



**Antony
AND
Cleopatra**
ELEGANT CATERING

Antony & Cleopatra Caterers

***Our Customizable Wedding Packages offer the following amenities...
(Includes Venue Fee, Open Bar and amenities listed below)***

Five Hour Wedding Reception and Venue Fee Included
Signature Open Bar with beer, wine, spirits, sodas, juices and more
Champagne Toast with fresh strawberry garnish
White Gloved Butlered Hors D' Oeuvre Service
Upscale Crudit  Station during Cocktail Hour
Award Winning Menu Selection
Customized Wedding Cake
Decadent Viennese Table with assorted pastries and cakes
Full China Service, Flatware, Glassware & Linens
Floor length tablecloth with your choice of colored overlay & napkin
Fresh Flower Display on Table Stations
Special Children's Pricing & Vendor Meal Options
Personal Dietary Menu Options
Complimentary Menu Tasting
Additional Half Hour for Indoor Ceremony
Maitre' D to take care of your every need on your wedding day
Formally Attired Staff including chefs, servers and bartenders
Professional Sales Staff to personally assist you in planning your
Dream Wedding

Gourmet Cleopatra Sit Down Dinner

Package Includes Signature Top-Shelf Open Bar

Cocktail Hour

Chilled Crudité Displays

Fresh Vegetable Crudité

Medley of assorted Garden Vegetables including Florets of Broccoli, Celery Spears, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip

Antipasto Milano

A selection of Italian Meats, International Cheese Display, Fresh Mozzarella Caprese with Roasted Peppers & Basil, French & Italian Breads, Olive Oil Tapenade, Prosciutto & Provolone Shooters, garnished with an array of fresh fruit

Imported & Domestic Cheeses

Select cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb

Homemade Bruschetta

Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette bread, brushed with olive oil.

White Glove Butlered Hors D'oeuvres ~ (Select 8)

<i>Fresh Maine Lobster & Shrimp Spring Roll</i>	<i>Mini Chicken Cordon Bleu Bites ~ ham & Swiss</i>
<i>Pear Toasted Almonds & Brie in a phyllo roll</i>	<i>Crab Bites ~ with Tartar Sauce</i>
<i>Hawaiian Chicken Skewers ~ pineapple, red & green peppers</i>	<i>Sesame Coated Chicken Tender</i>
<i>Philly Cheese Steak Spring Rolls with spicy ketchup</i>	<i>Potato Pancakes with a dash of sour cream</i>
<i>Coney Island Franks in a Blanket with Sauerkraut & Mustard</i>	<i>Spanikopita ~ spinach & feta cheese in phyllo dough</i>
<i>Fried Puff Ravioli ~ with Marinara Sauce</i>	<i>Quiche Lorraine with Applewood Smoked Bacon</i>
<i>Carolina Pulled Pork in Soft Cornbread Shell</i>	<i>Stuffed Mushrooms with Italian Sausage & Herb</i>
<i>Buffalo Chicken Spring Roll</i>	<i>Asparagus in Puff Pastry</i>
<i>Swedish Meatballs in a demi glaze</i>	<i>Coconut Shrimp ~ with Cocktail Sauce</i>
<i>Sundried Tomato & Sharp Provolone Tart</i>	<i>Grilled Chicken Fajita with Bell Peppers and Onions</i>
<i>Asian Short Rib Pot Pie</i>	<i>Scallops wrapped in Bacon</i>

Chef-Attended Pasta Station

Served with Red Pepper Flakes & Parmesan Cheese

Pasta ~ (Select 2)

Gnocchi ~ Farfalle ~ Wild Mushroom Pasta Purses ~ Penne ~ Linguini ~ Tri-Color Tortellini

Sauce ~ (Select 2)

Carbonaro ~ White Cream Sauce w/ Bacon, Prosciutto & Fresh Chopped Garlic

Umberto ~ Marinara Sauce w/ Ricotta Cheese, Fresh Herbs & Spices

Arabriatta ~ Marinara Sauce w/ Fresh Diced Tomatoes, Bell Peppers, Sliced Mushrooms & Chopped Sausage

Pesto ~ Fresh Basil, Olive Oil, Pine Nuts, Garlic & Imported Romano Cheese

Ala Vodka ~ Vine Ripened Tomatoes, Heavy Cream & Absolut Vodka

Gourmet Cleopatra Sit Down Dinner

Dinner

A chilled Champagne Toast with a fresh strawberry garnish

will be served to all guests.

Sparkling cider is available to guests under 21

~Salad ~ (Select 1)

Spring Mix Salad ~ Arugula with feta cheese, grape tomatoes, cucumbers & dried cranberries, finished with Balsamic Vinaigrette

Baby Spinach Salad ~ with Apple Smoked Bacon, Gorgonzola Cheese, Crisp Shallots & Raspberry Vinaigrette

Classic Caesar Salad ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing

Wedge Salad ~ Wedge of Iceberg lettuce with bits of bacon & Bleu Cheese Dressing

Garden Salad ~ Italian Romaine mix with garden vegetables, drizzled with Balsamic Vinaigrette

Entrees ~ (Select 3)

Filet Mignon ~ 8oz Prime cut, served with Portabella Mushrooms drizzled with a demi glaze

King Cut Prime Rib ~Served with a mushroom au jus

New York Strip Steak ~ Topped with a dollop of garlic butter

Bacon-Wrapped Pork Tenderloin ~ Lightly grilled, wrapped in Applewood bacon & served with Caramelized Apples

Chicken Oscar ~ Boneless chicken breast, topped with fresh asparagus, lump crabmeat & a white wine Hollandaise Sauce

•(Oscar is also offered as a Veal Dish)

Chicken Florentine ~ Sautéed boneless chicken breast topped with fresh spinach & provolone cheese

Chicken Picatta ~ Lightly battered boneless chicken breast in a white wine, lemon-butter sauce

Chicken Napoli ~ Boneless breast of chicken with asparagus and Monterey Jack cheese in a light cream sauce

Veal or Chicken Marsala ~ Tender Veal or Chicken sautéed with Shitake Mushrooms & served in a Marsala Wine Sauce

Chicken Saltimbocca ~ Boneless breast of chicken, sautéed & topped with Prosciutto, fresh Spinach & Mozzarella in a Marsala Cream

Vegetarian Lasagna ~ Fresh pasta layered with garden vegetables, ricotta and mozzarella cheese, topped with a light marinara

Crab Cakes ~ Fresh Jumbo lump Crab Meat, baked & lightly seasoned, served with Tartar Sauce

Grilled Salmon ~ Lightly grilled filet , served in either a White Wine Lemon Butter Sauce or with a Tangy Dill Sauce

Tilapia Filet ~ Flaky filet baked & encrusted in finely shredded coconut and mango

Filet of Flounder ~ A Filet Stuffed with Fresh Jumbo Lump Crabmeat

(For an additional price per person, these duets can be added)

Filet & Crab Cake ~ 6oz Prime cut, served with Portabella Mushrooms drizzled with a demi glaze and Fresh Jumbo lump Crab Meat, baked & lightly seasoned, served with Tartar Sauce

Filet & Tiger Shrimp ~ 6oz Prime cut, served with Portabella Mushrooms and 2 jumbo tiger shrimp on a skewer

Gourmet Cleopatra Sit Down Dinner

Accompaniments ~ (Select 2)

<i>Red Bliss Oven-Roasted Potatoes</i>	<i>Asparagus Ala Hollandaise</i>
<i>Garlic Mashed Potatoes</i>	<i>Vegetable Medley ~ sautéed mix of carrots, broccoli, squash & zucchini</i>
<i>Red Bliss Mashed Potatoes</i>	<i>Green Beans Almandine</i>
<i>Twice Baked Potato</i>	<i>Glazed Baby Carrots with Grapes & Dill</i>
<i>Scalloped Potatoes</i>	<i>Steamed Broccoli & Garlic Butter</i>

All Dinners are served with fresh Gourmet Rolls & Butter

Coffee & Tea will be served both during and after dinner

Finishing Touches

Wedding Cake

A traditional tiered wedding cake designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.

and

Viennese Table with Cakes and Pastries

An array of cakes and miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Italian Cookies and more.

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***Price per person: Please contact us for more information***

*All Menu Prices are subject to 7% New Jersey Sales Tax & 20% Service Charge*

# *Gourmet Antony and Cleopatra Buffet*

*Package Includes Signature Top-Shelf Open Bar*

## *Cocktail Hour*

### *Chilled Crudité Displays*

#### *Fresh Vegetable Crudité*

*Medley of assorted Garden Vegetables including Florets of Broccoli, Celery Spears, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip*

#### *Antipasto Milano*

*A selection of Italian Meats, International Cheese Display, Fresh Mozzarella Caprese with Roasted Peppers & Basil, French & Italian Breads, Olive Oil Tapenade, Prosciutto & Provolone Shooters, garnished with an array of fresh fruit*

#### *Imported & Domestic Cheeses*

*Select cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb*

#### *Homemade Bruschetta*

*Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette bread, brushed with olive oil.*

### *White Glove Butlered Hors D'oeuvres ~ (Select 8)*

|                                                                       |                                                                |
|-----------------------------------------------------------------------|----------------------------------------------------------------|
| <i>Fresh Maine Lobster &amp; Shrimp Spring Roll</i>                   | <i>Mini Chicken Cordon Bleu Bites ~ ham &amp; Swiss</i>        |
| <i>Pear Toasted Almonds &amp; Brie in a phyllo roll</i>               | <i>Crab Bites ~ with Tartar Sauce</i>                          |
| <i>Hawaiian Chicken Skewers ~ pineapple, red &amp; green peppers</i>  | <i>Sesame Coated Chicken Tender</i>                            |
| <i>Philly Cheese Steak Spring Rolls with spicy ketchup</i>            | <i>Potato Pancakes with a dash of sour cream</i>               |
| <i>Coney Island Franks in a Blanket with Sauerkraut &amp; Mustard</i> | <i>Spanikopita ~ spinach &amp; feta cheese in phyllo dough</i> |
| <i>Fried Puff Ravioli ~ with Marinara Sauce</i>                       | <i>Quiche Lorraine with Applewood Smoked Bacon</i>             |
| <i>Carolina Pulled Pork in Soft Cornbread Shell</i>                   | <i>Stuffed Mushrooms with Italian Sausage &amp; Herb</i>       |
| <i>Buffalo Chicken Spring Roll</i>                                    | <i>Asparagus in Puff Pastry</i>                                |
| <i>Swedish Meatballs in a demi glaze</i>                              | <i>Coconut Shrimp ~ with Cocktail Sauce</i>                    |
| <i>Sundried Tomato &amp; Sharp Provolone Tart</i>                     | <i>Grilled Chicken Fajita with Bell Peppers and Onions</i>     |
| <i>Asian Short Rib Pot Pie</i>                                        | <i>Scallops wrapped in Bacon</i>                               |

### *Chef Attended Pasta Station*

*Served with Red Pepper Flakes & Parmesan Cheese*

#### *Pasta ~ (Select 2)*

*Gnocchi ~ Farfalle ~ Wild Mushroom Pasta Purses ~ Penne ~ Linguini ~ Tri-Color Tortellini*

#### *Sauces ~ (Select 2)*

*Carbonaro ~ White Cream Sauce with Bacon, Prosciutto & Fresh Chopped Garlic*

*Umberto ~ Marinara Sauce with Ricotta Cheese, Fresh Herbs & Spices*

*Arabiatta ~ Marinara Sauce with Diced Tomatoes, Bell Peppers, Mushrooms & Chopped Sausage*

*Pesto ~ Fresh Basil, Olive Oil, Pine Nuts, Garlic & Imported Romano Cheese*

*Ala Vodka ~ Vine Ripened Tomatoes, Heavy Cream & Vodka*

# *Gourmet Antony and Cleopatra Buffet*

## *Dinner*

*A chilled Champagne Toast with a fresh strawberry garnish  
will be served to all guests.*

*Sparkling cider is available to guests under 21*

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### **Salad ~ (Select 1)**

**Spring Mix Salad** ~ Arugula with feta cheese, grape tomatoes, cucumbers & dried cranberries, finished with Balsamic Vinaigrette

**Baby Spinach Salad** ~ with Apple Smoked Bacon, Gorgonzola Cheese, Crisp Shallots & Raspberry Vinaigrette

**Classic Caesar Salad** ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing

**Wedge Salad** ~ Wedge of Iceberg lettuce with bits of bacon & Bleu Cheese Dressing

**Garden Salad** ~ Italian Romaine mix with garden vegetables, drizzled with Balsamic Vinaigrette

### **Entrees ~ (Select 3)**

**Chicken Alexis** ~ Boneless chicken breast, sautéed in Honey Dijon sauce & topped with Bacon, Mushrooms & three-cheeses

**Chicken Anthony** ~ Boneless chicken breast sautéed & topped with Broccoli Rabe, Prosciutto & Provolone

**Chicken Oscar** ~ Boneless Breast of Chicken, topped with fresh asparagus, lump crab meat & a white wine Hollandaise Sauce \*(Oscar is also offered as a Veal Dish)

**Chicken Picatta** ~ Lightly battered boneless chicken breast in a white wine, lemon-butter sauce

**Chicken Cordon Bleu** ~ Boneless breast of chicken sautéed & topped with ham & melted Swiss

**Veal Marsala** ~ Tender cuts of Veal sautéed with Wild Mushrooms & served in a Marsala Wine Sauce \*(Marsala is also offered as a Chicken Dish)

**Crab Cakes** ~ Jumbo lump crab cakes, baked & lightly seasoned, served with Tartar Sauce

**Seafood Newburg** ~ A medley of Scallops, Shrimp & lump Crabmeat served in a Sherry Wine Sauce over Rice Pilaf

**Flounder Florentine** ~ Baked & stuffed with Spinach & Provolone Cheese

**Grilled Salmon** ~ Lightly grilled filet, served in either a White Wine Lemon Butter Sauce or with a Tangy Dill Sauce

**Tilapia Filet** ~ Flaky filet baked & encrusted in finely shredded coconut and mango

**New Orleans Shrimp Creole** ~ Zesty shrimp, chopped tomato, red & green bell peppers, chopped chiles & mushrooms served over a bed of Rice

**Vegetarian Lasagna** ~ Fresh pasta layered with garden vegetables, ricotta and mozzarella cheese, topped with a light marinara

**Vodka Blush Cheese Ravioli** ~ Ravioli served in a creamy Vodka Blush Sauce

**Homemade Italian Manicotti** ~ Jumbo rolled manicotti stuffed with Ricotta Cheese & topped with Marinara Sauce

# ***Gourmet Antony and Cleopatra Buffet***

## **Chef Attended Carving Station ~ (Select 2)**

***New York Strip Steak*** ~ slow roasted & served with a natural Au Jus

***Prime Rib*** ~ served with a caramelized onion & mushroom Au Jus

***Roasted Pork Loin*** ~ roasted with a teriyaki sesame glaze, served with Long Hot Peppers

***Smoked Spiral Ham*** ~ with a honey maple glaze, marinated in a warm Hawaiian Pineapple Sauce

***Oven-Roasted Vermont Turkey*** ~ baked to a golden brown with house-made Gravy & Cranberry Relish

## **Accompaniments ~ (Select 2)**

*Red Bliss Oven-Roasted Potatoes*

*Garlic Mashed Potatoes*

*Red Bliss Mashed Potatoes*

*Twice Baked Potato*

*Scalloped Potatoes*

*Asparagus Ala Hollandaise*

*Vegetable Medley ~ sautéed mix of carrots, broccoli, squash & zucchini*

*Green Beans Almandine*

*Glazed Baby Carrots with Grapes & Dill*

*Steamed Broccoli & Garlic Butter*

*All Dinners are served with assorted Gourmet Rolls & Butter*

*Coffee & Tea will be served both during and after dinner*

## **Finishing Touches**

### ***Wedding Cake***

*A traditional tiered wedding cake designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.*

*and*

### ***Viennese Table with Cakes and Pastries***

*An array of cakes and miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Italian Cookies and more.*

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Price per person: Please contact us for more information

All Menu Prices are subject to 7% New Jersey Sales Tax & 20% Service Charge

Classic Antony Sit Down Dinner

Package Includes Signature Premium Open Bar

Cocktail Hour

Chilled Crudité Displays

Garden Fresh Vegetables

Medley of assorted Garden Vegetables including Florets of Broccoli, Celery, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip

Imported & Domestic Cheeses

Select cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb

Homemade Bruschetta

Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette, brushed with olive oil.

White-Glove Butlered Hors D'oeuvres ~ (Select 6)

<i>Pork Pot Stickers ~ with Sesame Soy Sauce</i>	<i>Mini Chicken Cordon Bleu Bites ~ ham & Swiss</i>
<i>Vegetable Egg Rolls ~ with Teriyaki Sauce</i>	<i>Crab Bites ~ with Tartar Sauce</i>
<i>Grilled Chicken Fajita with Bell Peppers and Onions</i>	<i>Sesame Coated Chicken Tender</i>
<i>Swedish Meatballs in a demi glaze</i>	<i>Shrimp Pot Stickers ~ with Sesame Soy Sauce</i>
<i>Coney Island Franks in a Blanket</i>	<i>Potato Pancakes with a dash of sour cream</i>
<i>Fried Puff Ravioli ~ with Marinara Sauce</i>	<i>Calzone – Ricotta, Mozzarella & Pepperoni in a Flaky Pastry</i>
<i>Sundried Tomato & Sharp Provolone Tart</i>	<i>Spanikopita ~ spinach & feta cheese in phyllo dough</i>
<i>Sweet Potato Puff with dusting of Cinnamon & Sugar</i>	<i>Quiche Lorraine with Applewood Smoked Bacon</i>

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## **Dinner**

*A chilled Champagne Toast with a fresh strawberry garnish, will be served to all guests.*

*Sparkling cider is available to guests under 21*

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*All Dinners are served with assorted Gourmet Rolls & Butter*

*Coffee & Tea will be served both during and after dinner*

### **Salad ~ (Select 1)**

*Spring Mix Salad ~ Arugula with feta cheese, dried cranberries, cucumbers & grape tomatoes finished with Balsamic Vinaigrette*

*Classic Caesar Salad ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing*

*Garden Salad ~ Italian Romaine mix with garden vegetables, finished with Balsamic Vinaigrette*



# *Classic Antony Sit Down Dinner*

## *Entrees ~ (Select 3)*

*Queen Cut Prime Rib ~ Served with a Portobello mushroom Demi Glaze*

*Top Sirloin Filet ~ Tender grilled Steak served with a Merlot Demi Glaze*

*Bacon-Wrapped Pork Tenderloin ~ Lightly grilled, wrapped in Applewood bacon & served with Caramelized Apples*

*Chicken Florentine ~ Sautéed boneless chicken breast topped with fresh spinach & provolone cheese*

*Chicken Picatta ~ Lightly battered boneless chicken breast in a white wine, lemon-butter sauce*

*Chicken Napoli ~ Boneless breast of chicken with asparagus and Monterey Jack cheese in a light cream sauce*

*Vegetarian Lasagna ~ Fresh pasta layered with garden vegetables, ricotta and mozzarella cheese, topped with a light marinara*

*Tilapia Filet ~ Flaky filet baked & encrusted in finely shredded coconut and mango*

*Filet of Flounder ~ A Filet Stuffed with Fresh Jumbo Lump Crabmeat*

## *Accompaniments ~ (Select 2)*

*Red Bliss Oven-Roasted Potatoes*

*Asparagus Ala Hollandaise*

*Garlic Mashed Potatoes*

*Vegetable Medley ~ sautéed mix of carrots, broccoli, squash & zucchini*

*Red Bliss Mashed Potatoes*

*Green Beans Almandine*

*Twice Baked Potato*

*Glazed Baby Carrots with Grapes & Dill*

*Scalloped Potatoes*

*Steamed Broccoli in garlic butter*

## *Finishing Touches*

### *Wedding Cake*

*A traditional tiered wedding cake designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.*

*and*

### *Viennese Table with Cakes and Pastries*

*An array of cakes and miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Italian Cookies and more.*

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Price per person: Please contact us for more information

All Menu Prices are subject to 7% New Jersey Sales Tax & 20% Service Charge

Cleopatra Buffet

Package Includes Signature Premium Open Bar

Cocktail Hour

Chilled Crudité Displays

Garden Fresh Vegetables

Medley of assorted Garden Vegetables including Florets of Broccoli, Celery, Cucumber Wheels, Baby Carrots & Grape Tomatoes accompanied by our House Dip

Imported & Domestic Cheeses

Select cheeses & pepperoni accompanied by fresh grapes. Served with garden vegetable cream cheese spread, horseradish spread & a variety of crackers to include cracked pepper wheat, golden sesame, butter & herb

Homemade Bruschetta

Our Chef's signature tomato & basil Bruschetta. Served with toasted baguette, brushed with olive oil.

White-Glove Butlered Hors D'oeuvres ~ (Select 6)

<i>Pork Pot Stickers ~ with Sesame Soy Sauce</i>	<i>Mini Chicken Cordon Bleu Bites ~ ham & Swiss</i>
<i>Vegetable Egg Rolls ~ with Teriyaki Sauce</i>	<i>Crab Bites ~ with Tartar Sauce</i>
<i>Grilled Chicken Fajita with Bell Peppers and Onions</i>	<i>Sesame Coated Chicken Tender</i>
<i>Swedish Meatballs in a demi glaze</i>	<i>Shrimp Pot Stickers ~ with Sesame Soy Sauce</i>
<i>Coney Island Franks in a Blanket</i>	<i>Potato Pancakes with a dash of sour cream</i>
<i>Fried Puff Ravioli ~ with Marinara Sauce</i>	<i>Calzone – Ricotta, Mozzarella & Pepperoni in Flaky Pastry</i>
<i>Sundried Tomato & Sharp Provolone Tart</i>	<i>Spanikopita ~ spinach & feta cheese in phyllo dough</i>
<i>Sweet Potato Puff with dusting of Cinnamon & Sugar</i>	<i>Quiche Lorraine with Applewood Smoked Bacon</i>

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## *Dinner*

*A chilled Champagne Toast with a fresh strawberry garnish, will be served to all guests.*

*Sparkling cider is available to guests under 21*

~

### *Salad ~ (Select 1)*

*Spring Mix Salad ~ Arugula with feta cheese, dried cranberries, cucumbers & grape tomatoes, finished with Balsamic Vinaigrette*

*Classic Caesar Salad ~ Romaine lettuce tossed with parmesan cheese, garlic croutons & creamy Caesar dressing*

*Garden Salad ~ Italian Romaine mix with garden vegetables, finished with Balsamic Vinaigrette*

# Cleopatra Buffet

## Chef Attended Dinner Carving Station ~ (Select 1)

**Top Round of Beef** ~ Top quality Black Angus, served with a caramelized onion & mushroom Au Jus

**London Broil** – Slow roasted tender sirloin steak, served with a caramelized onion & mushroom Au Jus

**Oven Roasted Vermont Turkey** ~ Baked to a golden brown with house-made gravy & cranberry relish

**Roasted Pork Loin** ~ Roasted with a teriyaki sesame glaze, served with long hots

## Entrées ~ (Select 3)

**Chicken Marsala** ~ Boneless chicken breast, sautéed with Wild Mushrooms & served in a Marsala Wine Sauce

**Chicken Anthony** ~ Boneless chicken breast sautéed & topped with Broccoli Rabe, Prosciutto & Provolone

**Chicken Roulade** ~ Cranberry Sage stuffed, boneless breast of chicken

**Chicken Alexis** ~ Boneless chicken breast, sautéed in Honey Dijon sauce & topped with Bacon, Mushrooms & three-cheeses

**Veal Marsala** ~ Tender cut of veal sautéed with Wild Mushrooms & served in a Marsala Wine Sauce

**Veal Scaloppini** ~ Medallions of veal served with bell peppers, onions & mushrooms

**Salmon Filet** ~ Oven-braised with butter & herbs

**Stuffed Flounder** ~ Filet of flounder stuffed w/ Crab Meat & Scallops

**New Orleans style Shrimp Creole** ~ Zesty shrimp, chopped tomato, red & green bell peppers, chopped chiles & mushrooms served over a bed of rice

**Filet of Sole Florentine** ~ Stuffed with Baby Spinach & Mozzarella Cheese

**Pasta Carbonara** ~ Ziti tossed with Prosciutto & Peas in a creamy Alfredo Sauce

**Baked Ziti** ~ A blend of Italian cheeses & Marinara Sauce

**Pasta Ala Rosa** ~ Penne Pasta tossed in a Vodka Blush Sauce with sun-dried tomatoes

**Homemade Stuffed Shells** ~ Jumbo pasta shells stuffed with ricotta cheese & topped with a rich Marinara Sauce

# *Cleopatra Buffet*

## *Accompaniments ~ (Select 2)*

|                                                                                       |                                        |
|---------------------------------------------------------------------------------------|----------------------------------------|
| <i>Candied Carrots in a Honey Glaze</i>                                               | <i>Red Bliss Oven-Roasted Potatoes</i> |
| <i>Broccoli ala Hollandaise</i>                                                       | <i>Garlic Mashed Potatoes</i>          |
| <i>Green Beans Almandine</i>                                                          | <i>Scalloped Potatoes</i>              |
| <i>Vegetable Medley ~ sautéed mix of carrots, broccoli,<br/>squash &amp; zucchini</i> | <i>Candied Sweet Potatoes</i>          |
|                                                                                       | <i>Wild Rice Pilaf</i>                 |

*All Dinners are served with assorted Gourmet Rolls & Butter  
Coffee & Tea will be served both during and after dinner*

## *Finishing Touches*

### *Wedding Cake*

*A traditional tiered wedding cake designed & trimmed in colors to match your special occasion. Our local wedding cake expert will help you to customize the cake of your dreams.*

*and*

### *Viennese Table with Cakes and Pastries*

*An array of cakes and miniature pastries including Cannolis, Cream Puffs, Éclairs, Brownies, Italian Cookies and more.*

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Price per person: Please contact us for more information

All Menu Prices are subject to 7% New Jersey Sales Tax and 20% Service Charge

Antony and Cleopatra Caterers

Platinum Gourmet Special

Package includes the following Amenities...

Entertainment featuring Disc Jockey for 5 hour reception

Fresh Flower Guest Table Centerpieces

White Chair Covers with Special Colored Chair Band

Martini Bar with unique flavored vodkas

In Addition to:

Venue Fee

5 Hours of our Signature Open Bar & a Fresh Strawberry Champagne Toast

Cocktail Hour w/ White Glove Butlered Gourmet Hot Hors D'oeuvres

Pasta Station for Cocktail Hour

Upscale Crudit  Station with Antipasto selection, select cheeses and fresh fruit

Choice of Entrees ~ plated or carved, Potato & Vegetable

Decadent Dessert Display with Viennese Sweet Table & Customized Wedding Cake

** Also Additional Features are available including ~ Entertainment, Photographer, Videographer.
Limousine Services, Photo booth, Up lighting, Chivari Chairs and more **

Gourmet Special Price per person: Please contact us for more information

Sit-Down Package

Buffet Package

All Menu Prices are subject to 7% NJ Sales Tax & 20% Service Charge

*** Elegant Enhancements ***

Jumbo Shrimp Cocktail

Legendary Jumbos served on a bed of ice with lemon wedges & spicy cocktail sauce

Mashed Potato Bar

Garlic Mashed Potatoes and Mashed Sweet Potatoes served in stylish glasses with assorted toppings including cheese, butter, sour cream, bacon, gravy, brown sugar and more.

Chocolate Fountain

Cascading warm Milk Chocolate accompanied by Pound Cake Squares, Fresh Fruit, Marshmallows, Pretzels & Assorted Cookies & Biscotti

Candy Bar

A generous assortment of candies elegantly displayed to create your very own self-serve candy bar. Goodie bags provided.

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream with a variety of delicious toppings, whipped cream & cherries.

Flambé Station

Your choice of either Cherries Jubilee or Bananas Foster. Flambéed by our Chef & served with premium Vanilla Ice Cream

A Taste of Philly

Mini cheese steaks served with sautéed onions & cheese w/iz, soft pretzels with deli style mustard & a selection of traditional Tastykakes

Additional Dessert Options

Chocolate Mousse

Fresh Fruit

Italian Cookie Tray

Special Features

Bar Packages

An elaborate display of assorted liquors, accompanied by beer, wine, sodas and mixers

Slider Station

Slider-sized beef hamburgers, served with cheese, bacon, pickles, caramelized onions, mayonnaise, mustard & ketchup

Ice Sculpture

Elegantly hand-carved design of your choice to be displayed during cocktail hour.

Customized Ice Luge

Your choice of 3 specialty drinks, served to your guests chilled by a custom carved ice luge. Choose from a variety of designs.

Chair Covers ~ Chair covers OR chair covers with choice of colored band