



*Anthony's*  
RISTORANTE AND BANQUET CENTER

## Wedding Gala Reception

Your Five Hour Wedding Reception  
Will Include the Following:

**Four or Five Hour Open Bar**  
**Champagne Toast**  
**One Hour Hot and Cold Hors D'œuvres**  
**Sit-Down or Buffet Diner Menu**  
**White Table Cover with a Choice of Napkins**  
**Coffee and Cake Station for the Final Hour**  
**Maitre d' to Supervise Your Reception**  
*\* State Tax and Service Charge Included*

Your Premium Cocktail Hour Will Begin with the  
Following:

### Hot Hors D'œuvres:

*Please Choose Seven*

**Shrimp Lejon**  
**Spanikopita**  
**Clams Casino**  
**Scallops Wrapped in Bacon**  
**Mini Crab Balls**  
**Chicken Cordon Bleu Bites**  
**Vegetable Spring Rolls**  
**Sesame Chicken Strips**  
**Coconut Shrimp**  
**Crab Stuffed Mushrooms**

### Cold Crudite' Display:

A lavish display of fresh grilled vegetables, Bruschetta and an assortment of imported and domestic cheeses and also seasonal fresh fruit accompanied by a variety of dipping sauces.

## Entrée Selections:

### **Chicken Francaise**

Pan Seared Boneless Breast Dipped in an Egg Batter Finished in a Lemon White Wine Sauce

### **Chicken Marsala**

Boneless Breast Sauteed with Wild Mushrooms in a Marsala Wine Sauce

### **Stuffed Capon**

Boneless Breast with Seasoned Bread Stuffing, Finished in a Supreme Sauce

### **10oz. Center Cut Filet Mignon**

Char-Grilled to Perfection with a Marsala Demi-Glace

### **Prime Rib**

Cooked to Perfection, Served in Au Jus

### **Surf and Turf**

8oz. Filet Mignon and Crab Cake with Crab Imperial, Broiled to Perfection

### **Crab Cakes**

Sauteed Lump Crab Cakes with No Filler Finished in a Lobster Creme Sauce

### **Broiled Atlantic Salmon**

Seasoned with White Wine and Butter Topped With Fresh Tomato Basil Sauce

### Starches

*please choose one*

Twice Baked Potato

Herb Roasted Red Skin Potatoes

Potatoes Au Gratin

### Vegetables

*please choose one*

Whole Fresh Green Beans

Sauteed Asparagus

Gourmet Roasted Vegetable Bundle



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## Upgrades

### Cocktail Hour Stations:

(These stations include elaborate ice sculpture)

#### **Jewels of the Sea Raw Bar**

Crab claws, jumbo shrimp cocktail, fresh shucked cherrystone clams and blue point oysters on the half shell will be served with cocktail sauce, fresh lemons, and tabasco sauce

#### **Vodka Martini and Cosmopolitan Bar**

Chilled flavored vodka accompanied with assorted fruits, lavishly displayed in an ice sculpture bar for your drinking pleasure

#### **Italian Countryside Station**

Imported cured meats including prosciutto, soppressata, salami, olives and select cheeses. This station will also include your choice of two pastas and sauces prepared in front of your guests by one of our chefs

#### **A Taste of the Orient**

Chicken or beef stir-fry with mixed vegetables in an Asian style sauce cooked by one of our chefs in front of your guests. A variety of sushi and Sashimi will be displayed also. This station will be complete with wasabi, pickled ginger, and chop sticks

### Dessert Stations:

#### **Viennese Sweet Station**

Sensational sweets to include cannolis, eclairs, cream puffs, assorted miniature pastries, whole cakes, and pies

#### **Chocolate Fondue Fountain**

This is one to see, twenty five pounds of milk chocolate flowing through a four tiered fountain accompanied by strawberries, bananas, marshmallows,

and pineapple for dipping. A dessert that no guest could ever forget

**International Coffee Bar**

Freshly brewed coffee, cappuccino, and espresso served with Bailey's Irish Cream, Kaluha, Sambuca and also flavored syrups, accompanied by all the condiments needed to complete your coffee of choice

**Anthony's Ice Cream Bar**

Mouth-watering homemade gelato, sorbets and sundae condiments for your guests to enjoy. This station will also include a chef flameing bananas foster, served over ice cream

