





IT'S ALL ABOUT THE FOOD!

CHEF OWNED & CHEF DRIVEN



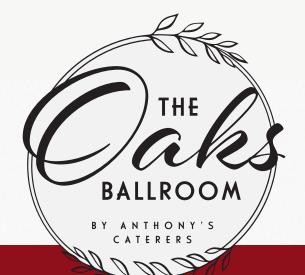
Anthony's Caterers, established in 1993, is proud to occupy this amazing space located in Glenolden, Pennsylvania. The Oaks Ballroom is your premiere destination for exquisite Weddings, accommodating up to 500 guests. Boasting high ceilings, elegant table settings, crisp linens, outstanding service and fresh flowers to create the atmosphere of brilliance you've always imagined for your special day. Our meticulously manicured gardens will provide some of the best photo ops in the area.

Chef Anthony and his staff will work with you every step of the way to help plan your wedding day. At The Oaks our dedicated staff thrives on special themes and pays attention to those important details and custom accents that all play a part in making your day as exceptional as always imagined!

The Oaks Ballroom can recommend nearby accommodations for guests and is located less than 15 minutes from many of the areas major highways. Wedding packages and ceremonies are our specialty. Please call us anytime to arrange a tour of the facility and to discuss your options and ideas in greater detail.

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Overview

YOUR STANDARD FIVE HOUR WEDDING RECEPTION PACKAGE INCLUDES THE FOLLOWING:

- ✓ Four Hour Premium Open Bar
- Champagne Toast
- ✓ Bridal Suite
- ✓ One Hour Hot & Cold Hors D'Oeuvres
- ✓ Sit-Down or Buffet Dinner Menu
- ✓ Coffee & Cake Station For Final Hour
- → Ballroom Up Lighting

- Complimentary Parking
- ✓ Separate Cocktail Room
- ✓ Maitre D' to Supervise Your Reception
- ✓ State Tax & Service Charge Included
- ✓ \$1000 Deposit, Bank Check Required
- ✓ Second Deposit 6 Months Prior
- ✓ Final Appointment & Payment 2 Weeks
 Prior

** customize your cocktail hour with a signature drink - included in the cost **

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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

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anthony's antipasti Station OUR SIGNATURE - ADD \$10 PER PERSON

loaded with a selection of seasonal grilled & roasted vegetables, fresh bruschetta and crostini, imported olives, and a lavish selection of cheeses, cured meats, pepperoni, & lots of fresh seasonal fruit

ADDITIONAL OPTIONS

Conthony's Raw Bar MARKET PRICE - INCLUDES ELABORATE ICE SCULPTURE

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

The Captain's Table

PRICED ACCORDINGLY - INCLUDES ELABORATE ICE SCULPTURE

fried calamari, mussels - red or white, crab cakes, scallops and jumbo shrimp seared to perfection by our chefs - WHAT A DISPLAY!

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Baby Lobster Tail Station PRICED ACCORDINGLY - INCLUDES ELABORATE ICE SCULPTURE

baby lobster tails, halved, served with fresh lemons and melted butter

Lamb Chop Station

PRICED ACCORDINGLY

marinated, seasoned and roasted, served with raspberry and mint demi glaze - (can be butlered during cocktail hour or cut down and stationary)

Sushi Station

PRICED PER ROLL

spicy tuna rolls, crab and avocado rolls, vegetarian rolls, philly rolls, california rolls, soft shell crab rolls, smoked salmon rolls, served with spicy wasabi, pickled ginger and soy sauce

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ANTHONY'S ITALIAN SALAD

chopped romaine, tomato, cucumber and red onions tossed in our house vinaigrette

MIXED GREEN SALAD

toasted candied walnuts, cherry tomatoes, red onions, pears, goat cheese, served in a raspberry vinaigrette

CAESAR SALAD

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

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PASTA FAGIOLI

imported ham, vegetables, cannellini beans, plum tomatoes and ditalini pasta

ESCAROLE SOUP

the real deal! - fresh chicken broth, chopped escarole, little homemade meatballs and cheese frittata

LOBSTER BISQUE

fresh lobster stock finished in a sherry créme

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TWICE BAKED POTATO

ROASTED RED BLISS POTATOES

POTATOES AU GRATIN

LYONNAISE POTATOES

LOBSTER MAC & CHEESE



GREEN BEANS ALMONDINE
SEASONAL VEGETABLE MEDLEY
FRESH ASPARAGUS w/ HERBS & BUTTER
BRUSSEL SPROUTS w/ BACON & ONIONS

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PENNE ALLA VODKA

a staple at anthony's - dececco pasta tossed in our own vodka tomato cream sauce

TRI COLOR TORTELLINI ADD \$3 PER PERSON

tossed w/ sun dried tomatoes, baby spinach, pancetta, tossed in a parmesan cream sauce

BLACK CRAB RAVIOLI ADD \$3 PER PERSON

crab stuffed, tossed w/ cherry tomatoes & fresh basil in a rosé sauce

GNOCCHI ITALIANO

THE BEST! - homemade w/ ricotta cheese, served in anthony's red gravy, topped w/ fresh locatelli

CAVATELLI

tossed in fresh homemade marinara sauce, or aglio olio w/ broccoli rabe

LOBSTER RAVIOLI ADD \$3 PER PERSON

served in a lobster sherry créme sauce

MEZZI RIGATONI ADD \$3 PER PERSON

served in a diablo style spicy marinara sauce w/ rock shrimp

PUMPKIN RAVIOLI - (SEASONAL) ADD \$3 PER PERSON

stuffed with ricotta cheese, roasted pumpkin, fresh herbs, served in a butternut sherry creme

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CHICKEN MARSALA

a house favorite - boneless breast sautéed with fresh kennett square beauties finished in a marsala wine sauce

CHICKEN FRANCAISE

pan seared boneless breast dipped in seasoned egg batter, finished in a lemon white wine sauce

STUFFED CHICKEN CAPON

filled with mushrooms & italian sweet sausage, bread stuffing, finished in a madeira wine demi

VEAL OR CHICKEN PARMIGIANA

simply the best! pounded out thin, breaded & fried, topped with provolone cheese and anthony's homemade gravy, finished w/ locatelli cheese

VEAL OR CHICKEN SALTIMBOCCA

pan sautéed topped with parma prosciutto, baby spinach, smothered in provolone cheese, finished in a white wine sage sauce

90Z FILET MIGNON ADD \$20 PER PERSON

center cut, choice, grilled to perfection, served in our house marsala demi glace

120Z PORK CHOP

frenched & chimed, topped with sautéed onions and honey crisp apples, finished in a madeira demi glace

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CRAB CAKES

jumbo lump crab, no fillers, broiled golden, served with a lobster sherry créme sauce

ATLANTIC SALMON

blackened or broiled, with sweet chili sauce, or topped w/ chopped plum tomatoes, basil, finished in a white wine sauce

CRISPY STRIPED BASS

pan seared to order, finished with a fresh lemon basil sauce

STUFFED FLOUNDER

rolled with our homemade crab imperial, served with a fresh lemon wedge

Vegetarian Selections

EGGPLANT PARMIGIANA

said to be the best! - sliced thin, fried & layered w/ provolone cheese, locatelli, and our homemade marinara sauce

PASTA PRIMAVERA

fresh seasonal vegetables, sautéed with fresh herbs, tossed in anthony's homemade marinara sauce

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Carving Station

FILET MIGNON

choice roast, grilled to perfection, served with two sauces: marsala demi glace with mushrooms and onions, and horseradish créme

PORK LOIN

roulade style, stuffed with broccoli rabe and sharp provolone

Seafood Station

WHOLE ATLANTIC SALMON

seasoned and baked, served with your choice: sweet chili sauce, or lemon white wine

CRAB CAKES

jumbo lump crab, no fillers, broiled golden, served with your choice: lobster sherry créme sauce, or cocktail and tartar

Oak Lane Station

CHICKEN MARSALA

boneless breast sautéed with fresh kennett square beauties, finished in a marsala wine demi glace

CHICKEN FRANCAISE

pan seared boneless breast, dipped in seasoned egg batter, finished in a lemon white wine sauce

CHICKEN PARMIGIANA

simply the best! pounded out thin, breaded & fried, topped with provolone cheese and anthony's homemade gravy, finished w/ locatelli cheese

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Viennese Sweet Station

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

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

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

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Italian Cookie Trays

PRICED PER PERSON

homemade italian cookies, pizzelles, biscuits and other goodies all freshly made by joanie, a great touch to any affair

anthony's Cannoli Station

PRICED 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

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INCLUDES ONE HOUR OPEN BAR / DJ PROVIDED

Philly Cheesesteak Station

PRICED PER PERSON

great at the end of night! - eat it up or take it home, fresh ribeye wit your choice of whiz or american wit or witout, sides of mushrooms, cherry peppers, onions, ketchup, and our own hot sauce

French Fry Bar PRICED PER PERSON

jersey fries, curly fries, sweet potato fries, cheese whiz, barbecue sauce, hot sauce, ranch, blue cheese, bacon bits / EXTRA ADD ON - chicken tenders

Taste Of Philly

an assortment of traditional philadelphia style sandwiches: roast pork, roast beef, chicken cutlet broccoli rabe, provolone, long hots, cherry peppers, and more!

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PHOTOGRAPHY & VIDEOGRAPHY

New Pace Weddings ic costa & bill connell

484-453-8419 • newpaceweddings.com

CONFECTIONS (BAKER)

Bredenbeck's Bakery

karen boyd-rohde 8126 Germantown Ave | Philadelphia, PA 215-247-7374 • www.bredenbecks.com

DISC JOCKEY

Schaffer Sound Productions

john schaffer 610-627-5900 • sspdj.com

EVENT MENUS & SIGNAGE

Yo Eleven Design Studio

craig marsala 610-842-7631 • yoelevendesign.com

FLORIST The Bouquet Shop

katie o'leary 1045 West Lancaster Ave | Bryn Mawr, PA 610-525-2422 • www.thebouquetshops.com

ACCOMMODATIONS

Fairfield By Marriott

100 Lawrence Rd | Broomall, PA 610-355-2335 • www.marriott.com/phlro

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