

# Cold Hors D'Oeuvres

*Minimum order is 50 pieces of each.*

## Ceviche

*On Mini Tostada  
\$2.50 per piece*

## Bruschetta

*Tomato and Basil Crostini  
Drizzled with Olive Oil  
\$1.35 per piece*

## Beef Carpaccio

*seared New York Steak wrapped  
around asparagus  
\$2.75 per piece*

## Mediterranean Stacks

*A tower of Feta cheese, cucumber,  
tomato and olives  
\$1.50 per piece*

## Eggplant Delight

*Goat cheese and roasted peppers  
wrapped with sautéed eggplant  
\$2.00 per piece*

**Smoked Salmon On Wonton**  
*With Seaweed salad and Chili oil  
\$2.75 per piece*

**Seared Ahi Tuna and Avocado**  
**Cucumber Tart**  
*\$2.50 per piece*

## Grape leaves

*Grape leaf stuffed with rice and  
spices  
\$2.25 per piece*

# Mezzes & Dips

Minimum order is 50 pieces of each

## Tabbouleh

*A parsley, tomato, onion, olive oil  
& cracked wheat salad  
\$1.75 per person*

## Babaganoush

*Eggplant spread with garlic,  
tahini & lemon  
\$2.50 per person*

## Humus

*Garbanzo bean puree with garlic,  
tahini, and lemon juice  
\$1.25 per person*

**Feta Cheese, Greek Olives,  
Cucumbers & Tomatoes**  
*Combination plates set on tables  
\$4.75 per person*

# Hot Hors D'Oeuvres

*Minimum order is 50 pieces of each*

## Beef Skewers

*With a sweet & spicy chili sauce  
\$2.25 per piece*

## Chicken Skewers

*With a sweet & spicy chili sauce  
\$2.25 per piece*

## Cheese Borek

*Filo Pastry filled with  
mint, feta and mozzarella  
\$2.50 per piece*

## Beef Empanadas

*Seasoned ground beef in a  
puff pastry  
\$2.25 per piece*

## Spanokopitas

*Spinach and feta cheese  
wrapped in a puff pastry  
\$2.00 per piece*

## Moroccan Lamb Chops

*With a cucumber yogurt sauce  
\$4.25 per piece*

## Red Curry Buttered Shrimp

*Simple, delicious, famous!  
\$2.00 per piece*

## Crab Empanadas

*In a sweet chili sauce  
\$2.50 per piece*

## Cajun Shrimp Egg Rolls

*With chopped ginger  
& sesame oil  
\$2.75 per piece*

## Chicken Quesadillas

*With peppers & onions  
on flour tortillas  
\$2.00 per piece*

## Crispy Tuna Rolls

*With a Cajun remoulade  
\$2.75 per piece*

## Crispy Potato Pancakes

*With crème fraiche  
and caviar  
\$2.75 per piece*

## Kubbe

*A cracked wheat crust stuffed  
with seasoned ground beef and  
pine nuts  
\$3.00 per piece*

## Bar-B-Que Chicken

**Tostadas**  
*With a sour cream and  
avocado aioli  
\$2.50 for 2 pieces*

## Fried Artichoke Hearts

*With crème fraiche  
\$1.75 per piece*

## Mini Quiche

*Spinach and Cheese  
\$2.00 per piece*

# Starter Salads

Select One

## Insalata di Casa

Organic field greens with tomatoes  
and tossed with a Balsamic dressing

## Baby Spinach & Goat Cheese

Served with a Dijon mustard vinaigrette

## Greek Salad

Sweet romaine, kalamata olives, peppers,  
tomatoes, cucumbers, feta cheese, & oregano  
with a red vinaigrette olive oil lemon dressing

## Insalata di Caesar

Classic Caesar salad with sweet romaine,  
herbed croutons and Parmesan cheese

## Gorgonzola Salad

Sweet romaine, gorgonzola, fresh apples  
walnuts & watercress in a shallot vinaigrette

*(Add \$1.50 per person)*

# Lunch Entrées

*Includes a starter salad, entrée and dessert.  
Soft drinks, iced tea, coffee, and hot tea are also included.*

## Farfalle Con Pollo

Bowtie pasta with grilled chicken in a cilantro pesto cream sauce with Roma tomatoes and Parmesan cheese \$26.95

## Lobster Ravioli

In a shrimp bisque sauce with artichokes over field greens \$25.95

## Beef & Chicken Kebab Combination

With rice pilaf and roasted vegetables, hummus and pita \$26.95

## Roasted Boneless Chicken

In a Marsala wine sauce served with mashed potatoes and seasonal vegetables \$29.95

## Grilled Chicken Breast Duo

With a saffron and cherry tomato cream sauce served with mashed potatoes and seasonal vegetables \$28.95

## Grilled Filet of Salmon

With a lemon tarragon beurre blanc with seasonal vegetables and mashed potatoes \$30.95

## Grilled Ribeye Steak

With a peppercorn port wine reduction with roasted potatoes and seasonal vegetables \$32.95

## Grilled Lamb Chops

In a tarragon Marsala wine sauce with mashed potatoes and seasonal vegetables \$36.95

In choosing menu selections for your guests, please consider:

**You may choose up to 3 entrée choices for 25 guests or more.**

**The higher price of the entrée choices determines the price per person for the entire event.** The confirmed number of entrée choices is required one week prior to the event. Color-coded place cards must be provided for parties greater than 30 guests.

# Dinner Entrées

*Includes starter salad, entrée, and dessert.  
Soft drinks, iced tea, coffee and hot tea are also included.*

## Lobster Ravioli

In a shrimp bisque sauce with artichokes over field greens \$33.95

## Roasted Boneless Chicken

In a mushroom Marsala wine sauce served with seasonal vegetables and mashed potatoes \$36.95

## Grilled Chicken Breast Duo

With a saffron and cherry tomato cream sauce served with mashed potatoes and seasonal vegetables  
\$35.95

## Grilled Filet of Salmon

With a lemon tarragon beurre blanc with seasonal vegetables and mashed potatoes \$37.95

## Pan Roasted Sea Bass

With a mango papaya relish, cranberry apricot couscous and seasonal vegetables \$38.95

## Grilled Ribeye Steak

With a peppercorn port wine reduction with roasted potatoes and seasonal vegetables \$39.95

## Grilled Lamb Chops

In a tarragon Marsala wine sauce with mashed potatoes and seasonal vegetables \$44.95

## Grilled Swordfish

Topped with a mango papaya relish, served with an cranberry apricot couscous and vegetables \$44.95

## Herb Crusted Filet Mignon

Topped with Gorgonzola and a horseradish mustard sauce served with potatoes dauphinois and seasonal  
vegetables \$46.95

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## Vegetarian Entrées

*For vegetarian guests we have the following options:*

### Spinach Ravioli

In a vodka pink sauce over field greens

### Cappellini Angelo

A sparagus, tomatoes and roasted potatoes with angel hair pasta tossed in a white wine basil sauce

### Whole Butternut Squash

Steamed butternut squash hollowed out and stuffed with fresh herbs, rice and Mediterranean vegetables

### Grilled Vegetable Platter (Vegan)

Zucchini, eggplant, squash, potatoes and asparagus drizzled with a balsamic vinegar reduction

# Combination Entrées

*Includes salad, entrée and dessert.*

*Soft drinks, iced tea, coffee, and hot tea are also included.*

Kobe Beef and Scampi Langostinos in a lemon beurre blanc sauce with potatoes dauphinois and vegetables

Prime Sirloin Steak and Maine Lobster (Market Price)  
in a peppercorn sauce served with double bake potatoes and vegetables

Chilean Sea Bass with Pan Seared Jumbo Sea Scallops  
With black truffle risotto

\$49.95 Lunch

\$59.95 Dinner

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# Desserts

Select one

## SANTORINI'S SIGNATURE 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

## APPLE TART

Served with caramel sauce  
and cinnamon gelato

*(Add \$2.00 per person)*

## PANNA COTTA

Served in mango sauce with a confetti  
of mixed berries

*(Add \$2.00 per person)*

# Bar Packages

Hosted per Consumption & Cash Bar Prices:

Well Drinks starting at \$7.00

Premium Drinks starting at \$8.00

Cocktails starting at \$7.00 - \$9.00

Cordials starting at \$7.50

Champagne Toast starting at \$34.00 per bottle

Soft drinks, coffee, and iced tea \$3.50 per person

## Hosted Bar Packages

Per Hour	Premium Drinks
1 Hour Hosted	\$20.00 per person
2 Hours Hosted	\$27.00 per person
3 Hours Hosted	\$32.00 per person
4 Hours Hosted	\$39.00 per person
5 Hours Hosted	\$44.00 per person
6 Hours Hosted	\$49.00 per person

**Note:** For the use of a "Cash Bar" some conditions may apply