



IT'S ALL ABOUT THE FOOD!

CHEF OWNED & CHEF DRIVEN



Anthony's Caterers, established in 1993, is proud to occupy this amazing space located in Sea Isle City, New Jersey. The Ballroom at The Dunes is truly a diamond in the rough. Boasting breathtaking beach views like nothing of its kind, while overlooking the magnificent shore line, you will find some of the best photo ops in the area.

Chef Anthony and his staff will work with you every step of the way to help plan your wedding day. At The Dunes our dedicated staff thrives on special themes and pays attention to those important details and custom accents that all play a part in making your day as exceptional as always imagined!

Sitting at the south end of Sea Isle City, The Ballroom at The Dunes has accommodations on site and is located less than 15 minutes from many of the areas major shore points. Beach wedding packages and ceremonies are available. Please call us anytime to arrange a tour of the facility to discuss your options and ideas in greater detail.

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Overview

YOUR STANDARD FIVE HOUR WEDDING RECEPTION PACKAGE INCLUDES THE FOLLOWING:

- ✓ Five Hour Open Bar
- ✓ Champagne Toast
- ▼ Floor Length White Table Cover w/ Choice of Napkin Color
- Custom Appointed Wedding Cake
- → Ballroom Up Lighting
- ✓ Select Center Pieces
- ✓ State Tax & Service Charge Included
- ✓ Maitre D' To Supervise Your Reception

** customize your cocktail hour with a signature drink - included in the cost **

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BUTLERED - PLEASE CHOOSE 7 OF YOUR FAVS

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

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anthony's antipasti Station OUR SIGNATURE - INCLUDED IN PACKAGE

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

ADDITIONAL OPTIONS

Conthony's Raw Bar MARKET PRICE - INCLUDES ELABORATE ICE SCULPTURE

only the freshest jumbo shrimp, medium neck clams, a selection of fresh oysters, jumbo crab claws, fresh lemons, tabasco, and assorted dipping sauces - WOW!

The Captain's Table

PRICED ACCORDINGLY - INCLUDES ELABORATE ICE SCULPTURE

fried calamari, mussels - red or white, crab cakes, scallops and jumbo shrimp seared to perfection by our chefs - WHAT A DISPLAY!

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Lamb Chop Station

PRICED ACCORDINGLY

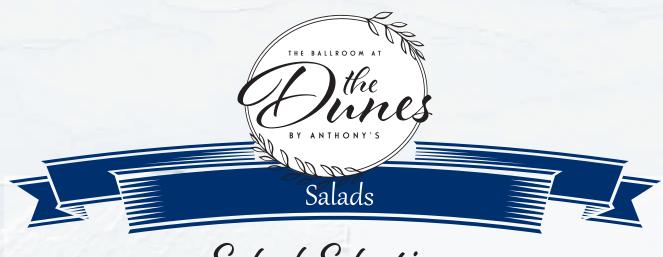
marinated, seasoned and roasted, served with raspberry and mint demi glaze - (can be butlered during cocktail hour or cut down and stationary)

Baby Lobster Tail Station

PRICED ACCORDINGLY - INCLUDES ELABORATE ICE SCULPTURE

baby lobster tails, halved, served with fresh lemons and melted butter

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Salad Selections

YOUR CHOICE

ANTHONY'S ITALIAN SALAD

chopped romaine, tomato, cucumber and red onions tossed in our house vinaigrette

SEA ISLE SALAD

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

CAESAR SALAD

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

ROASTED BEET SALAD

arugula, fresh roasted beets, tear drop tomatoes, red onions, gorgonzola cheese, tossed in a limoncello pistachio vinaigrette

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NEW ENGLAND CLAM CHOWDER

classic creamy soup, filled with tender clams, bacon, potatoes, celery, and fresh herbs

SHE CRAB SOUP

bisque style, light and creamy with jumbo lump crab meat

ESCAROLE SOUP

the real deal! - fresh chicken broth, chopped escarole, little homemade meatballs and cheese frittata

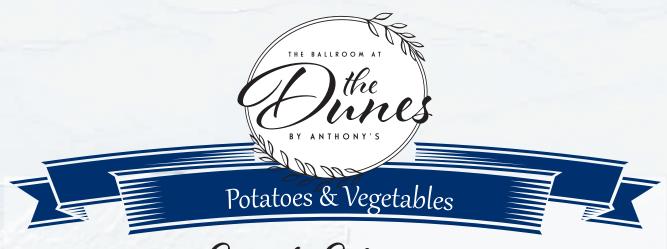
LOBSTER BISQUE

fresh lobster stock finished in a sherry créme

PASTINA

old fashioned - carrots and celery, fresh chicken broth, with egg drop

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Starch Selections

PLEASE CHOOSE ONE

TWICE BAKED POTATO

ROASTED RED BLISS POTATOES

POTATOES AU GRATIN

LYONNAISE POTATOES

LOBSTER MAC & CHEESE

RISOTTO

arborio rice, creamy parmesan

Vegetable Selections

GREEN BEANS ALMONDINE
SEASONAL VEGETABLE MEDLEY
FRESH ASPARAGUS w/ HERBS & BUTTER
WHIPPED CAULIFLOWER

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Pasta Selections

YOUR CHOICE

PENNE ALLA VODKA

a staple at anthony's - dececco pasta tossed in our own vodka tomato cream sauce

TRI COLOR TORTELLINI ADD \$3 PER PERSON

tossed w/ sun dried tomatoes, baby spinach, pancetta, tossed in a parmesan cream sauce

BLACK CRAB RAVIOLI ADD \$3 PER PERSON

crab stuffed, tossed w/ cherry tomatoes & fresh basil in a rosé sauce

GNOCCHI ITALIANO

THE BEST! - homemade w/ ricotta cheese, served in anthony's red gravy, topped w/ fresh locatelli

CAVATELLI

tossed in fresh homemade marinara sauce, or aglio olio w/ broccoli rabe

LOBSTER RAVIOLI ADD \$3 PER PERSON

served in a lobster sherry créme sauce

MEZZ RIGATONI ADD \$3 PER PERSON

served in a diablo style spicy marinara sauce w/ rock shrimp

PUMPKIN RAVIOLI - (SEASONAL) ADD \$3 PER PERSON

stuffed with ricotta cheese, roasted pumpkin, fresh herbs, served in a butternut sherry creme

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CHICKEN MARSALA

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

CHICKEN FRANCAISE

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

VEAL OR CHICKEN PARMIGIANA

simply the best! pounded out thin, breaded & fried, topped with provolone cheese and anthony's homemade gravy, finished w/ locatelli cheese

VEAL OR CHICKEN SALTIMBOCCA

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

90Z FILET MIGNON

center cut, choice, grilled to perfection, served in our house marsala demi glace

VEAL CHOP

CHEF'S FAVORITE - rib cut from the center, our pride & joy! topped with mushrooms & onions in a marsala demi glace

120Z PORK CHOP

frenched & chimed, topped with sauteed onions and honey crisp apples, finished in a madeira demi glace

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FRESH HALIBUT

pan seared, topped with fresh lemon, white wine and fresh basil

CRAB CAKES

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

ATLANTIC SALMON

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

CRISPY STRIPED BASS

pan seared to order, finished with a fresh lemon basil sauce

LOBSTER FRANCAISE

pan seared salt water lobster tail dipped in seasoned egg batter, finished in a lemon white wine sauce

120Z LOBSTER TAIL

WOW! broiled to perfection, served with fresh butter & lemon OPTIONAL - stuffed w/ crab imperial

STUFFED FLOUNDER

rolled with our homemade crab imperial, served with a fresh lemon wedge

Vegetarian Selections

YOUR CHOICE

EGGPLANT PARMIGIANA

said to be the best! - sliced thin, fried & layered w/ provolone cheese, locatelli, and our homemade marinara sauce

PASTA PRIMAVERA

fresh seasonal vegetables, sautéed with fresh herbs, tossed in anthony's homemade marinara sauce

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Viennese Sweet Station

PRICED 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

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

freshly brewed coffee, cappuccino, and espresso served w/ bailey's irish créme, kahlua and

sambuca

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"The Boardwalk" Station

PRICED PER PERSON

includes all your jersey shore favorites - johnson's famous caramel coated popcorn, assorted fudge flavors, waffles and ice cream

anthony's Cannoli Station

OMG! - let our chefs fill fresh cannoli shells before your eyes, your choice of chocolate, vanilla, cream, or ricotta, a definite crowd pleaser

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INCLUDES ONE HOUR OPEN BAR / DJ PROVIDED

Philly Cheesesteak Station

PRICED PER PERSON

great at the end of night! - eat it up or take it home, fresh ribeye wit your choice of whiz or american wit or witout, sides of mushrooms, cherry peppers, onions, ketchup, and our own hot sauce

French Try Bar PRICED PER PERSON

jersey fries, curly fries, sweet potato fries, cheese whiz, barbecue sauce, hot sauce, ranch, blue cheese, bacon bits / EXTRA ADD ON - chicken tenders

Assorted Brick Oven Pizza

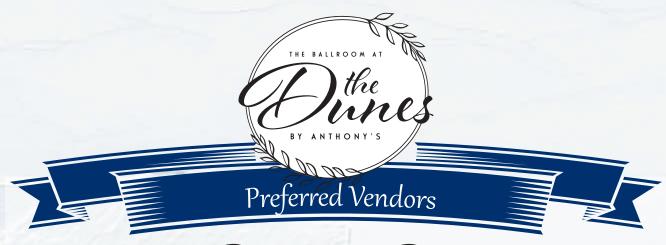
PRICED PER PERSON

an assortment of our brick oven pizza's made to order!

Taste Of Philly PRICED PER PERSON

an assortment of traditional philadelphia style sandwiches: roast pork, roast beef, chicken cutlet broccoli rabe, provolone, long hots, cherry peppers, and more!

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Best of the Best

CUSTOMER FAVORITES

PHOTOGRAPHY & VIDEOGRAPHY

New Pace Productions ic costa & bill connell

484-453-8419 • newpaceproductions.com

CONFECTIONS (BAKER)

Shorebreak Cafe

dana iannelli

8301 Landis Ave, Sea Isle City, NJ 609-486-2137 • shorebreakcafe.com

DISC JOCKEY

Schaffer Sound Productions

john schaffer

610-627-5900 • sspdj.com

EVENT MENUS & SIGNAGE

Yo Eleven Design Studio

craig marsala

610-842-7631 • yoelevendesign.com

FLORIST

Petals & Plants

cate gallagher

5011 Landis Ave, Sea Isle City, NJ 610-613-1770 • petalsandplantsnj.com

HAIR & MAKEUP

Salon Avana

ariana eck

827 W Sproul Rd, Springfield, PA 610-595-1717 • salonavana.com

ACCOMODATIONS

The Dunes at Shorebreak Resorts

8600 Landis Ave, Sea Isle City, NJ 609-263-1912 • thedunessic.com

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