

AT HOME

TUSCAN DINNER

A Dinner Menu of simple, rustic *dishes* inspired from *Tuscany*. Robust flavors.

\$10.50/PERSON - PARTY OF 15

SALADS (CHOOSE ONE)

HOUSE SALAD
CAESAR SALAD

ENTRÉE (CHOOSE ONE)

BAKED PENNE
PENNE w/ MEAT SAUCE
FOUR CHEESE RAVIOLI
SPINACH & CHEESE RAVIOLI
SPAGHETTI w/ MEATBALLS
RIGATONI w/ PEPPERS
LASAGNA BOLOGNESE
EGGPLANT PARMESAN
CHICKEN ROSMARINO
CHICKEN w/ ARTICHOKEs
PULLED PORK

AT PLAY

APPETIZER (CHOOSE TWO)

EGGPLANT MEATBALLS
ITALIAN STYLE PIGS IN A BLANKET
GRILLED DATES
SLIDERS
BRUSCHETTA ROMANA
STEAK BRIOCHE
CAPRESE

SIDES FOR FIVE

\$25

GARLIC KNOTS
PEAS & CORN w/ PROSCIUTTO
BROCCOLI-CAULIFLOWER AU GRATIN

\$15

PASTA SALAD
GREEN BEANS w/ ALMONDS
ROASTED POTATOES

\$10

MAC-N-CHEESE
WHIPPED POTATOES
SAUTÉED VEGETABLES

SICILIAN DINNER

A Dinner Menu of tasteful, authentic *dishes* inspired from *Sicily*. Mediterranean flavors.

\$13/PERSON - PARTY OF 15

SALADS (CHOOSE ONE)

ARUGULA SALAD
ROASTED GREEN BEAN & TOMATO SALAD
SPINACH SALAD

ENTRÉE (CHOOSE ONE)

PENNE w/ SAUSAGE
STUFFED EGGPLANT
CHICKEN ROSMARINO
CHICKEN PICCATA
CHICKEN MARSALA
CHICKEN FIORENTINA
BEEF SHORT RIBS
STEAK & ONIONS
BRAISED LAMB
GRILLED SALMON

AT WORK

5 SANDWICH w/ CHIPS or PASTA SALAD - COOKIE

Starting at \$45

(CHOOSE TWO)

CLASSICO SANDWICH
TURKEY SANDWICH
CAPRESE SANDWICH
CHICKEN SALAD WRAP
TURKEY WRAP
PORK TENDERLOIN WRAP



ANTONIO'S

CATERING PARTY GUIDE

ORDER 48-HOUR IN ADVANCE
CALL 407.645.1039

ANTONIO'S

MAITLAND LOCATIONS (RESTAURANT/Upstairs -MARKET&CAFÉ/Downstairs) 611 S. ORLANDO AVE · MAITLAND, FL · 32751

CELEBRATION LOCATION (CAFE D'ANTONIO) 691 FRONT, SUITE 110 · CELEBRATION, FL · 34747

OUR CATERING

Our Catering Menu serves an average of 12 to 15 people per tray -UNLESS OTHERWISE SPECIFIED. Our Catering Tray are aluminum pan w/ lock-in top to accommodate delivery, refrigeration, and reheating.

- V** VEGETARIAN
- GF** GLUTEN-FREE

APPETIZERS

EGGPLANT MEATBALLS (20 pieces) V \$25
Roasted Eggplant and Feta Meatballs with our Marinara sauce.

ITALIAN STYLE PIGS IN A BLANKET (25 pieces) \$33
Molinari Sweet Sausage wrapped in Puff Pastry. Served with Mustard Dipping Sauce.

GRILLED DATES (25 pieces) GF \$30
Applewood Smoked Bacon wrapped Dates stuffed with Ricotta cheese and finished with Balsamic.

MEATBALL SLIDERS (10 sliders) \$32
Ground beef with Gorgonzola cheese and Caramelized Onions. Served on Onion Rolls with Yellow tomato Ketchup.

BRUSCHETTA ROMANA (20 pieces) V \$34
Freshly tossed bread topped with chopped tomatoes, Red Onion, extra virgin olive oil and fresh basil.

STEAK BRIOCHE (10 pieces) \$40
Dry rubbed and thin slice Rotisserie NY Strip on Onion rolls with melted Fontina, Arugula and horseradish crème fraiche.

STUFFED MUSHROOMS (20 pieces) GF \$45
Silver dollar Mushrooms stuffed with Sausage, Roasted Peppers, topped with Mozzarella. Served over a Light Tomato Sauce.

STUFFED ARTICHOKE (20 halves) GF \$75
Imported Italian Long Stem Artichokes stuffed with Goat cheese and wrapped in crispy Prosciutto ham.

CRAB CAKES (25 pieces) \$65
Crisp cakes of lump crab served over mixed greens tossed with creamy Gorgonzola dressing.

BUFFALO CAPRESE (15 pieces) V GF \$63
Buffalo Milk Mozzarella, served with slice Tomato, Basil, and a drizzle of extra virgin olive oil.

CAPRESE (15 pieces) V GF \$40
Fresh Milk Mozzarella, served with sliced Tomato, Basil, and a drizzle of extra virgin olive oil.

SALADS

HOUSE V GF \$45
Green leaf and Romaine lettuce with Tomato, Cucumber and Carrots.

CAESAR \$45
Crisp Romaine lettuce tossed with our own Caesar dressing and freshly baked croutons.

ROASTED GREEN BEAN & TOMATO V GF \$60
Green beans, Yellow, Grape, and Plum tomatoes and Feta Vinaigrette with Basil and Mint.

ARUGULA V GF \$60
Arugula tossed in Gorgonzola-Balsamic vinaigrette with walnuts and sliced Pears.

SPINACH GF \$60
Fresh Spinach leaves with hard boiled egg, Pancetta crumbles, sliced Mushrooms, Croutons and Balsamic vinaigrette.

CLASSICO GF \$70
Mixed greens, Egg, Tomato, Italian Cotto ham, Mortadella, and Genoa salame.

ANTIPASTO GF \$45
A selection of Italian Meats & Cheeses, Olives and marinated Vegetables.

PASTA & ENTREE

BAKED PENNE V \$99
Oven baked Penne pasta, Pomodoro sauce, Ricotta, Basil and Mozzarella cheese.

PENNE w/ MEAT SAUCE \$110
Penne pasta tossed with our homemade tomato-meat sauce.

PENNE w/ MOLINARI® SAUSAGE \$135
Penne pasta tossed with Molinari® Sausage, and Caramelized Onions in a light tomato sauce.

SPINACH & CHEESE RAVIOLI V \$110
Half-moon Ravioli, stuffed with Spinach and Ricotta cheese, sautéed with Shallots, Sun-dried Tomatoes in a tomato cream sauce.

CHEESE RAVIOLI V \$110
Ravioli filled with four Cheeses; finished in a Sun-dried tomato cream sauce with a touch of Pomodoro sauce.

SPAGHETTI w/ MEATBALLS \$110
Spaghetti pasta tossed with Pomodoro sauce and Meatballs.

RIGATONI w/ PEPPERS V \$110
Sausage, Onions and Peppers sautéed in Pomodoro sauce; tossed with Rigatoni pasta.

LASAGNA BOLOGNESE \$110
Fresh homemade meat sauce layered with Pasta, Ricotta and Mozzarella cheese and topped with Pomodoro sauce.

EGGPLANT PARMESAN V \$110
Breaded Eggplant layered with Parmesan and Mozzarella; topped with Pomodoro sauce.

STUFFED EGGPLANT V \$135
Eggplant dipped in a light batter and filled with Ricotta, Mozzarella and Parmesan cheeses and Sun-dried Tomato with fresh tomato sauce.

CHICKEN w/ ARTICHOKE \$110
Chicken breast sautéed with Artichokes hearts, Garlic and Basil in a white wine Lemon sauce; served with fresh Vegetables and Roasted Potatoes.

CHICKEN PARMIGIANA \$110
Pounded breast of Chicken; breaded, pan-seared and topped with fresh tomato sauce and melted Mozzarella cheese. Spaghetti with Pomodoro sauce

CHICKEN ROSMARINO GF \$110
Half Chicken basted in our own recipe of fresh rosemary, garlic, olive oil and kosher salt, slowly roasted on the wood burning rotisserie*. Roasted Potatoes and mixed vegetables.

CHICKEN PICCATA GF \$135
Breast of Chicken sautéed with Capers and White wine in a Lemon butter sauce. Whipped Potatoes and Vegetables.

CHICKEN MARSALA GF \$135
Breast of Chicken sautéed with Mushrooms, Marsala wine and a touch of demi glaze. Whipped Potatoes and Vegetables.

CHICKEN FIORENTINA GF \$135
Breast of Chicken topped with sautéed Spinach, melted Mozzarella and a creamy white wine sauce. Whipped Potatoes and Vegetables.

PULLED PORK \$80
Slow-roasted Pork shoulder, shredded and served with our Tomato Balsamic Barbecue sauce.

BEEF SHORT RIBS \$135
Braised boneless beef short ribs with a balsamic BBQ sauce, served over cheddar cheese polenta.

BRAISED LAMB GF \$150
Slow braised Lamb shank served over Parmesan Risotto with sweet Peas.

STEAK & ONIONS \$120
Dry-rubbed and thin sliced Rotisserie NY Strip with melted Fontina cheese, Arugula and horseradish crème fraiche.

GRILLED SALMON GF \$135
Fresh Salmon grilled to perfection with Lemon Herb butter. Roasted Potatoes and Vegetables.

DESSERTS

TIRAMISU V \$65
Ladyfinger biscuits dipped in espresso coffee and liquor, layered with Mascarpone® cheese and Zabaglione, topped with cocoa.

CANNOLI V \$45
Crunchy cannoli shell filled with Ricotta cheese, Chocolate chips, Lemon zest and a touch of Cinnamon.

ECLAIR V \$45
Choux pastry filled with pastry cream and glazed with chocolate ganache.

PROFITEROLS V \$50
Italian puff pastry filled with pastry cream and glazed with chocolate ganache.

BREAD PUDDING V \$45
Italian bread pudding with Cinnamon, Nutmeg, and Raisins topped with fresh Crème Anglaise.

MARINATED MIXED BERRIES V GF \$75
Fresh seasonal berries marinated in hazelnut liqueur. Served with house-made whipped cream.

ASSORTED COOKIES (5 cookies each) V \$12
Chocolate Chips and Oatmeal.

SANDWICHES Platter of 10 Sandwiches. Choice of Chips or Pasta salad.
CLASSICO \$80

Ham, Salami, Mortadella, and Provolone with Balsamic vinaigrette on Ciabatta bread. Served with Lettuce, Onion and Tomato.

TURKEY \$80
Turkey, Pancetta and Muenster cheese with our own dressing on Ciabatta bread. Served with Lettuce, Onion, and Tomato.

CAPRESE V \$90
Fresh milk Mozzarella and vine ripened Tomatoes served with extra virgin olive oil on a Ciabatta bread.

CHICKEN SALAD WRAP \$72
Fresh oven roasted Chicken salad with Celery and Raisins served as a Wrap with Lettuce and Tomato.

TUNA SALAD WRAP \$72
Solid white Tuna salad, with Celery and Onions served as a Wrap with Lettuce and Tomato.

TURKEY WRAP \$72
Freshly baked Turkey breast served as a Wrap with Lettuce, Tomato and Onions.

PORK TENDERLOIN WRAP \$80
Pork tenderloin wrap with Pesto, diced Tomatoes, fresh Mozzarella and Caramelized Onion.

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