



*Here at Anthony's we customize the menu based on your tastes, style and budget. Anthony's is a proven specialist in creating an ambience for affairs ranging from elegant wedding receptions to theme parties for any occasion. Anthony's catering staff works with its clients to provide recommendations, and handle the myriad of tasks required to ensure the planned affair will exceed ones' greatest expectations.*

*Anthony's, a family owned and operated "full service" catering business, has achieved a standard of excellence for their cuisine, presentation and personalized attentive service.*



# BUFFET STYLE DINNERS

*Menu pricing includes china, silverware, water goblets, and buffet tables with linen. Menu prices are based on 100 guests. All buffet menus can also be plated dinners. Please speak with your sales representative about plated dinners. Price subject to change for events smaller than 100 guests. Please include a 20% service charge and sales tax of 6.5%*



**SALAD**

**(CHOICE OF ONE)**

**FRESH GARDEN SALAD**

*Greens and Spring Mix Garnished with Seasonal Vegetables.*

**CAESAR SALAD**

*Romaine Lettuce, Grated Parmesan Cheese Served with a Creamy Caesar Dressing.*

**ENTREES**

**(CHOICE OF TWO)**

**CHICKEN MARSALA**

*Tender Breast of Chicken Sautéed with Fresh Mushrooms  
and Garlic in a Marsala Wine Sauce.*

**CHICKEN SCAMPI**

*Tender Breast of Chicken in a Light Garlic and Herb Butter Baked to a Golden Brown*

**CHICKEN TERIYAKI**

*Sautéed Chicken Breast with Red and Green Peppers  
Seasoned with Garlic, Ginger, and Teriyaki Sauce*

**CARVED TOP ROUND OF BEEF**

*Served with Brown Mushroom Gravy*

**BEEF TIPS**

*Seasoned in a Burgundy Wine Sauce*

**STARCHES**

**(CHOICE OF ONE)**

**GARLIC "SMASHED" POTATOES**

**RICE PILAF**

**TARRAGON VEGETABLE PASTA**

*Julienne Carrots, Fresh Mushrooms, and Broccoli  
Tossed with Penne Pasta Served in a Creamy Tarragon Béchamel Sauce*

**VEGETABLES**

**(CHOICE OF ONE)**

**FRESH VEGETABLE MEDLEY**

**SNOW PEAS AND CARROTS**

**SOUTHERN STYLE GREEN BEANS**

**Price: \$24.95 Per Person**

**Service Staff @ \$ 25.00 Per Hour Per Service Staff**

**SALAD**

**(CHOICE OF ONE)**

**FRESH GARDEN SALAD**

*Greens and Spring Mix Garnished with Seasonal Vegetables.*

**PECAN PEAR SALAD**

*Bartlet Pear with Red Tip Lettuce, Bleu Cheese Crumble and Pecans  
Served with Raspberry Vinaigrette*

**SPINACH SALAD**

*Fresh Spinach, Chopped Egg, Bacon Bits, and Red Onion*

**ENTREES**

**(CHOICE OF TWO)**

**CHICKEN PICCATA**

*Sautéed in a Lemon Parsley Caper Sauce*

**CHICKEN LOUIE**

*Sautéed Chicken Breast with a Creamy Cajun Sauce  
With Fresh Spinach Diced Tomatoes*

**HERB CRUSTED CHICKEN SCALLOPINI**

*In a White Wine Lemon Butter sauce*

**FLANK STEAK**

*Grilled & Marinated with a Bourbon Glaze*

**STEAK MARSALA**

*Sirloin Sautéed with Fresh Mushrooms and Garlic  
In a Marsala Wine Sauce.*

**STARCHES**

**(CHOICE OF ONE)**

**ROASTED RED BLISS POTATOES**

**SCALLOPED POTATOES**

**OVERSIZED POTATO PUFF**

*Topped with Sour Cream & Chives*

**SAFFRON RICE**

**VEGETABLES**

**(CHOICE OF ONE)**

**FRESH CUT VEGETABLES**

*Squash, Zucchini, Onion  
Seasoned and Sautéed to Perfection*

**GREEN BEAN AMANDINE**

**GLAZED BABY CARROTS**

**FRESH BAKED DINNER ROLLS**

**SWEET & UN-SWEETENED TEA**

**Price: \$29.95 Per Person**

**Service Staff @ \$ 25.00 Per Hour Per Service Staff**



**SALAD**

**(CHOICE OF ONE)**

**PECAN PEAR SALAD**

*Bartlet Pear with Red Tip Lettuce, Bleu Cheese Crumble and Pecans  
Served with Raspberry Vinaigrette*

**SPINACH SALAD**

*Fresh Spinach, Chopped Egg, Bacon Bits, and Red Onion*

**ARTICHOKE, ROMAINE, & GRAPE TOMATO SALAD**

**ENTREES**

**(CHOICE OF TWO)**

**CHICKEN CORDON BLEU**

*Chicken Breast with Imported Ham and Swiss Cheese  
Topped with a Béarnaise Sauce*

**CHICKEN MICHELLE**

*Sautéed with broccoli, mushrooms, and almonds in a  
White wine lemon butter sauce*

**CHICKEN FLORENTINE**

*Sautéed Chicken Breast with Spinach  
And Feta Cheese in a Cream sauce*

**STEAK DIANE**

*Beef Tenderloin Sautéed in Butter and Shallots.  
Topped with a Peppercorn-Brandy Sauce*

**GRILLED FILET MIGNON**

*Served with a Cabernet Demi-Glaze*

**BOURBON STEAK TENDERLOIN**

*Tenderloin of Beef,  
Grilled & Coated with a Bourbon Glaze*

**STARCHES**

**(CHOICE OF ONE)**

**ROASTED RED BLISS POTATOES**

**DUCHESS POTATOES**

*Garlic and Herbed Potatoes Whipped and then Baked to a Golden Brown.*

**BABY SHELLS & PEAS**

*Served in a Delicious Rose` Sauce*

**VEGETABLES**

**(CHOICE OF ONE)**

**GREEN BEAN AMANDINE**

**ASPARAGUS WRAPPED WITH PROSCIUTTO**

**FRESH CUT VEGETABLES**

*Squash, Zucchini, Onion  
Seasoned and Sautéed to Perfection*

**FRESH BAKED DINNER ROLLS**

**SWEET & UN-SWEETENED TEA**

**Price: \$36.95 Per Person**

**Service Staff @ \$ 25.00 Per Hour Per Service Staff**



*Off-Premise catering requires a degree of expertise beyond that required for permanent banquet facilities. Anthony's is a proven off-site specialist in creating an ambiance for affairs ranging from elegant wedding receptions to theme parties. As the Premier Off-Premise Caterer in Jacksonville and all of the First Coast, you'll find Anthony's at the Jacksonville Main Library, Jacksonville Zoo and Gardens, Thrasher-Horne Center for the Arts, JaxPort Cruise Terminal, Jacksonville Equestrian Center, and at many of the beautiful Jacksonville clubs, distinguished residential communities, well-known corporations, legal firms, civic and educational facilities, and sporting event*



# CORPORATE COCKTAIL STYLE RECEPTIONS

*Corporate events serve a dual purpose because they not only need to accomplish business, but they also need to be enticing enough to energize and activate your crowd.*

*We work alongside many meeting and event planners, and planning corporate banquets and seminars is a regular part of their jobs. However, more than half our corporate clients have no background in and no time for event planning. No matter where you fit in this spectrum, we realize that the execution of the event is a reflection of your job performance and we want to make sure you shine.*

*Because of the diversity of our clients, their needs, desires and budgets, Anthony's Catering works with each event on an individual basis. We enjoy creating personalized menus that fit your event. For pricing please contact Anthony's Catering at 904-264-1338.*



## **HORS D'OEUVRES**

### **CHICKEN TENDERS**

*Served with Honey Mustard and Barbecue Sauce*

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### **JAMAICAN CHICKEN SKEWERS**

*Made with 21 Different Spices*

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### **GRILLED SWORDFISH SKEWERS**

*Soy & Garlic Marinated with a Lime Ginger Sauce*

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### **MARINATED TENDERLOIN KABOBS**

### **TERIYAKI CHICKEN SKEWERS**

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### **SKEWERED CHICKEN & TORTELLINI**

*In Alfredo or Marinara Sauce*

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### **SHRIMP & SCALLOP SKEWER**

*Grilled & Brushed with a Lemon Caper Sauce*

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### **SOUTHERN FRIED GROUPEL NUGGETS**

*Served with Tartar Sauce*

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### **STUFFED MUSHROOMS**

*Mushroom Caps Stuffed with Delicate Crabmeat.*

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### **COCKTAIL QUICHE**

*Spinach & Swiss, Lorraine, and Vegetable & Fontina Cheese.*

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### **GOURMET MINI PIZZAS**

*Sausage and Rosemary.*

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### **COCKTAIL QUESADILLAS**

*Vegetable, Chicken & Cheese*

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### **SCALLOPS WRAPPED IN BACON**

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### **MINI RUEBEN**

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### **SPANIKOPITA**

*Spinach and Feta Cheese in Phyllo Dough.*

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### **CONCH FRITTERS**

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### **OYSTERS ROCKEFELLER**

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### **COCONUT BATTERED SHRIMP**

### **COCKTAIL MEATBALLS**

*Swedish or Sweet and Sour.*



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**ANTHONY'S CRAB CAKES**

*Served with a Cucumber Wasabi Sauce*

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**SOUTHERN STYLE HUSHPUPPIES**

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**POTATO PANCAKES or POTATO SALMON PANCAKES**

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**VIETNAMESE SPRING ROLLS**

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**HAM & PEAR MELT**

*Deli Sliced Ham, Succulent Pears, and Swiss Cheese Baked in Flour Tortilla.*

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**BAKED NEW POTATOES**

*New Potatoes Stuffed with Sour Cream, Chives, and Bacon and Sour Cream and Caviar*

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**STEAK GRILLADE**

*Marinated Tenderloin Served on a Garlic Crostini Topped with Caramelized Onions*

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**GRILLED BEEF ROLLS**

*Tender Slices of Beef Wrapped around Crispy Bell Peppers then Skewered.  
Served with a Scallion Soy Dipping Sauce.*

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**TROPICAL CHICKEN SKEWERS**

*Pieces of Tender Breast of Chicken Glazed with Anthony's Tropical Marinade  
And Skewered with Pineapple, Mango, and Papaya.*

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**CRISPY ASPARAGUS STRAWS**

*Fresh Asparagus Wrapped in Phyllo and Sprinkled with Parmesan Cheese*

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**ARTICHOKE BRUSCHETTA**

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**BALSAMIC BRUSCHETTA**

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**BAKED CRABMEAT SOUFFLÉ**

*Served with Garlic Butter Toast Points.*

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**HOT ARTICHOKE SOUFFLE**

*Served with Garlic Butter Toast Points*

**BUFFALO CHICKEN DIP**

*Served with Celery Sticks, Carrot Sticks and Tortilla Chips*

**THAI PEANUT CHICKEN SATAY**

*Strip of Chicken Breast Marinated in a Spicy Thai Sauce*

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**CHILE-LIME SALMON SATAY**

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**MUSHROOM TART**

*Tart Shell Filled with a Blend of Swiss Cheese and Five Varieties of Mushrooms*

### **CASHEW CHICKEN SPRING ROLL**

*Chicken, Cashews and Oriental Vegetables Sautéed in an Oriental  
Barbecue Sauce and Wrapped in a Spring roll Wrapper*

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### **BREADED PARMESAN ARTICHOKE HEART**

*A Quartered Artichoke Heart with a Touch of Goat Cheese Dipped in  
Tempura Batter and Rolled in a Mixture of Parmesan Cheese and Bread Crumbs*

### **POTATO PUFFS**

*Served with a Dollop of Sour Cream*

### **TOMATO BISQUE SHOTS**

*Served with a grilled cheese wedge*

## **COLD HORS D'OEUVRES**

### **INTERNATIONAL CHEESE, FRUIT & VEGETABLE MONTAGE**

*Imported Cheeses and Seasonal Fruits Served with Assorted Water Crackers:  
Havarti, Swiss, Muenster, Provolone, Mozzarella, Hot Pepper, and Cheddar  
Cantaloupe, Honeydew, Pineapples, Strawberries, Oranges,  
Red and Green Grapes*

*An Array of Vegetables Served with Creamy Ranch Dressings:  
Broccoli, Cauliflower, Seasonal Squash, Zucchini, Cherry Tomatoes, Carrots,  
Celery, Red and Green Peppers, Cucumbers, Scallions, and Black Olives*

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### **GOURMET PINWHEEL ROLL UPS**

*Sliced Roast Beef, Southern Roasted Turkey, or Virginia Baked Ham.  
Swiss Cheese, Lettuce, Tomato, Onion, and Tarragon Mayonnaise  
Wrapped in a Flavored Flour Tortilla*

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### **ASSORTED FINGER SANDWICHES**

*Sliced Roast Beef, Southern Roasted Turkey, and Virginia Baked Ham.  
Served on Fresh Rolls and Served with Mustard and Mayonnaise (On Side)*

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### **STUFFED CHERRY TOMATOES**

*Cherry Tomatoes Filled with Boursin Cheese.*

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### **CUCUMBER LEMON PEPPER CANAPÉS**

*Served on a Pumpernickel Round.*

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### **COCKTAIL SHRIMP**

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### **ZUCCHINI CRAB ROLLUPS**

*Avocado, Carrot, and Succulent Crabmeat with a Spicy Sauce.  
Rolled in a Zucchini Ribbon.*

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### **SUSHI**

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### **SOUTHWESTERN SPINACH DIP**

*Served with Pumpernickel Raisin Squares.*

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**SMOKED SALMON PINWHEELS**

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**JUMBO SHRIMP WRAPPED IN PEAPODS**

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**SHRIMP COCKTAIL**

**FRESH FRUIT SKEWER**

*Served with a Poppy Seed Dressing*

*Pricing for cocktail style reception starting at \$16.95 per person. Pricing is based off of 100 guests. Prices subject to change with guest counts lower than 100. Please contact an Anthony's Catering Sales Representative for custom menus and pricing.*



## HAVE A SWEET TOOTH? DON'T FORGET DESSERT

### FRESH ASSORTED PASTRIES

*\*Cream Horns \*Cream Puffs\* \*Mini Cheese Cake\*  
\*Assorted Tarts\* Chocolate Dipped Strawberries\**

### DESSERT SHOTS

*Chocolate Mousse, Cheese Cake, Key Lime*

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### CHEF ATTENDED BANANAS FOSTER STATION

*Sliced Bananas in a Caramel Rum Sauce Served Warm Over Vanilla Ice Cream.*

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### FRESH STRAWBERRIES WITH CHOCOLATE FONDUE

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### HOMEMADE LEMON SQUARES

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### HOMEMADE FUDGE BROWNIES

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### ASSORTED HOMEMADE COOKIES

*\*Chocolate Chip\* Oatmeal Raisin\* Double Chocolate\**

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### KEY LIME PIE

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### FRESH STRAWBERRY SHORTCAKE

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### CHOCOLATE DELIGHT CAKE

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### PEANUT BUTTER PIE

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### PINEAPPLE UPSIDE DOWN CAKE

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### TUNNEL OF FUDGE CAKE

*Served with Chocolate Sauce, Cream Florets and Fresh Raspberries*

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### PUMPKIN BREAD

*Served Warm with Cream Topping and Roasted Almonds*

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### FLAN

*Incredibly Smooth with Golden Topping*

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### HOMEMADE CHOCOLATE CAKE

*with White Butter cream Icing*

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### MANDARIN ORANGE UPSIDE DOWN CAKE





## BAR PACKAGES

*Anthony's Catering has a full liquor license that travels with us to every event. We would love to assist with a full liquor bar or a beer & wine bar. For pricing or questions please contact a sales representative.*

### **LABOR**

*Bartenders and Service Personnel Dressed in All Black Uniforms*

### **BEER**

*Regular and Light*

### **WINE**

*Chardonnay and Merlot*

### **MIXERS**

*Coke, Diet Coke, Sprite, Ginger ale,  
Club Soda, Tonic, Orange, Grapefruit, and Cranberry Juices,  
Limes and Lemons*

### **PAPER GOODS**

*Plastic Cups, Cocktail Napkins and Stir Sticks*

### **ICE**

*Ice for Mixed Drinks and Chilling Beer/Wine*

### **DELIVERY AND PREPARATION**

**Price: \$17.95 Per Person**

***\*\*Bar quotes based on 100 guests and four hour bar service\*\****



**LABOR**

*Bartenders and Service Personnel Dressed in All Black Uniforms*

**LIQUOR**

*Absolut Vodka, Bacardi Rum, Tanqueray Gin, Johnny Walker Scotch,  
Crown Royal and Jack Daniels*

**BEER**

*Regular and Light*

**WINE**

*Chardonnay and Merlot*

**MIXERS**

*Coke, Diet Coke, Sprite, Ginger ale,  
Club Soda, Tonic, Orange, Grapefruit, and Cranberry Juices,  
Limes and Lemons*

**PAPER GOODS**

*Plastic Cups, Cocktail Napkins and Stir Sticks*

**ICE**

*Ice for Mixed Drinks and Chilling Beer/Wine*

**DELIVERY AND PREPARATION**

**Price: \$22.95 Per Person**

**\*\*Bar quotes based on 100 guests and four hour bar service\*\***