

## 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

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



**ORDER CALL 407.645.1039**