



# SanTan

CATERING + EVENTS

5040 63



# INCLUDED IN YOUR MENU

SOHO 63

## EQUIPMENT

### FULL PLACE SETTING

Round ceramic appetizer and dinner plates  
Crushed metal dinner fork & knife  
Water glass  
Linen napkin

### NA DRINK STATION

Iced tea, lemonade, & regular coffee

### COMPLIMENTARY ITEMS

Cake cutting service & cake cutting set  
Disposable acrylic dessert plates, forks, & napkins  
Tasting for up to 4 guests

### ADDITIONAL INFORMATION

Additional hour of service \$250

#### Plated Dinner Experience:

- +\$15 per person for two entrée choices
- +\$20 per person for three entrée choices
- +\$25 per person for a duet plate

\*Pricing does not include taxes, fees, and gratuity.

## 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 big day are brought to life.

### THE LEAD

The lead is your personal butler for the evening.

They will ensure you don't miss out on cocktail hour appetizers, they will bring your meals during dinner service, and check-in on your parents to ensure they are enjoying their time.

# SIGNATURE BUFFET

3 appetizers + 2 sides + 1 salad + 2 entrées | \$76 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 | \$68 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 | \$62 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

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pickles

coleslaw

slider buns

Devil's Ale BBQ sauce

Mr. Pineapple habanero BBQ sauce

# TACO BAR

2 appetizers + 2 sides + 3 proteins | \$62 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 | \$49 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

# 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.



# LATE NIGHT SNACK PACKAGE

\$11 per person | \$500 minimum to keep chef onsite

For when the dance floor is still full and the night is far from over.

Enjoy a bite, refresh and keep the party alive!

## PIZZA

choose two | qty. up to chef's discretion

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### PEPPERONI

marinara, three cheese blend and pepperoni

### BUFFALO CHICKEN

marinara, three cheese blend and buffalo chicken

### CHEESE • v

marinara and three cheese blend

### MARGHERITA • v

garlic infused oil, three cheese blend, basil, tomatoes, and fresh mozzarella

## SNACKS

choose two

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### MINI GRILLED CHEESE • v

served with tomato bisque to drizzle

### PIGS IN A BLANKET

served with of ketchup + mustard

### CHEESEBURGER SLIDERS

topped with ketchup, mustard and pickles

### FRIED BONELESS CHICKEN BITES

served with BBQ, buffalo and ranch

### SOFT PRETZEL BITES • v

served with whiskey cheese

### MINI SONORAN DOG

served with cheese sauce, sour cream and pico

### MINI CHEESE QUESADILLAS • v

stuffed with cheese, peppers and onions

### CHURRO BITES • v

served with a side of fudge

# 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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