

IATSE BALLROOM

by Anthony's Caterers

Sit Down Wedding Package

Starting at \$125/person | \$1,000 Site Fee

*Site fee includes linens, parking, AV, PA system, lighting, and amenities (inclusive of tax & service charge)

INCLUDES

Five Hour Reception
Five Hour Premium Open Bar
Maitre D'Service
Champagne Toast
Full Antipasti Station
One Hour Butlered Hors D'oeuvres
Three Course Sit Down Dinner
Dessert
Full Length Linens
Theater Lighting, Up Lighting, Mics, Staging
Multimedia Options
Free On-Site Parking

COCKTAIL HOUR MENU

HOT HOR D'OEUVERS

(select seven)

Cheesesteak eggroll
Spanakopita
Clams casino
Shrimp lejon
Veggie or chicken quesadillas
Crab cake sliders
Artichoke & crab tart
Scallops wrapped in bacon
Pulled chicken, pork, or beef sliders
Godfather sausage stuffed with
broccoli rabe & sharp provolone
Roast pork spring roll
Coconut shrimp
Mini crab bites
Vegetable springrolls
Sesame chicken strips
Ahi tuna bruschetta crustini
Chicken or veggie dumplings

COCKTAIL HOUR MENU

Italian Antipasti Station "Our Speciality"

A lavish display of grilled vegetables, tomato & artichoke bruschetta, assorted cold salads, olives and an assortment of imported and domestic cheese & meats accompanied by Italian breads, seasonal fresh fruit and a variety of sauces
*included in package

COCKTAIL HOUR AD ONS

(Seafood stations include elaborate ice sculptures)

Jewels Of The Sea Raw Bar +\$15.00/person

Crab claws, jumbo shrimp cocktail, fresh shucked cherrt stone clams & blue point oysters on the half shell, served with cocktail sauce, fresh lemons and tabasco sauce

The Captains Table +\$15.00/person

Calamari fried, sautéed mussels red & white, baked clams with fresh herbs, oyster rockefeller style topped with chopped spinach, parmesan, creme, finished with a touch of anisette, shrimp & jumbo scallops pan seared by our chefs, table side served with dipping sauces

Lolli Pop Lamb Chops (Market Price)

Marinated charbroiled new zealand & baby lamb chops with portobello mushroom, rosemary demi glace

Sushi Station +\$6.00/person

Spicy tuna rolls, crab & avocado roll, vegetarian rolls, philly rolls, california rolls

Pierogi & Kielbasa Station +\$8.50/person

Fresh homemade pierogis (cheddar, cheesesteak, farmers cheese & onion, buffalo chicken) with smoked kielbasa sauerkraut, imported cheeses and more

Philly Cheesesteak Station +\$5.00/person

Great end of the night treat! Sliced rib-eye with your choice of whiz, American, "wit or witout", hot cherries, mushrooms

FIRST COURSE

Soup or Salad

Pasta Fagioli

Italian ham, imported tomatoes, vegetables, cannellini beans and ditalini

Escarole "Italian Wedding"

Fresh chicken broth, chopped escarole, homemade little meatballs

Shrimp Bisque +\$2.00/person

Roasted tomato & fennel, fresh herbs, with rock shrimp

Scrippelle Soup +\$2.00/person

Homemade crepes rolled with Locatelli cheese, topped with fresh chicken broth

Anthony's Butternut Squash (Seasonal)

+\$2.00/person

Autumn roasted butternut squash bisque

Anthony's Italian Salad

Mixed greens, tomato, cucumber & red onions, tossed in our house vinaigrette

Classic Caesar

Chopped romaine, homemade croutons, shaved parmigiana, tossed in our homemade creamy caesar dressing

Mixed Green Salad

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

"Zorba The Greek"

Authentic greek style salad - tomatoes, cucumber, onion, feta cheese, green bell pepper, kalamata olive, tossed in oil and vinegar, fresh herb dressing

SECOND COURSE

Pasta

Penne Alla Vodka

A staple at Anthony's - De Cecco pasta tossed in our own vodka tomato creme sauce

Tri-Colored Cheese Tortellini IATSE

Cheese tortellini, roasted peppers, and peas in a roasted garlic cream sauce topped with parmesan cheese

Black Crab Ravioli +\$3.00/person

Crab stuffed, tossed with cherry tomatoes & fresh basil in a rose sauce

Gnocchi Italiano +\$2.00/person

The best! Homemade with ricotta cheese, served in Anthony's Red Gravy, topped with fresh locatelli (blush cream sauce available)

Cavatelli

Tossed in fresh homemade marinara sauce OR aglio olio with broccoli rabe and roasted red peppers

Lobster Ravioli +\$3.00/person

Served in a lobster sherry creme sauce

Mezz Rigatoni +\$2.00/person

Served in a diablo style spicy marinara sauce with rock shrimp

Pumpkin Ravioli (Seasonal) +\$3.00/person

Stuffed with ricotta cheese, roasted pumpkin, fresh herbs, served in your choice of butternut sherry creme, burnt butter sage, with shaved parmigiano reggiano

THIRD COURSE

Entrees: From the land

Chicken Francaise +\$4.00/person

Boneless breast, dipped in a seasoned eggbeater, pan seared, finished in a lemon white wine sauce

Chicken or Veal Saltimbocca +\$4.00/person

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

Chicken Bruschetta +\$4.00/person

Grilled boneless chicken breast with fresh tomato bruschetta, buffalo mozzarella, finished with a balsamic reduction

9oz Filet Mignon +\$18.00/person

Center cut, grilled to perfection, served in your choice of mushrooms & onions, au poivre style or grand mariner creme

Veal Chop +\$18.00/person

Rib cut from the center, topped with your choice of mushrooms and onions OR broccoli rabe & sharp provolone

12oz Pork Chop +\$8.00/person

Frenched and chimed, topped with sauteed onions & shiitake mushrooms, finished in a port wine reduction

Prime Rib +\$18.00/person

Herb crusted & slow roasted, cut thick, served in its own au jus

Veal Parmigiana +\$8.00/person

Milk fed, butchered in house, pounded out thin, breaded & fried, topped with locatelli cheese, provolone cheese, served in Anthony's red gravy

THIRD COURSE

Entrees: From the sea

Crab Cakes +10.00/person

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

Atlantic Salmon +\$8.00/person

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

Crispy Striped Bass (Market Price) 12oz

Pan seared, served over asparagus risotto

12 oz Lobster Tail (Market Price)

Wow - broiled to perfection, served with fresh butter & lemon (optional: stuffed with crab imperial)

Stuffed Flounder +\$8.00/person

Rolled with our homemade crab imperial, served a lemon wine sauce

Ahi Tuna +\$9.00/person

Sushi grade yellowfin tuna garlic pepper crust pan seared over artichoke-kalamata olive bruschetta drizzled with roasted garlic sundried tomato aioli

Crab Cake Filet Mignon Duet +\$20.00/person

Petite filet mignon charboiled with peppercorn red wine demi glace served with a pan seared crab cake in a sherry lobster cream sauce

THIRD COURSE

Entrees: Vegetarian selections

Eggplant Parmigiana

Said to be the best! Sliced thin, fried & layered with provolone cheese, locatelli, & our homemade marinara sauce

Pasta Primavera

Fresh seasonal vegetables, sautéed with fresh herbs, tossed in white wine garlic sauce

Stuffed Portabello Mushroom

Portobello mushroom stuffed with spinach, roasted red peppers, provolone cheese, & balsamic glaze

STARCHES

(select one)

- Twice baked potato
- Herb roasted red bliss potatoes
- Potatoes au gratin
- Risotto alla milanese
- Mashed sweet potatoes
- Mashed yukon gold potatoes
- Roasted idaho potatoes

VEGETABLES

(select one)

- Spinach oil & garlic
- Green bean almondine
- Glazed carrots
- Seasonal vegetable medley
- Sautéed asparagus
- Braised brussel sprouts

DESSERT STATIONS

Viennese Sweet Station +\$6.00/person

Sensational sweets include cannolis, eclairs, cream puffs, as well as assorted miniature pastries, whole cakes & pies (optional: banana's foster stations [additional per person])

Chocolate Fondue Fountain +\$5.00/person

What a display! Twenty five pounds of milk or white chocolate or both flowing through a four tiered fountain accompanied by strawberries, bananas, marshmallows, pineapples, Oreos, pretzel rods, twirlers, potato chips & more for your dipping pleasure!

International Coffee Bar +\$6.00/person

Freshly brewed coffee, cappuccino, & espresso served with Bailey's Irish Creme, kahlau, samba, & also flavored syrups accompanied by all the condiments needed to complete your dessert of choice

Anthony's Ice Cream Bar +\$5.00/person

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

**Wedding cakes available -
please call (267)861-0391**