prime Rib Au Jus

USDA Choice Prime Rib of Beef rubbed with Garlic and Herbs slow roasted to a medium rare

Grilled Marinated Flank Steak (Italian or Asian)

Italian Marinated Flank Steak grilled and served with Peppercorn Sauce or grilled and brushed with Asian BBQ sauce

Beef Fajitas

Southwestern Marinated Beef Sirloin Strips Grilled with Onions and Peppers served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Spanish Rice Flour Tortillas and Tortilla Chips

Fiesta Beef Tacos

Fiesta Ground Beef served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Spanish Rice Flour Tortillas & Hard Shell Tacos

Herb Crusted Beef Tenderloin

Basted with Garlic, Extra Virgin Olive Oil and Herbs, served with Tiger Sauce

Bourbon Sirloin Steak with Onions

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

Jewish Style Beef Brisket

Traditional Braised Brisket of Beef finished with Pan Gravy

Sliced Herb Roasted Pork Loin

Boneless Loin of Pork slow roasted and served with a Pork Essence Gravy or stuffed with our traditional Herb Stuffing and slow roasted

BBQ Center Cut Pork Loin

Marinated Boneless Pork Loin glazed with Santoni's BBQ Sauce

Seafood

Maryland Jumbo Lump Crab Cakes

Jumbo Lump Crab Meat tossed with our Old Bay Dressing broiled to a golden brown

Baked Stuffed Shrimp

Jumbo Shrimp stuffed with Jumbo Lump Crab Imperial and baked with a Dijon Glaze

Shrimp Scampi

Sautéed Shrimp with Fresh Basil and Garlic in a Lemon Butter Broth served with Rice

Shrimp Creole

Sautéed Shrimp, Peppers and Onions in a Tomato Creole Sauce served with Rice

Grilled Teriyaki Salmon

Salmon Filet grilled and basted with a Teriyaki Glaze

Blackened Tilapia

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

Shrimp Fajitas

Southwestern Marinated Shrimp Grilled with Onions and Peppers served with Salsa, Shredded Lettuce, Diced Tomatoes, Sour Cream, Spanish Rice, Flour Tortillas & Tortilla Chips

Chili Lime Shrimp Tacos

Southwestern Marinated Shrimp Grilled and served with Lime Chipotle Slaw, Spanish Rice Chipotle Crema, Flour Tortillas & Tortilla Chips

Sides

All sides Vegetable, Potato & Grain Sides require a 2-pound minimum.

Vegetables

- Balsamic Roasted Vegetables ■ Broccoli w/ Roasted Garlic ■ Corn on the Cob
- Edamame Succotash ■ Eggplant Parmesan Casserole ■ Garlic Spinach
- Green Beans Almondine ■ Honey Butter Glazed Carrots ■ Marinated Grilled Asparagus
- Peas, Pearl Onions & Mushrooms ■ Rapini (Broccolini)
- Roasted Brussels Sprouts w/Bacon & Leeks ■ Roasted Butternut Squash
- Roasted Fresh Beets ■ Roasted Vegetable Medley ■ Spinach Feta Cakes
- Steamed Sugar Snap Snow Peas ■ Steamed Broccoli ■ Szechuan Green Beans

Potatoes & Grains

- Potatoes Au Gratin ■ Garlic Mashed Red Skin Potatoes ■ Potato Latkes
- Home-Style Mashed Potatoes ■ Red Roasted Potatoes ■ Italian Roasted Potato Spears
- Twice Baked Potatoes ■ Roasted Rosemary Potatoes ■ Roasted Yam Wedges
- Roasted Fingerling Potatoes with Dijon and Bacon ■ Scalloped Potatoes
- Almond Rice Pilaf ■ Fried Rice – Pork, Shrimp, Vegetable ■ Baked Beans
- Macaroni & Cheese ■ Spanish Style Rice ■ Wild Rice w/Fruit & Nut

Salads

- Traditional Tossed ■ Cobb ■ Greek ■ Asian ■ Field Green ■ Southwestern
 - Caesar Millhouse ■ Traditional Caesar
- (Caesar Salad with Chicken, Shrimp, Steak, or Tuna available at an additional charge)

Pasta

Lasagnas

- Four Cheese ■ Gourmet Meat ■ Florentine ■ Vegetable

Stuffed Pastas & Sauces

- Manicotti ■ Stuffed Shells Cheese Ravioli ■ Spinach Ravioli ■ Tortellini
- Alfredo ■ Gorgonzola ■ Marinara ■ Pesto ■ Tomato Vodka

Pasta Specialties

- Spaghetti & Meatballs ■ Baked Ziti ■ Crab Macaroni & Cheese
- Gourmet Macaroni & Cheese ■ Penne Pasta Primavera
- Shrimp & Scallop Fettuccini Marinara ■ Rigatoni with Tomato Vodka Sauce
- Vegetable Pesto Pasta