

#### BUFFET STYLE - STARTING AT \$39.95

Our Dinner Buffet requires a minimum of fifty (50) adult guests. Final guest counts are due seven (7) days prior to your event date. Final menu choices are due three (3) weeks prior. Menu prices are per person.

# Starting Course

#### **SOUPS & SALADS**

#### **CAESAR SALAD**

chopped romaine, homemade croutons, fresh shaved parmesan, tossed in our own caesar dressing

#### **GARDEN SALAD**

spring mix, tomato, cucumber, red onion, croutons, balsamic vinaigrette

### Main Course

CHOOSE THREE: \$39.95 | ADD \$3.00 PER PERSON FOR FOURTH \$16.00 FOR CHILDREN UNDER 10

#### ENTRÉES

#### **ROAST BEEF**

slow roasted in house, sliced thin for sandwiches with baby kaiser rolls and condiments

#### **ROAST PORK**

slow roasted in house, sliced thin for sandwiches with baby kaiser rolls and condiments

#### CHICKEN MARSALA

sautéed boneless breast, pan seared, topped with mushrooms, finished in a marsala wine sauce

#### **CHICKEN PICCANTE**

sautéed chicken medallions in a lemon white wine sauce

#### **ROASTED ROSEMARY CHICKEN**

on the bone! - slow roasted and crispy with white wine and fresh herbs



#### (PART OF ENTRÉE SELECTIONS)

#### **ENTRÉES**

#### **CHICKEN PARMIGIANA**

breaded & fried, topped w/ locatelli cheese, provolone cheese, served in anthony's red gravy

#### **EGGPLANT PARMIGIANA**

house favorite - sliced thin, lightly fried, layered with provolone and anthony's marinara sauce (vegetarian option)

#### **ROASTED BLACKENED SALMON**

draped with a sweet chili sauce

#### STUFFED FLOUNDER

stuffed with crab imperial

#### **VEAL SCALLOPINI**

always fresh from the butcher cooked housewife style with peppers, onions and mushrooms, simmered in red sauce for hours

#### **SAUSAGE & PEPPERS**

italian sweet maglio sausage braised with red and green sweet peppers, onions and fresh herbs, cooked in a savory red sauce

#### PASTA

#### PENNE ALLA VODKA

always "fresh from the pot", tossed with fresh basil, locatelli, vodka sauce

#### **OLD FASHIONED RIGATONI**

"dececco" served in our famous red gravy

#### **BAKED ZITI**

"dececco", layered with mozzarella cheese, our famous red gravy, topped with locatelli, baked to perfection



(PART OF ENTRÉE SELECTIONS)

#### **PASTA**

#### **STUFFED SHELLS**

filled with ricotta cheese and topped with anthony's marinara sauce

#### **TORTELLINI**

marinara or alfredo style

Starches
PLEASE CHOOSE ONE

SIDES

**ROASTED RED BLISS POTATOES** 

**MASHED POTATOES** 

Veggies
PLEASE CHOOSE ONE

SIDES

**GREEN BEANS** 

**FRESH VEGGIE MEDLEY** 

YOUR BUFFET WILL INCLUDE:

BREAD & BUTTER, CONDIMENTS, COFFEE, HOT TEA & VANILLA ICE CREAM



BUTLERED (1 HOUR) - PLEASE CHOOSE 7 OF YOUR FAVS

#### \$15 PER PERSON

#### **COCONUT SHRIMP**

full of coconut and lightly fried, served with a sweet chili thai sauce

#### **SHRIMP LEJON**

tender shrimp, stuffed with horseradish, wrapped in bacon

#### **CLAMS CASINO**

my family recipe, chopped clams, toped with peppers, onions, bacon and fresh herbs

#### **SCALLOPS WRAPPED IN BACON**

my favorite, made with jumbo fresh cape mays

#### **COCKTAIL FRANKS**

miniature pork sausages, wrapped in puff pastry, served with yellow mustard

#### **CHICKEN CORDON BLEU BITES**

bite-sized chicken and ham ball, stuffed with swiss cheese, breaded and fried crispy

#### **MOZZARELLA STICKS**

homemade, fresh mozzarella breaded and lightly fried, served with marinara

#### **SESAME CHICKEN TENDERS**

marinated and breaded with japanese breadcrumbs and sesame seeds

#### **MINI CRAB BITES**

all lump crab, no filler

#### **VEGETABLE SPRING ROLLS**

accompanied with a sweet chili sauce

#### **ROAST PORK SPRING ROLLS**

made here, slow roasted, mixed with broccoli rabe and sharp provolone

#### **CHEESESTEAK EGG ROLLS**

our specialty, fresh ribeye, sautéed onions and american cheese

#### **SPANAKOPITA**

a greek specialty, spinach and feta wrapped in a filo puff

#### STUFFED MUSHROOM CAPS

kennett square beauties, stuffed with our homemade crab imperial

#### ARANCINI

stuffed risotto ball with broccoli rabe and provolone

#### **RASPBERRY BRIE PUFF PASTRY**

light and flaky pastry loaded with melted brie and raspberry filling



#### **COCKTAIL HOUR**

# anthony's Antipasto Station

OUR SIGNATURE

\$10 PER PERSON

a lavish display of fresh seasonal fruit, grilled eggplant and zucchini, roasted hot and sweet peppers, red onion, carrots, asparagus, artichokes, olives, tomato basil bruschetta, cured meats, pepperoni, imported and domestic cheeses, assorted crackers and dips fresh italian bread, fresh mozzarella and more

### Cheese Board

\$7.50 PER PERSON

assorted seasonal fruits, cheese, pepperoni and cracker board

# anthony's Raw Bar MARKET PRICE PER PERSON

only the freshest jumbo shrimp, medium neck clams, a selection of fresh oysters, jumbo crab claws, fresh lemons, tabasco, and assorted dipping sauces - WOW!



### Viennese Sweet Station

**\$8 PER PERSON** 

sensational sweets include cannolis, eclairs, cream puffs, as well as assorted miniature pastries, whole cakes & pies - OPTIONAL: banana's foster station (additional per person)

### anthony's Ice Cream Bar

SA PED PEDSON

mouth-watering homemade gelato, sorbets, & sundae condiments for your guests to enjoy! the station also includes a chef flambeing bananas foster served over the ice cream of your choice

## International Coffee Bar

**\$8 PER PERSON** 

freshly brewed coffee, cappuccino, and espresso served w/ bailey's irish créme, kahlua and sambuca

## anthony's Cannoli Station

\$8 PER PERSON

OMG! - let our chefs fill fresh cannoli shells before your eyes, your choice of chocolate, vanilla, cream, or ricotta, a definite crowd pleaser





\$75.00

### Tab It

PREMIUM CONSUMPTION BAR (SCAN QR FOR MENU)

beverages are charged by consumption to the host, a bar will be set up for your room, a \$75.00 bartender fee will be charged

CASH BAR

# Open It Up!

if you do not wish to pay for beverages for your guests, they will be directed to a bar where they may purchase their own beverages

\$3.00

## All Soft Drinks

PRICED PER PERSON

Final bills are subject to a **20% – Service Charge** and **6% – Pennsylvania Sales Tax**. Service Charge is **NOT** gratuity. A tip is not required as part of your total due, our staff is paid at a higher rate and not a minimum wage. Although tips are not required, they are greatly appreciated by our hard working staff.

**PLEASE NOTICE:** Management reserves the right to update menu selections and prices without notice. Thank you for your cooperation.