

SIT-DOWN STYLE - STARTING AT \$29.95

Our banquet menu consists of a three course meal. Please select a soup or a salad for a starting course, and two (2) main entrées to offer your guests. All entrées are served with a side of mixed vegetables and roasted potatoes, with the exception of the parmigiana entrées which receive a side of pasta. 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

ESCAROLE SOUP

chicken broth, escarole, mini meatballs, chicken

CHICKEN PASTINE SOUP

chicken broth, acini di pepe, carrot & celery, seasoned egg batter

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

ANTHONY'S ITALIAN TOSSED SALAD

romaine lettuce, parmesan cheese, oil & vinegar



ENTRÉES

CHICKEN MARSALA • \$29.95

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

CHICKEN FRANCAISE • \$29.95

dipped in a seasoned egg batter, lightly fried, finished in a lemon white wine



ENTRÉES

CHICKEN PARMIGIANA • \$29.95

topped with provolone and anthony's gravy

VEAL PARMIGIANA • \$31.95

topped with provolone and anthony's gravy

EGGPLANT PARMIGIANA • \$24.99

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

LOBSTER RAVIOLI • \$29.95

tossed in a lobster sherry cream sauce with fresh tomato and basil

POTATO GNOCCHI • \$29.95

served with a scoop of fresh ricotta and marinara sauce

ROASTED BLACKENED SALMON • \$29.95

in a sweet chili sauce

BROILED CRAB CAKES • \$32.95

no fillers - all lump crab in a lobster sherry sauce

FILET MIGNON • \$35.99

center cut, fresh off the coals

Rids Menu
FOR THE CHILDREN (UNDER 12)

MAINS

CHICKEN FINGERS & FRIES • \$19.99

RAVIOLI & MEATBALLS • \$19.99

YOUR LUNCHEON 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

\$4 PEP PEPSON

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

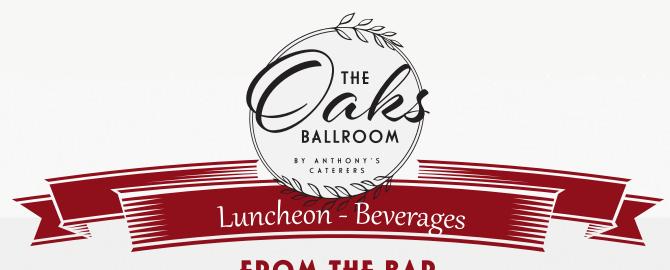
\$8 PER PERSON

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



FROM THE BAR



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

Open It Up!

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

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.