



Hors D'oeuvres

Choice of Three

Assorted Cheese Display

Assorted cheeses accompanied by Honey and Spicy Mustards & Gourmet Crackers

Assorted Vegetable Display

Assorted crisp vegetables accompanied by Santoni's Housemade Vegetable Dip

Seasonal Fruit Display

Assorted seasonal cubed fruit accompanied by Santoni's Housemade Fruit Dip

Cocktail Meatballs

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

Buffalo Chicken Dip

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

Hot Spinach, Artichoke, & Roasted Red Pepper Dip

Sauteed Spinach, Fresh Basil, Garlic, Chopped Artichokes and Roasted Red Peppers simmered with Sour Cream and Cream Cheese. Served hot with Asiago & Herbed Focaccia Bites

Spinach & Dill Dip

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

Southwestern Seven Layer Dip

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

Salad

Choose One

Tossed Salad

Crisp Garden Lettuce, Tomatoes, Celery, Onions, Green Peppers, Cucumbers & Carrots with choice of dressing.

Caesar Salad

Crispy Romaine Lettuce with a creamy Caesar dressing with Croutons.

Assorted Dinner Rolls & Butter

included with every meal

Dinner Buffet

ENTRÉE

Choice of Two

Chicken Parmesan Casserole

Italian Breaded Boneless Chicken Breasts diced and tossed in House made Marinara Sauce and topped with Mozzarella and Parmesan Cheese

Chicken Picatta

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

Chicken Marsala

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

Chicken Roulade

Boneless Chicken Breast stuffed with sautéed Spinach, Sundried Tomatoes & Feta Cheese rolled up and topped with a White Wine Sauce

Bourbon Chicken

Grilled Boneless Chicken Breast smothered in our House made Smokey Bourbon Sauce

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 Fall Fruit Glaze

Four Cheese Lasagna

Layers of Lasagna Noodles, House made Marinara Sauce and Four Cheeses - Mozzarella, Romano, Parmesan, and Ricotta

Jerk Chicken with Fresh Grilled Pineapple Salsa

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

Grilled Shrimp Tacos

Grilled Shrimp topped with Fresh Spicy Cabbage Slaw and an Avocado Jalapeno Cream in a Flour Tortilla. Accompanied by Fresh Diced Tomatoes and Avocado

Blackened Tilapia with Lemon Dill Sauce

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

VEGETABLE

Choose One

Green Beans Almondine

Crisp Green Beans topped 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 herbs and spices, and 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

Wild Rice or Spanish Rice

Traditional Herb Stuffing

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

Penne Pasta

Penne Pasta tossed with Marinara Sauce

Please Call the Special Events Catering Team for Pricing