



Starters Menu

Cheese Tray

Assorted Cheeses garnished with Pepperoni & Fruit with Dipping Mustards & Crackers

- Small (up to 10 people) \$39.99
- Medium (up to 20 people) \$69.99
- Large (up to 30 people) \$99.99

Fresh Vegetable Platter

Fresh Vegetables with Homemade Veggie Dip

- Small (up to 10 people) \$36.99
- Medium (up to 20 people) \$49.99
- Large (up to 30 people) \$69.99

Fresh Fruit Platter

Fresh Seasonal Fruit with Homemade Fruit Dip

- Small (up to 10 people) \$36.99
- Medium (up to 20 people) \$49.99
- Large (up to 30 people) \$69.99

Combination Platters

Fruit ■ Vegetable ■ Cheese

Combination Platter of 2

- Medium (up to 20 people) \$69.99
- Large (up to 30 people) \$99.99

Combination Platter of 3

- Medium (up to 20 people) \$79.99
- Large (up to 25 people) \$99.99

Deviled Egg Platter

Deviled Egg Platter

Choose Regular or Spicy Old Bay recipe.

- Small (24 pieces) \$24.99
- Medium (36 pieces) \$32.99
- Large (48 pieces) \$41.99

*Add \$3.00 per tray for half Regular and half Spicy

Tomato, Mozzarella & Basil Platter

Sliced Tomatoes, Fresh Mozzarella & Fresh Basil drizzled with Vinaigrette Dressing

- Small (up to 10 people) \$29.99
- Medium (up to 20 people) \$49.99
- Large (up to 30 people) \$69.99

Marinated Vegetable Platter

An array of balsamic marinated and lightly grilled Squash, Zucchini, Red & Yellow Peppers, Asparagus, Mushrooms, Onions & Carrots served with Roasted Red Pepper Dip

- Small (up to 10 people) \$39.99
- Medium (up to 20 people) \$69.99
- Large (up to 30 people) \$99.99

Anti Pasto Platter

Featuring Genoa Salami, Pepperoni, Provolone or Mozzarella Cheese, Hot Pepper Cheese, Black & Green Olives, Peppercini, Sweet Pearl Onions, Stuffed Cherry Peppers, Spicy Mustard, Italian Dressing & Italian Bread

- Small (up to 10 people) \$50.00
- Medium (up to 20 people) \$80.00
- Large (up to 30 people) \$100.00

Mediterranean Hummus Platter

Three kinds of Hummus – Original, Fresh Basil Pesto & Roasted Red Pepper along with Celery Sticks, Baby Carrots, Cucumber Slices, Kalamata Olives, and Pita Chips

\$3.50 per person
(Minimum of 20 people)

410-833-6610 ext.1 -or- catering@santonis.com



Santoni's Marketplace & Catering

Vegetable Crudite Platter

Fresh Vegetables arranged on a platter & served with a Lemon & Fresh Basil Dip

\$3.50 per person
(Minimum of 20 people)

Gourmet Cheese & Fruit Platter

Includes a variety of Gourmet Cheeses & Fresh Seasonal Fruit served with Crackers & House Dipping Sauces

\$7.50 per person
(Minimum of 20 people)

Marinated Wing Platter

Choice of any combination of Wings:

Bang Bang, BBQ, Bourbon, Buffalo, Jamaican Jerk, Old Bay, Teriyaki, Thai Chili & Uncle Rick's Seasoning

Served Chilled on a Platter with Bleu Cheese or Ranch Dressing –or– served Hot in a Foil Pan

Chilled Platter (comes with celery)

30 piece	\$54.99
45 piece	\$79.99
75 piece	\$129.99

Hot in a Foil Pan (no celery)

30 piece	\$49.99
45 piece	\$74.99
75 piece	\$124.99

Uncle Rick's Wingettes

Breaded Chicken Wings, season in Uncle Rick's Seasoning or Old Bay, fried to perfection & served with Bleu Cheese Dressing or Ranch

45 piece	\$67.99
60 piece	\$89.99
80 piece	\$119.99

Boneless Wing Platter

Choice of any combination of Wings:

BBQ, Bourbon, Buffalo or Uncle Rick's Honey Seasoning. Served Chilled on a Platter with Ranch or Bleu Cheese Dressing & Celery or Hot in a Foil Pan Platter

Small (2.5 lbs)	2 Varieties	\$34.99
Medium (5 lbs)	3 Varieties	\$69.99
Large (7.5 lbs)	3 Varieties	\$99.99

Foil Pan by the Pound \$14.00/lb
(Minimum of 2 lbs)

Shrimp Cocktail Platter

Steamed, Peeled & Deveined 21/25 count Shrimp accompanied with Cocktail Sauce

Small (2lbs)	\$54.99
Medium (4lbs)	\$109.99
Large (6lbs)	\$159.99

Hi Roller Sampler Platter

A trio of Italian Cold Cut, Turkey Club & Veggie Powerhouse Rollers filled with Cream Cheese & Baby Greens

Small (24 pieces)	\$49.99
Medium (48 pieces)	\$89.99
Large (60 pieces)	\$109.99

Salmon Hi Roller Platter

Smoked Salmon with Caper-Dill Boursin

Small (24 pieces)	\$59.99
Medium (36 pieces)	\$99.99
Large (48 pieces)	\$119.99

Smoked Salmon Platter

Featuring Nova Scotia Smoked Salmon accompanied by chopped Vine Ripened Tomatoes, sliced Bermuda Onions, Capers, chopped Egg, Course French Dijon, Horseradish Crème Fraiche, Flatbreads & Assorted Table Crackers

\$12.00 per person
(Minimum of 20 people)

Coddie Platter

Santoni's Coddies with Crackers & Mustard

Small (24 coddies)	\$39.99
Medium (36 coddies)	\$54.99
Large (48 coddies)	\$65.99

Soups

Maryland Crab ■ Cream of Crab ■ Beef Chili
Chicken Noodle ■ Fire-Roasted Vegetable

Cup	\$4.00
Bowl	\$8.00

Cup: served with Crackers.
Bowl: served with Crackers, Rolls & Butter

Cold Starters

*appetizer must be assembled before served

Antipasto Platter

Beef Tenderloin Platter

Southwestern Seven Layer Dip with Tortillas

Spinach & Dill Dip in a Marble Rye Bread Bowl*

Tomato Basil Bruschetta (20 Guest Minimum)*



The below Cold Starters have a 2-Dozen piece minimum.

Watermelon, Feta Cheese & Mint Skewers

Fresh Seasonal Fruit Skewers

Tomato & Mozzarella Skewers

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Melon

Roasted Red Pepper & Fresh Mozzarella Tartlets*

Tea Sandwiches (assorted flavors)



Hot Starters

*Appetizer must be assembled before served.
All Hot Starters have a 2-Dozen piece minimum.

Asparagus & Asiago Cheese in Phyllo Pastry

Assorted Mini Quiche

Baby Crab Cakes with House Sauces

Baked Brie en Croute

BBQ Shrimp with Peppered Bacon

Burger Sliders*

- American Cheese
- Carmelized Onions & BBQ Sauce

Captain Crunch Chicken Bites

Chicken Quesadillas with Pico de Gallo & Sour Cream

Chicken Satay with Soy Ginger Glaze

Cocktail Meatballs

- BBQ
- Guinness BBQ
- Pineapple Sweet & Sour
- Italian Marinara
- Sesame Teriyaki
- Swedish
- Turkey

Cocktail Pigs in a Blanket

Coconut Chicken Bites with Mango Chutney

Coconut Shrimp with Mango Chutney

Double Cream Brie Tartlets with Apricot Chutney*

Grilled Beef Tenderloin with Mustard & Onion Tartlets*

Hot Spinach, Artichoke & Roasted Red Pepper Dip

Italian Sausage Bites

- with Peppers & Onions in Marinara
- with Parmesan Cheese in Marinara

Jumbo Lump Maryland Crab Fondue served with Baguettes

Jumbo Scallops Wrapped with Prosciutto

Jumbo Scallops Wrapped with Bacon

Memphis BBQ Chicken & Slaw Tartlet*

Mini Spinach & Feta Cakes with Roasted Tomato Jam

Mushroom Caps Stuffed with Crabmeat

Mushroom Caps Stuffed with Spinach & Parmesan

Pulled Beef Sliders*

Pulled Chicken Sliders*

Pulled Pork Sliders*

Seared Duck Breast over Cranberry Pecan Cous Cous

Spanikopita

Spicy Chicken Bites with Chipotle Ranch Sauce

Tater Bombs

- Plain
- Loaded
- Shrimp
- Pepper Jack

Teriyaki Beef Satay with Soy Ginger Glaze

Twice Baked Baby Bliss Potatoes

Wild Mushroom & Goat Cheese Tartlets*

