

# 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/ ARTICHOKE  
PULLED PORK

### APPETIZERS

Appetizers are ala carte

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

## 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

## SIDES FOR FIVE

**\$25**

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

**\$15**

PASTA SALAD  
GREEN BEANS w/ ALMONDS  
ROASTED POTATOES

**\$15**

MAC-N-CHEESE  
WHIPPED POTATOES  
SAUTÉED VEGETABLES



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) **GF**** \$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.

**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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