

Since 1972,
Anthony's
RESTAURANT

Banquet Menu Selections

The Banquet Menu provides a comprehensive list of numerous items to choose from for your banquet event.

We work with you to create a custom menu that best suits your taste buds and your budget.

Prices are not listed due to fluctuations in market value; however, a price range is identified for each menu item.

The symbols categorize selections from the least expensive range = \$ to the most expensive range = \$\$\$\$\$.

The symbols classify a price range and should not be interpreted as an exact price equivalent.

Hors D'Oeuvres

Mozzarella Sticks \$

with Marinara dipping sauce

Zucchini Sticks \$

with Ranch dipping sauce

Buffalo Wings \$

mild or spicy, with Bleu Cheese dipping sauce

Pizza Bites \$

Assorted toppings

Nacho Chips \$

with salsa

Spanakopitakia \$\$

Spinach and Feta Cheese triangles

Tiropitakia \$\$

Three-Cheese Pie triangles

Jalapeño Poppers \$\$

with Blue Cheese dipping sauce

Swedish Meatballs \$\$

Stuffed Mushroom Caps (Italian-style) \$\$

Deviled Eggs \$\$

Assorted Finger Sandwiches \$\$

Fresh Fruit Tray \$\$

Chef's selection of seasonal fruit

Fresh Vegetable Tray \$\$

with Ranch Dip

Deluxe Cheese Tray \$\$

Assorted Cheeses with Crackers

Fried Calamari \$\$\$

with Sweet & Spicy Dipping Sauce or Cocktail Sauce

Anthony's Famous Seafood Cups \$\$\$

Cream Cheese & Smoked Salmon or Crab Cocktail in mini phyllo cups

Beef Canapés \$\$\$

Angus Roast Beef with Horseradish sauce on a French Baguette crisp

Mini Maryland Crab Cakes \$\$\$

with Tartar Sauce

Stuffed Mushroom Caps with Crab Meat \$\$\$

topped with lemon-butter sauce

Iced Jumbo Shrimp \$\$\$

with Cocktail Sauce

Crab Dip \$\$\$

Jumbo-lump Crabmeat dip prepared either hot or cold, served with French baguette crisps

Greek Dip Sampler \$\$\$

Tzatziki dip, melitzanosalata (Eggplant dip), and tirokafteri (spicy, cheese dip) with pita wedges

Salads

Anthony's House Salad \$

with House Vinaigrette

Greek Salad \$\$

Mix of Romaine and Iceberg lettuce, tomatoes, cucumbers, green peppers, Kalamata olives, red onions and Feta Cheese with House Vinaigrette

Caesar Salad \$\$

Romaine Salad \$\$

seasonal toppings and your choice of dressing

Fresh Spinach Salad \$\$\$

with warm bacon dressing

California Mesclun Salad \$\$\$

Baby Mixed Greens, cherry tomatoes and blueberry goat cheese with Champagne Vinaigrette

Tomato & Mozzarella Salad \$\$\$\$

Vine ripened Beefsteak Tomato Slices topped with fresh Mozzarella and Basil, drizzled with Balsamic Vinaigrette

Horiatiki Salad \$\$\$\$

Traditional Greek-style Salad with tomatoes, cucumbers, red onions, Feta cheese, Kalamata olives, green peppers, oregano and Extra Virgin Olive Oil

Entrées

Baked Ziti \$

Baked Spaghetti \$

with choice of 1 topping and marinara or meat sauce

Roasted Chicken \$

Chef's special, marinated, bone-in chicken, roasted to perfection

Chicken Marsala \$

sautéed chicken breast with Marsala wine- Mushroom Sauce

Chicken Cacciatore \$

sautéed chicken breast with tomato-based sauce, green peppers, onions and white wine

Roasted Pork Loin \$

center-cut pork in natural juices

Tri- color cheese Tortellini \$\$

with Alfredo sauce or creamy tomato sauce

^{SPICY} Pasta a la Diablo \$\$

Penne pasta in a spicy, creamy sauce with Italian sausage and chicken

Eggplant Parmesan \$\$

Lightly breaded eggplant, fried and topped with Marinara and Mozzarella cheese

Vegetable Lasagna \$\$

Pasta sheets layered with fresh vegetables, tomato sauce and our own three-cheese cream sauce

Lasagna a la Bolognese \$\$

Pasta sheets layered with ground beef, tomato sauce and our own three-cheese cream sauce

Pastitsio \$\$

Layers of noodles and ground sirloin topped with Bechamel Sauce

Chicken Piccata \$\$

Sautéed Chicken Breast with Capers and Lemon-Butter Sauce

Chicken Parmesan \$\$

Lightly breaded chicken breast, fried and topped with Marinara and Mozzarella cheese

Flounder Fillet on a bed of Spinach \$\$

with Lemon-Butter Sauce

Veal Parmesan \$\$

Lightly breaded veal, fried and topped with Marinara and Mozzarella cheese

Beef Stroganoff \$\$

VEGAN Imam Baidi (Stuffed Eggplant) \$\$\$

Fresh eggplant topped with tomatoes, onions, pine nuts, raisins and fine herbs

Mousaka \$\$\$

Layers of potatoes, zucchini, eggplant and ground sirloin topped with Bechamel Sauce

Chicken Cordon Bleu \$\$\$

Thin slices of breaded chicken breast rolled and stuffed with Swiss cheese and ham

Veal Marsala \$\$\$

sautéed veal with Marsala Wine - Mushroom Sauce

SPICY Shrimp Creole \$\$\$

with diced tomatoes, green onions and bell peppers in a cayenne-based red sauce

Atlantic Grilled Salmon \$\$\$

Flame Broiled Salmon Fillet with Lemon-Butter Sauce

Sliced, Grilled Flank Steak \$\$\$

with Mushroom-Sherry Wine Sauce

Shrimp Scampi \$\$\$\$

with diced tomatoes, green onions and a touch of garlic in a lemon-butter sauce

Crab Cakes \$\$\$\$

Made in-house, served with tartar sauce or lemon-butter sauce

Stuffed Shrimp with Crabmeat \$\$\$\$

with lemon-butter sauce

Prime Rib \$\$\$\$

with Au Jus

Filet Mignon \$\$\$\$

Roasted Leg of Lamb \$\$\$\$

Lamb Chops market price

Lobster Tails market price

Sides

Roasted Potatoes \$

quartered, red-skin potatoes with olive oil and fine herbs

Mashed Potatoes \$

Rice Pilaf \$

Pasta (Spaghetti or Penne) \$

with Marinara sauce or Alfredo sauce

Potatoes Au Gratin \$\$

Baked Potato \$\$

Split Twice-Baked Potato \$\$\$

Fresh, Steamed Vegetables \$

Broccoli, Cauliflower and Baby Carrots

Roasted Zucchini and Peppers \$

Corn \$

Honey-Glazed Carrots \$\$

Green Beans Almondine \$\$

Fresh, Steamed Asparagus market price

Desserts

Ice cream \$

Pies \$\$

options include: apple, cherry, blueberry, lemon cream, lemon meringue, coconut cream, Boston Crème, key lime, pumpkin

Cannoli \$\$

Tiramisu \$\$\$

Cakes \$\$\$

options include: cheese cake, German chocolate cake, carrot cake

Homemade Greek Pastries \$\$\$\$

options include: baklava, bugatsa rolls, kataifi