

*Anthony Jacks Wood Fired Grill
Sit Down Dinner Menu*

Package #1 \$28 per person

First Course

Choice of Garden or Caesar Salad

Entree Choices (all served with vegetable of the day)

6oz Filet Mignon with red skinned mashed

Cranberry Chicken topped with a lemon caper sauce over red skinned mashed

Tilapia Francaise over herb rice with a sherry-vegetable butter sauce

Dessert

Scoop of Ice Cream or Sorbet

Package #2 \$36 per person

Appetizers

Mini Crab Cakes

Boneless Buffalo Wings

Sirloin Bruschetta

First Course

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 red skinned mashed

Tilapia Francaise over herb rice with a sherry-vegetable butter sauce

10oz NY Strip over red skinned mashed

Dessert

Mini Chocolate Souffle Cake with vanilla ice cream

*(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 \$18 per person

First Course

Choice of a House or Caesar Salad

Entree Choices

*Cranberry Chicken with a lemon caper sauce
over red skinned mashed*

*Tilapia Francaise over herb rice
with a sherry-vegetable butter sauce*

*Sirloin Tips with cabernet mushrooms
over red skinned mashed*

Dessert Choices

Scoop of ice cream or sorbet

Package #2 \$28 per person

First Course

Choice of a House or Mini Wedge Salad

Entree Choices

*Grilled 10oz NY Strip
over red skinned mashed*

*Grilled Salmon over herb rice with
choice of dipping sauce*

Rigatoni Bolognese

Dessert Choices

Mini Chocolate Souffle Cake with vanilla ice cream

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

Anthony Jacks Wood Fired Grill

Dinner Buffet Menu \$26.95 per person (30 person minimum)

Crudite Platter

Garden Salad

Please select TWO of the following entrees:

Chicken Marsala

Cranberry Chicken

Roasted Turkey

Tilapia Francaise

Garlic Crusted Tilapia

Chicken Picatta

Roasted Pork Loin

Baked Ham

Please select one accompaniment from each column:

Penne alla Vodka

Roasted Red Potatoes

Broccoli au Gratin

Penne Marinara

Red Skinned Mashed

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)*

Anthony Jacks Wood Fired Grill
Luncheon Buffet Menu \$22 per person (30 person minimum)

Garden Salad

Please select ONE of the following entrees:

<i>Chicken Marsala</i>	<i>Cranberry Chicken</i>
<i>Roasted Turkey</i>	<i>Tilapia Francaise</i>
<i>Garlic Crusted Tilapia</i>	<i>Chicken Picatta</i>
<i>Roasted Pork Loin</i>	<i>Baked Ham</i>

Please select one accompaniment from each column:

<i>Penne alla Vodka</i>	<i>Roasted Red Potatoes</i>	<i>Broccoli au Gratin</i>
<i>Penne Marinara</i>	<i>Red Skinned Mashed</i>	<i>Mixed Vegetables</i>
<i>Penne with oil & garlic</i>	<i>Herb Rice</i>	<i>French Green Beans</i>
	<i>Lyonnaise Potatoes</i>	

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)

Anthony Jacks Wood Fired Grill
Bereavement Menu
Sit Down Luncheon Menu \$18 per person

First Course

Choice of Garden or Caesar Salad

Entrée Choices

Cranberry Chicken

with a lemon caper sauce, over red skinned mashed & vegetable

Tilapia Francaise

with a sherry-vegetable butter sauce, over herb rice & vegetable

Sirloin Tips

with a red wine mushroom sauce, over red skinned mashed & vegetable

Rolls and Butter

Dessert

Scoop of Ice Cream or Sorbet

Coffee / Tea / Soda

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

Anthony Jacks Wood Fired Grill

Additional Menu Options

Appetizers (choose any six for \$16 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)

Anthony Jacks Wood Fired Grill
Additions to Buffet or Appetizer Menus

Cheese & Cracker Platter \$3 per person

Cold Antipasto Platter \$5 per person

Caesar Salad \$3 per person

Garden Salad \$2 per person

Carving Station (served with rolls & condiments)

Honey Glazed Ham \$4 per person

Roast Pork \$4 per person

Roast Sirloin Steak M/P

Roasted Turkey \$4 per person

Roast Beef Tenderloin M/P

Pasta Station (served with rolls & grated parmesan cheese)

Penne alla Vodka \$4 per person

Rigatoni Bolognese \$5 per person

Tri Color Tortellini Alfredo \$5 per person

Pasta Jambalya \$6 per person

Penne with chicken, mushrooms & asparagus in a pink sauce \$5 per person

Lobster Ravioli a la vodka \$9 per person

Desserts

Mini Chocolate Souffle Cake \$3.50 per person

Apple Tart with caramel sauce \$3 per person

Mini Cheesecake with strawberry sauce \$3 per person

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

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

Anthony Jacks Wood Fired Grill

To Go Platters

Cranberry Chicken with lemon caper sauce \$6 per piece

Chicken Marsala with mushrooms \$4.50 per piece

Chicken Piccata with capers \$4.50 per piece

Roasted Pork with white gravy \$4 per piece

Meatballs with marinara sauce \$1 per piece

Large Pans (serves approx. 30-40)

Penne ala Vodka \$55

Penne Marinara \$50

Sausage & Peppers \$90

Baked Lasagna with sausage \$100

Assorted Roasted Chicken \$80 (approx. 40 pieces)

French Green Beans \$85

Boneless Buffalo Wings with bleu cheese & celery \$80 (approx. 60 pieces)

Antipasto \$65

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

Caesar Salad \$40

Garden Salad dressed with shallot vinaigrette #35

Red Skinned Mashed \$45

Roasted Potatoes \$45

Mixed Vegetables \$50

Half Pans also available

(7.35% state sales tax additional)