

Shower/Luncheon Banquet Menu

Starting at \$24.99

Our banquet menu consists of a three course meal. Please select a soup or a salad for a starting course, and two main entrees to offer your guests. All entrees are served with mixed vegetables and roasted potatoes, with the exception of the Parmigiana entrees which receive a side of pasta. Your luncheon includes bread and butter, condiments, coffee and hot tea and vanilla ice cream.

Final guest counts are due seven (7) business days prior to your event date, and your final menu choices due three (3) weeks prior. Menu prices are per person.

Final bills are subject to a <u>20% - Service Charge</u> and <u>6% - Pennsylvania Sales Tax</u>. Service Charge is not gratuity. A tip is not required as part of your total due, our staff is paid at a higher rate and not a minimum wage. Although tips are not required, they are greatly appreciated by our hard working staff.

A <u>3.5% - Transaction Fee</u> will apply to every banquet transaction when using a credit or debit card for payment. To avoid this surcharge, cash and checks are conveniently accepted.

Starting Course

Please select either a soup or a salad for everyone.

Escarole Soup

Chicken broth, escarole, chicken

Chicken Pastine Soup

Classic Caesar Salad

Romaine Lettuce, croutons, parmesan cheese, Caesar dressing

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Anthony's Italian Tossed Salad

Oil and Vinegar and Parmesan

Mixed Green Salad

Mixed Greens, tomato, cucumber, pecans, mandarin oranges, blue cheese, raspberry vinaigrette

Main Entrée Course

Please select up to two entrees.

Chicken Francaise - \$25.99

Dipped in a seasoned egg batter, lightly fried, finished in a lemon white wine

Chicken Marsala - \$25.99

Boneless breast, pan seared, topped with mushrooms, finish in marsala wine

Veal Parmigiana - \$25.99

Topped with provolone and Anthony's gravy

Chicken Parmigiana - \$25.95

Topped with provolone and Anthony's gravy

Eggplant Parmigiana - \$24.99

House Specialty, sliced thin, layered with cheese and Anthony's marinara sauce

Lobster Ravioli - \$32.99

Tossed in a lobster sherry cream sauce with fresh tomato and basil

Potato Gnocchi ~ \$24.99

Served with a scoop of fresh ricotta and marinara sauce

Broiled Crab Cake - \$28.95

All lump crab in a lobster sherry cream sauce

Roasted Blackened Salmon - \$27.99

Topped in our house chili sauce

7 ounce Filet Mignon - \$35.99

Served with marsala wine sauce

For The Children Under 12

Chicken Fingers & French Fries - \$17.99 Ravioli and Meatballs - \$17.99

Beverage Options

Soft Beverage Charge – see manager

Host Tab

Beverages are charged by consumption to the host. A bar will be set up in your room. A \$75.00 bartender fee will be charged.

Direct to Bar

If you do not wish to pay for beverages for your guests, they will be directed to a bar where they may purchase their own beverages.



Hors D'Oeuvres Selections

\$13.99 per person – choose up to 7

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Coconut Shrimp Shrimp LeJon

Jumbo shrimp with horseradish and wrapped bacon

Scallops Wrapped in Bacon

Sesame Chicken Tenders

Cocktail Franks

Spanakopita

Spinach and feta cheese wrapped in phyllo

Stuffed Mushroom Caps

Stuffed with Crab Imperial

Miniature Crab Cakes

Cheese Steak Eggrolls

Roasted Pork Rolls

Veggie Spring Rolls

Raspberry Brie Puff Pastry

Arancini

Stuffed with broccoli rabe and provolone

Displayed

Anthony's Amazing Antipasto Table - \$10.50 per person

Fresh seasonal fruit, grilled eggplant and zucchini, roasted hot and sweet peppers, red onion, Carrots, asparagus, artichokes, olives, tomato basil bruschetta, cured meats, pepperoni, Imported and domestic cheeses, assorted crackers and dips

Fresh Italian bread, fresh mozzarella and more

Cheese Board - \$6.00 per person

Assorted Seasonal Fruits, Cheese, Pepperoni and Cracker Board