

Seated Serve Menu Two



Stationary Hors D'oeuvres

Choice of Three

Gourmet Cheese Display

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

Seasonal Fruit Display

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

Fresh Vegetable Crudit 

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

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*

Asparagus & Asiago Cheese in Phyllo

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

Mediterranean Hummus Display

*Original, Fresh Basil Pesto, & Roasted Red Pepper
Hummus Accompanied by
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*

Spanikopita

*Phyllo Dough stuffed with Spinach, Onions,
Feta Cheese & Herbs*

Baked Brie Cheese en Croute

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

Kosher Kosher Pigs in a Blanket

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

Antipasto Display

*Cappacola & Proscuitto Ham, Pepperoni,
Genoa Salami, Provolone, Mozzarella,
Pepperoncini, Italian Spiced Olives,
and Stuffed Cherry Peppers*

For Serviced Events Only



Butlered Hors D'oeuvres

Choice of Four

Assorted Mini Quiche

*An assorted of Mini Quiches – Cheese & Bacon,
Florentine Spinach & Chives & Mushroom*

Bacon Florentine Tartlets

*Applewood Smoked Bacon, Onion, Garlic, Spinach
& Asiago Cheese in a Mini Tart Shell*

Coconut Chicken Bites

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

**Roasted Red Pepper &
Fresh Mozzarella Tartlets**

*Fresh Mozzarella, Roasted Red Peppers, Parsley &
Basil in a Mini Tart Shell*

Sun Dried Tomato & Feta Tartlets

*Feta Cheese, Sun Dried Tomatoes &
Fresh Herbs in a Mini Tart Shell*

**Wild Mushroom &
Goat Cheese Tartlets**

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

**Memphis BBQ Chicken
& Slaw Tartlets**

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

**Chicken Curry Tartlets
with Cashews**

*Diced Chicken tossed with Roasted Cashews,
Scallions & Curry Mayo in a Mini Tart Shell*

**Grilled Beef Tenderloin,
Mustard & Onion Tartlets**

*Beef Tenderloin with Sauteed Onions & a Stone
Mustard Sauce in a Mini Tart Shell*

Please Call the Special Events Catering Team for Pricing

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

DUAL ENTRÉE

Choice of Two

Chicken Cordon Bleu

Breaded Boneless Chicken Breast stuffed with Smoked Ham & Swiss Cheese and topped with a Mushroom Cream Sauce

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

BBQ Center Cut Pork Loin

Marinated Boneless Pork Loin glazed with BBQ Sauce

Shrimp Creole

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

Vegetable Lasagna

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

First Course

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

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

Kale & Quinoa Salad

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

ASSORTED DINNER ROLLS & BUTTER

Second Course

Stuffed Mushroom Caps

Mushroom Caps Stuffed with Fresh Spinach & Ricotta Cheese

Chicken Saltimbocco

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

ACCOMPANYING 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

ACCOMPANYING STARCH

Choose One

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

Italian Roasted Potato Spears
Potato Spears seasoned with Italian Spices & Roasted

Fingerling Potatoes

Roasted Fingerling Potatoes tossed with Dijon Mustard & Bacon