

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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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 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

ITALIAN-STYLE PIGS IN A BLANKET (25 pieces) **GF** \$45
Molinari sweet Italian sausage wrapped in puff pastry
Served with mustard dipping sauce

GRILLED DATES (25 pieces) **GF** \$45
Applewood smoked bacon-wrapped dates stuffed with ricotta cheese and finished with a balsamic reduction

BRUSCHETTA ROMANA (20 pieces) **V** \$40
Freshly toasted bread topped with chopped tomatoes, 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

STUFFED MUSHROOMS (20 pieces) **GF** \$55
Silver dollar mushrooms stuffed with sausage, roasted peppers, topped with mozzarella and served over a light tomato sauce

STUFFED ARTICHOKE (20 halves) **GF** \$85
Imported Italian long-stem artichokes stuffed with goat cheese and wrapped in crispy prosciutto

BUFFALO CAPRESE (15 pieces) **V GF** \$85
Buffalo milk mozzarella served with sliced tomato, basil and a drizzle of extra virgin olive oil

CAPRESE (15 pieces) **V GF** \$60
Fresh milk mozzarella served with sliced tomato, basil and a drizzle of extra virgin olive oil

SALADS

HOUSE **V GF** \$75
Green leaf and romaine lettuce with tomatoes, cucumbers & carrots

ANTIPASTO **GF** \$75
A selection of Italian meats & cheeses, olives and marinated vegetables

SPINACH \$120
Fresh spinach leaves with hard boiled egg, pancetta crumbles, sliced mushrooms, croutons and balsamic vinaigrette

CAESAR \$90
Crisp romaine lettuce tossed with our own Caesar dressing and freshly baked croutons

CLASSICO **GF** \$120
Mixed greens, hard boiled egg, tomatoes, Italian cotto ham, mortadella and Genoa salami

ARUGULA **V GF** \$120
Arugula tossed in gorgonzola-balsamic vinaigrette with walnuts and sliced pears

SANDWICHES

CLASSICO \$110
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 \$110
Turkey, pancetta and Muenster cheese with our own dressing on ciabatta bread, served with lettuce, onion and tomato

CAPRESE **V** \$120
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 \$100
Italian sausage smothered with peppers and onions served on a baguette sub roll

MEATBALL \$110
Homemade meatballs, mozzarella cheese and Antonio's Pomodoro sauce on a baguette roll

PASTA

PENNE w/MEAT SAUCE \$160
Penne pasta tossed with our homemade Bolognese sauce

SPAGHETTI w/ MEATBALLS \$145
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 \$145
Fresh homemade meat sauce layered with pasta, ricotta mozzarella cheese and topped with Pomodoro sauce

EGGPLANT PARMESAN **V** \$145
Breaded eggplant layered with parmesan and mozzarella topped with Pomodoro sauce

BAKED PENNE **V** \$125
Oven-baked penne pasta, Pomodoro sauce, ricotta, basil and mozzarella cheese

CHEESE RAVIOLI **V** \$160
Ravioli filled with four cheeses and finished in a sun-dried tomato cream sauce with a touch of Pomodoro sauce

SPINACH & CHEESE RAVIOLI \$160
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 \$160
Penne pasta tossed with house-made sausage, and caramelized onions in a light tomato sauce

ENTREES

CHICKEN PICCATA **GF** \$170
Chicken breast sautéed with capers and white wine in a lemon butter sauce, served with whipped potatoes and vegetables

CHICKEN MARSALA \$180
Chicken breast sautéed with mushrooms, Marsala wine and a touch of demi-glace, served with whipped potatoes and vegetables

CHICKEN FIORENTINA **GF** \$170
Chicken breast topped with sautéed spinach, melted mozzarella and a creamy white wine sauce, served with whipped potatoes and vegetables

STUFFED EGGPLANT **V** \$160
Sliced eggplant dipped in a light batter and filled with ricotta, mozzarella and parmesan cheeses in a sun-dried tomato sauce with a touch of Pomodoro sauce

BEEF SHORT RIBS **GF** \$230
Braised boneless beef short ribs with a balsamic BBQ sauce, served over cheddar cheese polenta

BRAISED LAMB \$250
Slow-braised lamb shank served over parmesan risotto with sweet peas

CHICKEN w/ ARTICHOKE **GF** \$140
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** \$170
Half-chicken basted in our own recipe of fresh rosemary, garlic, olive oil and kosher salt, roasted slowly on the wood burning rotisserie, served with roasted potatoes and mixed vegetables

CHICKEN PARMIGIANA \$140
Chicken breast cutlet breaded, pan-fried and topped with fresh tomato sauce and melted mozzarella cheese, served over spaghetti with Pomodoro sauce

GRILLED SALMON \$180
Fresh salmon grilled to perfection with lemon-herb butter, served with roasted potatoes and vegetables

DESSERTS

CANNOLI **V** \$55
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 \$60
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** \$70
Ladyfingers dipped in espresso coffee and liquor, layered with mascarpone cheese and zabaglione, topped with a sprinkle of cocoa



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