

# Seated Serve Menu Two



## 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*

### **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 Kasher 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 & Prosciutto Ham, Pepperoni,  
Genoa Salami, Provolone, Mozzarella,  
Pepperoncini, Italian Spiced Olives,  
and Stuffed Cherry Peppers*

## For Serviced Events Only

# Seated Serve Menu Two



## 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