PREMIER COCKTAIL PARTY • FOR 60 OR MORE GUESTS

$77.95 PER PERSON + TAX & GRATUITY

CHOICE OF 6 PASS AROUND HORS D'OEUVRE

— COLD ANTIPASTO STATION —

AN ASSORTMENT OF ITALIAN CURED MEATS
CHEESES & OLIVES, ALONG WITH ARTISAN BREADS
& MANY MORE ITALIAN SPECIALTIES

— PASTA STATION —

CHOOSE TWO:

CARBONARA, ALFREDO, MARINARA,
VODKA, SAUSAGE & BROCCOLI RABE,
FILETTO DI POMODORO, PESTO CREAM
CACIO E PEPE - WITH ARUGULA & LEMON,
VEGETABLE OR MIXED MUSHROOM RISOTTO

— STEAK HOUSE STATION —

DOUBLE CUT NY STRIP & BONE IN RIB EYE STEAKS,
SEARED TO MEDIUM RARE PERFECTION,
SLICED TO ORDER, BACKED UP BY
CREAMED SPINACH, WHIPPED POTATOES,
& AN ARRAY OF SAUCES

— COLD SEAFOOD STATION —

AN ASSORTMENT OF THE FRESHEST CLAMS & OYSTERS,
SHUCKED TO ORDER, ACCOMPANIED BY
JUMBO SHRIMP COCKTAIL & COLD SEAFOOD SALADS

— CHAFING DISHES —

CHOOSE TWO:

CHICKEN FRANCAISE, CHICKEN MARSALA,
CHICKEN OR VEAL SANTINA - WITH SPINACH,
PROSCIUTTO, & 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

OUTDOOR SEATING AVAILABLE

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

BUFFET MENUS & PRICES AVAILABLE UPON REQUEST

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
ENTREE UPGRADES:	
LOBSTER TAIL	M/P
NY STRIP STEAK	M/P
FILET MIGNON	M/P

— BEER - WINE - SANGRIA —

$15.00 PER PERSON, PLUS TAX & GRATUITY

— OPEN BAR —

(SHOTS EXCLUDED) $30.00 PER PERSON, PLUS TAX & GRATUITY

— CAPPUCCINO - ESPRESSO —

$4.00 PER PERSON, PLUS TAX & GRATUITY

MENUS BY LOU BOW: 646.436.5192

OSTERIA Santina

502 JEWETT AVE
STATEN ISLAND, NY, 10302
(718) 448-6100

INFO@OSTERIASANTINA.COM

In House Catering Menus

BEREAVEMENT & LUNCHEON BANQUETS

MONDAY-FRIDAY 12PM-4PM

$35.95 PER PERSON + TAX & GRATUITY

CHOOSE ONE: — 1ST COURSE - PASTA —

RIGATONI OR PENNE

VODKA SAUCE, MARINARA SAUCE

OR FILETTO DI POMODORO

CHOOSE ONE: — 2ND COURSE - SALAD —

CLASSIC CAESAR SALAD OR

HOUSE SALAD - TOSSED WITH TOMATO,

CUCUMBERS, RED ONION, GRATED CHEESE

& HOUSE VINAIGRETTE

CHOOSE FOUR: — 3RD COURSE - ENTREE —

CHICKEN: FRANCAISE, MARSALA, PICCATA, CAPRICCIOSA, PARMIGIANA, OR SANTINA - WITH SPINACH, PROSCIUTTO, & MOZZARELLA CHEESE

VEAL: FRANCAISE, MARSALA, PARMIGIANA, OR SANTINA - WITH SPINACH, PROSCIUTTO, & 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 12PM-4PM OR 1PM-5PM

$44.95 PER PERSON + TAX & GRATUITY

CHOOSE ONE: — 1ST COURSE - PASTA —

RIGATONI OR PENNE

VODKA SAUCE, MARINARA SAUCE

OR FILETTO DI POMODORO

CHOOSE ONE: — 2ND COURSE - SALAD —

CLASSIC CAESAR SALAD OR

HOUSE SALAD - TOSSED WITH TOMATO,

CUCUMBERS, RED ONION, GRATED CHEESE

& HOUSE VINAIGRETTE

CHOOSE FOUR: — 3RD COURSE - ENTREE —

CHICKEN: FRANCAISE, MARSALA, PICCATA, CAPRICCIOSA, PARMIGIANA, OR SANTINA - WITH SPINACH, PROSCIUTTO, & MOZZARELLA CHEESE

VEAL: FRANCAISE, MARSALA, PARMIGIANA, OR SANTINA - WITH SPINACH, PROSCIUTTO, & 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 +3.00 PER PERSON

EVENING BANQUETS FRIDAY, SATURDAY, & SUNDAY

SATURDAY & SUNDAY 12PM-4PM OR 1PM-5PM

$65.95 PER PERSON + TAX & GRATUITY

CHOOSE ONE: — 1ST COURSE —

FAMILY STYLE HOT ANTIPASTO PLATTERS OR
INDIVIDUAL FRESH MOZZARELLA - WITH HEIRLOOM TOMATO,
HOMEMADE ROASTED PEPPERS, BALSAMIC FIG REDUCTION

CHOOSE ONE: — 2ND COURSE - PASTA —

RIGATONI OR PENNE
VODKA SAUCE, MARINARA SAUCE, OR FILETTO DI POMODORO

— 3RD COURSE - SALAD —

CLASSIC CAESAR SALAD OR
HOUSE SALAD - TOSSED WITH TOMATO, CUCUMBERS,
RED ONION, GRATED CHEESE, & HOUSE VINAIGRETTE

CHOOSE FOUR: — 4TH COURSE - ENTREE —

CHICKEN: FRANCAISE, MARSALA, PICCATA, CAPRICCIOSA, PARMIGIANA, OR SANTINA - WITH SPINACH, PROSCIUTTO, & MOZZARELLA CHEESE

VEAL: FRANCAISE, MARSALA, PARMIGIANA, OR SANTINA - WITH SPINACH, PROSCIUTTO, & MOZZARELLA CHEESE

PORK: MARSALA OR WITH HOT OR SWEET PEPPERS

BEEF: NY STRIP - SHELL STEAK M/P

FISH: SALMON - GRILLED OR BLACKENED, OR 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 +3.00 PER PERSON

SANTINA'S PREMIER SIT-DOWN DINNER

$79.95 PER PERSON + TAX & GRATUITY

— 1ST COURSE —

INDIVIDUAL BURRATA MOZZARELLA - WITH HEIRLOOM TOMATO
HOMEMADE ROASTED PEPPERS, BALSAMIC FIG REDUCTION,
OR 3 FAMILY STYLE APPETIZER PLATTERS

CHOOSE ONE: — 2ND COURSE - PASTA —

PENNE ALLA VODKA
MIXED MUSHROOM RISOTTO - WITH TRUFFLE OIL & SHAVED CHEESE
RIGATONI FILETTO DO POMODORO OR
ORECCHIETTE BROCCOLI RABE & SAUSAGE - WITH SUN-DRIED TOMATO

CHOOSE ONE: — 3RD COURSE - SALAD —

ARUGULA SALAD - WITH RED ONION
LEMON OIL, SHAVED REGGIANO, & BALSAMIC GLAZE
MIXED FIELD GREENS - WITH CRUMBLED GOAT CHEESE,
TOMATO, CUCUMBER, & BALSAMIC VINAIGRETTE
OR CLASSIC CAESAR SALAD

CHOOSE FOUR: — 4TH COURSE - ENTREE —

JUMBO SHRIMP OREGANATA
CHICKEN INVOLTINI - FRENCH CUT CHICKEN BREAST
STUFFED WITH SPINACH & 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 +3.00 PER PERSON
BEER, WINE, & SODA +15.00 PER PERSON, PLUS TAX & GRATUITY
OPEN BAR +25.00 PER PERSON, PLUS TAX & GRATUITY