



C O L D H O R S D ' O E V R E S

Minimum order is 50 pieces of each

**Seasonal melon**

Wrapped with prosciutto

**Smoked Salmon on Wonton**

With seaweed salad chili oil

**Hand-Cut California Rolls**

With crab and avocado

**Hummus**

Garbanzo bean puree with garlic, tahini, and lemon juice

**Asparagus**

Wrapped with cream cheese, capers, and smoke salmon

**Spicy Tuna Crostini**

With cucumber, wasabi aioli, and masago caviar

**Tomato and Basil Crostini**

Drizzled with olive oil

**Steamed Jumbo Shrimp**

With cocktail sauce

**Profiteroles**

Stuffed with sun-dried tomato cream cheese

**Ceviche**

On mini tostada

**Grape leaves**

Grape leaf stuffed with rice and spices

**Fresh Guacamole**

With salsa and tricolore chips

H O T H O R S D ' O E V R E S

Minimum order is 50 pieces of each

**Forest Mushrooms**

With mixed vegetable ratatouille

**Tiropitas**

Feta and ricotta cheese between layers of puff pastry

**Chicken Skewers**

With a tahini vinaigrette

**New Zealand Mussels  
And Risotto Cakes**

With a chipotle aioli

**Spanokopitas**

Spinach and feta cheese wrapped in a puff pastry

**Fried Artichoke Hearts**

With roasted garlic aioli

**Kubbe**

A cracked wheat crust stuffed with seasoned ground beef and pinenuts

**Chicken Quesadillas**

With an avocado salsa

**Chicken Flautas**

With a roasted corn salsa and sour cream

**Beef Satay**

With a hoisin sauce

**Beef Empanadas**

**Moroccan Lamb Chops**

With a cucumber yogurt sauce

SPECIALTY STATIONS

Minimum order is 50 pieces of each

**Carpaccio Station**

With prosciutto, smoked salmon, shaved pecorino, arugula, olive oil

**Imported Cheese and Seasonal Fruit Station**

Seasonal berries and melon, grapes, chocolate fondue, whipped cream, variety of crackers and breads

**Dessert Station**

Seasonal cheesecake, tiramisu, apple tarts, chocolate mousse, caramel sauce, raspberry sauce, whipped cream

**Antipasti Station**

Fusilli and ham with vegetables and balsamic marinated artichokes, salami, roasted peppers, tomato and basil crostinis

**Mediterranean - Greek Station**

Hummus, marinated olives, feta cheese, potato salad, cucumbers

**Mexican Station**

Chicken flautas, chips with guacamole and salsa, quesadillas, mini soft tacos

**Asian Station**

Soba noodles with seaweed salad and pepper crusted ahi tuna in a lemon ginger dressing, california hand rolls, beef and chicken satay with hoisin sauce

LIGHT LUNCH MENU

**Roasted Lamb Salad**

with bleu cheese, mixed greens and balsamic dressing

**Shrimp and Scallop Salad**

with baby spinach, cherry tomatoes, and a mustard dressing

**Cyprus Hallumi Cheese and Portabello mushroom Panini**

**Eggplant and Roasted Pepper Panini**

**Grilled Vegetable Panini**

SANTORINI BRUNCH

**Roasted Tenderloin of Beef with Scrambled Eggs**

Served with country potatoes and vegetables

**Chicken Sausage Omelet**

With tomato sauce, mozzarella cheese, country potatoes and strawberries

**Mixed Mushroom Fritata**

Served with baby spinach salad

**Smoked Salmon Omelet**

Served with country potatoes and vegetables

**Scrambled Eggs with Bacon**

Served with country potatoes with cheese and tomato sauce

**Assorted Bagels**

With cream cheese, lox, and capers

STARTER SALADS

**Insalata di Casa**

Organic field greens with tomatoes and tossed with a balsamic dressing

**Baby Spinach and Goat Cheese**

Served with a balsamic vinaigrette

**Greek Salad**

Sweet romaine, kalamata olives, peppers, tomatoes, feta cheese, oregano and parsley tossed with Santorini Greek dressing

**Insalata di Caesar**

Classic caesar salad with sweet romaine, herbed croutons and parmesan cheese

LUNCH ENTREES

Lunch entrees include starter salad, soft drinks, coffee, tea and dessert

**Spinach Ravioli**

With shaved pecorino in a tomato cream sauce

**Filet of Salmon**

With mixed vegetables and garlic mashed potatoes

**Grilled Lamb Chops**

With cous cous and mixed vegetables

**Grilled Hanger Steak**

With mushroom ragout and garlic mashed potatoes

**Chicken Coq Auvin**

With garlic mashed potatoes and mixed vegetables

D I N N E R   E N T R E E S

Includes starter salad, entrée, dessert, soda, coffee and hot and iced tea

**Shrimp Ravioli**

With baby spinach in a shrimp bisque sauce

**Grilled Lamb Chops**

With garlic mashed potatoes and mixed vegetables

**Beef Bourguignon**

With risotto and mixed vegetables

**Grilled Rib Eye Steak**

With roasted potatoes and mixed vegetables in a Port wine peppercorn sauce

**Grilled Veal Chop**

With wild rice and vegetables in a red wine sauce

**Chicken Coq Auvin**

With garlic mashed potatoes and mixed vegetables

**Herb Crusted Filet Mignon**

Topped with gorgonzola and served with garlic mashed potatoes in a horseradish mustard sauce

**Pan Seared Blue Nose Sea Bass**

with polenta in an artichoke sauce

**Roasted Boneless Half Chicken**

with fresh vegetables and garlic mashed potatoes in a marsala wine sauce

**Stuffed Pork Loin Medallion**

with spinach and gorgonzola with roasted potatoes in a mustard cream sauce

**Grilled Salmon**

with mashed potatoes and vegetables in a lemon dill beurre blanc

COMBINATION ENTREES

**Jumbo Prawns and Filet Mignon**

Over horseradish mashed potatoes and fennel in a lemon caper chardonnay sauce

**Grilled lamb chops and sea bass**

With mascarpone polenta and asparagus

**Roasted veal medallions and bacon wrapped scallops**

In a grape red wine sauce

**Grilled salmon and Rib Eye with garlic mashed potatoes**

With a lemon butter dill sauce

**Grilled tenderloin of beef and Yellowtail with polenta**

In a port wine portobello mushroom sauce

VEGETARIAN ENTREES

**Risotto con Verdure ala Griglia**

Mixed grilled vegetables tossed with risotto, balsamic vinegar and fresh basil

**Vegetable Pasta**

Penne with artichokes, roasted peppers, olives, and herbs in a roasted garlic sauce

**Roasted Vegetables Platter**

Zucchini, eggplant, squash, portabella mushrooms in a garlic lemon sauce

**Baked Butternut Squash**

Hollowed butternut squash stuffed with rice and mediterranean vegetables

D E S S E R T S

**Apple Cinnamon Cheesecake**

Served with caramel sauce

**Apple Tarte**

Served with caramel sauce and cinammon ice cream

**Santorini's Tiramisu**

Luscious layers of ladyfingers soaked in espresso with mascarpone cheese

**Double Chocolate Mousse Cake**

Served with raspberry sauce

**Medley of Sorbets**

Served with fresh berries