

# IATSE BALLROOM

by Anthony's Caterers

## Sit Down Dinner

Bar Packages Available

**\$500 Site Fee**

\*Site fee includes linens, parking, AV, PA system, lighting, and amenities

### FIRST COURSE

#### Soup or Salad

*(Select one)*

Caesar Salad

Tossed Salad

Pasta e Fagioli

Escarole Soup

Lobster Bisque +\$3.50/person

Chicken Pastine

Maryland Crab Chowder +\$3.50/person

Baked Potato Soup +\$3.50/person

Greek Salad +\$3.00/person

Spinach Salad +\$3.00/person

### SECOND COURSE

#### Complimentary

*(Select one)*

Penne Alla Vodka

Rigatoni in Anthony's Red Gravy

Homemade Ricotta Gnocchi In  
Marinara, Red Gravy +\$2.00/person

Tri Colored Tortellini In Garlic Cream  
Sauce +\$2.00/person

Cavatelli In Marinara or Aglio Olio  
+\$2.00/person

### ENTREES

#### Chicken Francaise \$30.00

Boneless Breast, dipped in a seasoned egg batter, pan seared, finished in a lemon white wine sauce

#### Chicken Marsala \$30.00

Boneless chicken breast sautéed with fresh Kennett Square beauties finished in a marsala wine sauce

#### Chicken Parmigiana \$30.00

Breaded boneless chicken breasts with provolone cheese and Anthony's marinara

#### Chicken Saltimbocca \$32.00

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

#### Crab Cakes \$32.00

Jumbo lump crab, no fillers, broiled golden, served with lobster sherry creme sauce

#### Atlantic Salmon \$32.00

Blackened Atlantic salmon with a sweet chili sauce, or broiled with plum tomatoes with a white wine basil sauce

#### Mahi Mahi \$32.00

Herb panko crusted flakey white mahi mahi topped with a white wine lemon butter sauce

## ENTREES (Continued)

### **8oz Filet Mignon \$47.00**

Charbroiled to perfection and served in a peppercorn cognac sauce or red wine demi glace

### **Chicken Francaise Duet \$34.00**

With a choice of either crab cakes or mahi mahi

### **Crab Cake-Filet Mignon Duet \$52.00**

Petite filet mignon charbroiled with peppercorn red wine demi glace served with a panseared crab cake in a sherry lobster cream sauce

### **Frenched Pork Chop \$34.00**

12 oz. charbroiled with sautéed onions & shiitake mushrooms finished in a port wine reduction

### **Veal Saltimbocca \$33.00**

Tender veal medallions topped with prosciutto, spinach, and provolone cheeses in a sage wine sauce

### **Pasta Primavera (Vegetarian) \$26.00**

A vegetarian selection, fresh seasonal vegetables, sautéed with fresh herbs, tossed in white wine garlic sauce

### **Eggplant Rollatini \$30.00**

Breaded layered eggplant rolled up with provolone cheese and Anthony's marinara

*All entrees include potatoe and vegetable, rolls, condiments, coffee or hot tea, and vanilla ice cream for dessert*

*Soft drinks are \$2.00/person additional  
8% sales tax and 18\$ service charge will be added*

*Bar packages available*