



# SanTan

CATERING + EVENTS

5040 63

CORPORATE



# INCLUDED IN YOUR MENU

SOHO CORPORATE

## EQUIPMENT

### FULL PLACE SETTING

Round ceramic appetizer and dinner plates

Crushed metal dinner fork & knife

Paper napkin

### ADDITIONAL INFORMATION

Includes 3 hours of full-service

Additional hour of service \$250

## STAFFING

### SALES SPECIALIST

Our sales specialists will be with you from beginning to end of your planning process.

You will have many communication channels including: email, text, in-person, & meetings.

### THE CAPTIAN

The captains are there to lead the team and expedite your vision to perfection.

They will communicate with the venue, DJ, & all other necessary vendors to ensure the intricate details of your event are brought to life.

# SIGNATURE BUFFET

3 appetizers + 2 sides + 1 salad + 2 entrées | \$69 per person

## APPETIZERS

choose three

### HAND PASSED

chile lime hummus bites • VG, DF  
bruschetta crostini • V  
strawberry + brie in phyllo • V  
potato + poblano taquitos • V  
deviled eggs • V, GF, DF

mini mac + cheese bites  
potato barrels  
buffalo chicken dip bites  
mini chicken bacon rolls  
nashville chicken bites

carnitas tostadas • GF  
swedish meatball  
short rib crostini  
burnt ends  
chipotle bacon wrapped dates • GF

### STATIONED APPETIZER UPGRADES

pretzel wall • +\$5 PP  
spinach + artichoke dip • +\$5 PP

charcuterie board • +\$7 PP  
chili lime hummus board • +\$5 PP

slider + french fry station • \$8 PP  
additional appetizer • \$5 PP

## SALADS

choose one

spinach caprese salad • V, GF  
field greens salad • VG, GF

jalapeño caesar salad  
strawberry pecan salad • V

## SIDES

choose two

roasted rosemary red potatoes • VG, GF  
aged white cheddar mac + cheese • V  
garlic parmesan whipped potatoes • V, GF

green chile rice • VG, GF  
vegetable medley • V, GF  
garlic parmesan broccolini • V, GF

roasted Brussels sprouts • VG, GF  
lemon garlic green beans • V, GF  
rosemary heirloom carrot • V, GF

## ENTRÉES

choose two

braised short rib • DF, GF  
roasted prime rib • GF, DF • +\$5 PP  
smoked tri-tip • GF, DF  
beef stroganoff  
meatloaf with brown gravy

lemon herb roasted chicken • GF  
cajun chicken alfredo pasta  
buttermilk fried chicken  
crusted green chili chicken • GF

breaded tilapia  
whiskey glazed salmon • GF, DF • +\$5 PP  
spinach mozzarella portobello • V, GF  
enchilada stuffed pepper • V, GF

### STATIONED ENTRÉES UPGRADES

chef attended carving station • +\$500  
suckling pig • +\$6 PP

pasta station • +\$8 PP  
additional entrée • +\$6 PP

mac + mashed bar • +\$6 PP  
plated dinner starting at • +\$15 PP

# BITES & DELIGHTS

1 appetizer + 1 side + 1 entrée | \$62 per person

## APPETIZERS STATION

choose one

### DIP STATION

chile lime hummus + veggies • VG, GF

spinach + artichoke dip • V, GF

buffalo chicken dip + tortilla chips

### FRENCH FRIES + TATER TOT STATION

traditional fries + tater tots

served with an assortment of dips

### CHICKEN WING STATION

bone-in and boneless with three styles of sauces

served with Mr. P's pineapple habanero BBQ,

Devil's Ale BBQ, Garlic Parmesan Sauce

## SIDES

choose one

### MAC + CHEESE AND MASHED POTATO BAR

mac + cheese and mashed potatoes

served with an assortment of toppings

### SALAD STATION

jalapeno caesar • VG, GF

field greens salad • VG, GF

### VEGGIE STATION

rosemary heirloom carrot • VG, GF

roasted Brussels sprouts • VG, GF

vegetable medley • V, GF

### SOUTHWEST FLARE STATION

mexi street corn • V

spanish rice • GF, DF

spicy black beans • VG, GF

## ENTRÉE STATION

choose one

### PIZZA STATION

three cheese pizza • V

prosciutto + hot honey

veggie pizza • V

### PASTA + MEATBALL STATION

linguini alfredo + classic marinara in penne

traditional italian meatballs + swedish meatballs

### SLIDER STATION

cheeseburger sliders

fried chicken sliders

hot ham + cheese sliders

### CLASSIC ENTRÉES STATION

lemon herb chicken breast

meatloaf with brown gravy

## ADD ON

additional appetizer station • +\$6 PP

additional side station • +\$6 PP

additional entree station • +\$10 PP

# BBQ INFUSED BUFFET

2 appetizers + 2 sides + 3 proteins | \$57 per person

## APPETIZERS

choose two

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buffalo chicken dip + tortilla chips  
french onion dip + potato chips • V, GF  
spinach + artichoke dip • V, GF  
deviled eggs • V, DF, GF

burnt ends  
hummus + vegetables • VG, GF  
mini mac + cheese bites  
nashville chicken bites

## SIDES

choose two

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jalapeño caesar salad  
field greens salad • VG, GF  
bacon potato salad • GF  
chef's mac + cheese • V  
garlic parmesan whipped potatoes • V, GF

## PROTEINS

choose three

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BBQ chicken  
smoked brisket  
pulled pork  
portobello mushroom • VG, GF

## INCLUDED

pickles  
coleslaw  
slider buns

Devil's Ale BBQ sauce  
Mr. Pineapple habanero BBQ sauce

# TACO BAR

2 appetizers + 2 sides + 3 entrées | \$57 per person

## APPETIZERS

choose two

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chile lime hummus bites • VG, DF  
carnitas tostadas • GF

potato + poblano taquitos • V  
mini chicken bacon rolls

## SIDES

choose two

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jalapeño caesar salad  
mexi street corn • V, GF  
spanish rice • GF, DF

green chile rice • GF, VG  
refried beans • GF  
spicy black beans • VG, GF

## PROTEINS

choose three

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pork carnitas • GF, DF  
smoked brisket  
shredded chicken • GF, DF

blackened cod • GF  
baja shrimp • GF, DF  
grilled fajita vegetables • VG, GF

## INCLUDES

house-made tortilla chips • VG, GF  
soft flour tortillas • V  
mixed cheese • V, GF  
fire roasted salsa • VG, GF

guacamole • VG, GF  
sour cream • V  
pico de gallo • VG, GF  
pickled jalapeño • VG, GF

# ITALIAN INSPIRED BUFFET

2 appetizers + 1 salad + 2 pasta + 2 sauce + 2 proteins | \$46 per person

## APPETIZERS

choose two

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bruschetta crostini • v  
mini meatballs

mini mac + cheese bites  
caprese skewers • v, GF

## SALADS

choose one

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classic caesar salad  
field greens salad • VG, GF  
spinach caprese salad • v, GF

## SAUCE

choose two

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marinara • VG, GF  
alfredo • v  
garlic butter • v, GF  
tomato basil cream sauce • v, GF

## PASTA

choose up to two

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penne  
linguini  
spaghetti  
shells

## PROTEINS

choose two

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italian marinated chicken breast • DF, GF  
italian breaded chicken breast  
italian sausage • DF, GF  
italian meatballs

## ADD ONS

vegetable medley • + \$4 PP GF, V  
charcuterie board • + \$7 PP

cheesy garlic bread • + \$2 PP V  
additional protein • + \$6 PP

# NOSHING STATION

pick 4 \$40 per person | pick 6 \$46 per person

## BITES

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mini mac + cheese bites

bruschetta crostini • v

potato + poblano taquitos • v

burnt ends

soft pretzel bites

Swedish meatballs

potato barrels

deviled eggs • v, GF, DF

mini chicken bacon rolls

pigs in a blanket

nashville chicken bites

cheeseburger sliders

## DIP STATIONS

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chile lime hummus + veggies • VG, GF

spinach + artichoke dip • v, GF

chip trio • v

buffalo chicken dip + tortilla chips

buttermilk onion rings w/ ranch

french onion dip + potato chips • v, GF

deep fried Brussels sprouts w/ chile lime ranch • GF

french fries with dipping sauces • v

mini grilled cheese with tomato soup • v

# BRUNCH BUFFETS

## TRADITIONAL \$40 pp

includes

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### BEVERAGES

orange juice

coffee

### SIDES

hash browns • V, VG, DF, GF

bacon • GF, DF

sausage • GF, DF

### EGGS

scrambled eggs with cheese • V, GF

### SWEETS

fresh fruit • VG, GF

french toast • V

## ELEVATED \$46 pp

includes

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### BEVERAGES

orange juice

coffee

mango iced tea

### SIDES

chipotle bacon • GF, DF

crispy breakfast potatoes • V, VG, DF, GF

smoked salmon cream cheese with bagel bites

### ENTREES

benedict frittata

biscuits + sausage gravy

### SWEETS

french toast drizzled with strawberry sauce • V

fresh fruit • VG, GF

# DESSERTS

## CHURRO BAR \$8 pp

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Chef's home-made warm golden churros dusted with cinnamon sugar served with: fudge • whipped cream • caramel • sprinkles • strawberry sauce

## MARSHMALLOW DREAMS STATION \$8 pp

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Fluffy little clouds of sweetness – dip, drizzle and enjoy!  
Chef Crafted Rice Krispie treats– inquire about available flavors!

## S'MORES BAR \$8 pp

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Gather around the firepit and create your own sweet little moment. Toast, melt, stack and enjoy!  
includes: chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

## DESSERT BARS \$8 pp

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A curated selection of sweet treats!  
includes: brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

## LAVA CAKE \$8 pp • GF

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A warm, rich chocolate cake filled with a warm, melty chocolate that spills with every bite.  
Like a hug, but dessert.

## SCOOPS + SIPS FLOAT BAR \$6 pp

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House-brewed SanTan root beer + cream soda.  
Served with vanilla ice cream, whipped cream, cherries and sprinkles.

# FOOD + BEVERAGE UPGRADES

price points reflect cost per person | must be ordered in addition to your current menu

## BRUSCHETTA STATION \$6 pp

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A variety of fruit, cheese, meats and sauces to build your perfect bruschetta.

## SUCKLING PIG \$6 pp • GF

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Slow roasted, tender pork, carved fresh!

## WING STATION \$8 pp

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Hot, crispy and full of flavor – a little station to spice up the night! bone-in + boneless wings.

## PRETZEL WALL \$5 pp

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Includes soft bites, twists, whiskey cheese and mustard.

## MAC + MASHED BAR \$6 pp

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Mac + Cheese & mashed potatoes served with an array of toppings

## FRIES + TOTS STATION \$6 pp

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Assortment of dips and toppings to complete your favorite fried foods.

## CHARCUTERIE \$7 pp

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Curated bites of cheese, cured meats and fresh fruits – simple, delicious + shareable.

## SLIDER + FRY STATION \$8 pp

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Chicken + beef sliders and french fries come served with dips galore!

## PASTA STATION \$8 pp

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Mixtures of sauces, cheeses and herbs to build your perfect pasta dish!

## CUSTOM LABELED BOTTLES

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50ml Bottles – \$4 per bottle

200ml Bottles – \$12 per bottle



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