

SEATED SERVE MENU THREE



Butlered Hors D'oeuvres

Choice of Four

Crab Salad

Jumbo Lump Crab Meat tossed with Mayonnaise, Dijon, Worcestershire, Bell Pepper, Black Pepper & Parsley served in an Asian Spoon, Tartlet or Endive Leaf

Bourbon Steak & Onions

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

BBQ Shrimp with Peppered Bacon

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

Double Cream Brie Tartlets

Creamy Brie Cheese in a Tartlet topped with Apricot Chutney

Seared Sea Scallops

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

Baby Crab Cakes

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

Shrimp Cocktail

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

Proscuitto Wrapped Asparagus

Crisp Asparagus Spears Grilled and wrapped with Proscuitto

Shrimp & Crab Ceviche

Shrimp & Crab Ceviche topped with Jalapeno Avocado Crema & Cilantro served in Shot Glass & Garnished with a Tri Color Tortilla Chip

Cauliflower Risotto Cakes

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

Beef Tenderloin Sliders

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

Cheesy Shrimp & Grits

Grilled Shrimp over Cheesy Grits served in an Asian Spoon

Crab Cake Sliders

Mini Jumbo Lump Crab Cakes with Lettuce, Tomato & Remoulade on a Potato Slider Roll

Beef Tenderloin & Asiago Mashed Potatoes Spoon

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

Asparagus & Asiago Cheese in Phyllo

Blanched Asparagus wrapped with Shredded Asiago Cheese & rolled in Phyllo

Pan Seared Tuna

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

Baby Lamb Chops

Lollipop Lamb Chops grilled and served with Mint Julep Relish

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 Sliced Fruit accompanied
by Santoni's Housemade Fruit 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 and Cream Cheese; served with French
Baguettes*

Antipasto & Marinated Grilled Vegetable Display

*An Assortment of Cappelletti & Prosciutto Ham,
Pepperoni, Genoa Salami, Provolone & Mozzarella Cheeses,
Pepperoncini, Italian Sliced Olives, Stuffed Cherry Peppers &
a variety of Marinated Grilled Vegetables; served with Italian
Dressing, Roasted Red Pepper Dip, Crackers & Parisienne Ba-
guettes*

Beef Tenderloin Display

*A Whole Beef Tenderloin basted with Garlic, EVOO & Fresh
Herbs and slow roasted; served chilled and sliced on a plat-
ter 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

*Tomato Basil, Wild Mushroom & White Bean Eggplant
Bruschetta served with Parisienne Baguettes*

Seared Duck Breast

Seared Duck Breast sliced with Cointreau Green

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 and
Candied Pecans with Blood Orange Vinaigrette*

Pear & Apple Field Green Salad

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

ENTRÉE

Choice of Two

Jumbo Lump Crab Cakes

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

Beef Tenderloin

Beef Tenderloin basted with Garlic, EVOO & Fresh Herbs and slow roasted; served with Whipped Horseradish Cream & Dijon

Baked Shrimp

Jumbo Shrimp stuffed with Jumbo Lump Crab Imperial baked with a Dijon Glaze; served with Housemade Cocktail Sauce

Grilled Rockfish

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

Chicken Chesapeake

Chicken Breast breaded in Panko Bread Crumbs & topped with Jumbo Lump Crab Imperial with Dijon Glaze

Lobster Ravioli

Ravioli stuffed with Lobster and tossed in a Creamy White Wine Sauce

Mushroom Wellington

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

VEGETABLE

Choose One

Grilled Asparagus

Asparagus marinated in Balsamic & Olive Oil and grilled

Marinated Gourmet Vegetables

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

String Beans with Mushrooms

String Beans sautéed with Garlic, Olive Oil & Fresh Mushrooms

Roasted Brussels Sprouts

Brussels Sprouts Roasted with Bacon, Garlic & Leeks

Rapini

Broccoli Rabe sautéed with Garlic, Parmesan & Lemon

Garlic Spinach

Fresh Spinach sautéed with Garlic

Ratatouille

A medley of Tomatoes, Squash & Eggplant stewed with Olive Oil & Fresh Herbs

Haricot Vert

Haricot Vert sautéed with Garlic & Olive Oil

STARCH

Choose One

Wild Rice

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

Russet Potatoes blended with Butter, Yellow Onions, Heavy Cream, Cheddar Cheese & White Wine and baked (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

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

Cranberry & Candied Pecan Cous Cous

Cous Cous mixed with Dried Cranberries & Candied Pecans

Tortellini with Gorgonzola & Pesto

Cheese Tortellini Pasta tossed with Pesto Sauce & Gorgonzola Cheese

*Please Call the Special Events
Catering Team for Pricing*

**ARTISANAL
ROLLS & BUTTER**