

PREMIER COCKTAIL PARTY

\$65.00 per person, plus tax and gratuity

CHOICE OF 6-8 PASS AROUND HORS D'OEUVRES

COLD — ANTIPASTO STATION —

An Assortment of Italian Cured Meats, Cheeses and Olives, Along with Artisan Breads and Many More Italian Specialties

— PASTA STATION —

CHOOSE TWO:

Carbonara, Alfredo, Marinara, Vodka, Sausage and Broccoli Rabe, Filetto di Pomodoro, Pesto Cream, Cacio e Pepe - with arugula and lemon, Vegetable or Mixed Mushroom Risotto

— STEAK HOUSE STATION —

Double Cut NY Strip and Bone In Rib Eye Steaks, Seared to Medium Rare Perfection, Sliced to Order, Backed Up by Creamed Spinach, Whipped Potatoes and an Array of Sauces

* INCLUDES BEER, WINE, SODA, AMERICAN COFFEE & TEA

* BUFFET MENUS & PRICES AVAILABLE UPON REQUEST *

COLD — SEAFOOD STATION —

An Assortment of the Freshest Clams and Oysters, Shucked to Order, Accompanied by Jumbo Shrimp Cocktail and Cold Seafood Salads

— CHAFING DISHES —

CHOOSE TWO:

Chicken Francaise, Chicken Marsala, Chicken or Veal Santina - with spinach, prosciutto and mozzarella cheese, Veal Marsala, Veal Piccata, Pork Marsala, Pork Sicilian, Pork with Peppers, Eggplant Rollatini, Eggplant Parmigiana, Stuffed Mushrooms, Veggie Burger Sliders, Filet of Sole Oreganata, Salmon - blackened or grilled, Fried Calamari, Baked Clams, Zuppa di Mussels or Zuppa di Clams

— DESSERT STATION —

A Variety of Zeppoles, Cream Puffs, Sfogliatelle, Cookies and Desserts

ADDITIONS TO PARTY MENU

FAMILY STYLE — APPETIZERS —

CHOOSE THREE:

11.00 per person
OR

Fried Calamari	40.00
Fried Zucchini	20.00
Zuppa di Mussels	25.00
Mozzarella en Carrozza	28.00
Cold Antipasto	45.00
Fresh Mozzarella	30.00
Shrimp Oreganata	40.00
Eggplant Rollatini	30.00
Baked Clams	36.00
Mozzarella Sticks	25.00

ENTREES UPGRADES:

Lobster Tail	market price
NY Strip Steak	market price
Filet Mignon	market price

— BEER / WINE / SANGRIA —

\$15.00 per person, plus tax and gratuity

— OPEN BAR —

(Shots Excluded) \$25.00 per person, plus tax and gratuity

— CAPPUCINO / ESPRESSO —

\$3.00 per person, plus tax and gratuity

DESSERT TABLE / CANDY TABLE
ICE CREAM SUNDAE TABLE

please inquire

OSTERIA
Santina

IN-HOUSE CATERING MENU

502 JEWETT AVENUE
STATEN ISLAND, NY 10302

Tel: 718.448.6100

BEREAVEMENT / LUNCHEON BANQUETS

Monday - Friday 12 pm - 4 pm

\$27.95 per person, plus tax and gratuity

— 1ST COURSE / PASTA —

CHOOSE ONE:

Rigatoni or Penne
Vodka Sauce, Marinara Sauce
or Filetto di Pomodoro

— 2ND COURSE / SALAD —

CHOOSE ONE:

Classic Caesar Salad or
House Salad - tossed with tomato,
cucumbers, red onion, grated cheese
and house vinaigrette

— 3RD COURSE / ENTREE —

CHOOSE FOUR:

CHICKEN: Francaise, Marsala,
Piccata, Capricciosa, Parmigiana or
Santina - with spinach, prosciutto
and mozzarella cheese
VEAL: Francaise, Marsala, Parmigiana or
Santina - with spinach, prosciutto
and mozzarella cheese
PORK: Marsala or with Hot or Sweet Peppers
FISH: Salmon - grilled or blackened
or Filet of Sole - broiled or oreganata
VEGETARIAN: Eggplant Parmigiana
or Eggplant Rollatini

*INCLUDES SODA, COFFEE, TEA & HOUSE DESSERT

MONDAY - THURSDAY EVENING BANQUETS & SATURDAY - SUNDAY MIDDAY BANQUETS

Saturday & Sunday 12 pm - 4 pm or 1 pm - 5 pm

\$34.95 per person, plus tax and gratuity

— 1ST COURSE / PASTA —

CHOOSE ONE:

Rigatoni or Penne
Vodka Sauce, Marinara Sauce
or Filetto di Pomodoro

— 2ND COURSE / SALAD —

CHOOSE ONE:

Classic Caesar Salad or
House Salad - tossed with tomato,
cucumbers, red onion, grated cheese
and house vinaigrette

— 3RD COURSE / ENTREE —

CHOOSE FOUR:

CHICKEN: Francaise, Marsala,
Piccata, Capricciosa, Parmigiana or
Santina - with spinach, prosciutto
and mozzarella cheese
VEAL: Francaise, Marsala, Parmigiana or
Santina - with spinach, prosciutto
and mozzarella cheese
PORK: Marsala or with Hot or Sweet Peppers
FISH: Salmon - grilled or blackened
or Filet of Sole - broiled or oreganata
VEGETARIAN: Eggplant Parmigiana
or Eggplant Rollatini

*INCLUDES SODA, COFFEE, TEA & OCCASION CAKE

EVENING BANQUETS

Friday, Saturday & Sunday

\$54.95 per person, plus tax and gratuity

— 1ST COURSE —

Family Style Hot Antipasto Platters or
Individual Fresh Mozzarella - with heirloom tomato,
homemade roasted peppers, balsamic fig reduction

— 2ND COURSE / PASTA —

CHOOSE ONE:

Rigatoni or Penne
Vodka Sauce, Marinara Sauce or Filetto di Pomodoro

— 3RD COURSE / SALAD —

CHOOSE ONE:

Classic Caesar Salad or
House Salad - tossed with tomato, cucumbers,
red onion, grated cheese and house vinaigrette

— 4TH COURSE / ENTREE —

CHOOSE FOUR:

CHICKEN: Francaise, Marsala,
Piccata, Capricciosa, Parmigiana or
Santina - with spinach, prosciutto and mozzarella cheese
VEAL: Francaise, Marsala, Parmigiana or
Santina - with spinach, prosciutto and mozzarella cheese
PORK: Marsala or with Hot or Sweet Peppers
BEEF: Flank Steak - red wine demi-glace,
teriyaki or chimichurri
FISH: Salmon - grilled or blackened,
Filet of Sole - broiled or oreganata
or Shrimp - oreganata or scampi
VEGETARIAN: Eggplant Parmigiana or Eggplant Rollatini

*INCLUDES BEER, WINE & SODA,
COFFEE, TEA & OCCASION CAKE

SANTINA'S PREMIER SIT-DOWN DINNER

\$75.00 per person, plus tax and gratuity

— 1ST COURSE —

Individual Burrata Mozzarella - with heirloom tomato,
homemade roasted peppers, balsamic fig reduction
or 3 Family Style Appetizer Platters

— 2ND COURSE / PASTA —

CHOOSE ONE:

Penne alla Vodka,
Mixed Mushroom Risotto - with truffle oil and shaved cheese,
Rigatoni Filetto di Pomodoro or
Orecchiette Broccoli Rabe & Sausage - with sun-dried tomato

— 3RD COURSE / SALAD —

CHOOSE ONE:

Arugula Salad - with red onion,
lemon oil, shaved reggiano and balsamic glaze
Mixed Field Greens - with crumbled goat cheese,
tomato, cucumber and balsamic vinaigrette
or Classic Caesar Salad

— 4TH COURSE / ENTREE —

CHOOSE FOUR:

Jumbo Shrimp Oreganata
Chicken Involtini - french cut chicken breast
stuffed with spinach and fontina cheese
Pan-Seared Berkshire Pork Chop -
with porcini mushroom demi-glace
Herb Crusted Rack of Lamb - with red wine reduction
Grilled Porterhouse Veal Chop - with sautéed sweet peppers
Grilled Filet Mignon - with cognac demi-glace
or Teriyaki Glazed Chilean Sea Bass

*INCLUDES COFFEE, TEA & OCCASION CAKE
BEER, WINE & SODA + \$15.00 per person, plus tax and gratuity
OPEN BAR + \$25.00 per person, plus tax and gratuity