

Gourmet Chef At your Dining Table

MENU OFFERINGS



Chef
Anthony's
Table

We speak the good food language®

CATERING MENU

Elegant Catering

We speak the good food language

We use the freshest ingredients to provide you and your guests some of the meals in town!

We offer trendy, traditional and international catering menus and manage the creative details that will make your event memorable.

Our menu items are made with superior ingredients and attention to detail.

Ultimate
Wedding

Social
Events

Corporate
Events

Innovative Catering & Exquisite Taste Make a Fine Distinctions'



Elegant Hors d'oeuvre

Elegant Fruit Selections \$9 ea.

Apple Grand Marnier & Goat Cheese
Apricot Dried Boursin & Nuts Apricot Dried
Blue Cheese Granny Smith Apple
Brie Caramelized Pear & Almond
Dried Fruit Compote with Brie Dijon Tart
Cherry Tomato Gorgonzola
Mousse Fig Wrapped in Prosciutto
Fig Boursin Fig Stilton Almond
Fresh Fruit Skewer
Melon & Prosciutto Pears with Gorgonzola
Seared Pineapple, Manchego Skewer
Plum Tomato & Mozzarella Crostini
Guava, Cheese & Mint Strawberry filled
with Triple Brie Cream
Strawberry Grand Marnier Watermelon
Cup with Feta
Bruschetta Olive Tapenade, Goat Cheese
Olive Tapenade, Goat Cheese on Melba
toast

Veggie \$9 ea.

Mediterranean Artichoke
Artichoke Bottoms, Feta & Sun-dried Tomato
Cyrus Grilled Vegetable
Asparagus & Roasted Red Pepper
Beet Root Tartines
Beets mousseline on Asian Rice Cracker
Endives & Nuts
Belgium Endive, Roquefort Cheese Mousse Topped
with Candied Pecan glaze
Bruschetta trio's
Gourmet Bruschetta Tricolor: Kalamata olive, green
olive, tomato
Kobe Caprese Skewer
Authentic mozzarella, kumato with fresh basil
European cucumber Canape
Cucumber cup with Gorgonzola mousse and
toasted Walnut
Goat Cheese & Sun-dried Tomato Baguette
Goat cheese mousse on crispy tomato baguettes
topped with marinated sundried tomato
Hearts of Palm, Roasted Tomato & Asparagus
Marinated hearts of palm with roasted heirloom
tomato & asparagus

CANAPE OFFERINGS

Elegant Hors d'oeuvre

CANAPE OFFERINGS



Seafoods \$12 EA.

The Cozy shrimp

Mediterranean Spice, hand folded in spring roll skin with Siracha tartar sauce

Scallops in bacon

Pan seared scallop wrapped in bacon with lemon aioli sauce

Salmon sate

Asian spice Salmon fillet on a bamboo stick with red curry peanut sauce

Salmon wellington

Delectable fresh salmon seasoned and sautéed with mushrooms hugged by a flaky dough

Lobster wellington

Succulent Maine lobster chunk and sautéed mushroom in Marsala wine sauce

Curry crab lollipop

Penang Curry flavored crab lollipop with pineapple chutney & daikon sprout

The Coconut shrimps

Dusted jumbo coconut shrimp with a mandarin chili sauce

Tuna Tartare in Miso Cones

Fresh tuna marinated in spicy wasabi, ginger, soy sauce and a splash of citrus in miso cones

Hankou Lobster roll

Pan seared New England Split-Top Roll, stuffed with fresh house made Lobster salad

Crab cakes

Pan sear Maryland's Eastern Shore fresh crab blended w/herb & spice topped with Seafair remoulade

Chicken & Duck \$10

Rumaki

Chicken Foie gras wrapped in lean bacon

Duck wonton

Sous vide duck with Fresh vegetables in a classic wonton & spiced soy dip

Chicken Fajitas

Cancun White meat chipotle chicken, corn, black beans, bell peppers and onions with guacamole dip

Chicken Sate

Ponorogo, grilled marinated chicken satay served in peanut sauce

Mini Chicken Pot pie

Rotisserie chicken pie made from scratch with carrots, peas and celery

Duck ala Orange

Slow roast Duck Peychaud Bitters on a savory dough with sweet orange sauce

Southwestern Chicken Empanada

Stuffed with juicy chicken, black beans, bell peppers, and cheese Save sauce

Chicken Pecan

Pan seared chicken tendons with spiced pecans and honey mustard sauce

Spicy Asian Chicken Wings lollipop

Fresh Chicken Drumette formed lollipop shape, brine and dry rub with Asian spice & Sambal Glazed

Foie Gras on Gashouse Egg Toast

Goose liver on Gashouse French toast with quail egg, caviar & Unagi Sauce



Gourmet Food Stations

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less stated on the contract.
Pricing is priced per person, for up to two hours of continuous consumption

BRUSCHETTA BAR | \$34

Prosciutto, Pear and Asiago Salad, Herb Crostini Tuna Tartare,
Mustard, Caper and Lemon Maine Lobster, Citrus Tarragon
Mayonnaise, Fennel Pollen

IMPORTED & DOMESTIC ARTISAN CHEESE DISPLAY | \$32

Imported and Domestic Artisan Cheeses,
Grapes, Dried Fruit,
Nuts, Assorted Crackers and European Breads

SERRANO FERMIN DE BELLOTA | 38

dollars per guest | Live action station

Alberca, Salamanca, Spain | Using Corta Fiambre Machine from ITALY

Olive Oil Roasted garlic, Marinated smear ripe tomato

sea salt, Spiced Olives, Shaved Manchego Cheese Rustic Breads, Crisp Baguette,
Grissini. include Antipasti Display Olive Oil, Roasted Peppers, Citrus Artichokes,
Spiced Olives, Grilled Asparagus Boursin, Manchego, Drunken Goat Cheeses
Parma Ham, Cured Chorizo Soppressata, Duck Prosciutto Rustic Breads, Crisp
Baguette, Grissini, Olive Rolls

ELEGANT SEAFOOD DISPLAY \$65

Jumbo Shrimp North Atlantic Oysters on a Half Shell

Green Lip Mussels on a Half Shell

Jonah Crab Claw

Cocktail, Mignonette, Mango Mustard,
Brandy Sauces and Lemon Wedges

Add Lobster for \$45 per person

ANTIPASTI DISPLAY \$ 39

Grilled Peppers, Portobello
Mushrooms, Endive, Zucchini,
Yellow
Squash, Eggplant, White and Green
Asparagus, Yellow and
Red Tomatoes, Marinated Baby
Artichokes, Cipollini Onions,
Green and Black Olives, Olive
Tapenade, Baby Mozzarella with
Sun-Dried Tomato and Basil,
Parmesan, Ciabatta, Olive Bread,
Grissini, Lavash



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Pricing is priced per person, for up to two hours of continuous consumption

MEAT LOVER MINI STATION | \$35

Beef Tenderloin, Risotto Fontina Cheese
Lamb Chop Lolli's, Apple Mint Jelly with Fennel Slaw
Green goddess
Lux's Short Ribs, Wild Mushrooms Demi, Blue Cheese &
Garlic Marble potato skewers

THE GRAND SLIDERS | \$26

Kobe Beef Slider,
Truffle Scented Chicken Slider,
Pulled SUVI BBQ Pork
Crab Cake, Mustard Aioli, (Add \$5 Per Person)
Accompaniments: Sautéed Mushrooms, Caramelized
Onions, Tomatoes Boston Lettuce, Pickles, Creamy Citrus
Coleslaw, Crushed Avocado, Brioche Rolls, Ketchup,
Mustard, Mayonnaise, Cheddar Cheese, Crispy Shallots,
BBQ Sauce

SOUTH AMERICA MINI EMPANADAS | \$26

Chicken Sofrito, Carne Asada, Vegetable Manchego
Cheese Accompaniments Cilantro Aioli, Pico de Gallo,
Avocado-Tomatillo Sauce

TAQUERIA RED LAND | \$26

Pork Cilantro Carnitas, Chicken in Salsa Verde, Beef al
Pastor Flour and Corn Tortillas Accompaniments:
Shredded Lettuce, Lime, Sour Cream, Guacamole
Cheddar Cheese, Cotija Cheese, Salsa Verde, Pico de
Gallo, Salsa Asada Black Bean and Corn Salsa

CEVICHE BAR | \$30

Rock Shrimp, Sweet Potato, Sour Orange, Jalapeño Local
Snapper, Lime, Aja Amarillo, Avocado Crema, Shaved
Onion, Scotch Bonnet, Tomato, Cilantro, Leche de Tigre
Accompaniments: Plantain Chips, Choco, Crostini

THE TASTE OF ASIA DIMSUM BAR | \$26

Beef and Shitake Shumai, Shanghai Pot sticker and Chicken
Dumpling, Shrimp Har Gow, Fresh Vietnamese Vegetable
Spring Roll Accompaniments: Chili Sauce, Soy Vinaigrette

*CHINESE PANCAKE STATION

(Add \$8 Per Person)

Peking Duck
Whole roasted Peking duck Head on, Mushoo Wraps,
Charred Scallions, julienne carrots, fresh cilantro, and Hoisin
Plum Sauce

AHI TUNA POKE BAR | \$39

"LITTLE CONES" Cones with Siracha Masala & Poke Seasoned fresh
Ahi tuna
Old bay Chips Home Fries

Carving Station



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New York Strip Loin | \$30 Per person

Roasted New York Strip Loin, Green Peppercorn Sauce

Minimum 30 PX

Chili Glazed Mahi | \$30 Per person

Center cut Mahi mahi warped in banana leaves

Chili beurreblanc sauce, Asian Slaw

Minimum 30 people

Roasted Tom Turkey | \$25 Per person

Whole Roasted Tom Turkey

Cranberry-Orange Marmalade

Sage Giblet Gravy

(Serves 30 people)

Beef Wellington Station | \$45 per person

Foie Gras, Spinach, Wild Mushrooms, Beef Tenderloin

Madeira Truffle Sauce

Minimum of 20 PAX

Salted Crusted Prime Rib of Beef | \$39 Per person

Slow Roasted Prime Rib, Cabernet Sauce, Horseradish Cream

Minimum of 20 PAX

Roasted Pork Belly & Grilled pawns | \$45

Pork Belly Bitter Orange Lemongrass essence

Foie gras sauce

Minimum of 20 PAX

PLATED SELECTIONS

Plated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of teas. Vegetarian and gluten free options available

CLASSIC | \$120 per person

First Course
Select One

Roasted Beet Salad, St. Andre Cheese, Haricot Vert,
Candied Pecans, Banyuls Vinaigrette

Or

Iceberg Wedge Salad, Blue Cheese Crumbles, Cherry
Tomatoes, Crispy Bacon,
Buttermilk Ranch Dressing

Entrées
Select one

Herb Marinated Chicken Breast
Honey Glazed Carrots, Creole Spiced Fingerling Potatoes,
Mushroom Sauce

or

Onion marmalade stuffed chicken breast
Tenderloin, Confit Heirloom Fingerling
Potatoes, Mushroom Ragout

DOU PLATE | \$140 per person

First Course
Select One

Baby Arugula Salad, Stilton Blue Cheese,
Caramelized Walnuts, Pear Julienne,
Pickled Shallot, Violet Mustard Vinaigrette

or

Farmers Market Salad, Shaved Tri-Color Carrots,
Asparagus, Cherry Tomatoes, Herb Vinaigrette

Entrées
Select one

Seared Salmon, Beurre blanc sauce
and Arugula Filled Chicken Breast Sweet Potato
Mousseline, Steamed Broccolini, Chicken Jus

Or

Jumbo Shrimp & Braised Short Rib, Natural Jus
Yukon Gold Potato Puree, Steamed Broccolini

MEDIUM | \$135 per person

First Course
Select One

"New Style" Caprese Salad
Burrata, Olive Tapenade, Crouton,
Parmesan, Basil, Balsamic Reduction,
Basil Oil and Pesto

Tuna tartare napoleon,
Citrus aioli, avocado,
Crisp and extra virgin olive oil

Entrées
Select one

Seared Scallop and Braised Short Rib,
Tomato Chutney, Parsnip and Pumpkin
Purees, Baby Root Vegetable, Lemon Butter
Sauce and Pomme Laurette

Wine Pairing: Stag's Leap Wine Cellars, Chardon
nay, "Karia", Napa Valley

5oz Beef Tenderloin and Maine Lobster,
Wild Mushroom Risotto, Cilantro Parsnip
Puree, Baby Seasonal Vegetable
Red Wine Butter Sauce and Bearnaise

Wine Pairing: Masi, Amarone della Valpolicella
Classico, "Costasera", Veneto, Italy

PLATED SELECTIONS

Plated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of teas. Vegetarian and gluten free options available

PREMIUM | \$189 per person

First Course
Select One

Caramelized Apple and Baby Spinach
Salad, Heirloom Cherry Tomato, Warm
Bacon Raisin Vinaigrette

Baby Arugula Salad, Stilton Blue Cheese,
Caramelized Walnuts, Pear Julienne,
Pickled Shallot, Violet Mustard Vinaigrette

Appetizer
Select One

Maine Lobster "Mac & Cheese"
Acini di pepe Pasta, Lobster Cream, Black
Truffle Shaving Organic Spinach

3oz Braised Short Rib
Celery Root Puree, Black Truffle Nage

Entrées
Select one

Seared 7oz Grouper
Bell Pepper and Fennel Piperade,
Gremolada Sauce, Potato Shoestring

Wine Pairing: Cake bread Cellars, Chardonnay,
Napa Valley, California

Onion marmalade crusted 7oz Beef
Tenderloin, Confit Heirloom Fingerling
Potatoes, Mushroom Ragout

Wine Pairing: Decoy by Duckhorn, Meritage,
Sonoma, California

DUAL COMBINATION | \$199 per person

First Course
Select One

Caramelized Apple and Baby Spinach
Salad, Heirloom Cherry Tomato, Warm
Bacon Raisin Vinaigrette

Baby Arugula Salad, Stilton Blue Cheese,
Caramelized Walnuts, Pear Julienne,
Pickled Shallot, Violet Mustard Vinaigrette

Appetizer
Select One

Entrées
Select one

Seared 7oz Sea bass
& 6oz Beef Bourguignon
Bell Pepper and Fennel Piperade,
Gremolada Sauce, Potato Shoestring

Wine Pairing: Cake bread Cellars, Chardonnay,
Napa Valley, California

Onion marmelade crusted 7oz Beef
Tenderloin, Confit Heirloom Fingerling
Potatoes, Mushroom Ragout

Wine Pairing: Decoy by Duckhorn, Meritage,
Sonoma, California

UPPER | \$169 per person

First Course
Select One

"New Style" Caprese Salad
Burrata, Olive Tapenade, Crouton,
Parmesan, Basil, Balsamic Reduction,
Basil Oil and Pesto

Tuna tartare napoleon,
Citrus aioli, avocado,
Crisp and extra virgin olive oil

Entrées
Select one

Seared Scallop and Braised Short Rib,
Tomato Chutney, Parsnip and Pumpkin
Purees, Baby Root Vegetable, Lemon Butter
Sauce and Pomme Laurette

Wine Pairing: Stag's Leap Wine Cellars, Chardon
nay, "Karia", Napa Valley

5oz Beef Tenderloin and Maine Lobster,
Wild Mushroom Risotto, Cilantro Parsnip
Puree, Baby Seasonal Vegetable
Red Wine Butter Sauce and Bearnaise

Wine Pairing: Masi, Amarone della Valpolicella
Classico, "Costasera", Veneto, Italy

Build your Own

PLATED SELECTIONS



Plated dinners include freshly baked banquet rolls, coffee, decaffeinated coffee, and a selection of teas. Vegetarian and gluten free options available

Entrées

Herb Marinated Chicken Breast
Honey Glazed Carrots, Creole Spiced Fingerling Potatoes, Mushroom Sauce
Port Salute and Arugula Filled Chicken Breast
Sweet Potato Mousseline, Steamed Broccolini, Chicken Jus
Burgundy Braised Short Rib
White Truffle Grits, Wilted Spinach, Baby Carrots, Natural Jus
Grilled Filet of Beef
Caramelized Onion Jam, Dauphinoise Potatoes, Haricot Verts, Port Wine Sauce
Bone-In Pork Chop
Grit Cake, Haricots Verts, Tomato Ragout, Creole Mustard Sauce
Grilled Atlantic Salmon
Roasted Corn Grits, Broccolini, Leek Cream Sauce
Herb Panko Mahi Mahi
Sweet Plantain Hash, Roasted Carrots, Pineapple Lemon Sauce
Blackened Redfish
Brabant Potatoes, Brussels Sprouts, Crawfish Cream
Seared Gulf Snapper
Crab and Potato Hash, Haricots Verts, Tomato Vinaigrette

Cold Appetizers

Please select one of the following (Appetizer required for four-course dinners)

Pickled Shrimp, Cilantro and Fennel, Herb saint Vinaigrette

Seared Ahi Tuna, Napa Cabbage and Mirliton Slaw, Toasted Cashews, Wasabi Citrus Vinaigrette

Lobster Tail, Chilled Vadouvan Parsnip Puree, Citrus Braised Leek

Bourbon Cured Salmon, Arugula Salad, Creole Mustard Crème Fraîche, Grilled Crostini

Custom Duets

Our chef will pair final sauces based upon protein selections

the following for the entire group

Chocolate Vanilla Mousse, Feuillettonism Crunch

Mango Chai Petit Gateau, Mango Coulis

Café au Lait Crème Brûlée, Apricot Financier, Fresh Berries

Banana Foster Cheesecake, Rum Caramel Sauce, Banana Tuile

Passion Slice, Passion Diplomat Cream, Gene Biscuit

White Chocolate Bread Pudding, Rum Raisin Ice Cream, Vanilla Sesame Tuile

Praline Bread Pudding with Caramel Sauce, Cinnamon Ice Cream, Sesame Tuile



Dessert

Burlock Coast Key Lime Pie, Toasted

Meringue, Candied Lime Zest,

Key Lime Tart

Mango Opera

Flourless Chocolate Dessert, Chocolate

Ganache, Vanilla Custard, Coulis Filled

Raspberries, White Chocolate Praline

Dessert Station

Donut wall station & Banana foster

Each Station requires (1)

Chef per 50 guests, \$150 per Chef per hour.

@ \$18 per person



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Table

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