

# **Entree Menu**

# Poultry

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

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f ② Santoni's Marketplace & Catering

## 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

## Roasted Turkey Breast

Slowly Roasted Sliced Turkey Breast



# 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)

Italian Marinated Flank Steak grilled and served with Peppercorn 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



#### **Bourbon Meatloaf**

Fresh ground Beef, Panko Crumbs, baked with a Bourbon Glaze

## 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

## Pasta

### Lasagnas

Four Cheese - Gourmet Meat - Florentine - Vegetable

#### Stuffed Pastas & Sauces

Manicotti = Stuffed Shells = Cheese Ravioli = Spinach Ravioli Tortellini = Alfredo = Marinara = Tomato Vodka

## Pasta Specialties

Spaghetti & Meatballs 

Baked Ziti 
Crab Macaroni & Cheese
Eggplant Parmesan Casserole 
Gourmet Macaroni & Cheese
Penne Pasta Primavera 
Vegetable Pesto Pasta
Shrimp & Scallop Fettuccini Marinara 
Rigatoni with Tomato Vodka Sauce

## Sides

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

## Vegetables

Balsamic Roasted Vegetables = Broccoli w/ Roasted Garlic = Cauliflower Mash

Cauliflower Rice = Corn on the Cob = Edamame Succotash = Eggplant Parmesan Casserole

Garlic Spinach = Green Beans Almondine = Honey Butter Glazed Carrots

Marinated Grilled Asparagus = Rapini (Broccolini) = Roasted Butternut Squash

Roasted Brussels Sprouts w/Bacon & Leeks = Roasted Fresh Beets

Roasted Vegetable Medley = Spinach Feta Cakes = Steamed Broccoli =

Szechuan Green Beans = Yellow Buttered Corn

## **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 or Vegetable Baked Beans
    - Macaroni & Cheese
       Spanish Style Rice
       Wild Rice w/Fruit & Nut
       Cauliflower Rice
       Cauliflower Mash

## 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)