

Anthony Jacks Wood Fired Grill
Sit Down Dinner Menu

****PLEASE NOTE, AS OF 5/13/21, WE HAVE HAD TO REVERT TO MARKET PRICING FOR ALL OF OUR STEAKS DUE TO THE MASSIVE INCREASE IN COST...THIS MAY AFFECT SOME OF THE PRICING FOR THESE PACKAGES. PLEASE CALL US WITH ANY QUESTIONS. THANK YOU FOR YOUR UNDERSTANDING DURING THIS DIFFICULT TIME****

Package #1 \$29 per person

First Course

Choice of Garden or Caesar Salad

Entree Choices (all served with vegetable of the day)

6oz Filet Mignon with creamy mashed potatoes

Cranberry Chicken topped with a lemon caper sauce over creamy mashed potatoes

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 creamy mashed potatoes

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

*10oz NY Strip over creamy mashed
potatoes*

Dessert

Mini Chocolate 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 \$19.95 per person

First Course

Choice of a House or Caesar Salad

Entree Choices

*Cranberry Chicken with a lemon caper sauce
over creamy mashed potatoes*

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

*Sirloin Tips with cabernet mushrooms
over creamy mashed potatoes*

Dessert Choices

Scoop of ice cream or sorbet

Package #2 \$33 per person

First Course

Choice of a House or Mini Wedge Salad

Entree Choices

*Grilled 10oz NY Strip
over creamy mashed potatoes*

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

Rigatoni Bolognese

Dessert Choices

Mini Chocolate 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 \$28.95 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

Creamy 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)*

Anthony Jacks Wood Fired Grill
Luncheon Buffet Menu \$24 per person (30 person minimum)

Garden Salad

Please select ONE of the following entrees:

Chicken Marsala
Roasted Turkey
Garlic Crusted Tilapia
Roasted Pork Loin

Cranberry Chicken
Tilapia Francaise
Chicken Picatta
Baked Ham

Please select one accompaniment from each column:

Penne alla Vodka
Penne Marinara
Penne with oil & garlic

Roasted Red Potatoes
Creamy Mashed Potatoes
Herb Rice
Lyonnaise Potatoes

Broccoli au Gratin
Mixed Vegetables
French Green Beans

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 \$19.95 per person

First Course

Choice of Garden or Caesar Salad

Entrée Choices

Cranberry Chicken

with a lemon caper sauce, over creamy mashed potatoes & vegetable

Tilapia Francaise

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

Sirloin Tips

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

Rolls and Butter

Dessert

Scoop of Ice Cream or Sorbet

Coffee / Tea / Soda

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

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Additional Menu Options

Appetizers (choose any six 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)

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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 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 \$5 per piece

Piccata with capers \$5 per piece

Roasted Pork with white gravy \$5 per piece

Meatballs with marinara sauce \$2 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 \$110 (approx. 40 pieces)

French Green Beans \$85

Boneless Buffalo Wings with bleu cheese & celery \$95 (approx. 60 pieces)

Antipasto \$85

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

Caesar Salad \$45

Garden Salad dressed with shallot vinaigrette \$40

Creamy Mashed Potatoes \$50

Roasted Potatoes \$50

Mixed Vegetables \$50

Half Pans also available

(7.35% state sales tax additional)