

Our buffet requires a fifty (50) guest minimum. Final guest counts are due seven (7) days prior to your event date. Menu prices are per person. Buffet includes: bread and butter, mixed vegetable and roasted potato, condiments, coffee, hot tea and choice of vanilla ice cream or cheesecake.

Starting Course

SALAD

MIXED GREEN SALAD

spring mix, tomato, cucumber, red onion, croutons, balsamic vinaigrette

CAESAR SALAD

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

Main Course

CHOOSE THREE: \$38.95 | FOUR: \$40.95 | FIVE: \$42.95

ENTRÉES

PENNE ALLA VODKA

an old favorite - tossed with chopped tomatoes, prosciutto, fresh basil, finished in a rosa sauce

STUFFED SHELLS

filled with ricotta cheese, served in anthony's marinara sauce

OLD FASHIONED RIGATONI

"dececco" served in anthony's gravy

EGGPLANT PARMIGIANA

sliced thin, fried & layered w/ provolone cheese, locatelli, and our homemade marinara sauce

BLACKENED SALMON

served over mixed green salad with raspberry vinaigrette, sweet chili sauce

CRAB CAKES

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



Main Course (continued)

CHOOSE THREE: \$38.95 | FOUR: \$40.95 | FIVE: \$42.95

ENTRÉES

CHICKEN PARMIGIANA

breaded & fried, topped w/ locatelli cheese, provolone cheese, served in anthony's red gravy

CHICKEN MARSALA

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

SAUSAGE & PEPPERS

italian sweet maglio sausage braised with red and green sweet peppers, onions and fresh herbs, cooked in a savory red sauce

ROASTED ROSEMARY CHICKEN

on the bone! - slow roasted and crispy with white wine and fresh herbs

ROAST PORK OR BEEF

slow roasted in house, sliced thin for sandwiches with baby kaiser rolls and condiments

Add A Carving Station

ADDITIONAL OPTION - PRICED PER PERSON

ENTRÉES

WHOLE FILET ROAST (add \$12)

served with sautéed mushrooms and onions, marsala demi glaze and horseradish créme

PORK LOIN (add \$6)

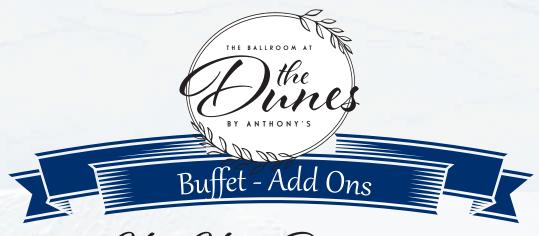
stuffed with broccoli rabe and aged provolone, rolled and tied

GRILLED FLANK STEAK (add \$10)

marinated, herb crusted and grilled, sliced table side with marsala wine

ROASTED TURKEY BREAST (add \$6)

fresh turkey, roasted golden with gravy and cranberry sauce



Hot Hors D'oeuvres

BUTLERED (1 HOUR) - PLEASE CHOOSE 7 OF YOUR FAVS

\$15 PER PERSON

SHRIMP LEJON

tender shrimp, stuffed with horseradish, wrapped in bacon

SPANAKOPITA

a greek specialty, spinach and feta wrapped in a filo puff

CLAMS CASINO

my family recipe, chopped clams, toped with peppers, onions, bacon and fresh herbs

ROAST PORK SPRING ROLLS

made here, slow roasted, mixed with broccoli rabe and sharp provolone

SCALLOPS WRAPPED IN BACON

my favorite, made with jumbo fresh cape mays

MINI CRAB BITES

all lump crab, no filler

VEGETABLE SPRING ROLLS

accompanied with a sweet chili sauce

SESAME CHICKEN

marinated and breaded with japanese breadcrumbs and sesame seeds

COCONUT SHRIMP

full of coconut and lightly fried, served with a sweet chili thai sauce

KENNETT SQUARE BEAUTIES

stuffed with our homemade crab imperial

ARANCINI

stuffed risotto ball with broccoli rabe and parmesan

CHEESESTEAK EGG ROLLS

our specialty, fresh ribeye, sautéed onions and american cheese

RASPBERRY BRIE PUFF PASTRY

light and flaky pastry loaded with melted brie and raspberry filling



COCKTAIL HOUR

anthony's Antipasti Station

\$12 PER PERSON

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

Conthony's Raw Bar

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

\$6 PER PERSON

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



TAB

Tab It

CONSUMPTION BAR

beer and wine, or add liquor

\$20

Beer & Wine

PRICED PER PERSON

premium wine includes: cabernet, sauvignon blanc, montepulciano, a nice selection of domestic bottles, imports are available (additional charge) \$30

Open It Up!

premium wine includes: cabernet, sauvignon blanc, montepulciano, selection of domestic and imported beer, liquor cocktails

FLAT FEE

All Soft Drinks

DEPENDS ON PARTY SIZE

Final bills are subject to a **20% – Service Charge** and **8% – New Jersey 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.

A **3.5% – Transaction Fee** will apply to every banquet transaction when using a credit or debit card for payment. To avoid this surcharge, cash and checks are conveniently accepted.