Santmier Catering

Since 2015

A Little About Santmier Catering

Founder and CEO, Nick Santmier, is a noteworthy Executive Chef since 2017. He began his culinary journey at Indiana University of Pennsylvania's Culinary Arts Program. Upon graduating in 2015, Nick completed a highly sought-after internship at Pinehurst Resort in North Carolina. His passion and success was seen from afar, landing him a position at Shenandoah University in Winchester, Virginia. It wasn't long before others in the area took notice of Nick's success; he was quickly promoted to Executive Chef at Marymount University in Arlington, Virginia.

Nick and his wife Sara accepted their first catering gig in 2016. It all began with a couple of ambitious newlyweds, a small Apple Blossom celebration and their home kitchen! Following the great success of that event, they flourished, catering for various occasions including weddings, birthday parties and corporate dinners.

It's no surprise Santmier Catering Co. is booming because Nick and Sara have been the perfect team from the start. Nick's love for food and Sara's passion for clients makes them the go-to place for all your food needs. For this reason, Santmier Catering Co. is committed to producing delicious and beautiful food.

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Styles Of Service

Event Drop Off

Simple and casual for everyday catering needs. We bring it, you enjoy it, we can take it away No fuss, No mess

Plated Meals

We'll guide you through a custom menu - selecting china, linens and decorations Our wedding planners and staff will take care of every detail

Buffet Service

Ideal for larger groups. Choose a pre-designed package or build your own - Our Culinary experts will bring your vision to life

Hors D'oeuvres

A perfect way to unwind or start your event
Whether for informal nibbling or more lavish affairs, our selection of small bites will include all guests.
The way you like it, buffet style or passed

Live Cooking Stations

Create a lively culinary experience
From Carving Stations to Omelets and Crepes to Stir-fry Bars. Consult our experts to add this feature to your menu

Hors D'oeuvere

Chicken - $3 PP/Option

Maple Bacon Chicken Pops
Chicken Tikka Skewers
Adobo Lime Chicken Bites
Chicken Satay
Chicken Bahn Mi Slider w/ Jalapeno Slaw
BBQ Chicken Slider

Pork - $3.25 PP/Option

Stuffed Mushrooms
Bacon Bourbon Meatballs
Pulled Pork Sliders
Chorizo Stuffed Baby Peppers
Twice Baked Potato Bites

Beef - $3 PP/Option

Roast Beef and Pemento Crostini
Adobo Steak Skewers
Meatballs (BBQ, Swedish, Sweeet and Sour)
Mexican Stuffed Peppers w/ Cojito Cheese
Beef and Tater Bites

Platters

Vegetable Platter $2.00 pp
Fruit Platter $2.25 pp
Meat Platter $2.75 pp
Cheese Platter $2.75 pp
Antipasto Platter $2.75pp
Charcuterie Boards - $3.25 pp

Hors D'oeuvere Cont.

Seafood

Grilled Shrimp Cocktail - $4.75
Crab Stuffed Cucumbers - $3.25
South West Shrimp Crostini - $3.50
Shrimp and Mango Bites - $3.75
Firecracker Shrimp - $4.75
Crab Cakes - $3.50
Crab Dip - $3.00

Canapes

Smoked Salmon Phyllo Cups - $3.50
Tropical Cucumber Cups - $2.00
Deviled Egg - $2.50
Caviar Egg - $3.50
Caviar and Cream Crisp - $4.00
Charred Tomato and Pesto - $2.00

Vegetarian

<u>Per Person</u>

- Bruschetta - $1.50
- Hummus and Pita - $1.75
- Chips and Salsa - $1.50
- Chips and Guacamole - $1.50
- White Bean Tapenade w/ Crostini - $1.75
- Artichoke Tapenade w/ Crostini - $1.75
- Caprese Skewers - $2.00
- Parmesan Artichoke Dip - $2.50
- Spanakopita - $2.99
- Soft pretzel Bites w/ Beer Cheese - $3.00
- Mac and Cheese Shooters - $3.00
- Brie Bites - $3.00
- Double Stuffed Mushrooms - $2.50
- Corn Fritter Bites - $2.00
- Broccoli Cheddar Fritters - $2.00

Dual Entree Menus

Prime Rib & Salmon

$30.99 pp

Carved Prime Rib

w/ Horseradish Cream & Aju

Roasted Salmon

w/ Dill Cream Sauce

Roasted Potatoes

Wild Rice

Glazed Carrots

Grilled Asparagus

Dinner Rolls

Chicken & Ham

$22.99 pp

Grilled Chicken Breast

Mango Glazed Ham Carved

Mashed Potatoes

Rice Pilaf

Corn on the Cob

Green Beans

Dinner Rolls

Chicken Picatta

$24.99 pp

Chicken Picatta

Red Wine Braised Beef Roast

Vegetable Farfalle

Long Grain Buttered Rice

Roasted Mixed Veg

Green beans

Dinner Rolls

Menu Pricing Includes Disposable Service and Drinks

Gourmet Burger Bar

($18.99)
Burgers (handmade) w/ Brioche Buns
Toppings;
Mushrooms, Grilled Onions, Pickled Red Onion, Pickles, Lettuce,
Tomato,
Horseradish Sauce, Ketchup, Mayo, Mustard, BBQ Sauce
Blue Cheese, Cheddar, Provolone, Swiss, Bacon

Beer Can Chicken Breast
Mac and Cheese
Roasted Red Potato (Herb and Balsamic)

Seasonal Spring Greens Salad – Choice of 2 Dressings
Caprese platter (Sliced Tomato, Fresh Mozzarella, Basil, Balsamic Glaze)
Watermelon Salad(Mint, Lime Juice)

Menu Pricing Includes Disposable Service and Drinks

Fruit Salad
Pasta Salad
Coleslaw
Potato Salad

BBQ Menus

Beef Brisket & Chicken

$21.99 pp

BBQ Beef Brisket (sliced)

Beer Can Chicken

Pork & Chicken

$18.99 pp

Pulled BBQ Pork

Pulled BBQ Chicken

All BBQ Reception Dinners include:

Mac and Cheese

Baked Beans

Coleslaw

Pasta Salad

Potato salad

Menu Pricing Includes Disposable Service and Drinks

Mexican

Char Grilled
$22.99
Carne Asada
Chili Lime Chicken
Spanish Rice
Bandito Black Beans
Peppers and Onions
Pico De Gallo
Sour Cream
Tortilla Shells

Build your Own Taco Bar
$18.99 - Inquire for Options

Fiesta Taco Bar
$20.99
Braised Spanish Beef
Braised Chili Chicken
Pinto Beans
Cilantro Lime Rice
Full Toppings Bar

Mediterranean Bars

Mediterranean Pita Bar

$18.49 pp

Hummus bar (all homemade)

Roasted garlic humus

Sundried Tomato Humus

Original Humus

Topping for humus bar to include;

Ground Lamb (hot)

Grilled Mediterranean chicken (hot)

Roasted vegetables (hot)

Feta

Roasted chickpeas

Olives

Diced tomato

Pickled onions

Caramelized onions

Shredded Lettuce

Pita

Menu Pricing Includes Disposable Service and Drinks

Souvlaki Bar

$17.99 pp

Main Menu

Chicken Souvlaki

Pork souvlaki

Roasted Greek potatoes

Roasted vegetables

Green beans

Pita

Toppings;

Diced tomato

Diced onions

Shredded lettuce

Tzatziki

Feta

Italian Bars

Marsala Menu

$20 pp

Chicken Marsala
Italian Sausage with pepper & onions
Vegetable Farfalle
Fettuccini
Roasted Mixed Veg
Green beans
Dinner Rolls

Build your Own Pasta Bar

$19.99 - Ask for Options

Grilled Pasta Menu

$17.50 pp

Caesar Salad w/ Croutons on side
Grilled Chicken Breast
Sliced Italian Sausage
Pesto Penne Alfredo
Green Beans
Honey Glazed Carrots
Dinner Rolls

Menu Pricing Includes Disposable Service and Drinks

PLANT
BASED

The Steak

$18.99

Seasonal Greens Salad

Fresh Heirloom Tomato Steaks

Cauliflower Steaks

Roasted Potatoes

Roasted Carrots

Green Beans

Dinner Rolls

The Pasta

$17.99

Chopped Salad

Grilled Portobello Mushrooms

Grilled Eggplant Steaks

Roasted Veg Pasta Bake

Wild Rice

Grilled Asparagus

Dinner Rolls

The Potato

$16.99

Sweet Kale and Pecan Salad

Large Baked Potatoes

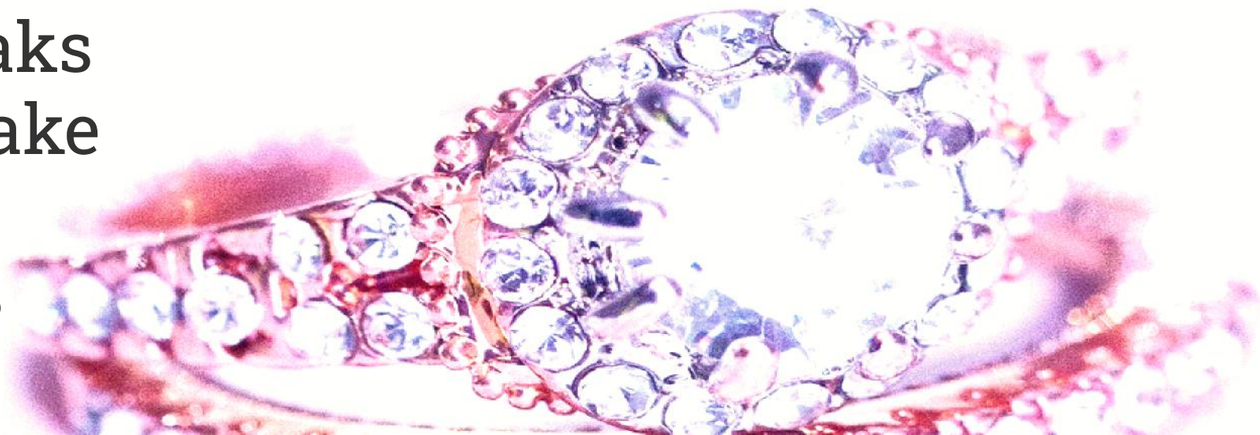
3 Bean Chili

Loaded Toppings bar

Roasted Brussel Sprouts

Steamed Broccoli

Dinner Rolls



Group Sandwich Trays
Choose 3 - S $67 / M $99 / L $120

Gluten Free Also Available

Loaded BLT on Wheat
Grilled Chicken Club on Ciabatta
Turkey BLT on Focaccia
Roast Beef on Sour Dough
Chicken Salad Wrap
Mediterranean Turkey Wrap
Chicken Pesto On Focaccia
Roasted Vegetable and Hummus
Ham and Cheddar on Sour Dough

Design Your Own - Just Ask

Make It a meal - $16.99

With any 2 salads
With kettle cooked chips
With Water Bottles

Trays Size - S - Up to 10, M - Up to 15 / L up to 20 People

Wedding Cakes

Cake Flavors

- White
- Yellow
- Red Velvet
- Chocolate
- Carrot
- Marbled
- Banana
- Spiced
- Lemon
- Strawberry

Icing Flavors

- Vanilla Buttercream
- Chocolate Buttercream
- Cream Cheese Icing
- Carmel Butter Cream
- Strawberry Buttercream
- Peanut Butter Buttercream
- Whipped Vanilla Frosting
- Whipped Chocolate Frosting

Filling Flavors

- Raspberry
- Strawberry
- Black Berry
- Vanilla Bean
- Chocolate
- Espresso
- Peanut Butter
- Bavarian Cream
- Chocolate Bavarian Cream

Torani
Torani
Torani

Coffee and Desserts

Mini Dessert Selection(select 4)

$4.00pp

Flavored mousse cup –
(Chocolate, White Chocolate, Raspberry, Kahlua)

Lemon bars, Blondies, 7-Layer bar, Brownies, Chocolate Chip Cookie Bar

Mini Cheese Cakes, Fruit Tarts –
(Raspberry, Strawberry, Blackberry, Lemon, Lime…)

Coffee Bar

$2.50pp

Brewed In House Dunkin Doughnuts Coffee
Served With; Sugar, Half and Half, Flavor Shots (Caramel, Hazelnut, French Vanilla)

Rachel's Bloomers

Racharlesplexus@Gmail.com

Call Today For a Full Wedding Quote

(540)336-0450

Bridal Bouquets - Starting at $75

Bridesmaids Bouquets - Starting at $40

Corsages - Starting at $20

Boutonnieres - Starting at $15

Arbor Spray- Starting From $150

Table Runners - Starting From - $50

Center Pieces - Starting at $40

We Specialize In Making Your Dreams Come True

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Please Let Us Know How We Can Help You

Contact Us For Your Big Day

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https://www.santmiercatering.com/
Nick - (540)935-3983

Please give me a Call if you have any Questions

THANK YOU