

**Antonio's in Maitland is here to help with your event!**

**ANTONIO'S**

**V VEGETARIAN**

**GF GLUTEN-FREE**

**ORDER CALL 407.645.1039**

**Please ask for cooking  
instructions**

**ORDER 48-HOUR IN ADVANCE**



**ANTONIO'S**

# **CATERING PARTY GUIDE**

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CALL 407.645.1039**

**ANTONIO'S**

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

# OUR CATERING

Our Catering Menu serves an average of 10 to 12 people per tray -UNLESS OTHERWISE SPECIFIED. Our Catering Trays are aluminum pans w/ lock-in tops to accommodate delivery, refrigeration, and reheating

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

## APPETIZERS

**EGGPLANT MEATBALLS (20 pieces)** **V** **\$35**  
Roasted eggplant and feta meatballs with our marinara sauce

**STUFFED MUSHROOMS (20 pieces)** **\$65**

Silver dollar mushrooms stuffed with sausage, roasted peppers, topped with mozzarella and served **GF** er a light tomato sauce

**BRUSCHETTA ROMANA (20 pieces)** **\$50**

Freshly toasted bread topped with choppe **V** omatoes, red onions, extra virgin olive oil and fresh basil

**STEAK BRIOCHE (10 pieces)** **\$50**

Dry-rubbed and sliced thin, grilled NY Strip on onion rolls with melted Fontina, arugula and horseradish crème fraiche

**CAPRESE (15 pieces)** **GF** **\$70**

Fresh milk mozzarella served with sliced tomato, basil and a drizzle of extra virgin olive oil

**STUFFED ARTICHOKEs (20 halves)** **GF** **\$85**

Imported Italian long-stem artichokes stuffed with goat cheese and wrapped in crispy prosciutto **V** **GF**

**BUFFALO CAPRESE (15 pieces)** **\$85**

Buffalo milk mozzarella served with sliced tomato, basil and a drizzle of extra virgin **V** **GF** oil

## SALADS

**HOUSE** **V** **GF** **\$75**

Green leaf and romaine lettuce with tomatoes, cucumbers & carrots

**ANTIPASTO** **GF** **\$120**

A selection of Italian meats & cheeses, olives and marinated vegetables

**SPINACH** **\$130**

Fresh spinach leaves with hard boiled egg, pancetta crumbles, sliced mushrooms, croutons and balsamic vinaigrette

**CAESAR** **\$100**

Crisp romaine lettuce tossed with our own Caesar dressing and freshly baked croutons

**CLASSICO** **GF** **\$130**

Mixed greens, hard boiled egg, tomatoes, Italian cotto ham, mortadella and Genoa salami

**ARUGULA** **V** **GF** **\$130**

Arugula tossed in gorgonzola-balsamic vinaigrette with walnuts and sliced pears

**Platter of 10 Sandwiches.**  
**Choice of Chips or Pasta salad.**

## SANDWICHES

**CLASSICO** **\$120**

Ham, salami, mortadella and provolone with balsamic vinaigrette on ciabatta bread, served with lettuce, onion and tomato

**CAPRESE** **V** **\$130**

Fresh milk mozzarella and vine-ripened tomatoes served with extra virgin olive oil on ciabatta bread

**CHICKEN PARMESAN** **\$110**

Breaded chicken breast with mozzarella cheese and Antonio's Pomodoro sauce on a baguette sub roll

**ITALIAN SAUSAGE** **\$110**

Italian sausage smothered with peppers and onions served on a baguette sub roll

**MEATBALL** **\$130**

Homemade meatballs, mozzarella cheese and Antonio's Pomodoro sauce on a baguette roll

## PASTA

**PENNE w/MEAT SAUCE** **\$170**

Penne pasta tossed with our homemade Bolognese sauce

**SPAGHETTI w/ MEATBALLS** **\$155**

Spaghetti tossed with Pomodoro sauce and meatballs

**PENNE w/ ONIONS AND PEPPERS** **\$145**

Sausage, onions and peppers sautéed in Pomodoro sauce tossed with rigatoni pasta

**LASAGNA BOLOGNESE** **\$155**

Fresh homemade meat sauce layered with pasta, ricotta mozzarella cheese and topped with Pomodoro sauce

**EGGPLANT PARMESAN** **V** **\$155**

Breaded eggplant layered with parmesan and mozzarella topped with Pomodoro sauce

**BAKED PENNE** **V** **\$135**

Oven-baked penne pasta, Pomodoro sauce, ricotta, basil and mozzarella cheese

**CHEESE RAVIOLI** **V** **\$170**

Ravioli filled with four cheeses and finished in a sun-dried tomato cream sauce with a touch of Pomodoro sauce

**SPINACH & CHEESE RAVIOLI** **\$170**

Half-moon ravioli, stuffed with spinach and ricotta cheese, sautéed with shallots, sun-dried tomatoes in a tomato cream sauce

**PENNE w/ HOUSE MADE SAUSAGE** **\$170**

Penne pasta tossed with house-made sausage, and caramelized onions in a light tomato sauce

## ENTREES

**CHICKEN MARSALA** **\$190**

Chicken breast sautéed with mushrooms, Marsala wine and a touch of demi-glace, served with whipped potatoes and vegetables

**CHICKEN FIORENTINA** **\$170**

Chicken breast topped with sautéed spinach, melted mozzarella and a creamy white wine sauce, served with whipped potatoes and vegetables **GF**

**STUFFED EGGPLANT** **\$170**

Sliced eggplant dipped in a light batter and filled with ricotta, mozzarella and parmesan **V** eses in a sun-dried tomato sauce with a touch of Pomodoro sauce

**BEEF SHORT RIBS** **\$250**

Braised boneless beef **GF** rt ribs with a balsamic BBQ sauce, served over cheddar cheese polenta

**CHICKEN w/ ARTICHOKEs** **150**

Chicken breast sautéed with artichoke hearts, garlic and basil in a white wine lemon sauce, served with fresh vegetables and roasted potatoes

**CHICKEN ROSMARINO** **GF** **\$180**

Half-chicken basted in our own recipe of fresh rosemary, garlic, olive oil and kosher salt, roasted **GF** slowly on the wood burning rotisserie, served with roasted potatoes and mixed vegetables

**CHICKEN PARMIGIANA** **\$170**

Chicken breast cutlet breaded, pan-fried and topped with fresh tomato sauce and melted mozzarella cheese, served over spaghetti with Pomodoro sauce

**GRILLED SALMON** **\$255**

Fresh salmon grilled to perfection with lemon-herb butter, served with roasted potatoes and vegetables

## DESSERTS

**CANNOLI** **V** **\$65**

Crunchy cannoli shell filled with ricotta cheese, chocolate chips, lemon zest and a touch of cinnamon

**PROFITEROLES** **V** **\$60**

Italian puff pastry filled with pastry cream and glazed with chocolate ganache

**BREAD PUDDING** **\$70**

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 Chip and Oatmeal

**TIRAMISU** **V** **\$80**

Ladyfingers dipped in espresso coffee and liquor, layered with mascarpone cheese and zabaglione, topped with a sprinkle of cocoa



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