

## SPECIALTY TRAYS

Serve 25 - 30 people

### Italian Sampler

Marinated mozzarella, pepper shooters, pepperoni, sharp provolone, roasted peppers, country olives and Sopresetta - \$99

### Fresh mozzarella and tomato tray

fresh mozzarella, ripe tomatoes, fresh sweet basil and extra-virgin olive oil - \$75

### Italian meat and cheese tray

Sopresetta, prosciutto, imported hard salami, sharp provolone and fresh mozzarella - \$85

### Bruschetta tray

Tomato basil bruschetta with crostini - \$35

### Artichoke bruschetta tray

Artichoke hearts, roasted peppers, Kalamata olives, fresh garlic and feta cheese - \$45

### Artichoke and spinach dip

Tender hearts of artichokes and baby spinach blended with white wine and cream, topped with a Parmesan crust, with garlic crostini - \$49  
Add lump crab meat + \$25

### Roasted garlic hummus

Creamy blend of garbanzo beans, roasted garlic, roasted red peppers and fresh basil with garlic crostini or grilled herbed flatbread - \$29

### Mediterranean tray

Prosciutto, sharp provolone, fresh mozzarella, roasted peppers, Kalamata olives, roasted garlic hummus and tomato bruschetta with grilled herbed flat bread - \$89

### Crudit : Fruit, cheese, and vegetable tray

International cheeses and seasonal fresh fruit with crisp, seasonal vegetables, served with ranch dipping sauce mustard dip and crackers - \$74

### Grilled veggie tray

Grilled eggplant, zucchini, red onions, asparagus, fire-roasted red peppers, portabellas, roasted carrots, marinated artichokes, broccoli rabe, dressed and seasoned - \$74

## ANTHONY'S EXECUTIVE LUNCHES

Choose soup, green salad, and sandwich for \$15 per person OR sandwich, soup OR green salad for \$12 per person

**SOUPS:** served with homemade garlic crostini. Choose Chicken Escarole, Minestrone, Pasta Fagioli or Chicken Pastina

**SALADS:** Garden, Caesar, or Spring Salad (or Specialty Salad for \$2.50 extra per person)

**SANDWICHES AND WRAPS:** Choice of:

- Slow-roasted turkey with Swiss cheese, lettuce, tomato, whole-grain mustard aioli
- Chicken salad: made with red grapes and toasted walnuts
- Tuna salad: traditional or South Philly-style made with fresh garlic olive oil, roasted peppers and red onions.
- Roasted vegetable: roasted zucchini, squash, red onion, red peppers, and portabella mushrooms with mild provolone
- Beef: Thinly sliced Angus beef, arugula, fresh tomato, pepperjack cheese, with garlic aioli

*Served on your choice of artisan-style breads, multi-grain ciabatta, or assorted soft tortillas.*

**SOUPS:** served with homemade garlic crostini

- **Chicken Escarole** – Classic Italian wedding soup - \$2.50 per person
- **Maryland Crab Chowder** – A Baltimore favorite, sweet and spicy, loaded with crab - \$3 per person
- **Minestrone** – traditional Italian vegetable soup - \$2.50 per person
- **Pasta Fagioli** – hardy Italian bean soup made with pancetta - \$2.75 per person
- **Baked Potato soup** – creamy blend with bacon, sour cream and cheddar - \$3 per person
- **New England Clam Chowder** – Traditional with cream and clams - \$3 per person
- **Lobster Bisque** – A New England classic - \$3 per person
- **Roasted Red Pepper Bisque** – Hardy blend with fresh fire-roasted peppers - \$3 per person
- **Chicken Pastina** – Light chicken broth with chicken, vegetables, egg drop, and pastina - \$2.50 per person
- **Beef stew** - Slow-cooked hardy mix of beef and farm-fresh vegetables - \$3 per person
- **Beef Chile** - Sweet and spicy classic - \$3 per person

DESSERTS: Serve 25-30 people

- Cookies by the Tray: Choice of Chocolate Chunk, White Chocolate Macadamia, and Oatmeal Raisin - \$30
- Cannolis and Italian Pastries - \$85
- Brownies and Blondies - \$35
- Mini Cheesecakes - \$75
- Cookie Bars: Meltaways, Espresso Brownies, Pecan Chocolate Chunk, Raspberry Sammies - \$45
- Italian Cookies - Market Price

All orders include plates, bowls, napkins, utensils, and napkins.

BEVERAGES: Includes cups, ice, etc.

Soda/Water: \$2.00 per person: Coke, Diet Coke, Sprite, Canada Dry Ginger Ale, Lemonade, Ice tea, Water.

Soda/Water/Hot Coffee & Tea: \$3.50 per person

## DETAILS & EXTRAS

\*\* Minimum order for all catering:  
25 persons \*\*

Chafing dishes, sternos, linens, tables, and servers available for an additional cost

Delivery and set-up charges included on all orders over \$250

All salads, entrees, pasta, starches, vegetables, and hors d'oeuvres are also available by the tray.  
Call for pricing.

The IATSE Ballroom: Our exquisite banquet venue is available for all your personal and corporate needs.

Stage, intelligent lighting, audio system

Full dance floor, multimedia options

Secure off-street parking

Professional culinary and management team

IATSEballroom.com



## Off-Site Catering Menu 2016

ANTHONY'S CATERERS

2401 S. Swanson Street

Philadelphia, PA 19148

267.861.0391

IATSEballroom.com

## PACKAGES

**Package #1:** \$19.99: includes one green salad, two entrees, one hot pasta or starch, one hot vegetable

**Package #2:** \$21.99: includes one green salad, three entrees, one hot pasta, one starch, one hot vegetable

**Package #3:** \$25.99: includes one green salad, four entrees, one hot pasta, one starch, one hot vegetable

## SALADS

**Garden salad** – Mix of baby field greens and iceberg lettuce with tomato, red onion, cucumbers and tossed with our house recipe red wine vinaigrette dressing

**Caesar salad** – Crisp Romaine and fresh garlic croutons tossed with our homemade creamy Caesar dressing.

**Greek Salad** – Romaine and iceberg lettuce with red onion, grape tomatoes, cucumbers, green peppers, Kalamata olives, feta cheese, Mediterranean-style vinaigrette

**Spring Salad** – baby mixed field greens, tossed with red onions, tomatoes, cucumbers, honey-roasted cashews, fresh blueberries with a homemade raspberry vinaigrette

**Potato salad** – red bliss potatoes with bacon, red onion, and celery with a touch of red wine vinegar

**Coleslaw** – southern-style sweet slaw.

**Kale salad** — Crisp kale with grape tomatoes, sun-dried cranberries, honey-roasted walnuts, grilled pear with a mango pineapple vinaigrette - additional cost \$2.50 pp

**Spinach Salad** — Baby spinach tossed with sliced white mushrooms, hard-boiled egg, feta cheese, toasted pine nuts, citrus vinaigrette - additional cost \$2.50 pp

*(Add grilled chicken, shrimp, or Ahi tuna to any green salad listed above. Add chicken \$2.50. Add shrimp: \$3.50 Add Ahi tuna \$4)*

## SPECIALTY SALADS:

*Small (\$49) serves 25, Large (\$95) serves 50*

**Tomato cucumber salad** – ripe tomatoes tossed with red onions, fresh basil, cucumbers, fresh mozzarella and balsamic vinaigrette

**Tortellini salad** – made with artichoke hearts, black olives, sun-dried tomatoes and roasted peppers with basil pesto

**Asian Pasta Salad** – Tender glass noodles tossed with bamboo shoots, water chestnuts, Asian-style vegetables and toasted almonds in a sesame vinaigrette.

**Orzo Salad** - A blend of orzo, chickpeas, cranberries, raisins, carrots and diced red peppers.

**Mediterranean Quinoa Salad** - Mixed blend of Quinoa with kalamata and black olives and mozzarella cheese in an herbed Italian vinaigrette.

**Red & Green Lentil Salad** - Mixed blend of red and green lentils with cranberries, almonds and black olives in a zesty herbed lemon vinaigrette.

**Wheatberry Salad** - A combination of wheatberries, sunflower seeds, red peppers, black raisins and herbs tossed in a sweet citrus dressing.

*For a great option: add one of our chefs specialty soups*

## ENTRÉES

**Mahi Mahi Florentine** - Pan-seared whitefish sautéed with white onions and baby spinach in a white wine cream sauce.

**Island Mahi Mahi** - Island-spiced whitefish charbroiled and topped with a warm pineapple salsa and finished with fresh cilantro.

**Blackened Salmon** – Cajun-blackened Chilean salmon finished with sweet and spicy Thai chili sauce.

**Honey Mustard Salmon** – Oven-baked Chilean salmon finished with Dijon honey mustard glaze served over warm edamame, roasted corn salad.

**Shrimp and scallop scampi** – shrimp and scallops sautéed in a white wine garlic sauce with grape tomatoes and broccoli, over rice pilaf - additional cost \$2.50 pp

**Crabcakes** – our award-winning jumbo lump pan-seared crabcakes with lobster cream sauce OR roasted corn salsa and lemon aioli - additional cost \$3.00 pp.

**Stir Fry** – Your choice of boneless chicken or Gulf shrimp quick fried with Asian-style vegetables.

**Eggplant Parmesan** – thinly sliced breaded eggplant cutlets, pan-fried, layered with marinara sauce, provolone and Romano cheeses

**Homemade meatballs** – hand-rolled meatballs in gravy

**Chicken Parmigiana** – our chicken cutlets topped with marinara sauce, provolone and Romano cheeses

**Chicken Italiano** – chicken cutlets topped with tomato bruschetta and provolone

**Chicken Roma** – Charbroiled boneless breast topped with prosciutto ham, broccoli rabe aglio, roasted Roma tomatoes and fresh mozzarella and drizzled with a balsamic reduction.

**Chicken Marsala** – Boneless breast sautéed with white mushrooms in a Marsala wine sauce.

## PASTA DISHES

**Stuffed shells** – tender jumbo shells stuffed with ricotta cheese and topped with marinara sauce

**Pasta Primavera** – Fresh seasonal vegetables sautéed in a garlic white wine sauce tossed with tri-color rotelli pasta.

**Lobster ravioli** stuffed with lobster and cheese in a roasted pepper cream sauce - additional cost \$2.50 pp

**Tri-color tortellini** – tossed in a zesty carbonara sauce

**Cavatelli** – Hand-made cheese cavatelli tossed in a white wine garlic sauce with sweet Italian sausage, broccoli rabe and red roasted peppers.

**Lasagna** – Your choice of traditional cheese or meat with red gravy, or roasted vegetable with a roasted garlic cream sauce. - additional cost \$2.50 pp

**Butternut Squash Raviolis** - tender pasta stuffed with sweet butternut blend, sautéed in a Nocello walnut cream sauce, finished with toasted pine nuts - additional cost \$2.50 pp

**Chicken Francaise** – Boneless chicken egg-battered with fresh parsley and Romano cheese sautéed with white wine and lemon butter

**Rosemary Chicken** – Herb-roasted bone-in chicken, slow-cooked and finished with fresh rosemary.

**Sausage scaloppini** – sliced sweet Italian sausage sautéed with peppers and onions in a tomato sauce

**Sausage with peppers and onions** – sweet Italian sausage sautéed in fresh garlic with roasted peppers, onions and seasonings

**Veal scaloppini** - tender veal sautéed with peppers and onions in a tomato sauce

**Stuffed pork** – pork loin stuffed with spinach, peppers and sharp provolone with a rosemary au jus — additional cost \$3.00 pp.

**Roast Pork** – Slow-cooked fresh porkroast, Italian-seasoned and thinly sliced, served in a rosemary au jus. Add red roasted peppers, long hots or mild provolone for \$1.75 extra.

**Roast Beef** – Slow-cooked beef top round, thinly sliced and served in a savory beef au jus. Add creamy horseradish sauce for .50 extra. Add mild provolone for \$1.75 extra

**Flank Steak** – Charbroiled marinated tender flank hand-carved and topped with red onion, mushroom sauce — additional cost \$3.00 pp.

**Filet** - Dijon-rubbed, herbed panko-crust, hand-carved filet mignon with a creamy Dijon mustard sauce additional cost \$5.00 pp (served chilled)

**Veal Marsala** - Tender medallions of veal sautéed in a Marsala wine with white mushrooms - additional cost \$3.50 pp.

**Veal Piccata** - Medallions of veal sautéed in a white wine lemon-butter sauce. - additional cost \$3.50 pp.

## STARCHES

**Parsley Yukon Gold Potatoes** – Oven roasted wedges with olive oil and finished with fresh chopped parsley and parmesan cheese.

**Mac and Cheese** – creamy blend of three cheeses tossed with baby shell pasta with sundried tomatoes and hickory smoked bacon, panko crusted and oven baked.

**Vegetable Couscous** – Roasted eggplant, red peppers, red onion, zucchini and squash finished with roasted garlic, olive oil and fresh lemon juice.

**Rice Pilaf** – Traditional white rice with onions, celery and carrots finished with white wine.

**Garlic mashed potatoes** – Whipped Idaho potatoes blended with roasted garlic and sour cream.

**Roasted red bliss potatoes** – roasted with olive oil, fresh rosemary and seasonings

## VEGETABLES

**Stir-Fried vegetables** – Asian-style vegetables, quick fried with a pineapple ginger soy sauce.

**Roasted balsamic veggies** – oven-roasted seasonal vegetables in olive oil, balsamic and garlic

**Broccoli di Rabe** – our famous broccoli di rabe, sautéed with olive oil, garlic and spices — additional cost \$1.00 pp

**Italian medley** – Zucchini, yellow squash, red onion, carrots and broccoli sautéed and finished with Romano cheese.

**String beans almondine** – sautéed with toasted almonds, garlic and olive oil

**Braised Brussels Sprouts** – Tender steamed sprouts, brazed with red onion, red roasted peppers and prosciutto ham and finished with a balsamic reduction and toasted pine nuts — additional cost .50 pp

## HORS D'OEUVRES & EXTRAS

**Priced per piece.**

**Minimum order: 25 pieces**

- Shrimp Lejon - \$2.50 ea.
- Spanakopita - \$1.75 ea.
- Scallops wrapped in bacon - \$2.75 ea.
- Mini crab bites - \$2.50 ea.
- Cheesesteak egg rolls - \$3 ea.
- Roast pork spring rolls - \$3 ea.
- Veggie spring rolls - \$1.75 ea.
- Sesame chicken tenders - \$1.75 ea.
- Coconut shrimp - \$1.75 ea.
- Chicken cordon bleu bites - \$1.75 ea.
- Stuffed mushrooms w/crab Imperial - \$2 ea.
- Sliders: cheeseburger, pulled chicken, or portabella mushroom - \$3 ea.
- Artichoke and crab tarts - \$1.75 ea.
- Quesadillas: chicken & cheese or veggie - \$3 ea.

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