Have your next party at Anthony Jacks! Choose from one of the menus below and call us at (860) 426-1487 for additional information or with any special requests.

** PLEASE NOTE** Some menu items & and prices are subject to change, based upon availability and market price conditions beyond our control. We apologize for any inconvenience and appreciate your understanding.

Sit Down Dinner Menu

Package #1 - \$34 per person

<u>First Course</u> Choice of Garden or Caesar Salad

Entree Choices (all served with vegetable of the day)
60z Filet Mignon with yukon gold mashed potatoes
Cranberry Chicken topped with a lemon caper sauce over yukon gold mashed potatoes
Tilapia Piccata over herb rice with a lemon-chive sauce

<u>Dessert</u> Scoop of Ice Cream or Sorbet

Package #2 - \$42 per person

<u>Appetizers</u> *

Mini Crab Cakes

Boneless Buffalo Wings Sirloin

Bruschetta

Spi nach Parmesan Dip (*Pick two items, served family style)

Sit Down Dinner Menu (con't)

<u>First Course</u> Choice of a Garden or Caesar Salad

Entrée Choices (all served with vegetable of the day)
Cranberry Chicken topped with a lemon caper sauce over yukon gold mashed potatoes
Lemon Baked Salmon over herb rice with a lemon-parsley sauce 100z
NY Strip over yukon gold mashed potatoes

<u>Dessert</u>

Mini Chocolate Cake with vanilla ice cream Mini Boston Cream Cheesecake

(18% service charge & 7.35% state sales tax additional) (\$100 deposit applied to final bill required to hold space)

Anthony Jacks Wood Fired Grill Sit Down Luncheon Menus

Package #1 - \$24 per person

Package #2 - \$37 per person

First Course

Choice of a House or Caesar Salad

First Course

Choice of House or Mini Wedge Salad

Entree Choices

Cranberry Chicken with a lemon caper sauce over yukon gold mashed potatoes

Entree Choices

Grilled 10oz NY Strip over yukon gold mashed potatoes

Tilapia Piccata over herb rice with a lemonchive sauce

Lemon-Baked Salmon over herb rice with a lemon-parsley sauce

Sirloin Tips with cabernet mushrooms over yukon gold mashed potatoes

Penne alla Vodka with Chicken and Broccoli

Dessert Choices

Scoop of ice cream or sorbet

Dessert Choices

Mini Chocolate Cake with vanilla ice cream Mini Boston Cream Cheesecake

(18% service charge & 7.35% state sales tax additional) (\$100 deposit applied to final bill required to hold space)

Dinner Buffet Menu - \$32 per person (50 person minimum)

Crudite Platter

Garden Salad

Please select TWO of the following entrees:

Chicken Marsala Cranberry Chicken

Roasted Turkey Tilapia Piccata

Lemon Salmon Chicken Piccata

Roasted Pork Loin Baked Ham

Please select one accompaniment from each column:

Penne alla Vodka Roasted Potatoes Broccoli au Gratin

Penne Marinara Yukon Gold Masked Potatoes Mixed Vegetables

Penne with oil & garlic Herb Rice French Green Beans

Lyonnaise Potatoes

Also includes rolls w/butter, coffee, soda and tea

(18% service charge & 7.35% state sales tax additional) (\$100 deposit applied to final bill required to hold space)

Luncheon Buffet Menu - \$27 per person (50 person minimum)

Garden Salad

Please select ONE of the following entrees:

Chicken Marsala Cranberry Chicken

Roasted Turkey Tilapia Piccata

Lemon Salmon Chicken Piccata

Roasted Pork Loin Baked Ham

Please select one accompaniment from each column:

Penne alla Vodka Roasted Potatoes Broccoli au Gratin Penne Marinara Yukon Gold Mashed Potatoes Mixed Vegetables

Penne with oil & garlic Herb Rice

French Green Beans

Lyonnaise Potatoes

Also includes rolls w/butter, coffee, soda and tea

(18% service charge & 7.35% state sales tax additional) (\$100 deposit applied to final bill required to hold space)

Bereavement Menu Sit Down Luncheon Menu - \$24 / person

<u>First Course</u> Choice of Garden or Caesar Salad

Entrée Choices

Cranberry Chicken

with a lemon caper sauce, over yukon gold mashed potatoes & vegetable

Tilapia Piccata
over herb rice with a lemon-chive sauce

Sirloin Tips

with a red wine mushroom sauce, over yukon gold mashed potatoes & vegetable

Rolls and Butter

Dessert

Scoop of Ice Cream or Sorbet

(18% service charge & 7.35% state sales tax additional)

Additional Menu Options

Appetizers (choose any five for \$18 per person)

Shrimp Cocktail

Blackened Shrimp with a Creole mustard sauce

Mini Chicken or Shrimp Kabobs

Sirloin Bruschetta with horseradish sauce

Chicken or Beef Satays with a Thai peanut sauce

Cheeseburger Sliders with onions

Tomato, Mozzarella & Basil on toast points
Pulled Pork Sliders

Mini Italian Combo Sandwiches with lettuce & roasted peppers Mini Crab Cakes with a tomato aioli

Grilled Eggplant, tomato & mozzarella with pesto on focaccia Scallops wrapped in bacon *M/P

Mini Turkey Meatballs with a pineapple glaze

Blackened Chicken Tenders

Grilled Lamb Chops with a jalapeno-mint sauce *M/P
Tomato Bruschetta

Sausage Stuffed Mushrooms

Fried Calamari with marinara sauce

Mini Meatballs with marinara sauce Cod

Fingers with creamy dill tartar sauce

Fresh Mozzarella wrapped in prosciutto

Lobster Salad Sliders with lettuce & tomato *M/P

(18% service charge & 7.35% state sales tax additional)

* Market Price

Additions to Buffet or Appetizer Menus

Cheese & Cracker Platter \$4 per person

Cold Antipasto Platter \$6 per person

Caesar Salad \$4 per person

Garden Salad \$3 per person

Carving Station (served with rolls & condiments)

Honey Glazed Ham \$6 per person

Roast Pork \$6 per person

Roast Sirloin Steak *M/P

Roasted Turkey \$6 per person Roast

Beef Tenderloin *M/P

Pasta Station (served with rolls & grated parmesan cheese)

Penne alla Vodka \$5 per person Rigatoni Bolognese \$6 per person Tri Color Tortellini Alfredo \$6 per person Pasta Jambalaya \$7 per person

Penne with chicken, mushrooms & asparagus in a pink sauce \$6 per person

Lobster Ravioli a la vodka *M/P

Desserts

Mini Chocolate Cake \$5 per person

Mini Boston Cream Cheesecake \$4 per person

Chocolate Dipped Strawberries, Cannolis, Assorted Pastries & Cookies *M/P

(18% service charge & 7.35% state sales tax additional)

* Market Price

To Go Platters

Cranberry Chicken with lemon caper sauce \$7 per piece
Chicken Marsala with mushrooms \$6 per piece
Chicken Piccata with capers \$6 per piece
Chicken Parmigiana \$6 per piece
Roasted Pork with white gravy \$5 per piece
Meatballs with marinara sauce \$2.50 per piece

Large Pans (serves approx. 30-35)

Penne ala Vodka \$55

Penne Marinara \$50

Sausage & Peppers \$90

Baked Lasagna with sausage \$125

Assorted Roasted Chicken \$125 (approx. 40 pieces)

French Green Beans \$85

Boneless Buffalo Wings with bleu cheese & celery \$115 (approx. 60 pieces)

Antipasto \$85

(ham, capicola, peppers, olives, artichoke hearts, mixed greens)

Caesar Salad \$55

Garden Salad dressed with shallot vinaigrette \$40

Creamy Yukon Gold Mashed Potatoes \$60

Roasted Potatoes \$60

Mixed Vegetables \$60

Half Pans also available

(7.35% state sales tax additional)