

IATSE BALLROOM

by Anthony's Caterers

INCLUDES

Five Hour Reception
Five Hour Premium Open Bar
Maitre D'Service
Champagne Toast
Full Antipasti Station
One Hour Butlered Hors D'oeuvres
Station Style 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

Stations Style 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)

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

SALAD STATION

(select one)

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

CHICKEN STATION

(select one)

Chicken Francaise

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

Chicken Marsala

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

Chicken Bruschetta

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

Roasted Rosemary Chicken

Legs & thighs, rubbed with rosemary, garlic & fresh herbs

MEAT STATION

(select two)

La Porchetta +\$15.00/person

Whole roasted pig carved right in front of your guests, comes with Italian long hots, sharp provolone, & yes - "broccoli rabe"

Filet Mignon +\$18.00/person

Herb crusted, grilled whole, served with mushrooms & onions in a marsala wine demi glace

Prime Rib +\$18.00/person

Slow roasted, cooked to your liking, served with its own au jus

Stuffed Pork Loin

Oven roasted stuffed pork loin with spinach, roasted red peppers, and sharp provolone

Whole Roasted Turkey

Roasted turkey with homemade cranberry & fresh all natural turkey gravy

Flank Steak +\$2.00/person

Seasoned and marinated, thrown on the grill, cooked to perfect medium, carved table side with red wine peppercorn reduction

SEAFOOD STATION

(select two)

Seafood Risotto +\$3.00/person

Clams, shrimp & scallops, served diablo or scampi style

Crab Cakes +\$3.00/person

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

Baby Lobster Tails (Market Price)

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

Stuffed Flounder

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

Atlantic Salmon

Lightly blackened in a sweet chili pepper sauce

PASTA STATION

(select two)

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 parigiano reggiano

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**