

# DINNER TRAY MENU

## SOUPS

ESCAROLE \$12 QUART /\$45 GALLON CRAB BISQUE \$16 QUART /\$60 GALLON

## APPETIZERS

 $\begin{array}{c} \textbf{A N T I P A S T O} \\ \textbf{VARIETY OF ITALIAN MEATS} + \textbf{CHEESE} + \textbf{CURED OLIVES} + \textbf{ROASTED PEPPERS} + \textbf{CROSTINIS} \\ \textbf{SERVES 10 PEOPLE} / \$125 \end{array}$ 

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GRILLED OR CAJUN CHICKEN
SLICED & SERVED COLD + DIPPING SAUCES
\$65/\$125

ROASTED PEPPERS

## BAKERY

BRICK OVEN PANELLA BREAD

\$ 4 PER LOAF

BRICK OVEN DINNER ROLLS

\*7 PER DOZEN

 $\begin{smallmatrix} M & I & N & I & A & T & U & R & E & C & A & N & N & O & L & I & T & R & A & Y \\ \$_{50} & \texttt{PER} & \$_{3} & \texttt{DOZEN} \end{smallmatrix}$ 

### SALADS

TOMATO & FRESH MOZZARELLA
SERVED OVER ARUGULA + PESTO DRESSING

 $\begin{array}{c} \text{CAESAR SALAD} \\ \text{ROMAINE} \, + \, \text{RADICCHIO} \, + \, \text{HOUSE MADE CROUTONS} \end{array}$ 

 ${\tt SEASONAL~SALAD} \\ {\tt CARAMELIZED~PECANS,~GORGONZOLA~CHEESE,~+~RASPBERRY~VINAIGRETTE}$ 

ALL SALADS \$40 HALF PAN / \$75 FULL PAN

## ITALIAN SPECIALTIES

EGGPLANT PARMIGIANA \$50/\$90 EGGPLANT MANICOTTI 20 PIECES \$85 CHEESE LASAGNA \$65/\$120 CHEESE & MEAT LASAGNA \$75/\$140

## PASTA

TORTELLONI ROSA

 $\texttt{CHEESE} \ \texttt{FILLED} \ \texttt{PASTA} \ , \ \texttt{BRANDY} \ \texttt{CREAM} \ \texttt{SAUCE}, \ \texttt{TOMATOES}$ 

RIGATONI AMATRICIANA

 $\texttt{MEZZE} \ \ \texttt{RIGATONI} \ \ \texttt{PASTA}, \ \ \texttt{PANCHETTA}, \ \ \texttt{ROMA} \ \ \texttt{TOMATOES}, \ \ \texttt{BASIL}$ 

#### STUFFED SHELLS

BAKED PENNE

MOM'S GRAVY, RICOTTA CHEESE, ROMANO CHEESE

SWEET PEA & MASCARPONE TORTELLONI

SHERRY CREAM SAUCE, SUN-DRIED TOMATOES

ALL PASTAS \$50 HALF PAN /\$100 FULL PAN







## CHICKEN

FRANCAISE

LIGHT LEMON BUTTER SAUCE \$65/\$130

MARSALA

WILD MUSHROOMS, MARSALA WINE \$65/\$130

PARMIGIANA

TOMATO SAUCE AND MOZZARELLA \$65/\$130

ITALIANO

TOPPED WITH BROCOLLI RABE, ROASTED PEPPERS, CHEESE \$75/ \$145

## ROASTED MEATS

ROAST PORK

SLICED THIN IN AN AU JUS \$65/125

ROAST BEEF

 $\verb|SLICED| THIN IN AN AU JUS $65/125|$ 

SAUSAGE, ROASTED PEPPERS, ONIONS \$60/120

SAUSAGE W / BROCCOLI RABE & PEPPERS \*75/145

## SEAFOOD

MUSSELS \$40/\$75

 $C\,L\,A\,M\,S\,\,\$\,6\,5\,\,P\,E\,R\,\,5\,0$ 

RED OR WHITE SAUCE

FRESH FISH - MARKET AVAILABILITY
BREADED FLOUNDER \$20 PER LB.
BREADED SHRIMP \$20 PER LB.
BREADED SEA SCALLOPS - MRKT. PRICE

## VEGETABLES & POTATOES

BROCOLLI RABE - MRKT PRICE
STRING BEANS ALMONDINE \$35/\$65
GRILLED VEGETABLE MEDLEY \$45/\$75
ROASTED RED BLISS POTATOES \$35/\$65
MASHED POTATOES \$35/\$60

# ANTHONY'S

CREATIVE ITALIAN CUISINE CALL 856.310.7766 TO PLACE YOUR ORDER

ALL ORDERS MUST BE PLACED BY 12/19 FOR PICK UP ON 12/23 OR 12/24 BETWEEN 11AM AND 4PM.



